



PROGRAMME DESCRIPTION

The Diploma in Culinary Arts is a well-balanced program designed to impart knowledge in the hospitality particularly in culinary area. This program provides students with practical education in food production while developing professionalism and excellence required in different types of kitchens. Student can gain practical experience in the kitchen with other related discipline like business of cost control, sanitation and safety, menu and beverage management, nutrition, and kitchen management. Student will learn to produce food quickly and in quantity while working with others. The program combines the precise training in international relations theory and practice with the analytical and quantitative tools of policy making. This is designed as a transformative program, which offers students the education, training, and first-hand experience essential for successful international careers.

PROGRAMME AIM

The program of Diploma in Culinary Arts will produce professionals who are eligible to:

- Accomplish knowledge and efficiency in analyzing culinary arts related problems.
- Capable of adopting practical measures with interpersonal accuracy through effective communication in culinary arts related task.
- Develop digital and numerical solutions using necessary tools for better performance in culinary arts related task.
- Execute leadership, autonomy and responsive skills to personally undergo entrepreneurial work in the field of culinary arts.
- Display ethical skills and professional responsibility in culinary arts.

CAREER OPPORTUNITIES

The job opportunities for Diploma in Culinary Arts graduates are very high owing to the relevancy of education. Students with a Diploma in Culinary Arts can pursue prestigious positions as:

- Food Production (hotel or resort),
- Food & Beverage Service (F&B).
- Commis Chef
- Entrepreneurs/restaurant owner
- Food and beverage manager
- Food Stylist
- Catering Supervisor/Manager

PROGRAMME DURATION

Full Time: 24 Months
Part Time: 48 Months

Call us :

1 300 880 111 (Malaysia)
+603 78063478 (International)

Web : www.lincoln.edu.my | E-mail : info@lincoln.edu.my

INTAKE AND ENTRY REQUIREMENTS

Intake: March, July, November

Entry Requirements:

- Possess a Sijil Pelajaran Malaysia (SPM) with three credits in any subject, or its equivalent; or
- Passed in Sijil Tinggi Persekolahan Malaysia (STPM) with a minimum of Grade C (Grade Point, GP 2.00) in any subject, or its equivalent; or
- Passed in Sijil Tinggi Agama Malaysia (STAM) with a minimum of Maqbul Grade in any subject, or its equivalent; or
- Passed in Sijil Kemahiran Malaysia (SKM) Level 3 in a related field; or
- Certificate [Level 3, Malaysian Qualifications Framework, MQF] in a related field or its equivalent.

International students are required to have a minimum score of 4.0 in the International English Testing System (IELTS) Malaysian University Test (MUET) with Band 2 or equivalent.

LIST OF COURSE/MODULE OFFERED IN THE PROGRAMME

Sl. No.	Subject Name	Credits
1.	English 1	3
2.	Fundamental of marketing	3
3.	Introduction to hospitality & tourism industry	3
4.	Theory of Food	3
5.	Fundamentals of Culinary	4
Elective (Choose any one module from the following):		
	Malaysian Studies	3
	Malay Language Communication 2	3
7.	Creative Problem Solving	2
8.	English 2	3
9.	Culinary Science	4
10.	Co-Curriculum	2
11.	Entrepreneurship	3
12.	Food Safety and Hygiene	4
13.	Introduction to Pastry and Bakery	4

Sl. No.	Subject Name	Credits
14.	Principle of Accounting	3
15.	Constitution and Community	2
16.	International cuisine	4
17.	Malaysian Cuisine	4
18.	Restaurant operation	2
19.	Garde Manger	4
20.	Asian Cuisine	4
21.	Food & Beverages Service Skills	3
22.	Commercial Food Production	4
23.	Kitchen Management	3
24.	Food and Beverage Cost Control	3
25.	Food Nutrition	3
26.	Fundamental of Purchasing	2
27.	Industrial Training	8
28.	Butchery	3
29.	Local Hors D'oeuvres & Pastry of Learning	3

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