

FACULTY OF **HOSPITALITY AND TOURISM MANAGEMENT**



WORLD'S TOP 1% #265 AND RISING ONE OF ASIA'S TOP PRIVATE UNIVERSITIES

QS WORLD UNIVERSITY RANKINGS 2025

#1

**MALAYSIA'S TOP
PRIVATE UNIVERSITY
FOR GRADUATE
EMPLOYABILITY AND
OUTCOMES**



**Malaysia's top private
university for graduate
employability**

Higher Education Ministry's Graduate Employability 2021-2022 survey.



**Malaysia's top private
university for
employment outcomes**

QS World University Rankings 2024



**Four Forbes 30 Under
30 Asia inductees**



**Three Prestige 40 Under
40 laureates**

UCSI's SUBJECT MILESTONES

**QS World
University
Rankings by
Subject 2025**

#32 PERFORMING
ARTS (MUSIC)

TOP 100 HOSPITALITY AND
LEISURE MANAGEMENT

TOP 150 ART AND
DESIGN

TOP 150 PETROLEUM
ENGINEERING

TOP 250 BUSINESS AND
MANAGEMENT STUDIES

TOP 450 CHEMICAL
ENGINEERING

TOP 500 ELECTRICAL AND
ELECTRONIC ENGINEERING

TOP 500 COMPUTER SCIENCE
AND INFORMATION SYSTEMS

TOP 600 MEDICINE



UCSI University is the first and only private university in Malaysia to receive a double recognition as Regional Centre of Expertise (RCE) by the United Nations University : RCE Kuching and RCE Greater Kuala Lumpur



100%
**EMPLOYABILITY
SCORE**

for all UCSI programmes listed in the
Malaysian Higher Education Ministry's
Graduate Employability 2022 Survey (IPTS)



MORE THAN 4,800

global companies provide
our students with internships



of our Co-Op
partners would
like to hire
UCSI interns

Students from over
120 NATIONS



International students make up around
30% of UCSI's student population



28 **UCSI
ACADEMICS**

are Fellows of Academy of Sciences
Malaysia or ranked in the World's Top 2%
Scientists by Stanford University

>55%

of UCSI's academic staff
are PhD holders and a further
16% are pursuing their doctorate



The 1st university in Malaysia's private higher education
sector to offer programmes in Aquatic Science, Biotechnology,
Food Science, Music and Nutrition



The artist's impression of UCSI's education city in Kuala Lumpur

EMPOWERING CHANGEMAKERS

UCSI University is one of Asia's top private universities. It is classified in the world's top 1% in the QS World University Rankings 2025, by virtue of its top 265 ranking. UCSI was the only university to receive the QS Recognition for Improvement Award - an award given to universities that improve the most ranks on average - at the 2022 QS EduData Summit in New York. And the University has steadily enhanced its global profile over the past decade.

Changemakers study here. Four UCSI alumni are Forbes 30 Under 30 Asia inductees. From social entrepreneurship to impactful visual storytelling, they raise aspirations and win the respect of the world. Three more alumni are Prestige 40 Under 40 laureates for their contributions to Malaysia's creative industry. And many more entrepreneurs, scientists, doctors, media personalities, musicians and national athletes make up UCSI's acclaimed alumni network.

Research and scholarly pursuit are part of UCSI's DNA. The University is equipped with state-of-the-art labs that feature the latest IR4.0 technologies in engineering, medicine, pharmacy and biotechnology. Students learn from academics who are at the forefront of their respective disciplines. UCSI's collaboration with some of the world's best universities also presents invaluable opportunities for students.

Since 2014, UCSI's top students have been annually selected to advance high-impact research at Harvard University, Imperial College London, the University of Chicago, Tsinghua University, the University of Queensland and the University of British Columbia, among others. UCSI students have gone on to work with some of the world's best minds in the fields of endocrinology, nanotechnology, pharmacology and materials science, among other critical fields.

Graduate employability is another one of UCSI's calling cards. The University has a 100% employability score in the Malaysian Higher Education Ministry's Graduate Employability 2022 survey. UCSI counts over 4,800 companies in its industry network. This includes many of the world's best firms like Accenture, CIMB, Deloitte, DHL, EY, HP, HSBC, KPMG, Maybank, Nestle, Samsung, Schlumberger, P&G, Petronas and PWC, among many others. This dynamic setup facilitates internship arrangements, joint research opportunities, technology transfers and of course, job offers.

With these unique strengths and more, UCSI stands out as a university that offers an education few can, provides experiences others can't and delivers game-changing outcomes for students around the world.

Faculty of Hospitality and Tourism Management

The Faculty of Hospitality and Tourism Management at UCSI University is one of Asia-Pacific's most forward-thinking think tanks that stand out for excellence, diversity, relevance and industry outreach. It is committed to the pinnacle of knowledge quality and professional human capital creation for one of the world's fastest growing industries. This is achieved through our curriculum that integrates adventure and fun within the specialised areas of hospitality, tourism, leisure, travel, culinary arts, recreation, and events.

Our variety of programmes offer teamwork, leadership and service etiquettes through experiential learning, collaborative learning, discovery learning approaches to develop talent with right attitude for analytical and decision-making skills to get ready for co-operative structured internship programmes with the top global industry players and concur future senior management and executive positions.



UCSI University currently partners with a world-leading Hotel Management Institute, HTMi Switzerland. Through this strategic partnership, it offers UCSI students with the best of both worlds in terms of affordability and the opportunity to enjoy to enjoy from HTMi Switzerland's global network of career network service, mobility and internship.



UCSI University has received international recognition from the World Association of Master Chefs (WAMC) Recognition of Quality Culinary and Hospitality Education programme for meeting or exceeding international quality standards for culinary and hospitality education. As a result, UCSI University is now the sole academic partner for WAMC in Malaysia. Additionally, WAMC has officially endorsed UCSI University as an Approved Education Provider for Malaysia, recognising UCSI's hospitality and culinary programmes across all campuses.

With this prestigious recognition, UCSI University's culinary and hospitality graduates will be eligible for additional WAMC certifications at the Master Chef level and can become members of WAMC Australia. This provides graduates with globally recognised credentials, enhancing their international hospitality workforce opportunities.



The University's partnership with HTMi Switzerland offers dual award programmes for Bachelor of Hospitality Administration, BA (Hons) in Hospitality Management, and BA (Hons) in Event and Tourism Management.



Why study Hospitality and Tourism Management at UCSI?

A WORLD'S TOP 40 FACULTY FOR HOSPITALITY & LEISURE MANAGEMENT (QS WORLD UNIVERSITY RANKINGS BY SUBJECT 2022)

ACHIEVED 100% GRADUATE EMPLOYABILITY SCORE IN A MINISTRY OF HIGHER EDUCATION SURVEY (2022)

STRONG INDUSTRY LINKAGE

EXCEPTIONAL FACILITIES

Renowned Academics

Learn from a team of acclaimed professors and academics who are at the forefront of their respective disciplines. Work with them, be mentored by them and benefit from their wealth of experience.

KUALA LUMPUR CAMPUS



**ASSOCIATE PROFESSOR
DR HANAFI BIN HAMZAH**
Dean

*PhD (Food Management)
MBA (Tourism and Hospitality Management)
BBA (Hons.) Tourism Planning and Development
SKM-Level 3 (Housekeeping Operations)*



**ASSISTANT PROFESSOR
MOHAMAD FADZY BIN CHE OMAR**
*Head of Praxis, Industry and
Community Engagement (PICE)*

*Master in Gastronomy
BSc in Food service Management
Diploma in Chef Training*



**SH. MARIA SAHILA BINTI
SYED ALI HASSAN**
*Head of Department
(Hospitality and Culinary Arts)*

*MSc Hospitality Management
Diploma in Chef Training
SKM - Diploma in Pastry and Bakery Management
Vocational Training Officer (VTO)
SKM (Level 2 & 3) - Patisserie*



**ASSISTANT PROFESSOR
NURSYAFIQAH BINTI RAMLI**
*Head of Research & Postgraduate
Studies*

*MSc In Gastronomy
BSc In Culinary Arts Management
Diploma in Culinary Arts*



RIZA MUNIRA BINTI SHAMSUDIN
*Head of Programme,
Hotel and Hospitality*

*MBA in International Business
Bachelor in Hotel Management
Diploma in International Hotel,
Catering and Management*

KUCHING CAMPUS



**ASSISTANT PROFESSOR
CHRISTOPHER WAN SAGENG**
Dean

*Master in Science (Learning Sciences)
Bachelor of Hospitality and Tourism
Management (Hons)*



DR SHERRYMINA ANAK KICHIN
*Head of Academic Collaboration and Praxis,
Industry and Community Engagement*

*Doctor of Business Administration
Corporate Master Business Administration
Bachelor Business (Tourism Management)*



MUHAMMAD FIKRI BIN UMADI
*Head of Department
(Hospitality and Culinary Arts)*

*Corporate Master in Business Administration
Bachelor in Culinary Arts (Honours)
Diploma in Culinary Arts*



TING HUI BUN
*Head of Department
(Tourism and Leisure)*

*Corporate Master in Business
Administration
Bachelor Business Administration
with Honours (Tourism)*



**ASSISTANT PROFESSOR DR
IDA ANAK INGKO**
*Assistant Professor
Head of Postgraduate Studies*

*Doctor of Business Administration
Master Business Administration
BA (Hons) Tourism Management*



**ASSISTANT PROFESSOR
DR MARK EDMUND KASA**
Head of Research

*PhD in Human Resource Development
MSc In Human Resource Development
BA in Business Administration
Bachelor of Psychology with Honours
Diploma in Hotel and Catering Management*

Foundation

UCSI's specialised foundation pathway in hospitality and tourism is your passport to global professions. From day one, your learning will be centered and you will succeed as you understand the industry's fundamental operations and the underlying assumptions which make them work.

Our academics are well-respected industry experts, practitioners and thinkers in the field and their wealth of experience will enrich you as you learn from and work alongside them. From the front desk to the training kitchen to hotel

boardrooms, you will know what it takes to meet the industry's lofty standards.

And when you empower yourself with the skills and mindset to do this, you can rest assured that doors are opening everywhere for you. The added specialisation modules of the curriculum would act as the best evidence of your degree studies and your career afterwards.

This is your start!

Start Focused. Stay Ahead.

UCSI's specialised foundation pathway helps you acquire a much stronger grasp of your chosen field of study while covering the overall reach of a standard foundation programme. Apart from helping you immensely as you progress to degree studies, UCSI's foundation programme also provides you with an early taste of what the industry expects.

KUALA LUMPUR CAMPUS

Compulsory Courses

- Critical Thinking Skills
- Computing Essentials
- Writing for Academic Purposes
- Positive Psychology



Elective Courses (Refer to the Head of Department for Elective Course Selections)

- Introduction to Language and Communication
- Basic Office Application
- Human Communication
- Fundamentals of Ethics
- Introduction to Business
- Introductory Accounting
- Introduction to Marketing
- Introductory Economics
- Introductory Calculus
- Introduction to Probability and Statistics
- Civic Studies
- Introduction to Hospitality and Tourism Industry
- Event Management
- Fundamentals of Culinary Arts
- Web Development
- Fundamentals of Programming
- Introduction to Logistics and Supply Chain Management
- Introduction to Law
- Fundamentals of Mathematics
- Fundamentals of Computer Graphics
- Fundamentals of Design
- Analytical Drawing
- Introduction to Structure
- Introduction to Built Environment
- Smart Learning Technology
- Media Literacy



Bachelor Degrees

- Bachelor of Hospitality Administration
- BA (Hons) Hospitality Management
- BA (Hons) Event and Tourism Management
- BA (Hons) Culinary Management
- Other related degree programmes

English Requirement for Foundation in Arts

Candidates with a minimum grade of A2 in UEC English Language, Band 2 in MUET, 30-31 in TOEFL, 4.0 in IELTS, grade C in O-Level or IGCSE or SPM English 1119, grade B1 (with at least 2 skills at B1) in CEFR, 140 in Cambridge English Qualification, 140 in Cambridge Linguaskill, and 36 in Pearson Test are exempted from SE004 Basic English and SE005 English Foundation. Other equivalent qualification can be exempted on case-by-case basis.

Candidates who scored lower than B+ in SPM English Language or than the above requirement will have to take the SE004 Basic English subject before taking the SE005 English Foundation subject in the foundation year.

Foundation

KUCHING CAMPUS

Compulsory Courses

- Accounting Practice
- Principle of Economics
- Introduction to Business
- Fundamentals of Marketing
- Writing for Academic Purpose
- Office Applications
- Fundamentals of Database
- Introduction to Probability and Statistics
- Web Development
- Computing Studies
- Quantitative Methods



Elective Courses (choose any 3 courses)

- Smart Learning Technology
- Introduction to Logistics and Supply Chain Management
- Media Literacy
- Civic Studies
- Event Management
- Introduction to Hospitality and Tourism Industry



Bachelor Degrees

- Bachelor of Hospitality Administration
- BA (Hons) Hospitality Management
- BA (Hons) Event and Tourism Management
- BA (Hons) Culinary Management
- Other related degree programmes

English Requirement for Foundation in Arts

Candidates with a minimum grade of A2 in UEC English Language, Band 2 in MUET, 30-31 in TOEFL, 4.0 in IELTS, grade C in O-Level or IGCSE or SPM English 1119, grade B1 (with at least 2 skills at B1) in CEFR, 140 in Cambridge English Qualification, 140 in Cambridge Linguaskill, and 36 in Pearson Test are exempted from SE004 Basic English and SE005 English Foundation. Other equivalent qualification can be exempted on case-by-case basis.

Candidates who scored lower than B+ in SPM English Language or than the above requirement will have to take the SE004 Basic English subject before taking the SE005 English Foundation subject in the foundation year.



Diploma in Hotel Management

(R2/811/4/0042)(12/2026)(MQA/FA1249)



Offered at Kuala Lumpur Campus

This programme covers all areas of hotel operations that will help students master a wide range of core functions like front office and housekeeping operation and management, banquet and event management, basic food and beverage operations and management functions in hotel. Through their studies, students will see many opportunities, including meetings, incentives, conventions and exhibitions (MICE) industry, ecotourism, entrepreneurship, food and beverage as well as room divisions.

**This programme received a 100% graduate employability score in the Ministry of Higher Education's Graduate Employability 2022 survey.*

(Source: ge.mohe.gov.my/)

Subject Listing

Year 1

- Culinary Essentials
- Sanitation, Safety and Hygiene
- Customer Service in Hospitality Industry
- Introduction to Tourism and Hospitality Industry
- Food and Beverage Service
- Housekeeping Operation and Management
- Hospitality and Tourism Communication
- Front Office Operation and Management
- Industry Placement 1

Year 2

- Pastry and Bakery
- Introduction to Accounting
- Introduction to Management
- Food and Beverage Management
- International Cuisine
- Computing Studies
- Fundamentals of Marketing
- Eco Hospitality
- Beverage Studies
- Introduction to Human Resource Management
- Cross Cultural Studies
- Banquet and Events Management
- Hospitality and Tourism Law
- Entrepreneurship
- Food and Beverage Cost Control

Year 3

- Industry Placement 2

Career Opportunities

Front office manager | Executive housekeeper | Restaurant manager | Sales executive
| Training executive | Human resources executive | Purchasing executive | Food and beverage
manager | Food and beverage consultant | Barista | Entrepreneur

Diploma in Hotel Management

(R2/811/4/0173)(04/2024)(A 9778)



Offered at Kuching Campus

This programme covers all areas of hotel operations that will help students master a wide range of core functions like front office and housekeeping operation and management, banquet and event management, basic food and beverage operations and management functions in hotel. Through their studies, students will see many opportunities, including meetings, incentives, conventions and exhibitions (MICE) industry, ecotourism, entrepreneurship, food and beverage as well as room divisions.

**This programme received a 100% graduate employability score in the Ministry of Higher Education's Graduate Employability 2022 survey.*

(Source: ge.mohe.gov.my/)

Subject Listing

Year 1

- Culinary Essentials
- Sanitation, Safety and Hygiene
- Customer Service in Hospitality and Tourism
- Introduction to Tourism and Hospitality Industry
- Food and Beverage Service
- Housekeeping Operation and Management
- Hospitality and Tourism Communications
- Front Office Operation and Management
- Industry Placement 1

Year 2

- Pastry and Bakery
- Introduction to Accounting
- Introduction to Management
- Food and Beverage Management
- Hospitality and Tourism Law
- Computing Studies
- Fundamentals of Marketing
- Eco Hospitality
- Graphic Design and Photography
- Introduction to Human Resource Management
- Cross Cultural Studies
- Banquet and Events Management
- Entrepreneurship
- Food and Beverage Cost Control
- International Cuisine

Year 3

- Industry Placement 2

Elective (Choose One)

- Japanese, German, Mandarin, Korean, French Language

Career Opportunities

Front office manager | Executive housekeeper | Restaurant manager | Sales executive
| Training executive | Human resources executive | Purchasing executive | Food and beverage
manager | Food and beverage consultant | Barista | Entrepreneur

Diploma in Culinary Arts

(R/811/4/0079)(08/2027)(MQA/FA1731)



Offered at Kuala Lumpur Campus

This novel programme equips students with the integral skills and product knowledge to chart a promising career in the F&B and fine dining industries. With quality as the defining hallmark, you are trained to set the standard when it comes to the preparation of food.

**This programme received a 100% graduate employability score in the Ministry of Higher Education's Graduate Employability 2022 survey.*

(Source: ge.mohe.gov.my/)

Subject Listing

Year 1

- Culinary Essentials
- Introduction to Tourism and Hospitality Industry
- Sanitation, Safety and Hygiene
- Cross Cultural Studies
- Food and Beverage Service
- Pastry and Bakery
- Customer Service in Hospitality and Tourism
- Hospitality and Tourism Communication
- Industry Placement 1

Year 2

- Heritage Cuisine of Asia
- Malaysian Cuisine
- Introduction to Management
- Food and Beverage Management
- Nutrition in Food Service Industry
- Garde Manger
- Graphic Design and Photography
- Food and Beverage Cost Control
- Introduction to Accounting
- Hospitality and Tourism Law
- International Cuisine
- Introduction to Human Resource Management
- Entrepreneurship
- Fundamentals of Marketing

Year 3

- Industry Placement 2

Elective (Choose One)

- Japanese, German, Mandarin, Korean, French Language

Career Opportunities

Executive chef | Sous chef | Kitchen manager | Food service consultant | Food writer and critic | Catering business entrepreneur | Restaurant owner | Personal chef | Celebrity chef | Culinary lecturer | Research and development chef

Diploma in Culinary Arts

(R2/811/4/0326)(08/2026)(MQA/FA0246)



Offered at Kuching Campus

This novel programme equips students with the integral skills and product knowledge to chart a promising career in the F&B and fine dining industries. With quality as the defining hallmark, you are trained to set the standard when it comes to the preparation of food.

**This programme received a 100% graduate employability score in the Ministry of Higher Education's Graduate Employability 2022 survey.*

(Source: ge.mohe.gov.my/)

Subject Listing

Year 1

- Culinary Essentials
- Introduction to Tourism and Hospitality Industry
- Hospitality and Tourism Communication
- Cross Cultural Studies
- Food and Beverage Service
- Pastry and Bakery
- Customer Service in Hospitality and Tourism
- Sanitation, Safety and Hygiene
- Industry Placement 1

Year 2

- Heritage Cuisine of Asia
- Malaysian Cuisine
- Introduction to Management
- Food and Beverage Management
- Nutrition in Food Service Industry
- Garde Manger
- Graphic Design and Photography
- Food and Beverage Cost Control
- Introduction to Accounting
- Hospitality and Tourism Law
- International Cuisine
- Introduction to Human Resource Management
- Entrepreneurship
- Fundamentals of Marketing

Elective (Choose One)

- Japanese, German, Mandarin, Korean, French Language

Year 3

- Industry Placement 2

Career Opportunities

Executive chef | Sous chef | Kitchen manager | Food service consultant | Food writer and critic
| Catering business entrepreneur | Restaurant owner | Personal chef | Celebrity chef | Culinary
lecturer | Research and development chef

Diploma in Leisure Management

(R2/812/4/0124)(02/2026)(MQA/FA0191)



Offered at Kuching Campus

This two-year programme focuses on the comprehensive spectrum of leisure and resort businesses that will enable students to be on the pulse of the leisure industries. Standing out with its highly practical approach, this is also your solid stepping-stone to a challenging career in other areas such as tourism, marketing as well as fast-expanding fields like sports and club management.

**This programme received a 100% graduate employability score in the Ministry of Higher Education's Graduate Employability 2022 survey.*

(Source: ge.mohe.gov.my/)

Subject Listing

Year 1

- Introduction to Management
- Hospitality and Tourism Communication
- Computing Studies
- Tour and Travel Operation
- Introduction to Tourism and Hospitality Industry
- Introduction to Leisure and Recreation
- Writing for Academic Purpose
- Leisure and Recreation Risk Management
- Fundamentals of Marketing
- Introduction to Human Resource Management
- Principles of Sport and Leisure Management
- Leisure Marketing
- Introduction to Accounting

Year 2

- Events Management
- Resort, Spa and Wellness
- Sport Management
- Visitor Attraction Management
- Entrepreneurship
- Casino, Club and Resort Management
- Ecotourism
- Leisure Facilities Management
- Business Events
- Cross Cultural Studies
- Co-Operative Placement

Elective (Choose One)

- Japanese, German, Mandarin, Korean, French Language

Career Opportunities

Travel agency manager | Tour operator | Cruise manager | Theme park manager | Tourism project manager | Recreation manager | Event manager | Event organiser | Convention centre manager | Entertainment specialists | Banquet manager

Diploma in Event Management

(N/1015/4/0002)(08/2027)(MQA/PA15684)



Offered at Kuching Campus

This two-year programme is designed to equip students with knowledge and skills to be well-prepared in facing the challenges of a sophisticated and demanding event industry align to Industrial Revolution 4.0 and sustainable development goals. Students will learn how to develop and deliver successful events with focus on sustainable event management and technological-driven operations. The programme covers courses related to communication, entrepreneurship, marketing, financial, risk, event technology, human resource, and business event management.

Subject Listing

Year 1

- Introduction to Management
- Introduction to Tourism and Hospitality Industry
- Fundamentals of Marketing
- Event Design and Production
- Hospitality and Tourism Communications
- Responsible Events Management
- Fundamental of the Events Industry
- Customer Service in Hospitality and Tourism
- Cultural, Arts, and Festivals Management
- Introduction to Human Resource Management
- Special Interest Tourism
- Technology for Events
- Graphic Design and Photography

Year 2

- Integrated Marketing Communication for Events
- Business Events
- Event Risk Management
- Introduction to Accounting
- Cross Cultural Studies
- Community Services in Tourism Destination
- Entrepreneurship
- Managing Event Venues
- Public Relation for Events Industry
- Industry Placement

Elective (Choose One)

- Japanese, German, Mandarin, Korean, or French Language

Career Opportunities

Event executive | Entertainment executive | Convention sales executive | Conference organiser | Meeting planner | Talent management | Festival planner | Wedding planner | Event coordinator | Corporate event planner | Venue manager | Social media event coordinator | Marketing or communications manager | Entrepreneur

Bachelor of Hospitality Administration

(R2/1013/6/0011)(09/2029)(MQA/FA4814)



Offered at Kuala Lumpur Campus

This three-year degree programme equips students with operational, supervisory and managerial knowledge and skills, required for modern management in the global hospitality industry. It covers a wide range of settings including the front office, housekeeping, food and beverage, kitchen and events. Students also have the prospect of venturing into research and development on the industry's emerging issues such as tourism policies and eco-hospitality.



(A Dual Award With
HTMi Switzerland)

• **Glion Institute of Higher Education, Switzerland**
(2+1)
Bachelor of Business Administration (BBA) in
International Hospitality Business

• **Les Roches Global Hospitality Education,
Switzerland**
(2+1)
Bachelor of Business Administration
(BBA) in Global Hospitality
Management

International
Degree Pathways

Career
Opportunities

Management executive | Hotel or resort or club manager | Event manager | Event organiser |
Entrepreneur | Banquet manager | Operation manager | Convention centre manager

Subject Listing

Year 1

- Basic Food Preparation
 - Customer Service
 - Sanitation, Safety and Hygiene
 - Business Communication
 - Fundamentals of Hospitality and Tourism Industry
 - Food and Beverage Service
 - Food and Beverage Management
 - Housekeeping Management
 - Front Office Operation and Management
 - Introduction to Hospitality Accounting
 - Cross Cultural Studies
- Elective (Choose One)**
- Introduction to Foreign Languages in Hospitality Industry (Japanese, German, Mandarin, Korean, or French)

Year 2

- Industry Placement I
 - Commercial Cookery
 - Introduction to Management and Organisation Theory
 - Principles of Marketing
 - Human Resource Management
 - Hospitality and Tourism Law
 - Business Research Methods
 - Independent Project I
- Elective (Choose One)**
- Food and Beverage and Labour Cost Control
 - Convention Sales, Services and Operation

Year 3

- Tourism Planning, Development and Management
 - Tourism and Business of Hotels
 - Introduction to Wine and Bar
 - Leadership and Business Performance
 - Event Operation Management
 - Casino, Club and Resort Management
 - Hospitality Facilities Management and Design
 - Hospitality Revenue Management
 - Independent Project II
 - Industry Placement II
- Elective (Choose One)**
- Consumer Behaviour
 - Hospitality and Tourism Strategic Management

BA (Hons) Hospitality Management

(R2/811/6/0174)(08/2024)(A9811)



Offered at Kuching Campus

This three-year degree programme aims to equip students with operational, supervisory and managerial knowledge and skills, required for modern management in the global hospitality industry. It covers a wide range of areas from front office, housekeeping, food and beverage, kitchen and events. Students also have the prospect of indulging in research and development relevant to the industry's emerging issues such as tourism policies and eco-hospitality.

**This programme received a 100% graduate employability score in the Ministry of Higher Education's Graduate Employability 2022 survey.*

(Source: ge.mohe.gov.my/)



(A Dual Award With
HTMi Switzerland)

• Glion Institute of Higher Education, Switzerland

(2+1)

Bachelor of Business Administration (BBA) in
International Hospitality Business

• Les Roches Global Hospitality Education, Switzerland

(2+1)

Bachelor of Business Administration
(BBA) in Global Hospitality
Management

International
Degree Pathways

Career
Opportunities

Hotels and motels | Spas and resorts | Food service establishments | Casinos and theme parks |
Cruiselines | Airlines | Property management companies | Hospitality consultancies | Education bodies

Subject Listing

Year 1

- Business Communication
- Sanitation, Safety and Hygiene
- Introduction to Accounting
- Fundamentals of Hospitality and Tourism Industry
- Fundamentals of Culinary Arts
- Restaurant Service Operations
- Hospitality and Tourism Law
- Business Statistics
- Malaysian Experiential Tourism
- Customer Service

Elective (Choose One)

- Introduction to Foreign Languages (Japanese, German, Mandarin Language, Korean or French)

Year 2

- Anthropology of Hospitality
- Business Research Method
- Hospitality Operations Management
- Food and Beverage Management
- Commercial Food Production
- Hospitality and Tourism Human Resource Management
- Hospitality and Tourism Marketing
- Independent Project A
- Graphic Design and Photography
- Entrepreneurship
- Financial Management for Hospitality and Tourism
- Hospitality and Tourism Strategic Management

Elective 1 (Choose 1)

- Beverage Studies
- Sustainable Hospitality Operations

Elective 2 (Choose 1)

- Food, Beverage and Labour Cost Control
- Room Division Management

Elective 3 (Choose 1)

- Hospitality Revenue Management
- Hospitality Facilities Management and Design

Year 3

- Tourism and Business of Hotels
- Business Events
- Leadership and Business Performance
- Tourism Planning, Development and Management
- Independent Project B
- Co-Operative Placement I
- Co-operative Placement II

Elective 4 (Choose 1)

- Oenology
- Hotel Sales and Convention

BA (Hons) Event and Tourism Management

(R3/812/6/0049)(06/2026)(A7867)



Offered at Kuching Campus

This three-year degree programme gain the competitive edge in the multi-million ringgit event and tourism industry. Understand operational, supervisory and managerial knowledge and skills that are required for modern management of business industry. This programme covers a wide range of areas from conventions, events to tourism.

**This programme received a 100% graduate employability score in the Ministry of Higher Education's Graduate Employability 2022 survey.*

(Source: ge.mohe.gov.my/)



(A Dual Award With
HTMi Switzerland)

Subject Listing

Year 1

- Introduction to Accounting
 - Fundamentals of Hospitality and Tourism Industry
 - Cross Cultural Studies
 - Introduction to Management and Organisation Theory
 - Hospitality and Tourism Human Resource Management
 - Business Statistics
 - Introduction to the Events Industry
 - Event Design and Production
 - Destination Marketing
 - Special Interest Tourism
- Elective (Choose One)**
- Japanese, German, Mandarin, Korean, French Language
- Elective (Choose One)**
- Business Communication, Event Public Relation

Year 2

- Graphic Design and Photography
 - Managing Event Venues
 - Tour and Travel Operations
 - Visitor Attraction Management
 - Entrepreneurship
 - Event Operations Management
 - Business Research Method
 - Business Events
 - Hospitality and Tourism Strategic Management
 - Independent Project A
 - Event Bidding
 - Technology for Events
- Elective (Choose One)**
- Casino, Club and Resort Management, Convention Sales, Services and Operations
- Elective (Choose One)**
- Financial Management for Hospitality and Tourism, Hospitality Revenue Management

Year 3

- Tourism and Business of Hotels
- Tourism Planning, Development and Management
- Leadership and Business Performance
- Independent Project B
- Event Risk Management
- Community Service in Tourism
- Co-operative Placement

Career Opportunities

Travel agency manager | Tour operator | Cruise manager | Theme park manager | Tourism project manager | Recreation manager | Event manager | Convention centre manager | Entertainment specialists | Banquet manager

BA (Hons) in Culinary Management

(N/811/6/0375) (05/2028)(MQA/PA14359)



Offered at Kuching Campus

This specifically designed programme helps to develop various skills such as creative thinking and professional judgement, sceptical inquiry, communication skills, problem-solving, analytical, research skills through inside and outside classroom exposure and opportunities in an academic or professional context. Covering a wide range of settings from baking to beverages and global cuisines, including the art of garde manger, students will be exposed to the prospect of venturing into research and development of emerging insights within the industry. Upon graduation, students can expect to work with international employers all over the world. Subsequently, they can make their way up the corporate ladder in both the local and global food and hospitality industry. Students can specialise in international hotel and resort management, food manufacturing management, training consultancy, and restaurant consultancy. If you aspire to be the next culinarian, this is your chance to start your journey!

Subject Listing

Year 1

- Fundamentals of Culinary Arts
- Food Studies
- Sanitation, Safety and Hygiene
- Fundamentals of Hospitality and Tourism Industry
- Malaysian Experiential Tourism
- Pastry and Bakery
- Beverage Studies
- Customer Service
- Food & Beverage Service
- Hospitality and Tourism Law
- Hospitality and Tourism Human Resource Management

Year 2

- | | |
|---|--|
| <ul style="list-style-type: none"> • Arts of Garde Manger • Business Statistics • Nutrition in Foodservice Industry • Hospitality and Tourism Marketing • The Arts of Food Styling • Food Media • Business Research Method • Food, Beverage and Labour Cost Control • Leadership and Business Performance • Independent Project A • Entrepreneurship | <p>Elective 1 (Choose One)</p> <ul style="list-style-type: none"> • Sugar and Chocolate Arts or French Cuisine <p>Elective 2 (Choose One)</p> <ul style="list-style-type: none"> • Cuisine of the World or Arts of Boulangerie <p>Elective 3 (Choose One)</p> <ul style="list-style-type: none"> • Japanese, German, Mandarin, Korean, French Language |
|---|--|

Year 3

- | | |
|---|--|
| <ul style="list-style-type: none"> • Food Development • Commercial Food Productions • Independent Project B • Sustainability Hospitality Operations | <ul style="list-style-type: none"> • Co-operative Placement I • Co-operative Placement II <p>Elective 4 (Choose One)</p> <ul style="list-style-type: none"> • Asian Cuisine or Modern Gateau and Petit Fours |
|---|--|

Career Opportunities

Executive chef | Food production | Research and development | Food and beverage consultant | Food stylist or food media | Entrepreneur | Educator

BA (Hons) in Culinary Management

(N/811/6/0374)(04/2028)(MQA/PA14358)

Offered at Kuala Lumpur Campus

This specifically designed programme helps to develop various skills such as creative thinking and professional judgement, sceptical inquiry, communication skills, problem-solving, analytical, research skills through inside and outside classroom exposure and opportunities in an academic or professional context. Covering a wide range of settings from baking to beverages and global cuisines, including the art of garde manger, students will be exposed to the prospect of venturing into research and development of emerging insights within the industry. Upon graduation, students can expect to work with international employers all over the world. Subsequently, they can make their way up the corporate ladder in both the local and global food and hospitality industry. Students can specialise in international hotel and resort management, food manufacturing management, training consultancy, and restaurant consultancy. If you aspire to be the next culinarian, this is your chance to start your journey!

Subject Listing

Year 1

- Fundamentals of Culinary Arts
- Food Studies
- Sanitation, Safety and Hygiene
- Fundamentals of Hospitality and Tourism Industry
- Malaysian Experiential Tourism
- Pastry and Bakery
- Beverage Studies
- Food and Beverage Service
- Customer Service
- Hospitality and Tourism Law
- Human Resource Management

Year 2

- Arts of Garde Manger
- Business Statistics
- Nutrition in Foodservice Industry
- Principles of Marketing
- The Arts of Food Styling
- Food Media
- Business Research Methods
- Cuisine of the World OR Arts of Boulangerie
- Food and Beverage Cost Control
- Independent Project A
- Entrepreneurship
- Leadership and Business Performance

Elective 1 (Choose One)

- Sugar and Chocolate Arts or French Cuisine

Elective 2 (Choose One)

- Japanese, German, Mandarin, Korean, French Language

Year 3

- Food Development
- Asian Cuisine or Modern Gateau and Petit Four
- Independent Project B
- Commercial Food Productions
- Sustainability Hospitality Operations
- Co-Operative Placement I
- Co-Operative Placement II

Career Opportunities

Executive chef | Food production | Research and development | Food and beverage consultant | Food stylist or food media | Entrepreneur | Educator

Hall Of Fame

SITI HAJAR BADRULHISHAM

Current Student of Bachelor of Hospitality Administration

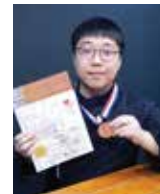
Won 1 Gold Medal and 1 Bronze Medal at the Selangor International Culinary Festival 2019 held at MITEC.



YAP SHAO ZHENG

Current Student of Diploma in Culinary Arts

Won Bronze Medal in Salmon category at the FHM Culinaire Malaysia 2019.



MUHAMMAD AIMAN BIN SAIFUL ANUAR

Current Student of Bachelor of Hospitality Administration

Won 1 Bronze Award and 1 Diploma Award at the Food Hotel Indonesia 2019 held in Jakarta, Indonesia.



KENNY LAI CHEE CHAING

Current Student of Bachelor of Arts (Hons) in Hospitality Management

Won the Gold Medal in the Sarawak International Culinaire Challenge 2.0 2022.

Won the Gold Medal in Battle of the Chef Penang 2022.

Won 2nd runner up in the Pepper Day 2022 cooking competition.

Won the Gold Medal in the Cooking Category at the World Skills Malaysia Sarawak 2019.



CHANG SZE HANG

Current Student of Diploma in Culinary Arts

Won Bronze Medal in Lamb category at the FHM Culinaire Malaysia 2019



SELINA SIM SHU SIANG

Current student for Bachelor of Arts (Hons) Event and Tourism Management

Alumna of Diploma in Leisure Management (2019-2021)



TAN AUN CHEE @ ANGEL TAN

Alumna of Bachelor of Hospitality Administration

Currently working as a Sales Executive at Bestari Sales and Marketing Sdn Bhd. Tan won 1 Bronze and 1 Diploma Award in the Food Hotel Indonesia 2019 held in Jakarta, Indonesia. Tan also represented the Malaysia Gastronomy National Team (Gastronomy Association of Malaysia).



Won Silver at the 50m Rifle Prone Women Team category at Selangor Shooting Championship 2019 held from 23 – 28 Jul 2019.

Won Gold at the 50m Rifle 3 Positions Women Team as well as 50m Rifle Prone Women Team at the Sport Excel-NSC-Milo-NSAM 2nd Malaysian Junior Shooting Championship 2019 held from 11 -15 Sep 2019.

LIM ZHI HUI @ YUKO

Alumna of Bachelor of Hospitality Administration

Currently working as a Service Associate in the Procurement department at Shangri-La Hotel, Kuala Lumpur. Lim won the Silver Medal in Main Course – Fish Category at the Food Hotel Malaysia (FHM) 2017.



LEE CHERN YANG

Alumnus of Bachelor of Hospitality Administration

Currently working as a Personal Assistant to Chairman of Solid Project Technology Sdn Bhd. Lee won the Bronze Medal in the Beverage category – Live Mocktail at the Food Hotel Malaysia (FHM) 2017.



Hall Of Fame

ANDERSON HARRY WILLIAM OMAR

Alumnus of Bachelor of Arts (Hons) Event and Tourism Management

Currently working as Manager at the Sarawak Tourism Board. Anderson was the recipient of UCSI University Outstanding Alumni Award 2019 – Career Endeavour. He was also the Vice-President of the Event and Tourism Club, UCSI University Kuching campus.

**DARREN KUAN HO YI**

*Current Student of Diploma in Culinary Arts
Won the Bronze Medal in Battle of the Chef Penang 2022.*

**DARREN DARIEN NAEN**

*Current Student of Diploma in Culinary Arts
Won 1st runner up in the Pepper Day 2022 cooking competition.*

**CLARENCE VOON KAI LE**

*Current Student of Diploma in Culinary Arts
Won 1st runner up in the Pepper Day 2022 cooking competition.*

**EUNICE TEO EE**

*Current Student of Bachelor of Arts (Hons) in Hospitality Management
Won 2nd runner up in the Pepper Day 2022 cooking competition.*



Student Internship Experiences



CHEN JERN @ CAMILLA CHEN

Current Student of Diploma in Culinary Arts

Internship Location: Concorde Hotel, Kuala Lumpur

"During my internship, I learnt more about how the real culinary industry works. At the same time, I get to improve my communication skills during my internship and I had the opportunity to meet with industry experts who have taught me various culinary skills and knowledge. I enjoyed my internship and I am thankful to UCSI University for providing the platform for students to learn more about the real working industry."



LIM ZHI YANG

Current Student of Diploma in Hotel Management

Internship Location: Swiss-Garden Hotel Residences, Genting Highland

"I had a lot of good experience and memories during my internship at Swiss-Garden Hotel Residences, Genting Highland. Most importantly, I learnt a lot of hotel management skills throughout my internship. I also get to apply the knowledge and skills that I have learnt at UCSI University during my internship."



TEH XIN EE

Current Student of Bachelor in Hospitality Administration

Internship Location: Le Quadri Hotel, Kuala Lumpur

"UCSI provides me with a platform to learn the basic knowledge in hospitality administration as well as fulfilling my needs and wants as a hotel student. Despite the COVID-19 pandemic, I am grateful to Le Quadri Hotel, Kuala Lumpur for accepting me to do my internship here. The journey was a memorable one as I get to learn different skills and knowledge needed in the hospitality industry. Throughout my internship, I am able to sharpen my leadership skills as well as problem-solving and critical thinking skills which I am sure will be useful in the real working industry."



ESMEE RUDY

Alumna of Diploma in Culinary Arts

Internship Location: Nobu Kuala Lumpur

"Doing my internship in Nobu Kuala Lumpur was one of the biggest opportunities I've received in my life. It was an eye-opening experience, not only in the working aspects but also in life lessons as well. I have a better understanding of how the culinary industry works. I get to bring what I have learnt at UCSI University to real industry experience and it helped me a lot."



JOSHUA TAMI

Current Student of Diploma in Culinary Arts

Internship Location: Nobu Kuala Lumpur

"Having a real working situation is different from just learning in the classroom. I get to learn many skills and tricks during my internship in Nobu Kuala Lumpur. Additionally, I am more prepared to venture into the culinary industry after receiving so many useful information here in Nobu. I get to meet different chefs and industry players that have helped me build bridges of connection within the industry itself."



KAREN KONG CHAU ROEI

Alumna of BA (Hons) Event and Tourism Management

Internship Location: Hokkaido Tourism Management (HTM) Niseko, Japan

"With the international relation built by UCSI University, I benefitted a lot from the Co-Op programme. I was exposed to a different working culture and environment; pushed out of my comfort zone and have the chance to understand the real working environment. Throughout my internship, I am able to achieve a lot of things apart from picking up two useful skills - communication and confidence to be implemented in my work."

Facilities

The Faculty of Hospitality and Tourism Management (FHTM) houses the state-of-the-art culinary laboratories, lecturing rooms, conference facilities and versatile banquet rooms at the Kuching and Kuala Lumpur campuses. FHTM is also a living laboratory for industry-leading hospitality innovation ranging from restaurants to training kitchens; to mock-up hotel rooms as well as a modern library and classrooms to promote interactive and blended learning.



A scenic river view restaurant with complete facilities to cater to small scale private functions.



An open-to-public casual restaurant training to enhance the students' skills through a hands-on learning experience.



A specially designed kitchen for students to practise their skills in pastry, bakery and chocolates.



A fully-equipped training kitchen that caters to Western, Oriental and fusion cuisines.

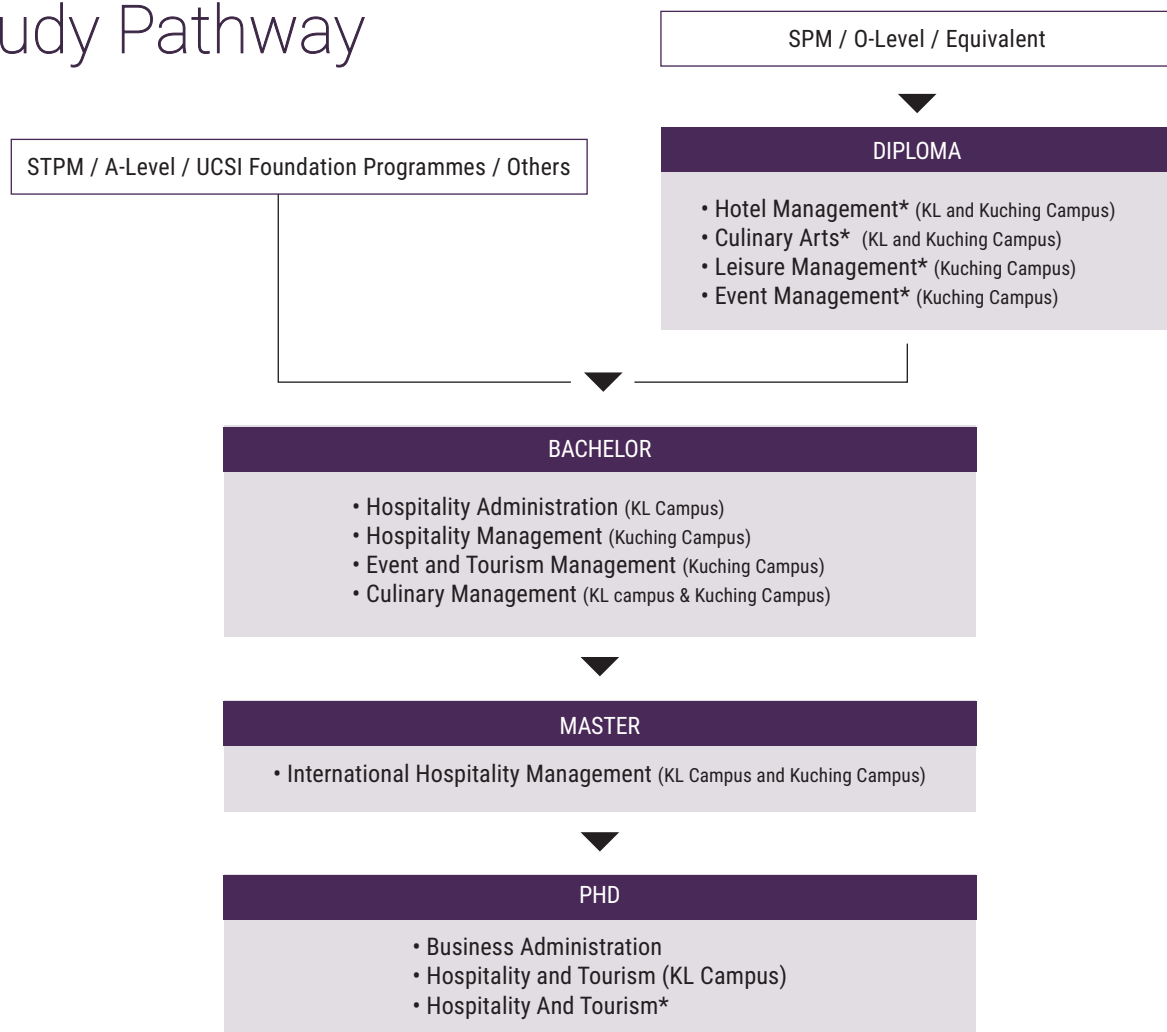


Exact hotel rooms built to help equip the students with vital hospitality skills and knowledge in hotel management.



A fully-equipped library with needed resources to help with the students learning experience.

Study Pathway



**Offered by Partner Institutions*

Global Career Opportunities

At the Faculty of Hospitality and Tourism Management, we equip our students with solid foundations for a global career. With the qualities and drive you gain at UCSI, promising careers await you in:

- Luxury Hotels and Resorts Management Enterprises
- High-End Service Restaurants, Catering and Commercial Food Service Enterprises
- World Class Airlines, Cruise Lines and Other Transportation Enterprises
- Global Travel Agencies and Tour Operators and Consulting Firms
- Business Meetings and Event Planning Enterprises
- World Class Convention and Exhibition Centres
- High-End Leisure, Recreation, Theme Parks, Sports and Management Enterprises
- Luxury Clubs and Casinos Enterprises
- Luxury Spa and Wellness Management Enterprises
- Worldwide Entertainment, Concerts and Theatre Enterprises
- Worldwide Museums and Other Cultural Venues
- Worldwide Real Estates, Hotel Designs and Development, Technology, Manufacturers and Suppliers
- Destinations and Attractions Management Associations
- Environment and Cultural Tourism Development Associations
- Ministries of Tourism, Culture and Conservation

International Degree Pathway (IDP)

The Faculty provides students with global outlook and experience. Through its collaboration with Les Roches International School of Management and Glion Institute of Higher Education (Switzerland), students are granted the opportunity to consider progression of their final year of studies at these two institutes. This strategic tie-up also fosters the cross-fertilisation of ideas and the sharing of best practices.



** For more information on the University's international degree pathway, please visit Global Engagement Office (GEO)*

Unique Learning Opportunities

The Faculty offers intensive cultural exchange and student mobility programmes in collaboration with partner institutions, open to university students from around the world.

STUDY TOUR ABROAD

Cultural Exchange Programme

The programme offers many diverse opportunities for students to travel the world. As an alternative to education, this programme also enables you to visit multiple countries and enjoy unique educational experiences outside the classrooms through our curriculum that involves several field trips and industry visits.

STUDY TOUR MALAYSIA

Experiential Learning Programme

Experiential learning is the process of learning through experience and is more specifically defined as learning through reflection on doing. The Faculty provide several experiential learning opportunities to students outside the classroom as part of our curriculum in organising field trips and industry visits.

FIELD TRIPS

Visit museums, archaeology sites, historical places, national and theme parks, farms, bakeries, factories, etc.

INDUSTRY VISITS

Visit restaurants, hotels, convention centres, ministries, government offices, NGO etc.

**These programmes are available for both diploma and degree students*



Academic Requirements

QUALIFICATIONS	FOUNDATION IN ARTS WITH HOSPITALITY AND TOURISM PATHWAY	DIPLOMA IN HOTEL MANAGEMENT	DIPLOMA IN CULINARY ARTS	DIPLOMA IN LEISURE MANAGEMENT	DIPLOMA IN EVENT MANAGEMENT
SPM/O-Level	Minimum FIVE credits	Minimum THREE credits (C)	Minimum THREE credits (C)	Minimum THREE credits (C)	Minimum THREE credits (C)
UEC	Minimum THREE credits	Minimum THREE credits (B)	Minimum THREE credits (B)	Minimum THREE credits (B)	Minimum THREE credits (B)
Other Year 11 equivalent qualifications	N/A	Overall average score of 60%	Overall average score of 60%	Overall average score of 60%	Minimum overall average of 50%
Other equivalent qualifications	Any other equivalent qualifications recognised by the Malaysian Government	N/A	N/A	N/A	N/A
Culinary Arts / Hospitality / Leisure Related Certificate, SKM (MQF Level 3)	N/A	Pass Level 3 in related course	Pass Level 3 in related course	Pass Level 3 in related course	Pass Level 3 in related course
Polytechnic Certificates	N/A	Pass	Pass	Pass	Pass

Academic Requirements

QUALIFICATIONS	BACHELOR OF HOSPITALITY ADMINISTRATION <i>(A DUAL AWARD WITH HTMi SWITZERLAND)</i>	BA (HONS) HOSPITALITY MANAGEMENT <i>(A DUAL AWARD WITH HTMi SWITZERLAND)</i>	BA (HONS) EVENT AND TOURISM MANAGEMENT <i>(A DUAL AWARD WITH HTMi SWITZERLAND)</i>	BA (HONS) IN CULINARY MANAGEMENT
UEC	Minimum FIVE credits (B6)	Minimum FIVE credits (B6)	Minimum FIVE credits (B6)	Minimum FIVE credits (B6)
STPM	Minimum TWO principals (C)	Minimum TWO principals (C)	Minimum TWO principals (C)	Minimum TWO principals (C)
A-Level	Minimum TWO principals (D)	Minimum TWO principals (D)	Minimum TWO principals (D)	Minimum TWO principals (D)
Canadian Pre-U	Minimum average score of 60% in SIX subjects	Minimum average score of 60% in SIX subjects	Minimum average score of 60% in SIX subjects	Minimum average score of 50% in SIX subjects
SAM	Minimum average score of 60% in FIVE subjects	Minimum average score of 60% in FIVE subjects	Minimum average score of 60% in SIX subjects	Minimum average score of 50% in FIVE subjects
Other Year 12 equivalent qualifications	Overall average score of 60%	Overall average score of 60%	Overall average score of 60%	Overall average score of 60%
Other equivalent qualifications	Case-by-case basis	Case-by-case basis	Case-by-case basis	
International Baccalaureate (IB)	Minimum score of 26 credits from SIX subjects	Minimum score of 26 credits from SIX subjects	Minimum score of 26 credits from SIX subjects	Minimum score of 26 credits from SIX subjects
UCSI Foundation	Minimum CGPA of 2.0	Minimum CGPA of 2.0	Minimum CGPA of 2.0	Minimum CGPA of 2.0
National Matriculation	Minimum CGPA of 2.0	Minimum CGPA of 2.0	Minimum CGPA of 2.0	Minimum CGPA of 2.0
Diploma / Advanced Diploma / Degree	Pass	Pass	Pass	Pass

English Language Requirements

STUDENTS (LOCAL/ INTERNATIONAL)	QUALIFICATIONS	DIPLOMA	DEGREE
Local Students	SPM English Language	Minimum grade of B+	Minimum grade of B+
	English Language1119/ O-Level English/IGCSE	Minimum grade of C	Minimum grade of C
	UEC English Language	Minimum grade of A2	Minimum grade of A2
	MUET (Malaysian University English Test)	Minimum Band 2	Minimum Band 3
	<i>Note: In the event that the English language requirements are not met, applicants will be required to take the Basic English and English Foundation for in-session academic enhancement concurrently with the programme.</i>		
International Students	MUET (Malaysian University English Test)	Minimum of Band 2	Minimum of Band 3
	IELTS	Minimum score of 4.0	Minimum score of 5.0 (Minimum score of 5.5 for BA (Hons) Commerce)
	TOEFL iBT	Minimum score of 30-31	Minimum score of 42
	Pearson Test of English	Minimum score of 36	Minimum score of 47
	Cambridge English Qualifications and Tests	Minimum score of 140	Minimum score of 154
	Cambridge Linguaskill	Minimum score of 140	Minimum score of 154
<i>Note: International applicants who do not meet the respective academic programme's English Language Requirement will need to improve their proficiency by enrolling into the English for Tertiary Education programme (R/KJP/00920-00929) which helps them prepare for attaining a required band score. Placement into the various levels of the English for Tertiary Education programme depends on the English Language qualification students have at the point of admission and/or the outcome of the English Placement Test.</i>			

General Courses (MPU)

COMPULSORY FOR ALL STUDENTS

DIPLOMA PROGRAMMES		DEGREE PROGRAMMES	
MALAYSIAN STUDENTS	INTERNATIONAL STUDENTS	MALAYSIAN STUDENTS	INTERNATIONAL STUDENTS
• U1 – Penghayatan Etika dan Peradaban	• U1 – Communication in Bahasa Melayu II	• U1 – Falsafah dan Isu Semasa • U1 – Penghayatan Etika dan Peradaban	• U1 – Falsafah dan Isu Semasa • U1 – Communication in Bahasa Melayu III
ALL STUDENTS		ALL STUDENTS	
• U2 – Learning Skills and Career Development (Kuching Campus) • U2- Study Skills and Employability (Kuala Lumpur Campus) • U4 – Extra-curricular Learning Experience I • U4 – Extra-curricular Learning Experience II		• U2 – University Life • U4 – Extra-curricular Learning Experience I • U4 – Extra-curricular Learning Experience II • U4 – Extra-curricular Learning Experience III	

While the above information is accurate at the time of printing, please note that entry requirements are subject to change. Please visit the university website for the most updated information.



UCSI EDUCATION SDN BHD [198901008177 (185479-U)]

KUALA LUMPUR CAMPUS DU020(W)

No.1, Jalan UCSI, UCSI Heights, Cheras 56000 Kuala Lumpur, Malaysia.
General Line (+603) 9101 8880 Course Enquiry (+603) 9101 8882 Fax +(603) 9102 2614

KUCHING CAMPUS DU020-02(Q)

Lot 2976, Block 7, Muara Tebas Land District, Sejingkat, 93450 Kuching, Sarawak.
Tel +(6082) 596 965 Fax +(6082) 596 975

SPRINGHILL (SEREMBAN/PD) CAMPUS DU020(W)

No. 2, Avenue 3, Persiaran Springhill, 71010 Port Dickson, Negeri Sembilan.
General Line (+606) 648 8888 Course Enquiry (+606) 648 8880

BANGLADESH BRANCH CAMPUS L-20230124007678-H

Haq's Plaza, 26, Kemal Ataturk Avenue, Banani, Dhaka-1213, Bangladesh.
Tel (+880) 96109 19999

f UCSI UNIVERSITY @ UCSIUNI ✉ info.enq@ucsiuniversity.edu.my 🌐 ucsi.university