



Today's international college for tomorrow's industry leaders.



INTERNATIONAL COLLEGE
OF
HOTEL MANAGEMENT (DK126(W))

The Art of Hospitality

“WHO ARE WE?”



YTL International College of Hotel Management (YTL-ICHM) epitomises excellence in hospitality, harnessing and nurturing talents by providing a well-balanced education. Learning first hand from industry experts and located within the complex of two fully operating award-winning hotels, the College campus is a 'live classroom'. Industry placements, an integral part of the syllabus, are secured with internationally-acclaimed properties within YTL Hotels.

In collaboration with its strategic partner, the International College of Hotel Management Adelaide, students who complete the YTL-ICHM acclaimed Diploma in Hotel Management will be awarded with an Advanced Diploma from ICHM Australia. Also offered at the College are Diploma in Culinary Arts, Diploma in Event Management and Diploma in Baking.

YTL-ICHM is proud of its 1,000 graduates so far, 60% of whom are employed within YTL Hotel's award-winning collection of resorts and hotels. The college takes pride in 2019 Malaysia World Elite Chefs Championship, Culinaire Malaysia 2019, and Selangor International Culinary Festival 2019. This is a reflection on the quality of the College and its commitments towards excellence.

“WHY STUDY WITH US?”

- ➔ Collaboration with International College of Hotel Management (ICHM), Adelaide, Australia
- ➔ Excellent Campus Facilities
- ➔ Support from Industry Players
- ➔ Guaranteed Industrial Placements within YTL Hotels
- ➔ Career Opportunities upon Graduation within YTL Hotels



*For International students, career with YTL Hotels is subject to immigration regulation and approval



THE YTL HOTELS

YTL-ICHM epitomises excellence in hospitality and prepares you for a first class career at YTL Hotels & Properties. From 5-Star luxury hotels to resorts, they all come with award-winning credentials. Full details at www.ytlhotels.com



HONOURS AND AWARDS

PANGKOR LAUT RESORT

- Destinasian Readers' Choice Awards 2017
- Top 10 Best Hotels & Resorts in Malaysia
- TripAdvisor Traveler's Choice Awards 2017
- Top 5 Hotels in Malaysia
- Conde Nast Traveler Readers Choice Awards 2017
- Top Resorts in Asia

GAYA ISLAND RESORT

- Malaysian Women's Weekly Spa Awards 2016
- Best Head-To-Toe Pampering for Couples: Tadau Kaamatan
- Harper's Bazaar Malaysia Spa Awards 2016
- Best Rustic Retreat
- Booking.com - Booking.com 2016 Guest Review Award for score of 8.8

CAMERON HIGHLANDS RESORT

- Harper's Bazaar Malaysia Spa Awards 2016
- Best Nature-Inspired Spa Treatment: Strawberry Escapade
- Harper's Bazaar Malaysia Spa Awards 2016
- Best City Escape
- Booking.com - Booking.com 2016 Guest Review Awards for score of 8.3
- TripAdvisor: Traveler's Choice Awards 2017
- Top 25 Hotels in Malaysia: Ranked 25th

TANJONG JARA RESORT

- Tourism Awards - Malaysia Tourism Awards
- Harper's Bazaar Spa Awards, Harper's Bazaar Malaysia - Best Traditional Spa Experience: Dandan Puteri Tujuh

THE MAJESTIC MALACCA

- Malaysia Women's Weekly Spa Awards 2015, Malaysian Women's Weekly - Most Authentic Spa Experience: Shiok-Shiok Cooling Experience
- Malaysian Women's Weekly Spa Awards 2016, Malaysian Women's Weekly - Best Traditional Spa Experience
- Booking.com - Booking.com 2016 Guest Review Award for score of 9
- Harper's Bazaar Malaysia Spa Awards 2016, Harper's Bazaar Malaysia - Best Traditional Spa

THE MAJESTIC HOTEL KUALA LUMPUR

- The Brandlaureate Special Edition Award 2015
- Brand Excellence Award in Hospitality for Luxury Hotels
- The Brandlaureate Award 2015 - 2016
- The Most Sustainable Brands Award
- Expatriate Lifestyle Best of Malaysia 2016
- Best Hotel Experience



Diploma In Hotel Management

JPT/BPP(K)1000-600/WP148(N/811/4/0316)

The Diploma in Hotel Management is designed to give students comprehensive management and technical skills for a successful career in the hospitality industry. Students will study all major aspects of the hospitality industry, matching sound theoretical knowledge with a range of specialized, technical and managerial skills, ensuring students graduate ready to step into supervisory level. Through education and work placements, students will become familiar with working knowledge of the hospitality industry from food and beverages services, front office and room division to management of international resorts and hotels.

Duration: 2 Years and 3 Months

Intake: February, April & August

“WHAT WILL YOU LEARN?”

- Hospitality & Tourism Industry Perspectives
- Food & Beverage Service Operations & Standards
- Beverage Service Operations & Standards
- Communications in Hospitality Businesses
- English for Hospitality
- Restaurant Operations, Services Standards & Systems
- Rooms Division: Guest Services, Operations & Standards
- Monitoring Financial Performance in Hospitality Businesses
- Software Applications in Hospitality Businesses
- Personal & Professional Development
- Human Resource Development
- Marketing & Sales in Hospitality Businesses
- Measuring Business Financial Performance
- E-Business for Hospitality Industry
- Introduction to Halal Food Industry
- Front Office Management
- Managing Hospitality Facilities, Safety & Security
- Kitchen Operations & Standards
- International Wine Studies (Elective)
- Hospitality Operations Management
- Introduction to Hospitality Law
- Entrepreneurship Skills
- Community Services
- Bahasa Malaysia/Malaysian Studies
- Internship 1
- Internship 2

Course Progression

Year 1

SEMESTER 1

ON - CAMPUS STUDY



SEMESTER 2

ON - CAMPUS STUDY



SEMESTER 3

OFF - CAMPUS INTERNSHIP

Year 2

SEMESTER 4

ON - CAMPUS STUDY



SEMESTER 5

ON - CAMPUS STUDY



SEMESTER 6

OFF - CAMPUS INTERNSHIP

Year 3

SEMESTER 7

ON - CAMPUS STUDY

TWO GREAT PARTNERS TWO GREAT QUALIFICATIONS

Proudly in collaboration with



Internationally recognised Diploma with option to further degree studies in Adelaide and other Malaysian institutions

Diploma In Culinary Arts

JPT/BPP(K)1000-600/WP148(N/811/4/0068)

The Diploma in Culinary Arts is designed to equip students with advanced skills in culinary arts, strong product knowledge, and the ability to organise food production according to established industry standards. The programme provides opportunities and nurturing/supportive atmosphere that represents the real-culinary world. This programme is crafted for the creative minds who are artist at heart, viewing the kitchen as their studios, and ingredients as their palette. Working in industry equipped kitchens while learning alongside skillful and creative culinary experts, students will be developed to meet and excel industry standard.

Duration: 2 Years and 3 Months

Intake: February, April & August

“WHAT WILL YOU LEARN?”

- Introduction to Hospitality & Tourism Industry
- Meat Identification & Fabrication
- Menu Planning & Development
- Food Safety & Sanitation
- Kitchen Management
- Food Studies
- Basic Western & Larder
- Basic Grade Manger
- Food Preparation and Production
- Introduction to Halal Food Industry
- Customer Relationship Management
- Malaysian Cuisine
- Basic Pastry & Bakery
- Western Cuisine
- Food & Beverage Operations
- Community Services
- Malaysian Patisserie & Desserts
- International Cuisine
- Asia Cuisine
- Food & Beverage Cost Control
- Bahasa Malaysia/Malaysian Studies
- Entrepreneurship Skills
- Personal & Professional Development
- Internship 1
- Internship 2

Diploma In Event Management

JPT/BPP(K)1000-600/WP148(N/812/4/0087)

The Diploma in Event Management covers a full spectrum of interdisciplinary subject matters relating to event management from development of a concept to inception of a plan. This programme integrates problem solving, negotiation and communication skills in real world scenarios through hand-on projects and knowledge of event management.

Duration: 2 Years and 3 Months

Intake: April & August

“WHAT WILL YOU LEARN?”

- Introduction to Leisure, Recreation, Travel, Recreation & Tourism
- Event Planning & Industry
- Principles of Management
- Principles of Marketing
- Bahasa Malaysia/Malaysian Studies
- Marketing for Recreation, Leisure Event & Tourism
- Introduction to Gastronomy
- Event Risk Management
- Negotiation Skills
- Principles of Event Management
- Financial & Cost Accounting
- Personal & Professional Development
- Community Services
- Fund Raising & Event Sponsorship
- Introduction to Hospitality Law
- Project Management for Events
- Managing Research & Information
- Sales Management for Events
- Event Security & Facilities Services
- Event Production & Staging
- MICE Management
- Dining Room & Banquet Management
- Financial Management
- Planning & Managing Wedding Events
- Musical & Cultural Events
- Managing Themed Events
- Entrepreneurship Skills
- Internship

Diploma In Baking

JPT/BPP(K)1000-600/WP148(N/811/4/0211)

The Diploma in Baking curriculum is structured to prepare students to work in a rapidly changing, culturally diverse culinary professions. Student will learn variety of international and classical pastries and desserts using basic and advanced techniques, designed to meet and excel in the industry.

Duration: 2 Years and 3 Months

Intake:February, April & August

“WHAT WILL YOU LEARN?”

- Introduction to Hospitality Industry
- Baking Ingredient Studies 1
- Food Safety, Hygiene & Sanitation
- Baking Technology
- Bahasa Malaysia/Malaysian Studies
- Bread & Cake 1
- Biscuits & Cookies
- Sweet Breads
- Baking Ingredient Studies 2
- Principle of Management
- Personal & Professional Development
- Community Services
- Bread & Cake 2
- Bakery & Pastry Shop Operations Management
- Sugar Confectionery, Decoration & Sculpture
- Ice-cream, Sorbet, Sherbet & Yoghurt
- Principles of Marketing
- Tarts & Pastries
- Plated Desserts
- Chocolate Confectionery, Decoration & Sculpture
- Malaysian Pastry
- Introduction to Accounting
- Petit Fours
- Entrepreneurship Skills
- Pastry Project
- Internship

ENTRY REQUIREMENTS

- SPM with a minimum of 3 credits including a pass in Bahasa Melayu, History and English.
- Unified Examination Certificate (UEC) with a minimum of 3 B grades in any subjects.
- Applicants possessing other qualifications recognised by MQA will be considered on a case-to-case basis.

NOTES



CAREER OPPORTUNITIES

Globally, hospitality is one of the fastest growing business sectors around. YTL-ICHM plays a pivotal role in guiding the industry's growing demands for skilled and qualified professionals. The following are just some of the career opportunities that await you.



HOTEL GENERAL OPERATIONS

Food & Beverage

- F&B Manager
- Restaurant Manager
- Bar Manager
- Nightclub Manager
- Sommelier
- Banquet Floor Manager
- Catering Manager
- Function Manager
- Event Manager
- Maitre d'hotel
- Venue Coordinator
- In-room Dining Manager
- Chief Steward

Culinary Division

- Entrepreneur or Restaurant Owner
- Cooking Assistant
- Executive Chef
- Line Cook
- Restaurant Manager
- Sous Chef
- Food Caterer
- Food Consultant

Rooms Division

- Director of Operations
- Rooms Division Manager
- Executive Housekeeper
- Front Office Manager
- Reservations Manager
- Concierge
- Head Porter
- Administration Manager
- Guest Relations Manager
- Duty Manager
- Night Manager

HOTEL MANAGEMENT & ADMINISTRATION

- Hotel Owner
- Regional Manager
- Regional Specialist
- General Manager
- Executive Assistant Manager
- Night Auditor
- Revenue Manager
- Sales Manager
- Business Development Manager
- Marketing Manager
- Groups and Tours Manager
- Incentives Manager
- Public Relations Manager
- Guest Services Manager
- Research Manager
- Account Manager
- Finance Manager
- Purchasing Officer
- Cost Accountant
- Property Manager
- Human Resource Manager
- Training Manager
- Information Technology Manager
- Product Development Manager
- Strategic Manager
- Head Stores

EXECUTIVE ROLES IN OTHER INDUSTRIES

- Tourism, Airlines, Cruise Lines
- Entertainment, Sports, Leisure and Festivals
- Conferences, Meetings and Conventions
- Journalism
- Media
- Catering, Food and Wine
- Event Management
- Facility Management
- Education and Training
- Hotel Broking
- Management Consulting
- Recruitment
- Public Relations
- Advertising
- Government
- Marketing
- Telecommunications Industry
- Human Resource Management



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The Art of Hospitality

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