



# ***HOSPITALITY AND TOURISM***

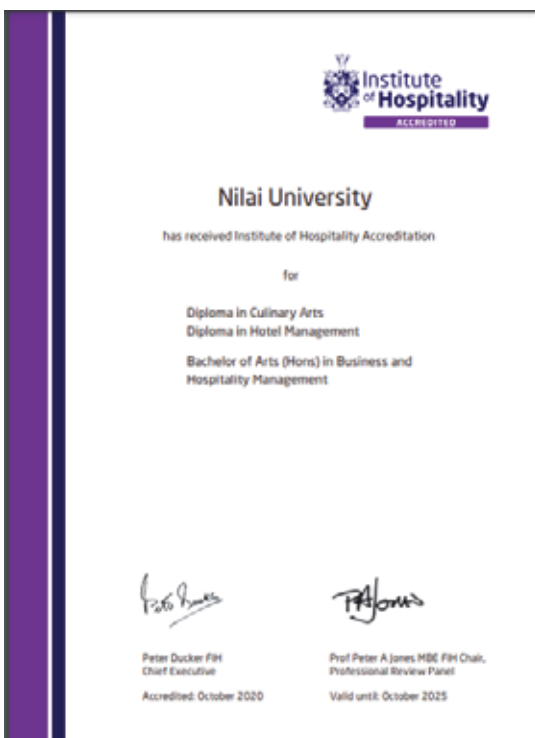
# KNOW HOSPITALITY

Hospitality is a dynamic and growing industry that provides great opportunities for passionate young men and women who love to work with people. No doubt, it is crucial to have a strong set of customer service skills.

Hospitality programmes offered by Nilai University equip students with the necessary skills to flourish in this service-oriented industry.

All three hospitality programmes are accredited by the **Institute of Hospitality, UK**, which includes commendation for well-designed and well-delivered courses, practical resources, student support and the qualifications and industry experience of the teaching staff.

The School of Hospitality and Tourism has complete facilities such as professional kitchens, a formal dining restaurant, and an executive office to prepare you for a career in a 5-star establishment. With the accreditation by the Institute of Hospitality UK, we provide an updated curriculum, practical training and a comprehensive internship programme that will help students find their place in this challenging yet highly intriguing industry.



## WE OFFER

### Diploma in Culinary Arts

JPT/BPP(R2/811/4/0271)07/25, (MQA/A5864)

Students who love cooking can turn their passion into a skill that will lead them to be a culinary professional. cost control, purchasing, menu planning, management and basic accounting. In under 2.5 years, they will master the art of food preparation, supported by skills in food and beverage.

### Diploma in Hotel Management

JPT/BPP(R2/811/4/0175)03/24, (MQA/A4905)

In less than 2.5 years, students in hotel management can graduate from this internationally-recognised programme and pursue a promising career. Industry-driven modules, including events management, entrepreneurship, front office, food service operation and internship are necessary to allow students to get used to the fast-paced environment of the industry.

### Bachelor of Arts (Hons) in Business & Hospitality Management

JPT/BPP(R2/811/6/0119)08/23, (MQA/A9197)

Be a leader and an entrepreneur in the world of business and hospitality. In 3 years you will master the art of managing people, operations and revenue and profit; and be well-versed in events, marketing and strategic business planning.



## PROGRAMME HIGHLIGHTS

### ● In-House Training

Nilai University offers in-house training to reinforce fundamental culinary, management and operational skills under the guidance of experienced teaching staff, and students will get to run a restaurant with real guests at the School of Hospitality and Tourism.

Training involves students playing multiple roles, taking turns to lead and developing communication skills to specialise in their respective areas of passion.

### ● Comprehensive Facilities

- A 40-seater formal dining training restaurant;
- Supporting training commercial kitchen;
- Bakery and pastry, butchery and garde manger;
- Demonstration kitchen;
- Training property management system.

#### Nilai Springs Resort Hotel

Students have the opportunity to practice their skills in an actual hotel, in the areas of food service, food preparation, and front office and housekeeping operations.



## INDUSTRY LINKAGES

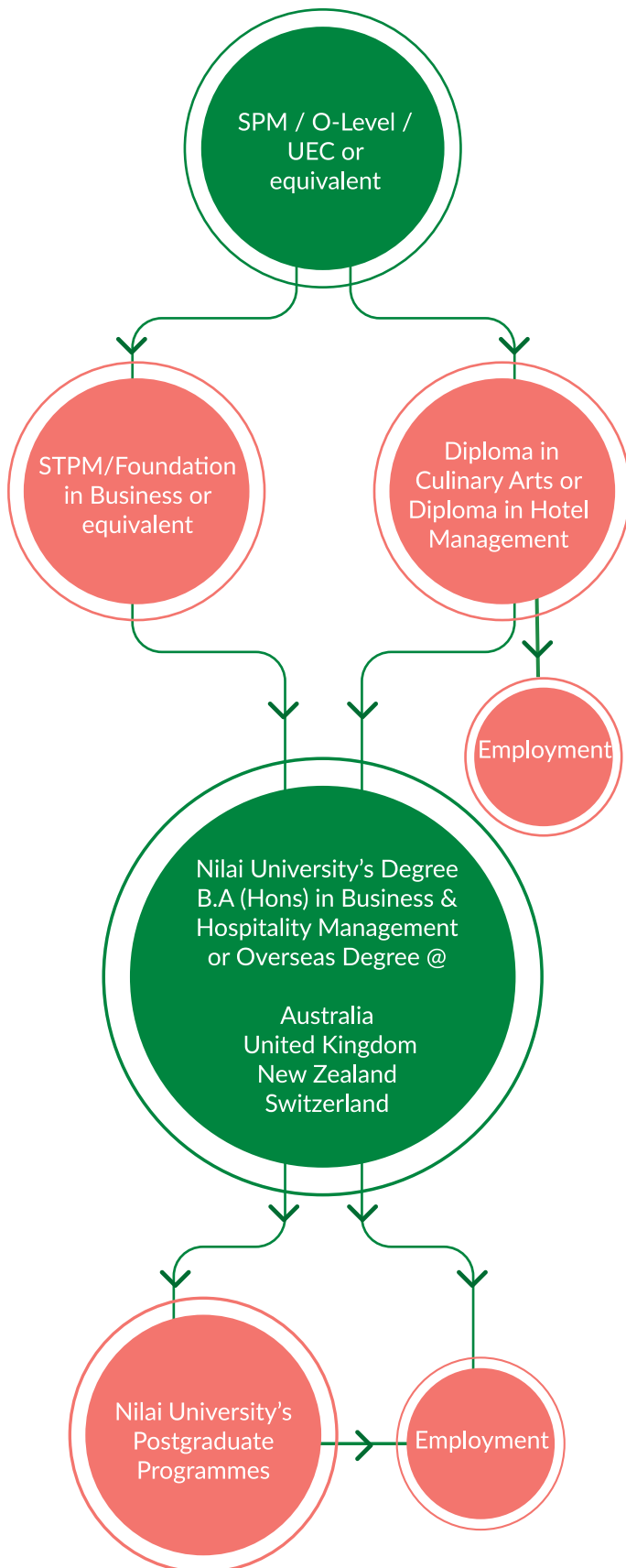
Students at the School of Hospitality and Tourism have the opportunity for internship placement at Nilai Springs Resort Hotel, our sister property, which is just 5 minutes from campus; as well as at 5-star hotels and other high-end properties in Malaysia and Singapore.

The overall internship experience would give our students up to 1200 hours of authentic work experience prior to seeking employment.

These are among the notable properties where our students have done their internship:

- 1-Altitude Singapore
- A Famosa Resort
- E&O Hotel Penang
- Fullerton Hotel Singapore
- Kuala Lumpur Hilton
- Le Meridien Kuala Lumpur
- Legoland Johor Baru
- Nilai Springs Resort Hotel
- Royale Chulan Seremban
- Shangri La Kuala Lumpur
- Sheraton Imperial KL
- St Regis Langkawi
- Starbucks Malaysia
- Tanjung Puteri Golf Club
- Tune Hotel

## ACADEMIC PROGRESSION



## CAREER OPTIONS

### Entrepreneur

In the hospitality field, being an entrepreneur means following your passion to being in control of your own operations, building upon your ideas, seeking out opportunities, initiating sales, controlling costs and satisfying customer needs.

### Chef

Using your culinary proficiency, you may be in control over a brigade of chefs and cooks to produce a highly sought-after menu, or being in charge of a foodservice operations, or even researching and developing new approaches to a satisfying gastronomic experience.

### Events Manager/Revenue Manager

Working with clients for business and community events, you and your team will be involved from start to finish, in recruiting staff, booking of venues, catering and promotional activities, handling VIPs and managing logistics to ensure the success of each event.

### General Manager

Leads all key personnel in a hotel to manage and coordinate daily activities in their respective departments to ensure that guests and other clients receive satisfactory service for all their specific needs.

### Food and Beverage Manager

Tirelessly oversees guests' food and beverage needs while ensuring the back-of-the-house planning, purchasing, supplies and inventory are up-to-date and food safety is not compromised.

### Other Career Options

- Air Cabin Crew
- Bar Manager
- Barista
- Catering Sales Manager
- Concierge
- Executive Housekeeper
- Food Stylist
- Front Office Manager
- Human Resource Manager
- Marketing Manager
- Procurement Officer
- Research and Development
- Restaurateur

# ENTRY REQUIREMENTS

## Diploma in Culinary Arts

JPT/BPP(R2/811/4/0271)07/25, (MQA/A5864)

SPM/ O-Level or equivalent	3Cs
UEC	3Bs
STPM	5B's and Pass in Mathematics and English
STAM	A pass with minimum grade of Maqbul (Pass) any subject
SKM/SKK (Level 3)	A pass in the related field
Certificate (Level 3, MQF)	A pass in the related field

### English Requirements\* (For International Students)

MUET	2
IELTS	4.0
TOEFL	397 (PBT) / 30 (iBT)
Pearson	30

\*International students with qualifications from educational systems where the English language is the primary medium of instruction are exempted from this requirement.

International students who do not fulfil the English Language Requirements may join the Intensive English Programme at Nilai University which builds their skills in the language and prepares them for the IELTS examination.

### Programme Module

<b>Foundational</b>
Introduction to Hospitality and Tourism
<b>Core</b>
Food Safety and Sanitation
Menu Design and Planning
Basic Restaurant Service - Theory
Basic Restaurant Service - Practicum
Intermediate Restaurant Service - Practicum
Basic Food Preparation - Theory
Basic Food Preparation - Practicum
Intermediate Food Preparation - Practicum
Basic Pastry and Bakery - Theory And Practicum
Nutrition for the Food Service Industry
Advanced Food Preparation - Practicum
Supervision in the Hospitality Industry
Purchasing
Food and Beverage Cost Control
Food and Culture
Design and Layout of a Food Service Facility
Human Resource Management
Hospitality Law
Basic Hospitality Accounting
Basic Business Administration
Introduction to Public Speaking
Introduction to Information Technology

<b>Summative</b>
Summative (Culinary Arts)
<b>Industrial Training</b>
Internship
<b>Mata Pelajaran Pengajian Umum</b>
Penghayatan Etika dan Peradaban
Bahasa Melayu Komunikasi
Graduate Preparatory Course
Environment and Development
Co-Curriculum
<b>Malay Language (only for Malaysian students without a credit in SPM BM)</b>

# ENTRY REQUIREMENTS

## Diploma in Hotel Management

JPT/BPP(R2/811/4/0175)03/24, (MQA/A4905)

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### Programme Module

<b>Foundational</b>
Introduction to Hospitality and Tourism
<b>Core</b>
Food Safety and Sanitation
Beverage Sales and Service
Basic Restaurant Service - Theory
Basic Restaurant Service - Practicum
Intermediate Restaurant Service - Practicum
Basic Food Preparation - Theory
Basic Food Preparation - Practicum
Intermediate Food Preparation - Practicum
Housekeeping Operations and Management
Front Office Operations and Management
Sales And Marketing in the Hospitality Industry
Supervision in the Hospitality Industry
Management in the Hospitality Industry
Food and Beverage Cost Control
Events Management I
Events Management II
Principles of Entrepreneurship
Hospitality Law
Basic Hospitality Accounting
Basic Business Administration
Introduction to Public Speaking
Introduction to Information Technology

<b>Summative</b>
Summative (Culinary Arts)
<b>Industrial Training</b>
Internship
<b>Mata Pelajaran Pengajian Umum</b>
Penghayatan Etika dan Peradaban
Bahasa Melayu Komunikasi
Graduate Preparatory Course
Environment and Development
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<b>Malay Language (only for Malaysian students without a credit in SPM BM)</b>

# ENTRY REQUIREMENTS

## BA (Hons) in Business and Hospitality Management

JPT/BPP(R2/811/6/0119)08/23, (MQA/A9197)

<b>STPM</b>	A pass with 2Cs (GP2.00) in any two (2) subjects
<b>A-Level</b>	Min Grade D in any two (2) subjects
<b>STAM</b>	A pass with a minimum Grade of Jayyid (Good)
<b>UEC</b>	5Bs
<b>Foundation/ Matriculation</b>	Minimum CGPA 2.0
<b>Diploma in related field (level 4, MQF)</b>	Minimum CGPA 2.0

### English Requirements\* (For International Students)

MUET	3
IELTS	5.0
TOEFL	410 (PBT) / 34 (iBT)
Pearson	36

\*International students with qualifications from educational systems where the English language is the primary medium of instruction are exempted from this requirement.

International students who do not fulfil the English Language Requirements may join the Intensive English Programme at Nilai University which builds their skills in the language and prepares them for the IELTS examination.

## Programme Module

<b>Foundational</b>
Understanding Hospitality Business
<b>Common Core and Discipline Core</b>
Food and Beverage Service I
Food and Beverage Service II
Food Preparation I
Food Preparation II
Accommodation Management
Managing Hospitality Business
Developing the Hospitality Business
Hospitality Events Management I
Hospitality Events Management II
Strategic Marketing Management in Hospitality and Tourism
Managing People in the International Hospitality and Tourism Industries
Hospitality Law
Revenue and Profit Management for Hospitality And Tourism
Financial Analysis and Control for Hospitality And Tourism Businesses
Issues in International Hospitality and Tourism Management
Introduction to Financial Accounting
Introduction to Management Accounting
Foundation of Business
Introduction to Marketing
Principles of Management
Organisational Behaviour
Strategic Management
Consumer Behaviour
Research Methods
Entrepreneurial Business Planning
Introduction to French I
Essentials of Information Skills
E-Business

<b>Industrial Training</b>
Internship
<b>Capstone</b>
Business Synoptic
<b>Mata Pelajaran Pengajian Umum /University Courses</b>
Penghayatan Etika dan Peradaban
Philosophy and Current Issues
Graduate Preparatory Course
Entrepreneurship
Public Speaking
Critical Thinking
Professional Development
Introduction to Golf
Outward Bound
Ethics and Social Responsibility
Co-Curriculum
<b>Malay Language (only for Malaysian students without a credit in SPM BM)</b>



## GAIN QUALITY EDUCATION AT NILAI UNIVERSITY

All programmes offered at Nilai University observe the strict guidelines of the Malaysian Qualifications Agency (MQA) and Ministry of Higher Education (MOHE). The university, established in 1997 emphasises excellence and thus strives to provide quality education.

### Quality Education

Programmes are affordable for students from all walks of life. Lectures are conducted in small groups so that each student can have personalised attention.

### Exposure to Diverse Cultures

International students from different countries across the world choose to study at Nilai University. With a student community of diverse backgrounds, the interaction between international and local students encourages sharing, understanding, and acceptance of various cultures.

### Co-curricular Activities for Personal Development

Nilai University provides a 'Total Student Experience' with engaging clubs to encourage creativity, networking and active participation in various events. The experience gained can be included in students' portfolio to increase employment opportunities. There are initiatives such as the Mentor-Mentee programme to help new students feel at home and blend in.

### Master the English Language

As the university has a multicultural community, students and staff are encouraged to communicate in English with intensive English classes available for those who need it.

### SETARA Ranking

In the SETARA 2017 survey conducted by the Malaysian Ministry of Higher Education, Nilai University obtained a score of 89% under the Teaching and Learning criterion.

This excellent score demonstrates our commitment to providing students with quality teaching and learning experiences.

### Professional Recognition/Industry & Academic Partners



# NILAI UNIVERSITY

## Enrichment For Life



### Lush Campus

Nilai University has a charming campus with lush greenery surrounding the hostels and lecture halls for an open and relaxed learning environment. Away from the bustling city, you will enjoy a refreshed outlook studying here with your peers.



### Peaceful Environment

As a university town, Nilai University knows the importance of a peaceful atmosphere for students to be able to focus on their studies. The university has a spacious layout ideal for students to have an individual study session.



### Strategic Location

Nilai University is located in the township of Putra Nilai. Nilai town has all the necessary amenities such as banks, hospitals, malls, eateries and more. The university is easily accessible via the national highway. We are only a 35-minute drive away from the city centre of Kuala Lumpur and 20 minutes drive away from the Kuala Lumpur International Airports. (KLIA 1 & KLIA 2).












## Full Campus Facilities

We have facilities catering to recreation and hands-on training to ensure students are well-rounded individuals prepared to enter the professional workforce.

### Recreation

-  Football/Rugby Field
-  Golf Course\*
-  Swimming Pools\*
-  Gymnasium
-  Basketball Courts
-  Sports Focus Centre For Fencing
-  Indoor Badminton Court
-  Indoor Sports Centre
-  Lakeside Recreation Park & Jogging Track
-  Table Tennis
-  Tennis Courts
-  Volleyball Courts

### Amenities

-  International Student Visa Application
-  Accommodation
-  Canteen
-  Shuttle Bus Service
-  WiFi-enabled campus
-  Laundrette
-  Minimart
-  Muslim Prayer Rooms
-  ATM
-  Bookshop
-  International Student Airport Pick-Up

### Learning

-  Aircraft Hangar
-  Demonstration Kitchen
-  Formal Dining Restaurant
-  Hospitality Training Facilities
-  Laboratories
  - Avionics
  - Fluid Mechanics
  - Materials and Mechanics
  - CAD and Simulation
  - Electrical and Electronics
  - Biology
  - Chemistry
  - Analytical
  - Biotechnology
  - Physics
-  Engineering and Aircraft Maintenance Engineering Workshop
-  Nursing Skill & Simulation Laboratories
-  Learning Resource Centre

\*At the nearby Nilai Springs Golf and Country Club.

# WHAT OUR STUDENTS SAY

“The lecturers here are helpful and encouraging. Besides ensuring we understand our theoretical lessons, they go the extra mile to make sure we get plenty of practical experience. Besides working at events like F1 and MotoGP, we are encouraged to enter competitions to hone our skills in pressure-cooker environments.”

Michelle Chow Ai Lyn,  
Diploma in Hotel Management

“Having eaten typical Malaysian cuisine all my life, I got the chance to taste other cooking styles through the cooking lessons at Nilai University. I now hope to open a fusion restaurant that brings a fresh twist to some local Malaysian favourites.”

Muhamad Mujibuddin Muda,  
Diploma in Hotel Management

“I am learning so much from food preparation to menu design and planning.”

Nurhafizah Issa,  
Diploma in Hotel Management

“There are many programmes to choose from, and students will be entering an exciting industry that allows for opportunities to see the world and meet interesting people.”

Wong Wee Siong,  
BA (Hons) in Business and  
Hospitality Management

## HOW TO APPLY?

- Choose your programme
- Fill in the online application form ONLY if you want to apply for admission into a programme offered at Nilai University. Confirm your accommodation type in the application (if needed).
- Once we receive your online application form, our educational counsellor will contact you to assess your eligibility and subsequently, arrange for payment of the first semester's fees and confirm your accommodation booking (if necessary).
- You may pay for Application Fee, Accommodation Fee and the first semester's fees via our fee payment channels as listed.

### Payment method:

Payment at the counter, Ground Floor, Resource Centre, Nilai University Campus

### Operating hours:

Monday to Friday from 9:00 am to 4:00 pm

### Mode of payment:

- Cash
- Credit Card: Visa, Mastercard and Union Pay only
- Debit Card: MyDebit, Visa/ Mastercard Debit Cards
- Cheque-Payable to "NILAI EDUCATION SDN BHD"
- Online Banking

### Payee Name:

Nilai Education Sdn Bhd

### Bank Details:

Account No: 2050-5110-000-979 | RHB Bank Berhad



## THE OFFER LETTER

Once the Administration Office receives the receipt of your application fee and visa processing fee (international students), you will receive an offer letter via email and post. The Administration Office will post the original copy to the address stated in the application form.

You should expect to receive the following:

**Letter of Offer:**

Admission/registration information, intake date and details for the programme that you have applied for will all be stated in the letter.

**Receipt:**

A receipt of your initial payments will be included. Please contact us immediately if you do not receive a copy of the receipt.

Register personally and check into the rooms on the date stated in your Letter of Offer.

If you are unable to register personally, please call the Office of Admissions and Records (OAR) at **+606 8502338** to indicate the date you will arrive to register and check into your accommodation.

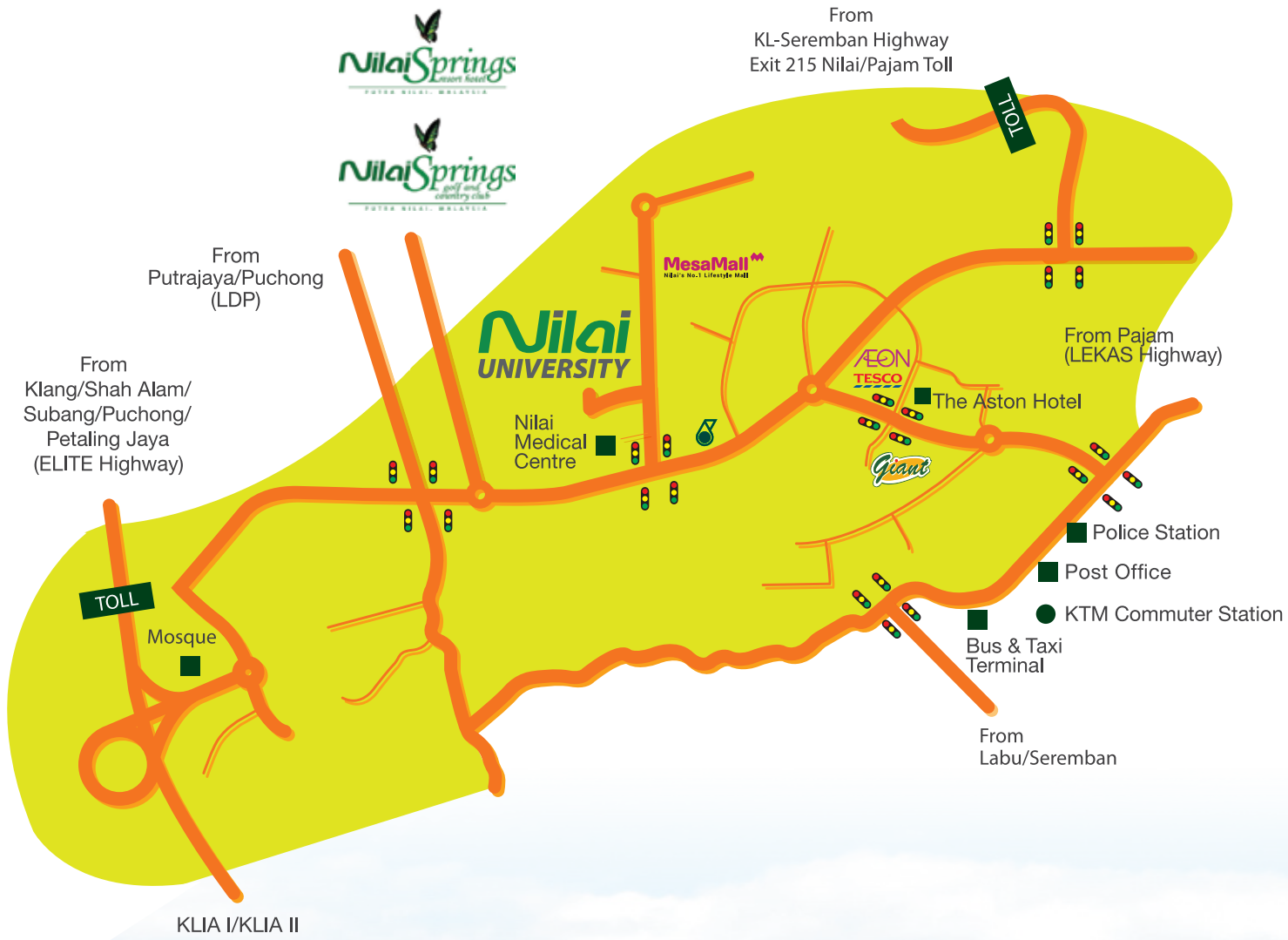
Airport pick-up (for East Malaysia & international students arriving by flight) can be arranged for new students. Call **+606 8502308** to speak to our educational counsellors to arrange for the transportation.

### Confirmation of acceptance

Once you have registered, it's time to start your classes and enjoy university life! If you require information on a programme, financing options or need to clear any doubts, please use the online enquiry form OR call to speak to an education counsellor at **+606 8502308**.



# MAP TO NILAI UNIVERSITY





# TRAIN ROUTE





## FIND US ON:



[www.nilai.edu.my](http://www.nilai.edu.my)

We are open daily  
(9:00 am - 5:00 pm)  
Closed on Public Holidays

Nilai University DU032(N) No 1, Persiaran Universiti, Putra Nilai,  
Bandar Baru Nilai, 71800 Nilai, Negeri Sembilan, Malaysia.

Tel: +606-850 2308 | Email: [marketing@nilai.edu.my](mailto:marketing@nilai.edu.my)

Nilai Education Sdn Bhd  
Registration No: 199401021536 (307215-P)

All information is correct at the time of printing. Nilai University issues its brochures and other literature only as a general guide to the university's programmes and facilities; they form no part of a contract. The university reserves the right to modify or withdraw any of the content described without notice.



**Watch the video**  
Hospitality