Facilities

- Library
- Computer Labs
- State-of-the-Art Science Labs
- Multidisciplinary Medical Labs
- Anatomy Lab
- Anatomy & Pathology Resource Centre
- Pharmacy Labs
- Biotechnology Lab
- Clinical Skills Lab
- Student Lounge
- Bookstore
- Music Room
- Fine Dining Restaurant
- Data Ecosystem Laboratory of Technology and Applications
- QIU Sustainable Agri-research
- Commercial Kitchen
- Buzz Hub Studio

Student Services

Student and Career Counselling

personal concerns. Students at QIU will be given personalised attention to assist them in meeting their academic needs.

Assistance with Accommodation

Mentorship Programmes

become responsible citizens who will contribute to the betterment of society.

Hostel

Accommodation

QIU's hostels provide accommodation for students who yearn for the experience of independent life in a secure environment. Nestled in the greenery of the Kinta Valley, our condominium units give students the option of staying in a single or twin-sharing room, with 4 or 6 occupants to a unit.

Transportation is provided to shuttle students between the residences and the city campus. Security checkpoints are installed outside each unit, as part of the 24-hour security surveillance system operated by QIU-appointed personnel.

- 24 Hours Security
- Free Internet & WIFI
- Outdoor Playground & Swimming Pool







+605 2490500

Quest International University Perak (DU021(A) No. 227, Plaza Teh Teng Seng (Level 2), Jalan Raja Permaisuri Bainun, 30250 lpoh, Perak Darul Ridzuan, Malaysia.

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JPT/BPP(MQA/PA12512)01/25

Bachelor of Hospitality Management (Honours)

JPT/BPP(MQA/PA12512)01/25

The Bachelor of Hospitality Management (Honours) programme is designed to prepare students for management-related work in the hospitality sector. It combines theory and practice to give students the chance to apply their knowledge, making use of case studies, practical engagement and site visits. Critical soft skills are embedded in the coursework.

The programme also paves the way for students to develop an analytical mindset that will be crucial for managers and leaders in the field. Core components of the three-year undergraduate programme incorporate industry input that exposes our students to real-life situations.

Graduates may become accomplished managers, capable of working across a range of public and private enterprises including leisure facilities, hotels, theme parks as well as event management.



Intakes:

April, July and November



Duration: 3 years



Mode of Study:

Full-time



Mode of Delivery:

Lecture, tutorial, practical, group discussions, self-directed learning, etc



Assessment:

Students' abilities are gauged through both continuous assessment and final examinations/assessments. The continuous assessment component comprises tests/quizzes, mid-term examinations, practicals, and projects/ assignments.





Entry Requirements

A pass in **Sijil Tinggi Persekolahan Malaysia (STPM)** with a minimum of Grade C (GPA 2.00) in any two (2) subjects, or their equivalent;

OR

A pass in Sijil Tinggi Agama Malaysia (STAM) with a minimum grade of Maqbul or its equivalent;

OR

Matriculation/Foundation with a minimum CGPA of 2.00 or its equivalent;

OR

A Diploma (Level 4, MQF) with a minimum CGPA of 2.00 or its equivalent.

OR

Any other equivalent qualifications accepted by the HEP's

English Competency Requirement (International Students)

A minimum score of 5.0 in IELTS

OR

Malaysian University English Test (MUET) with Band 3

OR

Any other equivalent qualifications accepted by the HEP's



The following courses are offered in the Bachelor of Hospitality Management (Honours) JPT/BPP(MQA/PA12512)01/25 programme:

Matapelajaran Pengajian Umum (MPU)

- Hubungan Etnik / Bahasa Melayu Komunikasi II*
- Tamadun Islam Tamadun Asia (TITAS) / Malaysian Studies III*
- Bahasa Kebangsaan A / Communication Skills
- Media and Community
- Community Service

* for international students

University Compulsory

- English for Academic Purposes
- Devices, Networks and Application
- Disciplined Entrepreneurship

- Design Thinking
- Co-curricular Activities

Common Core

- Principles of Accounting
- Business Mathematics

- Research Methods
- E-Commerce

Programme Core

- Introduction to Hospitality Management
- Introduction to Tourism Business
- Hotel Operations Management • Food Hygiene and Sanitation
- Food Production
- Room Division Management
- Resort Management
- Hospitality Procurement
- Club Management
- Menu Design and Engineering
- Customer Service Management
- Food & Beverage Services Management

- Legal Aspects in Hospitality Industry
- Talent Management in Hospitality
- Meeting, Incentive, Convention and Exhibition
- Restaurant Management
- Hospitality and Tourism Marketing
- International Hospitality Management
- Strategic Management in Hospitality
- Revenue Management for Hospitality
- Travel Agency Management
- Research Project
- Industrial Training



Choose QIU?

QIU offers an all-rounded programme that covers the broad components and the detailed techniques of the hospitality industry

Exposure to activities like events, seminars, conferences, excursions, and competitions on a national and international level



State-of-the-art facilities

Culinary education involving premium healthy ingredients



Engagement and collaboration with industry experts

Exposure to facilities and systems that mirror the **industry standards**.



Emphasis on soft skills and character building

Students approach learning through experimential and skill-based learning methodologies 8