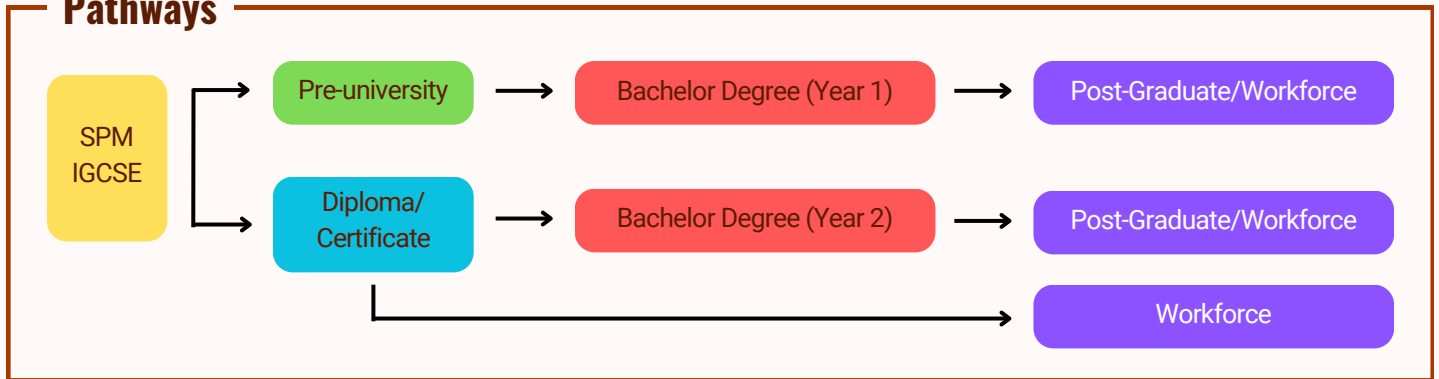


STUDY CULINARY ARTS

Pathways



General Entry Requirements

- **A-Level:** Minimum EE
- **Ausmat/SACEi:** Minimum of ATAR 55
- **CIMP:** Minimum average of 50% in 6 subjects
- **Foundation/Matriculation:** Pass with CGPA of 2.00
- **International Baccalaureate (IB):** Minimum 24 points in 6 subjects
- **UEC:** Pass with minimum 5Bs
- **STPM:** Pass with minimum CGPA of 2.00
- **Diploma:** Minimum CGPA of 2.00

Note: No Pre-requisite subjects required

Skills & Attributes

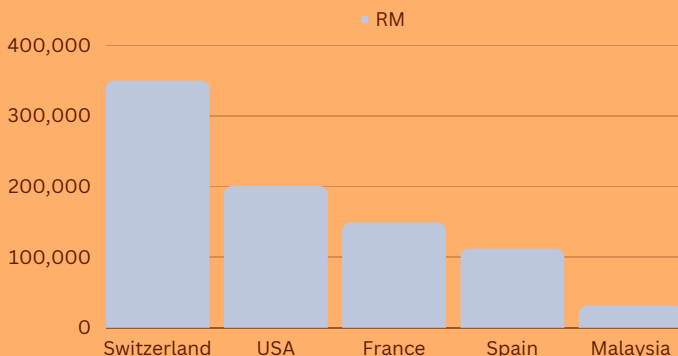
- Culinary knowledge and creativity
- Attention to detail
- Physical stamina
- Time management skills
- Communication skills
- Adaptability
- Passion for food

Study Culinary in Malaysia

- Taylor's University
- Berjaya University College
- SEGI College
- UOW Malaysia
- UCSI University

Study Culinary Overseas

- César Ritz Colleges Switzerland (SWZ)
- Swiss Hotel Management School (SWZ)
- Business and Hotel Management School (SWZ)
- The Culinary Institute of America (USA)
- Johnson & Wales University (USA)
- Le Cordon Bleu College of Culinary Arts (USA)



The average Chef salary in Malaysia is RM36,161 per year.

Career Prospects

- Commis Chef
- Station Chef / Chef de Partie
- Sous Chef
- Executive Chef / Chef de Cuisine
- Pastry Chef
- Food Marketing Consultant
- Food Service Manager
- Restaurant Manager

Study Options in Malaysia

Taylor's University

Foundation in Arts - RM28,000

- **SPM:** Pass with minimum of 5 credits including English
- Intakes: February, April & August

Bachelor of Culinary Management (Honours) - RM110,660

Bachelor of Science (Honours) in Culinology - RM113,794

Bachelor of Patisserie Arts (Honours) - RM103,424

- Intakes: January, March & September
- 3 years

UOW Malaysia

Foundation in Arts -RM17,850

- **SPM:** Pass with minimum of 5 credits
- Intakes: January, March, May, July, September & October

Diploma in Culinary Arts - RM52,380

- **SPM:** Pass with minimum of 3 credits
- Intakes: January, March, May, July, September & October
- 2 years

Bachelor of Culinary Management (Hons) - RM97,925

- Intakes: January, March, May, July, September & October
- 3 years

Bachelor of Arts (Hons) in International Culinary Arts (Hons) - RM68,500 ~RM82,000

- Intakes: January, March, May, July, September & October
- 3 years

BERJAYA University College

Diploma in Culinary Arts

Diploma in Patisserie

Diploma in Heritage Cuisine

- **SPM:** Pass with minimum of 3 credits
- Intakes: January, May and September
- 2 years

Bachelor of Culinary Arts Management (Hons) -

- Intakes: January, May and September
- 3 years

UCSI Malaysia

Foundation in Arts (Hospitality and Tourism Management) - RM18,012 ~ RM20,630

- **SPM:** Pass with minimum of 5 credits
- Intakes: January, May and September
- 1 year

Diploma in Culinary Arts - RM46,095

- **SPM:** Pass with minimum of 3 credits
- Intakes: January, May and September
- 2.5 years

Bachelor of Arts (Hons) in Culinary Management - RM60,414

- Intakes: January, March, May, July, September & October
- 3 years

SEGi College & University

Foundation in Commerce

- **SPM:** Pass with minimum of 5 credits
- 1 year

Diploma in Culinary Arts - RM37,850

- **SPM:** minimum 3 credits
- Intakes: throughout the year (except for April & December)
- 2.5 years

Study Options Overseas

United States of America

- The Culinary Institute of America (CIA)
- Johnson & Wales University (JWU)
- The Art Institutes
- Kendall College School of Culinary Arts
- New England Culinary Institute (NECI)
- The International Culinary Center (ICC)
- Le Cordon Bleu College of Culinary Arts
- Institute of Culinary Education (ICE)
- California Culinary Academy (CCA)
- Auguste Escoffier School of Culinary Arts

Switzerland

- École Hôtelière de Lausanne (EHL)
- Culinary Arts Academy Switzerland
- César Ritz Colleges Switzerland
- Glion Institute of Higher Education
- Swiss Hotel Management School (SHMS)
- Business and Hotel Management School (BHMS)

France

- Le Cordon Bleu Paris
- Institut Paul Bocuse
- École Grégoire Ferrandi
- Institut Culinaire de France

Spain

- Basque Culinary Center
- Escuela Superior de Hostelería de Barcelona (ESHOB)
- CETT-UB
- La Escuela de Cocina Luis Irizar