



CULINARY ARTS MANAGEMENT

PROGRAMME OBJECTIVE:

- Semi professional culinarians who analyze and apply basic knowledge and skills in all areas of food production and other related disciplines in order to provide quality products and services to related industries and relevant government agencies.
- Semi professional culinarians who lead and engage in teams in problem solving tasks across disciplines through effective communicative abilities.
- Semi professional culinarians who continue to advance their knowledge and abilities by utilizing ICT to explore business opportunities in the food and service related industry.
- Semi professional culinarians who practice ethical and professional values in providing services to the recipients and provider of the food and service related industry.

PROGRAMME OUTCOMES:

- Able to acquire and apply principles and theories in the area of culinary arts.
- Able to safely perform basic cooking skills and sanitation and hygiene practices, as well as operate and use of kitchen equipment in accordance to industrial standards, culinary and gastronomic trends.
- Able to think critically and solve fundamental operational problems.
- Able to communicate effectively at all levels.
- Able to work effectively as a team in production areas.
- Able to demonstrate positive work values, ethics, morality, and professionalism.
- Able to manage information and engage in lifelong learning for continual professional growth.
- Able to acquire and apply managerial and entrepreneurial skills.
- Able to demonstrate managerial and leadership skills.

PROGRAMME DESCRIPTION:

SEMESTER 1

ELC120 - INTEGRATED LANGUAGE SKILLS: LISTENING

This course is designed to build the listening, speaking and reading skills to help students perform effectively and competently in the social and academic contexts. This is done through the integration of language skills with an emphasis on listening. It aims to raise students' proficiency to the intermediate level. This course focuses on enhancing the students' abilities to use the language by exploiting a variety of materials in varied situations. Appropriate consideration is given to the development of higher-level grammatical construction, vocabulary expansion and extensive reading activities which are intended to increase students' lexical density.

CTU101 - PRINSIP-PRINSIP ASAS ISLAM

Kursus ini mendedahkan kepada pelajar mengenai Prinsip Asas Islam. Fokus utama kursus ini ialah akidah, syariat, ibadat dan akhlak dengan menekankan kepentingan kefahaman dan penghayatan akidah serta pelaksanaan syariat, ibadat dan akhlak dalam kehidupan seharian.

TFC202 - FRENCH LANGUAGE 1

This is the first of a two-semester French language course designed specifically for students of faculty of Hotel and Tourism Management, UiTM, (DCA and DFSM). This course includes an integration of the four skills, which will enable students to develop a satisfactory level of fluency and confidence in using French as functional tool for social interaction and communication.

HTM130 - INTRODUCTION TO HOSPITALITY AND TOURISM INDUSTRY

This course introduces the students to the overall environment of the hospitality and tourism industry. The students will be equipped with the knowledge in operations, functions and roles of the industry.

HTC110 - BASIC CULINARY SKILLS 1

This course is to give students the fundamental concept. Skills and the techniques of basic cooking. It attempts to develop students' knowledge in relation to the food preparation, terminology and other areas in culinary arts. The course will be based on classical cooking.

HTC215 - FUNDAMENTALS OF BAKING

This course introduces the students to the factors that influence the hygiene and safety of food prepared and served to customers. The course content includes safe practices for food handling, personal hygiene, Malaysian Food Regulation and Food Act, HACCP, microbial agents, symptoms and transmission of food-borne diseases. The materials offered in this course will be able to help in preventing the foodborne illness outbreak from occurring. In addition to that, this course emphasizes on awareness of food safety issues in the foodservice environment.

HTC160 - FOOD STUDIES

This course will emphasize on the understanding on foods, composition of foods, proper food handling and storing, different cooking methods and the effect of food through heat transfer.

SEMESTER 2**ELC150 - INTEGRATED LANGUAGE SKILLS: READING**

This course is designed to equip students with the reading skills necessary to help them improve their comprehension of written English in order to compete successfully in an academic program and to be confident and independent readers. Specifically, students will be exposed to intensive and extensive reading strategies through a variety of reading materials to build higher level reading skills as well as engage in voluntary reading at their own initiative. In addition speaking and listening skills are integrated into the course to help students perform effectively and competently in the social and academic contexts. This course aims to raise their proficiency to high intermediate level by exploiting a variety of materials in varied situations. Appropriate consideration is given to the development of higher-level grammatical construction, vocabulary expansion and extensive reading activities which are intended to increase students' lexical density.

CTU151 - PEMIKIRAN DAN TAMADUN ISLAM

Kursus ini menjelaskan konsep Tamadun Islam dan sumbangannya kepada peradaban dunia. Kursus ini juga membincangkan Islam di Alam Melayu, sistem kekeluargaan, kemasyarakatan dan kenegaraan Islam seterusnya cabaran yang dihadapi oleh dunia Islam hari ini.

TFC252 - FRENCH LANGUAGE 2

This is the second of a two-semester French language course designed specifically for students pursuing Diploma in Culinary Arts of the Faculty Hotel and Tourism Management, UiTM. It includes an integration of the four language skills using appropriate situational communication in the Hotel and tourism Industry. It will enable the students to develop a satisfactory level of fluency and confidence in using French as a functional tool for social interaction and communication.

HTF110 - FOOD HYGIENE

This course introduces to the students the factors that influence the hygiene and safety of food prepared and served to the customers. The course content includes safe practices for food handling, personal hygiene, Malaysian Food Regulation and food Act, HACCP, food and restaurant inspection, microbial agents, symptoms and transmission of food-borne disease. The materials can help prevent a food borne illness outbreak. This food hygiene course is designed to provide the student with the "need to know" information. This course emphasizes on awareness of food safety issues in the foodservice environment.

HTC225 - BASIC CULINARY SKILLS 2

This subject extends the fundamental concept, skills and the techniques of basic cooking. It attempts to develop students' knowledge in relation to the food preparation, terminology and other areas in culinary arts. The course will be based on both classical and modern cooking approaches.

HTC226 - ART OF GARDE MANGER

This course provides the fundamental concept, skills and techniques of basic cooking. Using the classical cooking approach, this course helps to develop the students' knowledge and skill in food preparation and all aspect of the kitchen procedures. The students will also be able to look into some areas related to health cuisine.

SEMESTER 3**MKT243 - FUNDAMENTALS OF MARKETING**

This Course will introduce students to the various marketing concepts such as the marketing mix, product, price, place and promotion.

ELC230 - INTEGRATED LANGUAGE SKILLS: WRITING

This course is designed to equip students with the writing skills necessary to help them improve their written English in order to compete successfully in an academic program and to be confident and independent writers. This course aims to build the writing, reading and speaking skills to help students perform effectively and competently in the social and academic contexts. This is done through the integration of the language skills with emphasis on writing. This course also aims to equip students with the necessary skills to present arguments and discuss issues effectively. It focuses on enhancing the students' abilities to use the language by exploiting a variety of materials in varied situations. Appropriate consideration is given to the development of higher-level grammatical construction and vocabulary expansion which are intended to help increase students' lexical density.

CTU265 - PENGURUSAN PEMAKANAN DAN PELANCONGAN ISLAM

Kursus ini membincangkan tentang pelancongan dalam Islam, prinsip dan etika pengurusan serta pemuliharaan alam sekitar dalam industri pelancongan. Kursus ini juga menjelaskan konsep pemakanan, kebersihan dan nilai estetika yang boleh diaplikasi dalam industri pelancongan.

ACC106 - INTRODUCTION TO FINANCIAL ACCOUNTING AND REPORTING

This course provides a basis for understanding hospitality financial accounting concepts and procedures the processing of hospitality financial data, and the flow of financial information in the accounting cycle that result in the production of financial statements.

HTC251 - MALAYSIAN CUISINE 1

Students will be introduced to the various predominant ethnic food such as Malay, Chinese, Indian, and others. This course also provides the fundamental concepts, skills and techniques of basic Malaysian regional cooking.

HTC350 - INTERNATIONAL CUISINE

This course provides an understanding of the development of the selected country's cuisine, through comprehension of ethnicity, religion influence, history, geography and topography. This course would enable student to identify and distinguish the varieties of dishes and ingredients within different provinces, regions or state of the countries. The practicality is on developing presentation skills and product development.

HTH250 - FOOD AND BEVERAGE COST CONTROL

This course provides an overview of the control systems used in most Food and Beverage operations. Students will be required to look into some controlling processes and then learn to calculate food and beverage costs, including menu pricing.

SEMESTER 4**ENT300 - FUNDAMENTALS OF ENTREPRENEURSHIP**

This course provides an overview of the requirements for launching an entrepreneurial career and starting up an entrepreneurial venture. After an appreciation of the concept of entrepreneurship, students will be exposed to the critical role of opportunity recognition and evaluation. The course also shed light on the entrepreneur as the main success factor in the new venture formation and development. The central focus of the course is to prepare the students with the essence of entrepreneurship and business planning skills that is essential for the success of new ventures.

LAW277 - INTRODUCTION TO HOSPITALITY AND TRAVEL LAW

The course on the understanding of the Malaysian legal system, The division of powers between the federal, state and local authorities in the management of tourism in Malaysia, tourism related laws and policies and laws governing the hospitality, tourism and foodservice providers and holidaymakers in Malaysia.

HTC201 - HAUTE CUISINE

This course is to enable to appraise the role of the chef in hotel and restaurant industry. The course will also expose students to basic kitchen management skills, to enable them to understand how a professional kitchen functions and what is involved in running a professional kitchen.

HTC356 - MALAYSIAN CUISINE 2

This course provides the fundamental concepts, skills and techniques of basic Malaysian regional cooking. Students will be introduced to the various predominant ethnic foods such as Malay, Chinese, Indian, Sabah and Sarawak ethnics. This subject will gather such influences whereby the students will undergo pre-preparation, preparation, cooking and plating food items from major ethnic groups in Malaysia.

HTH237 - RESTAURANT OPERATION

This course is designed to attain knowledge through theoretical and practical practices. The students will be exposed to the advanced table service concentrating on the procedures and techniques of French Service. Activities such as tableside cooking, carving, filleting, fruit preparation and others will be emphasized.

HTC365 - LOCAL HORS D'OEUVRES & PASTRY

This course provides the students with theory and practice for local snacks and pastries products. Students will also learn the art and technique of making and presentation of local snacks and pastries. The theoretical part of this subject (study of ingredients, equipment and history) will help students to reinforce their understanding on the principles of cooking (steaming, frying and boiling) local snacks and pastries.

SEMESTER 5**HTC297 - INDUSTRIAL TRAINING**

Culinary internship provides students with a "hands-on" learning in various selected Hotels. Students will be exposed to various kitchen rotations under the guidance and supervision of qualified trainers in the industry.