







HOSPITALITY AND TOURISM



HOSPITALITY AND TOURISM



DIPLOMA IN CULINARY ARTS

JPT/BPP(R2/8)1/4/027l) 07/25. (MOA/A5864)

DURATION

2.5 years (including 4 months of internship)

INTAKE

January/June /September

SCHOLARSHIP/AID

Available

PROGRAMME MODULE

Vaar 1

- · Introduction to Hospitality and Tourism
- Basic Restaurant Service Theory
- Basic Restaurant Service Practicum
- Basic Food Preparation Theory
 Basic Food Preparation Practicum
- Co-curriculum
- Food Safety and Sanitation
- Menu Design and Planning
- Intermediate Restaurant Service Practicum
- Intermediate Food Production Practicum
- Introduction to Public Speaking
 Introduction to Information Technology
- Basic Pastry and Bakery Theory & Practicum
- Purchasing
- · Integrity and Anti-corruption

Year 2

- · Basic Hospitality Accounting
- · Nutrition for the Food Industry
- · Advanced Food Preparation Practicum
- · Food and Beverage Cost Control
- Hospitality Law
- · Basic Business Administration
- Food and Culture
- Design and Layout of a Food Service Facility
- · Human Resources Management
- · Graduate Preparatory Course
- Penghayatan Etika dan Peradaban
 Summative (Culinary Arts)
- Supervision in the Hospitality Industry

*Internship starts at the completion of year 2

DIPLOMA IN HOTEL MANAGEMENT

DURATION

2.5 years (including 4 months of internship)

INTAKE

January/June /September

SCHOLARSHIP/AID

PROGRAMME MODULE

Year 1

- · Introduction to Hospitality and Tourism
- Basic Restaurant Service Theory
 Basic Restaurant Service Practicum
- Basic Food Preparation Theory
- Basic Food Preparation Practicum
- Co-curriculum
- Food Safety and Sanitation
- · Beverage Sales and Service
- Intermediate Restaurant Service Practicum
- Intermediate Food Production Practicum
- · Introduction to Public Speaking
- Introduction to Information Technology
- Housekeeping Operations and Management
- Sales and Marketing in the Hospitality Industry
- · Integrity and Anti-corruption

Year 2

- Basic Hospitality Accounting
- · Front Office Operations and Management
- Food and Beverage Control
- Events Management 1
- · Hospitality Law
- · Basic Business Administration
- · Entrepreneurship
- · Management in the Hospitality Industry
- · Events Management II
- · Graduate Preparatory Course
- Supervision in the Hospitality Industry
- · Penghayatan Etika dan Peradaban
- · Summative (Hotel Operations)

*Internship starts at the completion of year 2

Diploma

SUMMARY OF ENTRY REQUIREMENTS

QUALIFICATIONS	ENTRY REQUIREMENTS
SPM/ O-LEVEL OR EQUIVALENT	A pass with a minimum of three (3) credits in any subject; or
UEC	A pass with at least Grade B in any three (3) subjects; or
STPM	A pass with a minimum Grade C (GP 2.00) in any subject; or
STAM	A pass with minimum grade of Maqbul (Pass) in any subject; or
SKM/SKK (LEVEL 3) IN RELATED FIELD	A pass with minimum CGPA of 2.00; or
CERTIFICATE (LEVEL 3, MQF) IN RELATED FIELD	A pass in the related field with a minimum CGPA of 2.00 or its equivalent



Unlock your gateway to a world of excellence in the exciting hospitality, culinary, and events industries at Nilai University's School of Hospitality and Tourism. Accredited internationally by the Institute of Hospitality (IoH), Nilai University is the only private university in Malaysia to have all three hospitality programs accredited by this reputable body. Among the other prestigious educational institutions that are members of IoH are the University of West London, Dubai College of Tourism (UAE), Shanghai Business School (China), The Hong Kong Polytechnic University (Hong Kong), Manchester Metropolitan University (UK), and SDH Institute (Singapore).

BACHELOR OF EVENTS MANAGEMENT (HONOURS)

DURATION

3 years (including 6 months of internship)

INTAKE

January/June/ September

SCHOLARSHIP/AID

Available

PROGRAMME MODULE

- Introduction to Financial Accounting
- Principles of Management
- Study Skills
- Fundamentals of Special Events
- Conferences and Conventions
- Etnik & Penghayatan (Malaysian) Bahasa Melayu Komunikasi 2 (International)
- Co-curriculum (Compulsory)
- Publication Design
- Sports Events Management
- Integrity and Anti-Corruption
- Introduction to Tourism
- Professional Event Planning
- Event Safety and Risk Management
- · Food and Beverage Service 1 Theory Production and Operations in Events
- Philosophy and Current Issues

- · ICT in Managing Events
- Event Marketing
- Events Stakeholder Behaviour Hospitality Strategic Management
 - **Event Logistics**
- Public Speaking
- Event Sponsorship
- Research Methodology in Hospitality
- Professional Development
- Hospitality Organizational Behaviour
- Service Quality Management Events and Destination Management
- Event Feasibility and Development
 - Graduating Seminar in Hospitality and Tourism

Year 3

- Financial Analysis and Control for an Event Organization
- Hospitality Law
- · Revenue and Profit Management
- for Hospitality And Tourism Graduate Preparatory Course
- Entrepreneurship
- Managing People in the Hospitality and Tourism Industry
- Final Year Project (Events Management)
- Internship
- Bahasa Kebangsaan A (only for Malaysians without credit in BM for SPM level)

BACHELOR IN HOSPITALITY MANAGEMENT (HONOURS) WITH BUSINESS MANAGEMENT

DURATION

3 years (including 6 months of internship)

INTAKE

January/June/ September

SCHOLARSHIP/AID

Available

PROGRAMME MODULE

Year 1

- · Introduction to Financial
- Foundation of Business
- · Understanding Hospitality
- Food and Beverage Service I
- · Food Preparation I
- · Co-curriculum
- Introduction to Management Accounting
- Principles of Management
- Food and Beverage Service II
- Food Preparation II
- Accommodation Management
- Principles of Marketing
- Developing the Hospitality Business
- Philosophy and Current Issues

- · Organisational Behaviour
- · Strategic Management
- Managing Hospitality Business
- Essentials of Information Skills
- Etnik & Penghayatan (Malaysian) or,
- Bahasa Melayu Komunikasi 2
- (International)
- Business Research Methods
- Hospitality Events Management I Strategic Marketing Management in
- Hospitality and Tourism
- Introduction to French I
- Entrepreneurship
- Entrepreneurial Business Planning
- Hospitality Law Public Speaking

Year 3

- · Business Synoptic
- · Hospitality Events Management II
- Managing People in the International Hospitality and Tourism Industries Revenue and Profit Management for Hospitality and Tourism
- Integrity and Anti-corruption
- Financial Analysis and Control for Hospitality and Tourism Businesses
- Issues in International Hospitality and Tourism Management
- F-Rusiness
- Graduate Preparatory Course
- Professional Development
- Internship
- Bahasa Kebangsaan A (only for Malaysians without credit in BM for SPM level)

Bachelor Degree

QUALIFICATIONS	ENTRY REQUIREMENTS
STPM	A pass with a minimum of Grade C (GP 2.00) in any two (2) subjects; or
A-LEVEL	A pass with a minimum of Grade D in any two (2) subjects; or
STAM	A pass with minimum grade of Jayyid (Good); or
UEC	A pass with at least Grade B in any five (5) subjects; or
FOUNDATION/MATRICULATION	A pass with a minimum CGPA of 2.00; or
DIPLOMA IN RELATED FIELD (LEVEL 4, MQF)	A pass with a minimum CGPA of 2.00, or its equivalent

CAREER PROSPECTS

HOTEL MANAGEMENT

Front Office Supervisor Rooms Division Manager Assistant Director of Operations General Manager Night Manager Guest Relations Manager Director of Sales Group Regional Manager

F&B

F&B Outlets Manager (hotel) Culinary Director Director of F&B F&B Coordinator F&B Catering & Events Manager Entrepreneur

TRAVEL & TOURISM

Hospitality Services Coordinator (Cruise) Guest Experience Manager Director of HR & Training VIP Lounge Assistant Guest Services Coordinator Director of Operations Communications Specialist Digital Marketing Manager Business Development Director

OTHERS

Hotel Event Coordinator Conference & Banqueting Manager Project Manager Sports Event Executive VIP Services Manager Director of Group Sales Spa Attendant Wellness Area Manager



HOSPITALITY AND TOURISM

For more information, please contact our Education Counsellors. **Student Recruitment Department Nilai University**

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Malaysian Students

International Students



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