



**KOMPAS  
INTERNATIONAL  
COLLEGE**

# TVET DIPLOMA IN CULINARY ARTS (TVET DCA)

(N/1013/4/0002)(05/27)(TVET/QP14622)

## INTAKE

JANUARY | JULY | NOVEMBER

## DURATION

FULL-TIME: 2 YEARS 4 MONTHS (7 SEMESTERS)

The **TVET Diploma in Culinary Arts (TVET DCA)** programme is open to all individuals with a passion for developing their culinary skills.

While undergoing this programme, the students will have the opportunity to learn about food preparation, from acquiring the basic culinary skills to brushing up their culinary skills across the preparation of various cuisines, from international cuisines to local cuisines, as well as the finishing touch before serving and food plating.

The curriculum was designed using a work-based learning approach, whereby we aim to enhance the student learning experience by expanding industry collaboration in the delivery of programs. That means students not only learn from qualified lecturers, but they also have the opportunity to learn from industrial chefs.

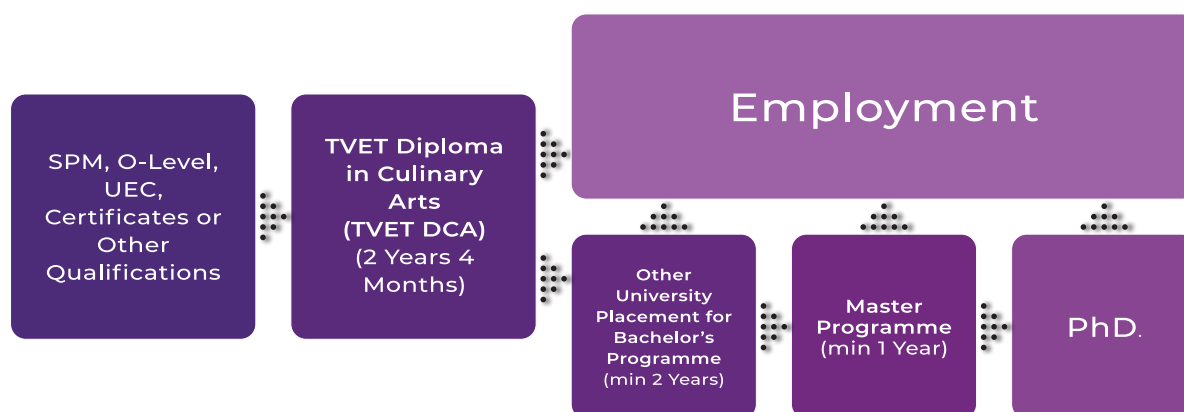
## ENTRY REQUIREMENT(S)

- Possesses **Sijil Pelajaran Malaysia (SPM), O-Level, UEC** or its equivalent, with a minimum of 3 credits in any subject; **or**
- A pass in **Sijil Kemahiran Malaysia (SKM) (MQF, Level 3)** in related fields; **or**
- A pass in **Certificate [Level 3, Malaysian Qualifications Framework (MQF)]** of related field or any equivalent qualifications with a minimum CGPA of 2.0



shenjaieducationgroup

\*The information is correct as of printing.



## PROGRAMME STRUCTURE

|                        |                                                                                                                                                                                                                                                                                                                          |
|------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>MPU 1</b>           | <ul style="list-style-type: none"> <li>Penghayatan Etika dan Peradaban (Local Students); <b>or</b></li> <li>Bahasa Melayu Komunikasi (International Students)</li> </ul>                                                                                                                                                 |
| <b>MPU 2</b>           | Credit in BM SPM <ul style="list-style-type: none"> <li>Critical Thinking; <b>or</b></li> <li>Microsoft Excel (previously known as Digital Skills); <b>or</b></li> <li>Emotional Intelligence at Workplace</li> </ul> Without Credit in BM SPM/UEC <ul style="list-style-type: none"> <li>Bahasa Kebangsaan A</li> </ul> |
| <b>MPU 3</b>           | <ul style="list-style-type: none"> <li>Malaysia Economy</li> </ul>                                                                                                                                                                                                                                                       |
| <b>MPU 4</b>           | <ul style="list-style-type: none"> <li>Community Outreach; <b>or</b></li> <li>Public Speaking</li> </ul>                                                                                                                                                                                                                 |
| <b>College Courses</b> | <ul style="list-style-type: none"> <li>English for Academic Purpose 1</li> <li>English for Academic Purpose 2</li> </ul>                                                                                                                                                                                                 |

## PROGRAMME STRUCTURE

|               |                                                                                                                                                                                                                                              |                                                                                                                                                                                                                                                        |
|---------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Year 1</b> | <ul style="list-style-type: none"> <li>Basic Food and Beverage Service Skills</li> <li>Butchery</li> <li>Food Commodities</li> <li>Introduction to Hospitality and Tourism Industry</li> <li>Basic Culinary Arts</li> </ul>                  | <ul style="list-style-type: none"> <li>Personal Development Skills</li> <li>Kitchen Hygiene</li> <li>Kitchen Layout and Design</li> <li>Fundamentals of Pastry and Bakery</li> <li>Garde Manager</li> <li>Cuisine Restaurant Operation -WBL</li> </ul> |
| <b>Year 2</b> | <ul style="list-style-type: none"> <li>Malaysian Ethnic Cuisine -WBL</li> <li>Advanced Pastry and Bakery -WBL</li> <li>Menu Planning and Cost Control</li> <li>Fundamentals of Entrepreneurship</li> <li>Principles of Management</li> </ul> | <ul style="list-style-type: none"> <li>Western Cuisine -WBL</li> <li>Asian Cuisine -WBL</li> <li>Catering Services</li> <li>Industrial Training</li> </ul>                                                                                             |

## AWARDS

### TVET DIPLOMA IN CULINARY ARTS

\*The information is correct as of printing.