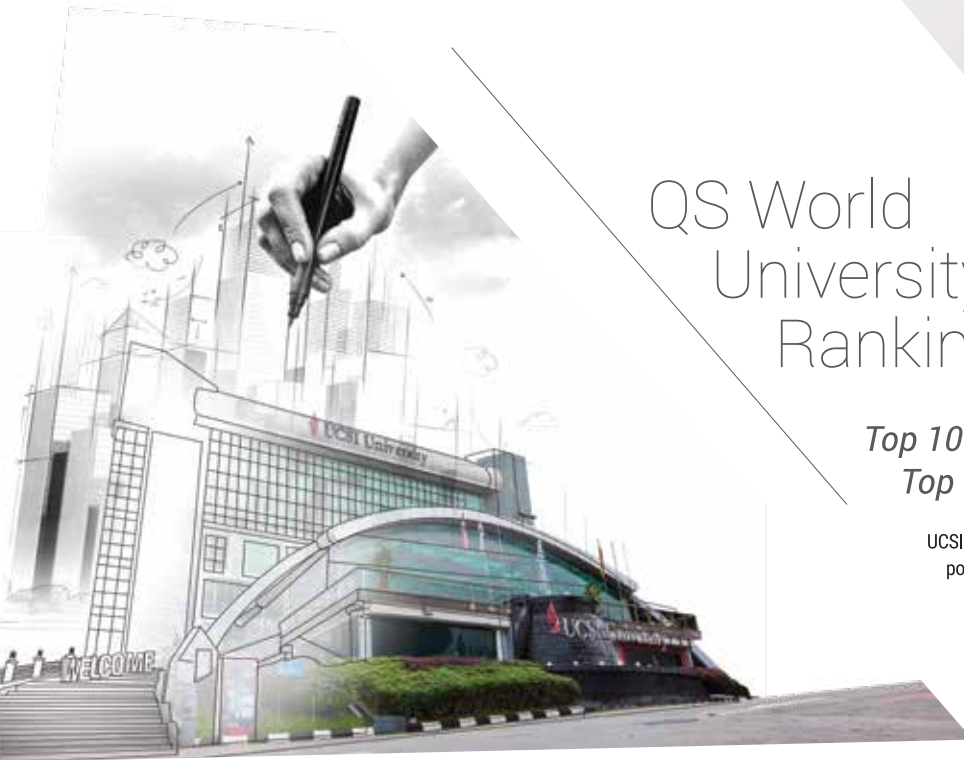


FACULTY OF HOSPITALITY AND TOURISM MANAGEMENT



ucsiuniversity.edu.my





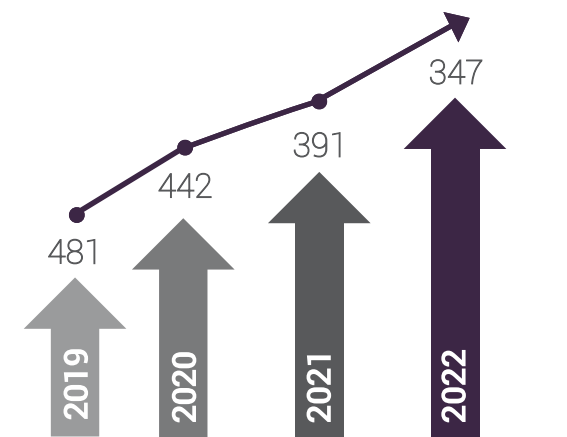
QS World University Rankings 2022

**Top 10 in Malaysia –
Top 1.1% in the world.**

UCSI University continues to hold a formidable position in the QS World University Rankings 2022 after it broke yet another barrier to be placed among the top 350 varsities worldwide. Climbing 44 spots, UCSI has been placed among the top 1.1% of the world's universities.



A steady rise to the top.
with a Breakthrough to Top 350



UCSI's Milestones

QS World University Rankings 2022

- A top seven university in Malaysia, along with the nation's five research universities.
- Ranked in the top 1.1% of all universities in the world.

QS Graduate Employability Rankings 2020

- A top three university in Malaysia for producing employable graduates.

QS World University Rankings by Subject 2021

- Ranked in the top 50 for performing arts.
- Ranked in the top 100 for hospitality and leisure management.
- Ranked in the top 150 for petroleum engineering.
- Ranked in the top 300 for business and management.



UCSI University is the first and only private university in Malaysia to be recognised as a Regional Centre of Expertise (RCE) by the United Nations University – the academic and research arm of the UN.



100%
EMPLOYABILITY
SCORE

for 84 of the 87 UCSI's programmes listed in the Higher Education Ministry's Graduate Employability 2020 survey

Averagely, all 87 programmes scored **99.8%** in the survey.

MORE THAN 4500
global companies provide our students with internships.



Of our co-op partners would like to rehire UCSI Interns.

Students from over **110 NATIONS**
30% of UCSI's student population is international.



>49% of UCSI's academic staff are PhD holders and a further 20% 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.

Tomorrow's Education Today

***It's not just a campus
expansion. It's an education
city in the making.***

Long-renowned for its excellent track record in teaching and learning, UCSI University is quickly making a name for itself in research and innovation. As the best private university for two years in a row according to the QS World University Rankings 2019 and 2020, UCSI is a higher learning institution that opens doors for students and staff to achieve their full potential.

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 and Tsinghua University, among others.

Over the years, tens of thousands of students from 110 different countries have studied at UCSI University, making the campus a vibrant melting pot of culture and diversity. At present, the university runs what is Malaysia's largest

university-industry network through its Employment and Co-Operative Placement (Co-Op) programme, which provides employment support services for undergraduates and graduates, including alumni.

Today, it has over 4,200 global companies to provide each student with at least two months of internships each year. This network includes many of the world's best firms like Accenture, CIMB, Citibank, Deloitte, DHL, Ernst & Young, Hewlett-Packard, HSBC, KPMG, Maybank, Nestle, Samsung, Schlumberger, Standard Chartered, Ogilvy, P&G, Petronas and PWC, among others.

With these and more, UCSI stands out as a university that offers an education few can, provides experiences others can't and delivers life-defining outcomes for students everywhere.

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. Additionally, this partnership offers the students with 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 100 FACULTY FOR HOSPITALITY & LEISURE
MANAGEMENT (QS WORLD UNIVERSITY RANKINGS BY
SUBJECT 2021)**

**ACHIEVED 100% GRADUATE EMPLOYABILITY SCORE IN A
MINISTRY OF HIGHER EDUCATION SURVEY (2020)**

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.



**ASSISTANT PROFESSOR
DR LEONG QUEE LING**
Dean

*PhD and MSc in Gastronomy Tourism
BSc in Food Studies*



**ASSISTANT PROFESSOR
CHRISTOPHER WAN SAGENG**
Deputy Dean

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



**ASSISTANT PROFESSOR
LOKE HOI WENG**
*Head of Department
(Hospitality and Culinary Arts, KL Campus)*

*Diploma in Kitchen Management
and Food Production*



**ASSISTANT PROFESSOR
JOSEPH MARTIN PUDUN**
*Head of Department
(Hospitality and Culinary Arts, Kuching Campus)*

*Master in Business Administration
BSc Hotel Management
Diploma in Hotel Management
Certificate in Hotel Operation
Certificate Level 2 & 3 Food Preparation*



TING HUI BUN
*Head of Department
(Tourism and Commerce,
Kuching Campus)*

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



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

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



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

*PhD in Human Resource Development
MSc In Human Resource Development
BA in Business Administration
Diploma in Hotel and Catering Management*



NURSYAFIQAH BINTI RAMLI
Head of Postgraduate Studies

*MSc In Gastronomy
BSc In Culinary Arts 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

- 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) Commerce
- BA (Hons) Event and Tourism Management
- BA (Hons) Hospitality Management
- Other related degree programmes

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
- Introductio to Hospitality and Tourism Industry



Bachelor Degrees

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



Diploma in Hotel Management

(R/811/4/0042)(12/2021)(MQA/FA1249) (R2/811/4/0173)(04/2024)(A9778)



Offered at Kuala Lumpur and 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 2020 survey.*

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

Subject Listing

Year 1

- Culinary Essentials
- Sanitation, Safety and Hygiene
- Customer Service (KL Campus)
- Customer Service in Hospitality and Tourism (Kuching Campus)
- 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
- Hospitality and Tourism Hospitality Accounting
- Introduction to Human Resource Management
- Banquet and Events Management
- Hospitality and Tourism Law
- Entrepreneurship
- Hospitality and Tourism Economics (KL Campus)
- Food and Beverage Cost Control (Kuching Campus)

Elective (Choose One)

- Introduction to Foreign Languages in Hospitality Industry (Japanese, German, Mandarin, Korean, or French)

Year 3

- Industry Placement 2

Career Opportunities

Front Office Manager | Executive Housekeeper | Restaurant Manager | Sales Executive
| Training Executive | Human Resources Executive | Purchasing Executive

Diploma in Culinary Arts

(R/811/4/0079)(08/2022)(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 2020 survey.*

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

Subject Listing

Year 1

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

Year 2

- Basic Korean Cuisine
- Malaysian Cuisine
- Introduction to Management
- Food and Beverage Management
- Garde Manger
- Catering Management
- Food and Beverage Cost Control
- Introduction to Accounting
- Hospitality and Tourism Law
- Nutrition in Food Service Industry
- International Cuisine
- Introduction to Human Resource Management
- Entrepreneurship
- Fundamentals of Marketing

Elective (Choose One)

- Introduction to Foreign Languages in Hospitality Industry (Japanese, German, Mandarin, Korean, or French)

Year 3

- Industry Placement 2

Career Opportunities

Executive Chef | Sous Chef | Kitchen Manager | Food Service Consultant | Food Writer/Critic |
Catering Business Entrepreneur | Restaurant Owner | Personal Chef | Celebrity Chef | Culinary
Lecturer | Research and Development Chef

Diploma in Culinary Arts

(R/811/4/0326)(09/2021)(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 2020 survey.*

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

Subject Listing

Year 1

- Culinary Essentials
- Introduction to Tourism and Hospitality Industry
- Malaysian Ecotourism
- 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
- Catering Management
- 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)

- Introduction to Foreign Languages in Hospitality Industry (Japanese, German, Mandarin, Korean, or French)

Year 3

- Industry Placement 2

Career Opportunities

Executive Chef | Sous Chef | Kitchen Manager | Food Service Consultant | Food Writer/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 2020 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
- Co-Operative Placement

Elective (Choose One)

- Introduction to Foreign Languages in Hospitality Industry (Japanese, German, Mandarin, Korean, or French)

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

Bachelor of Hospitality Administration

(R/811/6/0226)(09/2024)(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/Resort/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 2020 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
- Introduction to Management and Organisation Theory
- Introduction to Accounting
- Fundamentals of Hospitality and Tourism Industry
- Basic Food Preparations
- Food & Beverage Service
- Sanitation, Safety and Hygiene
- Introduction to Wine and Bar

Elective (Choose One)

- Introduction to Foreign Languages in Hospitality Industry (Japanese, German, Mandarin, Korean, or French)

Year 2

- Cross Cultural Studies
- Food and Beverage Management
- Commercial Cookery
- Front Office Operation and Management
- Hospitality and Tourism Human Resource Management
- Hospitality and Tourism Law
- Business Research Methods
- Housekeeping Management
- Customer Service
- Hospitality and Tourism Marketing
- Entrepreneurship

Elective 1 (Choose One)

- Business Statistics
- Hospitality Revenue Management

Elective 2 (Choose One)

- Event Operations Management
- Conventions and Exhibitions Management

Year 3

- Tourism and Business of Hotels
- Independent Project A
- Food and Beverage Labour Cost Control
- Hospitality Facilities Management and Design
- Tourism Planning, Development and Management
- Hospitality and Tourism Strategic Management
- Independent Project B
- Leadership and Business Performance
- Financial Management for Hospitality and Tourism
- Co-Operative Placement

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 2020 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
- Introduction to Management and Organisation Theory
- Business Communication
- Business Statistics
- Customer Service
- Cross Cultural Studies
- Introduction to the Events Industry
- Hospitality and Tourism Human Resource Management
- Hospitality and Tourism Law
- Hospitality and Tourism Economics

Elective (Choose One)

- Introduction to Foreign Languages in Hospitality Industry (Japanese, German, Mandarin, Korean, or French)

Year 2

- Planning and Management of Events
- Tour and Travel Operations
- Special Interest Tourism
- Visitor Attraction Management
- Entrepreneurship
- Event Operations Management
- Business Event Management
- Destination Marketing
- Co-Operative Placement 1

Elective (Choose One)

- Hospitality and Tourism Management Accounting
- Hospitality Revenue Management

Year 3

- Business Research Method
- Tourism Planning, Development and Management
- Tourism and Business of Hotels
- Independent Project A
- Leadership and Business Performance
- Business Event Operations
- Event Marketing
- Hospitality and Tourism Strategic Management
- Event Risk Management
- Independent Project B
- Co-Operative Placement 2

Elective (Choose One)

- Casino, Club and Resort Management
- Convention Sales, Services and Operations

Career Opportunities

Travel Agency Manager | Tour Operator | Cruise Manager | Theme Park Manager | Tourism Project Manager | Recreation Manager | Event Manager | Convention Centre Manager | Entertainment Specialist | Banquet Manager

BA (Hons) Commerce

(R2/345/6/0449)(04/2024)(A9777)

Offered at Kuching Campus

This three-year degree programme is designed to equip students with the economic and financial acumen to run a business and to possess the technical capabilities as well as the strategic outlook required to chart promising careers in management.

**This programme received a 100% graduate employability score in the Ministry of Higher Education's Graduate Employability 2020 survey.*

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

Subject Listing

Year 1

- Financial Accounting
- Microeconomics
- Marketing Management
- Business Mathematics
- Business Communication
- Business Statistics
- Macroeconomics
- Introduction to Management and Organisation Theory
- Management Accounting
- Business Law
- Management Information System

Year 2

- Business Research Method
- Electronic Commerce
- Corporate Finance
- Operation Management
- Organisation Behaviour
- Business Modelling with Spreadsheet
- Relationship Marketing
- Human Resource Management
- Cross Cultural Studies
- Web Design
- Entrepreneurship

Elective (Choose One)

- Introduction to Foreign Languages in Hospitality Industry (Japanese, German, Mandarin, Korean, or French)

Year 3

- Strategic Management
- Merchandise Management
- Independent Project A
- Retail Technology and Operations
- International Trade Strategies
- Introduction to Retail and Service Management
- Logistics Management
- Independent Project B
- Services Marketing
- Business Analysis and System Development
- Co-Operative Placement I
- Co-Operative Placement 2

Career Opportunities

General Manager | Human Resource Manager | Banking and Business Manager | Retail Manager |
Entrepreneur | Strategic Business Planner | Management Executive | Operation Manager | Business
Consultant

Hall Of Fame

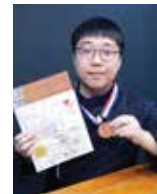
SITI HAJAR BADRULHISHAM

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 Diploma in Culinary Arts
Won 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

**LU HENG WU**

Current Student of Diploma in Culinary Arts
Won Silver Medal in the Cooking Category at the World Skills Malaysia Sarawak 2019



Hall Of Fame

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).



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.



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.



ANDERSON HARRY WILLIAM OMAR

Alumnus of BA (Hons) Event and Tourism Management

Currently working as an Assistant 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.



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.

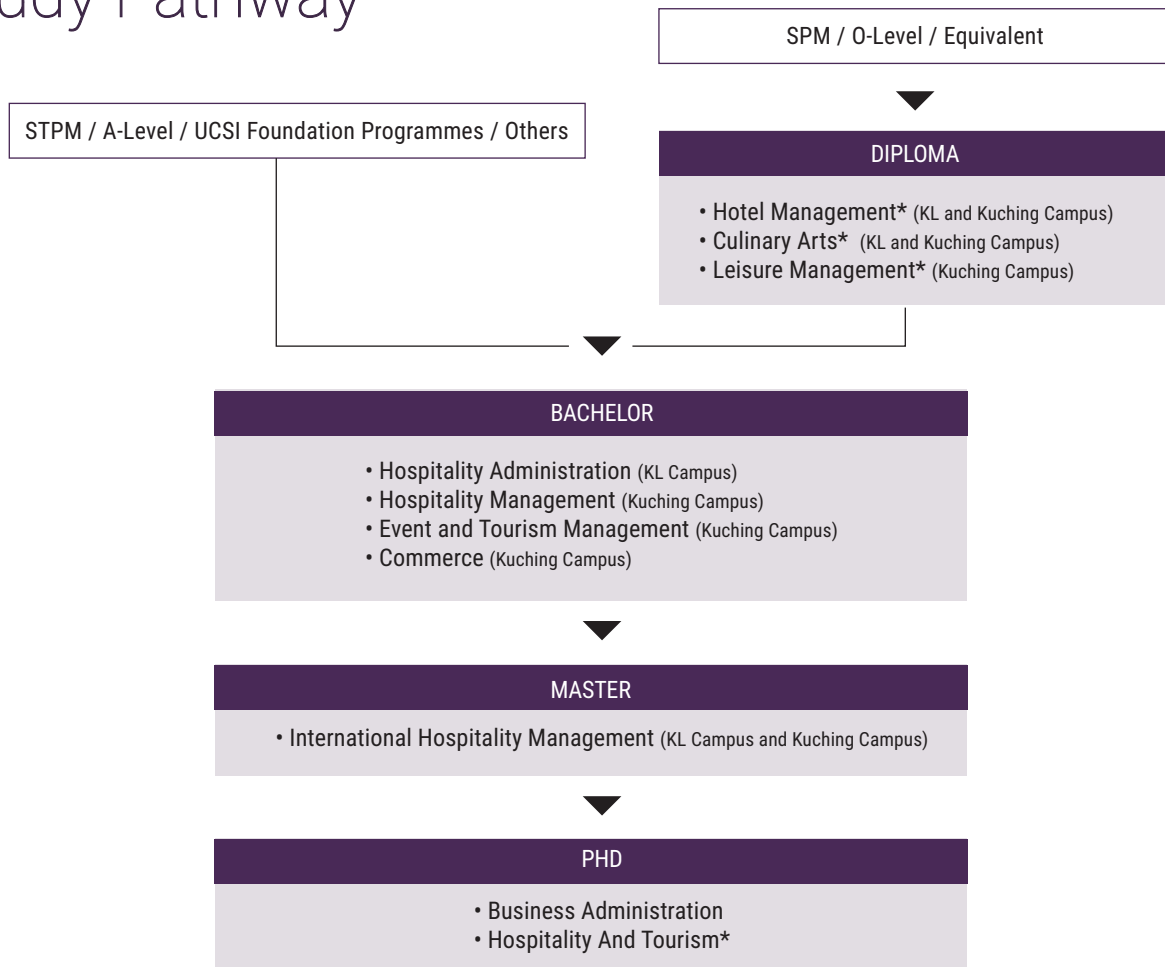


Exact hotel rooms built to help equip the students with vital hospitality skills and knowledge in hotel management.



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.

SUMMER PROGRAMME MALAYSIA

Student Mobility Programme

You will have the opportunity to enrol and study at the Faculty for one semester up to one year. Some courses will necessitate industrial placements to be completed. Social and cultural programmes are organised to complement the learning experience along with field trips and industry visits. Upon completion of the course, you will receive a transcript and credits may be awarded to your programme of study at your home institution.

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

INTAKES: January, May and September

QUALIFICATIONS	FOUNDATION IN ARTS WITH HOSPITALITY AND TOURISM PATHWAY	DIPLOMA IN HOTEL MANAGEMENT	DIPLOMA IN CULINARY ARTS	DIPLOMA IN LEISURE MANAGEMENT
SPM/O-Level	Minimum FIVE credits	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)
Other Year 11 equivalent qualifications	N/A	Overall average score of 60%	Overall average score of 60%	Overall average score of 60%
Other equivalent qualifications	Any other equivalent qualifications recognised by the Malaysian Government	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
Polytechnic Certificates	N/A	Pass	Pass	Pass

Academic Requirements

INTAKES: January, May and September

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) COMMERCE
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 (E)	Minimum TWO principals (E)	Minimum TWO principals (E)	Minimum TWO principals (E)
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 60% 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 60% in SIX 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	Case-by-case basis
International Baccalaureate (IB)	A minimum score of 26 credits from SIX subjects	A minimum score of 26 credits from SIX subjects	A minimum score of 26 credits from SIX subjects	A minimum score of 26 credits from SIX subjects
UCSI Foundation	A minimum CGPA of 2.0	A minimum CGPA of 2.0	A minimum CGPA of 2.0	A minimum CGPA of 2.0
National Matriculation	A minimum CGPA of 2.0	A minimum CGPA of 2.0	A minimum CGPA of 2.0	A 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	A minimum grade of B+	
	SPM English Language 1119/O-Level English/ IGCSE	A minimum grade of C	
	UEC English Language	A minimum grade of A2	
	MUET (Malaysian University English Test)	A minimum Band 3	
	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.		
International Students	MUET (Malaysian University English Test)	A minimum of Band 2	A minimum of Band 3
	IELTS	A minimum Band 4.0	A minimum Band 5.0 (Minimum Band 5.5 for BA (Hons) Commerce)
	TOEFL iBT	A minimum score of 30-31	A minimum score of 42
	Pearson Test of English	A minimum score of 36	A minimum score of 47
	Cambridge English Qualifications and Tests	A minimum score of 140	A minimum score of 154
	Cambridge Linguaskill	A minimum score of 140	A minimum score of 154
	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.		

General Courses (MPU)

COMPULSORY FOR ALL STUDENTS

DIPLOMA PROGRAMMES		DEGREE PROGRAMMES	
MALAYSIAN STUDENTS	INTERNATIONAL STUDENTS	MALAYSIAN STUDENTS	INTERNATIONAL STUDENTS
• U1 – Malaysian Studies	• U1 – Communication in Bahasa Melayu 2	• U1 – Ethnic Relations • U1 – Islamic Civilisation and Asian Civilisation	• U1 – Malaysian Studies • U1 – Communication in Bahasa Melayu 3
ALL STUDENTS		ALL STUDENTS	
• U2 – Study Skills and Employability • U3 – Malaysian Ecotourism • U3 – Malaysian Traditional Food** • U4 – Extra-curricular Learning Experience I • U4 – Extra-curricular Learning Experience II		• U2 – University Life • U3 – Malaysian Experiential Tourism • U3 – Malaysian Ethnic Food** • U4 – Extra-curricular Learning Experience I • U4 – Extra-curricular Learning Experience II • U4 – Extra-curricular Learning Experience III	

** Only applicable for Kuching campus

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)

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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, Malaysia.
Tel + (6082) 596 965 Fax + (6082) 596 975

TERENGGANU CAMPUS DU020-01(T)

Bukit Khor, Pt 11065, Mukim Rusila, 21600 Marang, Terengganu, Malaysia.
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SPRINGHILL (PORT DICKSON) CAMPUS DU020(W)

Lot 8317, Bandar Springhill, Mukim Jimah, 71010 Port Dickson, Negeri Sembilan.
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