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

At QIU, our counsellors are available to help students with academic and/or 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







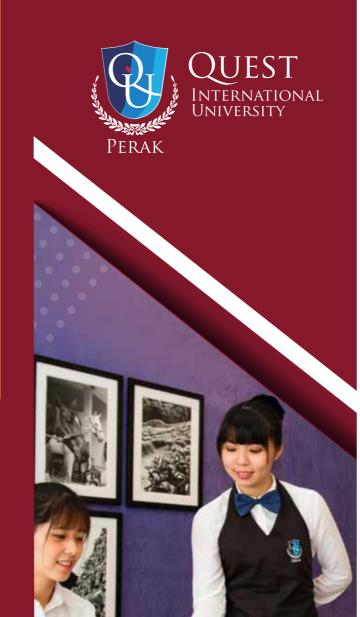
Quest International University Perak (DU021(A) No. 227, Plaza Teh Teng Seng (Level 2), Jalan Raja Permaisuri Bainun, 30250 lpoh, Perak Darul Ridzuan, Malaysia.

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Diploma in Hotel Management

JPT/BPP (MQA/FA9724)11/23

Diploma in Hotel Management

JPT/BPP (MQA/FA9724)11/23

The Diploma in Hotel Management programme is designed to nurture you towards an exciting career in a high-growth industry. It will provide you with a broad understanding of the operational aspects of the international hotel industry. It also looks at the social and economic environment in which hotels must operate in and the impact of new technologies to the industry.

Graduates should expect to develop a strong customer focus and a passion for delivering quality services. Graduates can find employment in a variety of fields, including hotels, resorts, cruise ships, theme parks and clubhouses.









Assessment:

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









Entry Requirements

A pass in **Sijil Pelajaran Malaysia (SPM)** with a minimum of three (3) credits in any subjects, or its equivalent;

OR

A pass in Sijil Tinggi Persekolahan Malaysia (STPM) with a minimum of Grade C (GP 2.00) in any subject, or its equivalent;

OR

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

OR

A pass in **Sijil Kemahiran Malaysia (SKM)** level 3 in a related field;

OR

A Certificate (Level 3, MQF) in a related field or its equivalent.

English Competency Requirement (International Students)

A minimum score of 4.0 in IELTS

OR

Malaysian University English Test (MUET) with Band 2

OR

its equivalent



The following courses are offered in the Diploma in Hotel Management JPT/BPP (MQA/FA9724)11/23 programme:

General Studies Subjects

Local

- Malaysian Studies
- Interpersonal Communication Skills/ Bahasa Kebangsaan A
- Study of Moral & Ethics
- Community Service

International

- Bahasa Melayu Komunikasi 1
- Interpersonal Communication Skills/ Bahasa Kebangsaan A
- Study of Moral & Ethics
- Community Service

University Courses

- Practical English 1
- Practical English 2
- Co-Curriculum

Compulsory Courses

- Introduction To Hospitality Industry
- Fundamentals Of Food
- Food Safety & Hygiene Business Economics
- Hospitality Sales & Marketing
- Foodservice Design & Technology
- Restaurant Management
- Business Etiquette In Customer Service
- Food & Beverage Cost Control
- Hospitality Human Resources Management
- Meeting, Incentive, Convention & Exhibition (Mice)
- Industrial Training

Practical Courses

- Food Production (Basic Cookery)
- Food Production (Commercial Cookery)
- Housekeeping Management
 Front Office Management
- Food & Beverage Services





On-job training during practical courses

Constant **engagement and collaborations with industry** experts



State-of-the-art facilities

Emphasis on healthy ingredients and modern cuisines



Opportunities to practice and **sharpen skills** in facilities that mirror industry standards.

Chances to compete and win international competitions



Focus on soft skills and character building