

**Micro-Credential Programme**

# CULINARY OPERATIONS

This programme introduces students to the theories and fundamentals of kitchen management, as well as their functions in the catering industry. It seeks to raise awareness of the importance of hygiene and manufacturing standards. In addition, students will also learn about recipes, processes, specialised equipment, and materials used in the catering industry. Furthermore, it also aims to develop basic supervisory skills.

**Programme Structure**

- Module 1: Introduction to Basic Cooking 1
- Module 2: Introduction to Basic Cooking 2
- Module 3: Introduction to Basic Food Production and Operation

**Duration and Fee**

Duration : 12 weeks

Fee : RM1,014

**Delivery Mode**

- Blended Learning (Physical and Online)

**Assessment Mode**

- Coursework
- Final Assessment (Physical and Online)

**Offered at**

INTI International College Penang

**INTAKES: APR & AUG**