



CULINARY ARTS

DELIGHT THE WORLD'S GASTRONOMICAL SENSES

K|D|U
COLLEGE



ABOUT KDU

As a pioneer in private tertiary education in the region, KDU College sets itself apart by focusing on delivering quality programmes partnering with top universities around the world. With more than 48,000 alumni, KDU has built a strong presence in the region and continues to inspire its students to greater heights.

VISION - The premier learning organisation that sparks curiosity, inspires success and promotes responsibility.



OUR PROMISE

“ Our experience being the 1st Hospitality & Culinary Arts school in Northern Malaysia & RM 5 million worth of facilities makes our students stand out above the rest. Get the Swiss edge with us.”

Ms Cindy Loh
Academic Department Head
School of Hospitality, Tourism and Culinary Arts

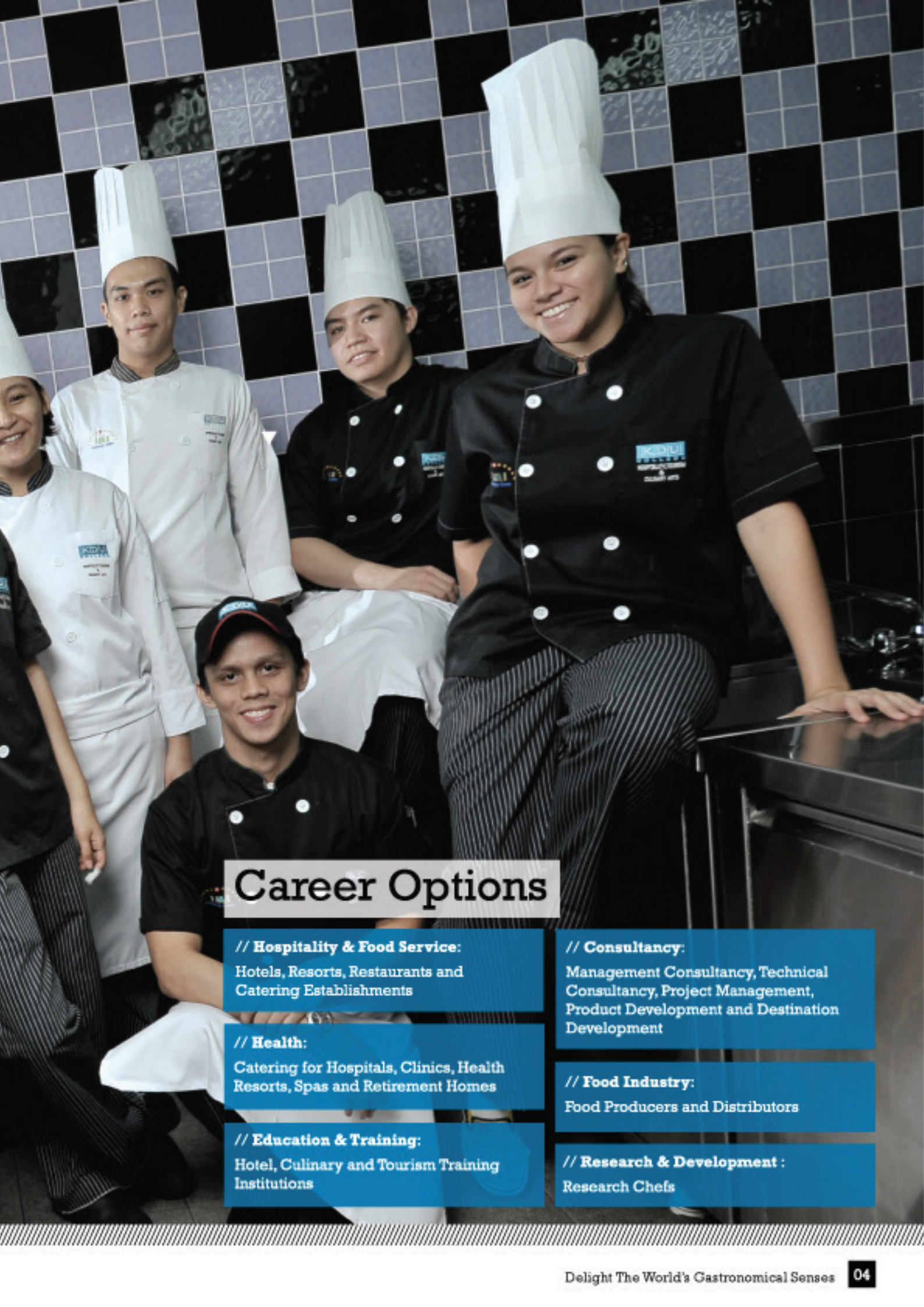


CULINARY ARTS

The culinary industry is one of the most successful service industries in Malaysia. If you have the passion for cooking coupled with the interest to develop new recipes and understand culinary sciences, as well as an eye for arrangements and designs, our culinary programme at KDU will provide the foundation and head start for you to launch your career in this field.

Our award winning chefs at KDU will help you turn your dreams into reality. Join us and discover the endless opportunities we have to offer.





Career Options

// Hospitality & Food Service:

Hotels, Resorts, Restaurants and Catering Establishments

// Health:

Catering for Hospitals, Clinics, Health Resorts, Spas and Retirement Homes

// Education & Training:

Hotel, Culinary and Tourism Training Institutions

// Consultancy:

Management Consultancy, Technical Consultancy, Project Management, Product Development and Destination Development

// Food Industry:

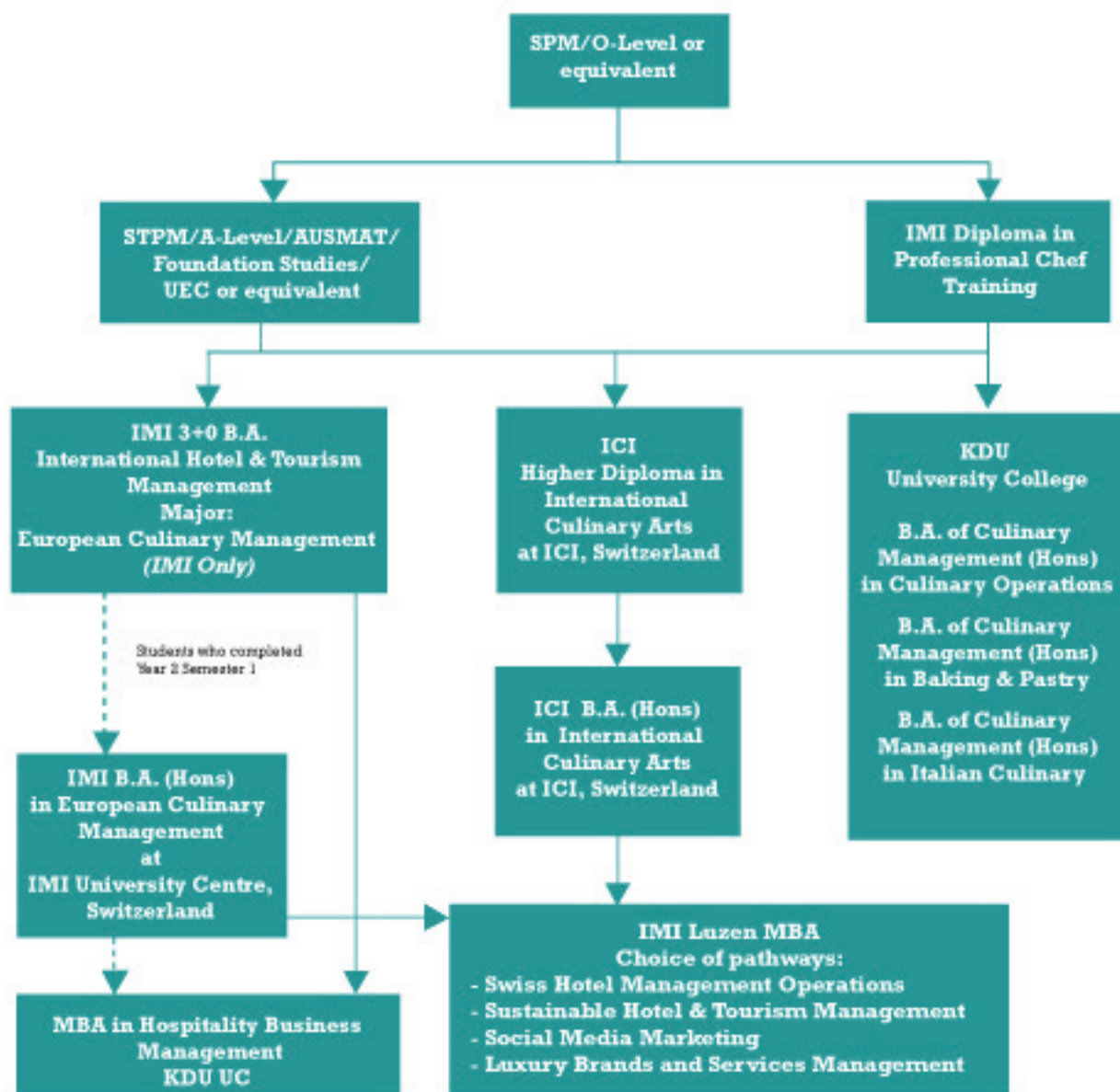
Food Producers and Distributors

// Research & Development :

Research Chefs



STUDY ROUTE



Students can also articulate into these universities after the completion of the diploma programme:

Australian Universities : University of Tasmania, Griffith University, Victoria University of Technology, Edith Cowan University, International College of Tourism and Hotel Management La Trobe University, Le Cordon Bleu

US Universities : Ashland University, Johnson & Wales University, Hawaii Pacific University, Lynn University, New Hampshire University, Purdue University, Widener University

United Kingdom Universities : Leeds Metropolitan University, Middlesex University, Oxford Brookes University, Thames Valley University, University of Strathclyde, University of Wolverhampton, UC Birmingham

Taiwan Universities : Ming Dao University

Entry with advanced standing

ALUMNI

KDU believes that people should learn more from people and not just books. Here at KDU, lessons are learned but people are celebrated for the inspiration they bring to each other.



Upon my graduation from KDU, I took on various roles ranging from setting up restaurants and bars to managing kitchens and outlets. I decided to move to Australia for two years and after that, New Zealand to explore and gain more experience. It's my fifth year here and now I manage two cafes and a bakery. I believe KDU's Professional Chef Training Programme had given me the crucial foundation I needed to succeed. I enjoy what I do and seeing my customers happy makes my work even more enjoyable.

Chef Dylan Lim
Graduate of 2000
Head Chef, Teed St Larder/Wai Kitchen/Little Wai, New Zealand



KDU offers an array of seeds that we can plant, cultivate and then watch as our seeds bloom. The experience I gained from KDU's Professional Chef Training Programme was invaluable. After my graduation I was tasked by my beloved father to manage a family owned restaurant in town. Though it was tough to combine old rules with a new system, the knowledge and skills that I learnt from this course helped me out. With 10 years of experience, I realized my dream to start up a whole new restaurant. The beginning of the business was a challenge. In the culinary business we have to love what we do in order to become successful. I have always tried to learn as much as I could in order to bring it into my everyday work. I learned to be humble, set goals, not be afraid to fail, kept on improving and 'Never Give Up'!

Tan Hock Chai
Graduate of 2000
Owner of Zi Zai Restaurant at Paya Terubong, Penang



KDU gave me a good start in my career. Lecturers were very encouraging and always pointed me towards the right direction. The knowledge I gained from KDU was the starting point of my career as I worked my way up in the hotel industry and continuously improved myself to win medals at international competitions. I now lead a great team at Royal Plaza and I am proud to be a KDU graduate.

Darren Ong
Graduate of 2001
Chef de Cuisine and FHA Gold Medalist, Royal Plaza on Scotts, Singapore



In this industry, education and experience does pay off at the end. I have met and been mentored by KDU chefs who have changed my life and my mindset. After many years of work in Europe and on board Holland America Cruise Liners, I decided to open my own restaurant with my family. Abbey Road Bistro has been doing well since its opening and I always think back to my days in KDU where the lecturers were strict and demanding of students to keep up to the standards, but to also have fun at the same time. This has helped me greatly in this line of work, for without this training I would not have had the discipline to aim and reach higher.

Mr. Samuel Cheong
Graduate of 2002
Owner and Head Chef, Abbey Road Bistro, Penang



IMI University Centre, Switzerland

DIPLOMA in Professional Chef Training

JPT/BPP (A10191) 07/19

If you are passionate about cooking up a storm and yet still want to be able to foray out into the management level, this diploma is perfect for you. In this course, not only will you discover various cooking techniques and subjects that include butchery, patisserie, culinary arts and design, but you will also be exposed to hands-on and managerial skills needed to succeed upon graduation.

// Year 1

- Nutrition & Food Hygiene
- Fundamentals of Menu Planning
- Introduction to Hospitality Studies
- Larder
- Butchery
- Patisserie I
- Business Language & Culture I: English
- Business Language & Culture II : Introductory French
- Garde Manger
- Food Production I
- Food & Beverage Cost Control
- Patisserie II
- Personal Development Planning I
- Kitchen Management & Supervision

// Year 2

- Introduction to Marketing
- Kitchen Maintenance & Design
- Bakery
- Culinary Arts & Design I
- Personal Development Planning II
- Food Production II
- Project Module
- Entrepreneurship
- Culinary Arts & Design II

// Year 3

- Industrial Placement

MPU Subjects

Local

- Pengajian Malaysia II
- Oral Communication II/ Bahasa Kebangsaan A
- Ethics and Moral II
- Holistic Personal Development

Foreign

- Bahasa Melayu Komunikasi I
- Oral Communication II
- Ethics and Moral II
- Holistic Personal Development

Duration 2 years 4 months
Offered at KDU PENANG

FACILITIES

- // Business Lounge
- // Carême
 - Pastry & Bakery Kitchen
- // Cafeteria
- // Computer labs and iMac labs
- // Escoffier
 - Garde Manger & Butchery Kitchen
- // Fully-equipped science labs
- // Games Design Lab
- // Gymnasium
- // Library
 - Electronic book databases
 - Electronic journal databases
 - Specialized electronic databases
- // KDU-Holiday Inn Hospitality Training Suite
- // Pastry Kitchens
 - Fully-equipped hotel specification kitchen
 - State-of-the-art equipment
- // Service Restaurants
 - Bon Appétit - Fine Dining
 - Bar 91 - Alfresco Casual Dining Cafe
- // Spin Doctor Lab
- // Surau
- // Wi-Fi enabled campus





BUSINESS • Cert. in Financial Planning (CFP) • Dip. in Business • Keele University
3+0 B. Arts (Hons) Business Management (Double Major)

MASS COMMUNICATION • Dip. in Mass Communication • Northumbria
University 3+0 BSc. (Hons) Communication and Public Relations

COMPUTING • Cert. in Information Technology • Dip. in Computer Studies • Dip. in
Games Technology • Northumbria University 3+0 BSc. (Hons) in Computing Studies
• University of London 3+0 Bac. (Hons) in Creative Computing

DESIGN • Diploma in Creative Media Design • Diploma in Interior Design

ENGINEERING • Dip. in Electrical & Electronic Engineering (Microelectronics)
• Dip. in Electrical & Electronic Engineering (Mechatronics) • Northumbria
University 3+0 BEng. (Hons) in Electrical & Electronic Engineering

HOSPITALITY, TOURISM & CULINARY ARTS • Dip. in Hotel Management • IMI
University Centre Dip. in International Hotel & Tourism Management • IMI
University Centre Dip. in Professional Chef Training • IMI University Centre 3+0 B.A.
in International Hotel & Tourism Management

LANGUAGE • Intensive English Language • IELTS Preparatory Course • CIDTT •
Intensive English Language Enhancement Programme (IELEP) • Holiday English
Language Course (HELIC) • Corporate Training Programmes • Better English for
Better Business Opportunity Training Programmes • Creative Tips and Tricks in
Teaching English Workshops

PRE-UNIVERSITY • OCE A-Level



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By the Ministry of Education, Malaysia

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Other members include:

