



PROGRAMME DESCRIPTION

The Diploma in Culinary Arts is a well-balanced programme designed to impart knowledge in the hospitality particularly in culinary area. This programme provides students with practical education in food production while developing professionalism and excellence required in different types of kitchens. Student can gain practical experience in the kitchen with other related discipline like business of cost control, sanitation and safety, menu and beverage management, nutrition, and kitchen management. Student will learn to produce food quickly and in quantity while working with others. The programme combines the precise training in international relations theory and practice with the analytical and quantitative tools of policymaking. This is designed as a transformative program, which offers students the education, training, and first-hand experience essential for successful international careers.



CAREER OPPORTUNITIES

The purpose of this program is to encourage students to make unceasing and diligent efforts to pursue holistic self-development to cultivate self-discipline and integrity, to nurture creativity into broad-minded future leaders with international outlook.

Aims of Diploma in Culinary Arts programme are:

- ◆ To equip students with basic culinary and specialized skills in the area of food and Beverage management.
- ◆ To prepare students to be professional in their approach and attitude
- ◆ To develop transferable skills for entry level positions and career advancement in the Hospitality & food service sector.



PROGRAMME DURATION

Full Time : 33 Months

Part Time : 45 Months



INTAKE AND ENTRY REQUIREMENTS

Intake : 1, January, 2. May. 3. September

Entry Requirements :

- ◆ Graduate Certificate of Education Malaysia (SPM) with credits in three subjects; or
- ◆ Pass O-Level with at least a grade C in 3 subjects; or
- ◆ Certificate Unified Examination (UEC) with grade B in 3 subjects; or
- ◆ Other qualifications recognised equivalent a by Government Malaysia.



Call us :

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LIST OF COURSE / MODULE OFFERED IN THE PROGRAMME

Sl. No.	Subject Name
1	Hospitality English
2	Fundamentals of Culinary
3	Food Theory
4	Fundamentals of Computers
Elective (Choose any one module from the following):	
5	Malaysian Studies 2
6	Malay Language Communication 2
7	Introduction to Pastry and Bakery
8	Food & Beverages Service Skills
9	Food and Beverage Hygiene
10	Essential Cuisine Techniques
11	Creative Problem Solving
12	Patisserie and Bread Confections
13	Human Resource Management in Hotel and Catering

Sl. No.	Subject Name
14	Larder Production
15	Garde Manger
16	Kitchen Management
17	Constitution and Community
18	Asian Cuisine
19	French Cuisine
20	Hospitality Marketing
21	French Hotel 1
22	Co-Curriculum
23	Food Nutrition
24	Advanced Cuisine
25	Accounting for Hospitality
26	Entrepreneurship
27	Food and Beverage Cost Control
28	French Hotel 2
29	Fundamental of Purchasing
30	Industrial Training

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