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INTI NETWORK

INTI INTERNATIONAL UNIVERSITY DU022(N)
06-798 2000 | Persiaran Perdana BBN, 71800 Putra Nilai

INTI INTERNATIONAL COLLEGE SUBANG DK249-01(B)
03-5623 2800 | No. 3, Jalan SS15/8, 47500 Subang Jaya

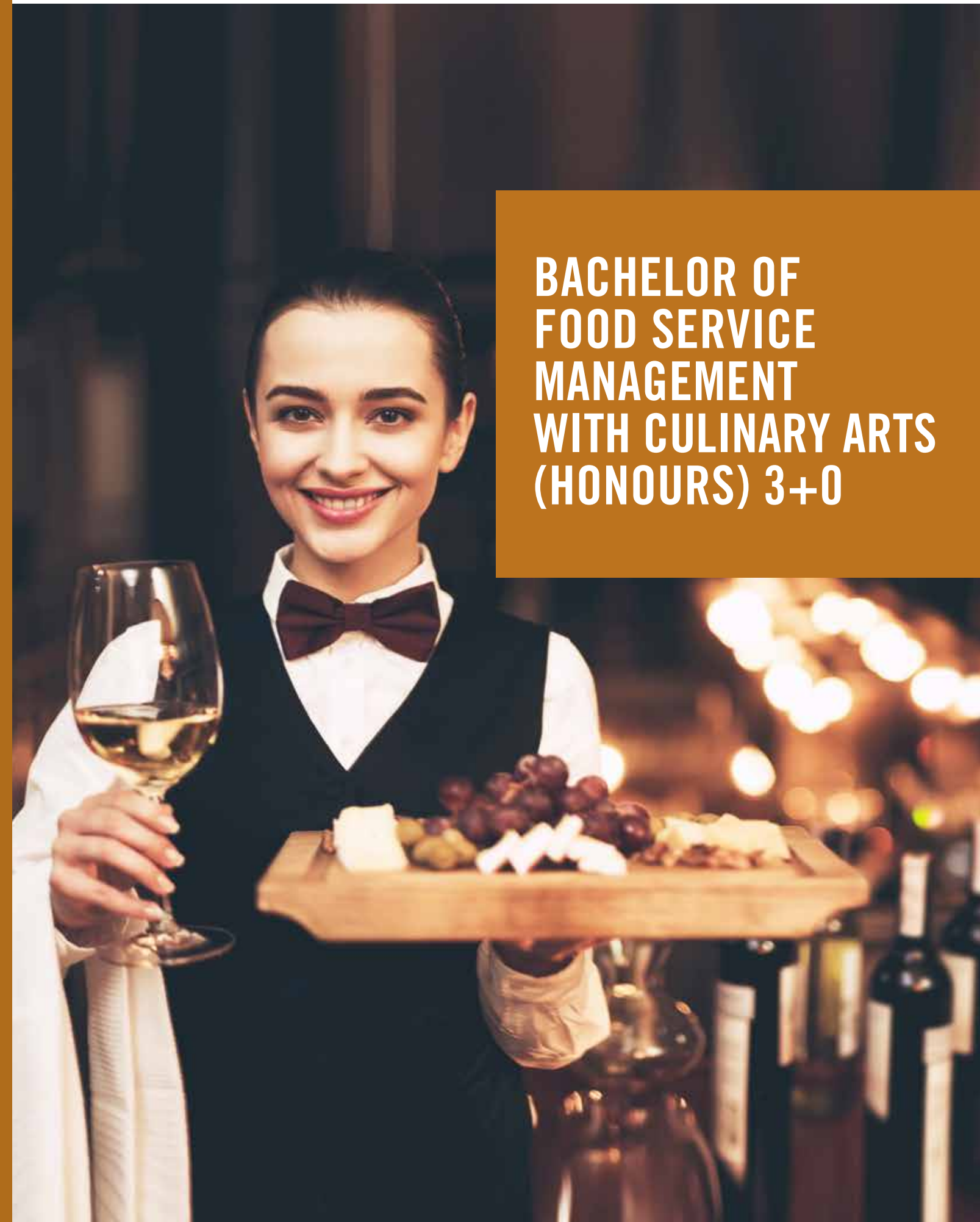
INTI INTERNATIONAL COLLEGE PENANG DK249-02(P)
04-631 0138 | No. 1-Z, Lebuhr Bukit Jambul, 11900 Penang

INTI COLLEGE SABAH DK249-03(S)
088-765 701 | Lot 17-20, Phase 1B & Phase 3, Off Jalan Kompleks JKR,
Taman Putatan Baru, Putatan Point, 88200 Putatan, Kota Kinabalu

INTI EDUCATION COUNSELLING CENTRES (266729-P)

PERAK 05-241 1933 | No. 258, Jalan Sultan Iskandar, 30000 Ipoh
JOHOR 07-364 7537 | No. 25, 25-01, Jalan Austin Heights 8/1, Taman Austin Heights, 81100 Johor Bahru
PAHANG 09-560 4657 | B16, Jalan Seri Kuantan 81, Kuantan Star City II, 25300 Kuantan
SARAWAK 012-2075762 | Ground Floor SL. 38. Lot 3257, Block 16, Gala City, Jalan Tugah, 93350 Kuching

BACHELOR OF FOOD SERVICE MANAGEMENT WITH CULINARY ARTS (HONOURS) 3+0



About CY Cergy Paris Université

CY Cergy Paris Université was born of a merger between the University of Cergy-Pontoise and the EISTI and consists of two schools – ILEPS and EPSS. ESSEC Business School is a strategic partner in this project, and aims at achieving a double change of scale in accordance with the objectives of sustainable development, that is to say: academic standing, student experience.

CY is a contraction of Cergy, with the acronym expressing the university's pride in belonging to its home territory. The university, which spans the entire western Ile-de-France region and even beyond, is built on historically fertile land where people are allowed to think differently, to make innovative choices and to shape the future.

CY Generation: a whole other state of mind!

With its primary aim of serving its students, CY Cergy Paris Université combines education for all with academic excellence, and geographical location with international appeal.

The university has set itself the goal of giving each individual the opportunity to play a role in shaping their own future, to find their place in a constantly changing world, to have the keys to understanding and facing the challenges of the 21st century.

The CY offering is structured around an undergraduate university college known as CY SUP and 5 graduate schools of international standing.

ITS VISION

That of a university that offers a rich diversity and has both a societal focus and an international standing.

ITS MISSION

To enable new generations to tackle the complexity of the world from a sustainable perspective through the training it offers and the research it undertakes.

ITS COMMITMENT

Design your life
To prepare the students, who represent the future, using a three-pronged approach combining the campus life experience, active and committed teaching and a strong international outlook.

Number of students
25,000 students
CY Cergy Paris Université



BACHELOR OF FOOD SERVICE MANAGEMENT WITH CULINARY ARTS (HONOURS) 3+0

Licence Professionnelle Métiers Des Arts
Culinaires Et Des Arts De La Table

in collaboration with CY Cergy Paris Université, France



This programme trains students to manage various foodservice operations holistically with specialisation in Food Service Management with Culinary Arts. It is designed to prepare students to operate a restaurant, to supervise kitchen operations and to manage teams working in an international environment. Students will develop not only the knowledge and skills to handle the job, but also will acquire the adaptability towards change in foodservice trends.

Students enrolled in this programme are also registered as students of CY Cergy Paris Université. This presents an opportunity and possibility for students to continue their studies or experience a portion of their internship in Paris, which is home to many Michelin-starred restaurants.

Highlights

- Equal mix of hands-on work and cognitive abilities.
- Three internships with progressing levels of industrial internship requirements.
- Opportunity to do a 2-week study tour (International Mission) overseas at a partner institute or an international industrial partner, where students will need to plan and manage a project related to their studies.

Career opportunities

- Catering Manager/Director
- F&B Manager
- Culinary Production Manager/Director
- Restaurant Manager
- Anything related to the food services industry

Offered at

INTI International College Subang
(N/1013/6/0002)(06/27)(MQA/PA 15754)

INTAKES: JAN, MAY & SEP

Duration

3 Years

Programme structure

Year 1

- Basic Professional Restaurant Techniques 1
- Basic Professional Restaurant Techniques 2
- Beverage Knowledge & Techniques 1
- Food Safety and Hygiene, Restaurant Engineering 1
- Hospitality Accounting Management
- Hospitality Law
- Principles of Marketing 1
- Project Management and Monitoring
- Teams Management 1
- Terroirs - Food History, Heritage & Locavorism 1
- Tourism Economics
- Work Integrated Learning 1 (Internship)
- French 1
- Sales & Commercialisation in French 1

Year 2

- Analysis of Company Performance
- Beverage Knowledge & Techniques 2
- Business Law
- HACCP (Hazard Analysis Critical Control Point)
- Intermediate Professional Restaurant Techniques 1
- Intermediate Professional Restaurant Techniques 2
- International Mission
- Principles of Management
- Principles of Marketing 2
- Project Monitoring and Project Report
- Restaurant Engineering 2
- Teams Management 2
- Terroirs - Food History, Heritage & Locavorism 2
- Work Integrated Learning 2 (Internship)
- Communication Skills 2
- French 2
- Sales & Commercialisation in French 2

Year 3

- Marketing Applied to Food & Beverage
- Advanced Professional Restaurant Techniques 1
- Advanced Professional Restaurant Techniques 2
- Current Trends in World Tourism & Global Food Industry
- F&B Industry - Professional Seminars
- F&B Manager - Advanced Professional Knowledge
- Global Trend and World Culinary Culture
- Management Applied to Food & Beverage
- Marketing Tools for Restaurant
- Multicultural in Food & Beverage
- Restaurant Management
- Tutored Project
- Work Integrated Learning 3 (Internship)
- French 3
- Communication Skills 3
- Business Communications

MPU subjects

- Bahasa Kebangsaan A*
- Corporate Social Responsibility
- Appreciation of Ethics and Civilisations (Local Student) / Communicating in Malay 2 (International Students)
- Community Service
- Design Thinking
- Philosophy and Current Issues (Local Student) / Malaysian Studies 2 (International)

*For Malaysian students who do not have a credit in SPM BM