

Facilities

- Library
- Computer Labs
- State-of-the-Art Science Labs
- Multidisciplinary Medical Labs
- Anatomy Lab
- Anatomy & Pathology Resource Centre
- Pharmacy Labs
- Biotechnology Lab
- Clinical Skills Lab
- Cafeteria
- Student Lounge
- Bookstore
- Music Room
- Fine Dining Restaurant
- Data Ecosystem Laboratory of Technology and Applications
- QIU Sustainable Agri-research
- Commercial Kitchen
- Buzz Hub Studio

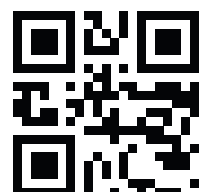
Hostel

Accommodation

QIU's hostels provide accommodation for students who yearn for the experience of independent life in a secure environment. Nestled in the greenery of the Kinta Valley, our condominium units give students the option of staying in a single or twin- sharing room, with 4 or 6 occupants to a unit.

Transportation is provided to shuttle students between the residences and the city campus. Security checkpoints are installed outside each unit, as part of the 24-hour security surveillance system operated by QIU-appointed personnel.

- 24 Hours Security
- Free Internet & WIFI
- Outdoor Playground & Swimming Pool



+6019 8300 881

Quest International University [DU021(A)]
No. 227, Jalan Raja Permaisuri Bainun,
30250 Ipoh, Perak Darul Ridzuan, Malaysia
Tel: +605 249 0500 Email: enquiries@qiu.edu.my



www.qiu.edu.my



@discover.qiu



@discover.qiu

Student Services

Student and Career Counselling

At QIU, our counsellors are available to help students with academic and/or personal concerns. Students at QIU will be given personalised attention to assist them in meeting their academic needs.

Assistance with Accommodation

QIU will help students with their accommodation arrangements, ensuring that they can enjoy a fun, enjoyable university experience.

Mentorship Programmes

At QIU, students are not just taught academic programmes but are mentored to excel in their future careers and become responsible citizens who will contribute to the betterment of society.

QIU

QUEST INTERNATIONAL UNIVERSITY



Bachelor in Culinary Arts (Hons)

JPT/BPP(MQA/FA866g)02/28

Bachelor in Culinary Arts (Hons)

JPT/BPP(MQA/FA866g)02/28

The **Bachelor in Culinary Arts (Hons)** equips students with the contemporary knowledge and skills that align with diversifying the culinary industry. It emphasises practical and professional skills combined with artistic and aesthetic concepts while applying the underpinning culinary knowledge.

This programme incorporates hands-on experience in patisserie and baking, butchery and a wide range of skills in culinary practice. Students will develop their palates to distinguish between different cuisines, including Malaysian, Asian and Western cuisine.

With an in-house bakery and fine-dining restaurant, QIU culinary students experience hands-on learning from the farm to the plate. This is the ideal platform to hone the skills they need to excel in an exciting industry.



Intakes:

April, July and November



Duration:

3 years



Mode of Study:

Full-time



Mode of Delivery:

Lectures, tutorials, flipped classrooms, problem-based learning and blended learning



Assessment:

Students' abilities are gauged through both continuous assessments and final written examinations / final assessments. The continuous assessment component comprises of tests/quizzes, mid-term examinations, practicals, and projects/assignments.

Minimum

Entry Requirements

- i. A pass in **STPM** with a minimum of Grade C (GP 2.00) in any two (2) subjects;
OR
- ii. A pass in **STAM** with a minimum grade of Jayyid;
OR
- iii. A pass in **A-Level** with a minimum pass in two (2) subjects
OR
- iv. **Matriculation/Foundation** with a minimum CGPA of 2.00;
OR
- v. Pass **UEC** with a minimum Grade B in 5 subjects ;
OR
- vi. A **Diploma (Level 4, MQF)** with a minimum CGPA of 2.00;
OR
- vii. A Pass in **Diploma Kemahiran Malaysia (DKM) / Diploma Vokasional Malaysia (DVM) / Diploma Lanjutan Kemahiran Malaysia (DLKM)** with a minimum CGPA of 2.50
OR
- viii. A Pass in **Diploma Kemahiran Malaysia (DKM) / Diploma Vokasional Malaysia (DVM) / Diploma Lanjutan Kemahiran Malaysia (DLKM)** with a minimum CGPA of 2.00 and with a minimum of 2 years working experience in the related field

Note for (vii) and (viii): The HEPs are to conduct screening and provide necessary guidance specific to the discipline of the programme.
OR
- ix. Other **equivalent qualifications** recognised by the Malaysian Government

International students:
5.0 in IELTS

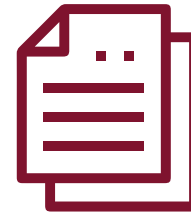
OR

Band 3.5* in MUET

OR

its equivalent.

*Note: MUET requirement updated on 16/3/2023



Programme Content

The following courses are offered in the **Bachelor in Culinary Arts (Hons) JPT/BPP(MQA/FA866g)02/28** programme:

Matapelajaran Pengajian Umum (MPU)

- Hubungan Etnik / Bahasa Melayu Komunikasi 2
- Tamadun Islam dan Tamadun Asia (TITAS) / Malaysian Studies 3
- Bahasa Kebangsaan A / Communication Skills
- Sustainable Development in Malaysia
- Community Service

University Compulsory

- English for Academic Purposes
- Devices, Networks and Application
- Disciplined Entrepreneurship
- Design Thinking
- Co-Curricular Activities

Common Core

- Introduction to Financial Accounting
- Principles of Management
- Principles of Marketing

Programme Core

- Food Hygiene and Sanitation
- Introduction to Hospitality Management
- Introduction to Culinary Management
- Patisserie and Baking 1 and 2
- Theory of Food
- Functional Food
- Butchery
- Introduction to Food Sciences and Nutrition
- Principle of Marketing
- Culinary Practice 1 and 2
- Menu Creation and Development
- Purchasing and Cost Control
- Food and Beverage Services
- Principles of Halal Food Management
- Malaysian Cuisine
- Asian Cuisine
- Food and Society
- Food and Eating Behaviour
- Food Writing
- Western Cuisine
- Industrial Training

Elective

- Hospitality Sales and Marketing
- Food Supply Chain Management
- Food Safety and Quality Management
- Food Product Development
- Sensorial Analysis
- Food Standards and Regulations

Why

Choose QIU?

1

Experiential learning concepts
'from the farm to the kitchen'

State-of-the-art facilities

2

3

Premium and healthy ingredients

Engagement and collaboration
with industry experts

4

5

Exposure to facilities and systems
that mirror the **industry standards**

Emphasis on soft skills and character building

6