



# HOSPITALITY & CULINARY ARTS



E-BROCHURE & MORE!  
SCAN HERE

# YOUR FUTURE BUILT TODAY

At INTI, our mission is to equip students with competencies for tomorrow, fostering leaders, innovators, and game-changers. We are committed to providing support and resources for the workplace of the future.

INTI INTERNATIONAL UNIVERSITY, PUTRA NILAI



INTI INTERNATIONAL COLLEGE SUBANG



INTI INTERNATIONAL COLLEGE PENANG



INTI COLLEGE SABAH

## INTERNATIONALLY ACCLAIMED: A RISING STAR!

2025 QS WORLD  
UNIVERSITY RANKINGS



INTI International University  
Awarded QS Rising Star 2025



QS Asia University Rankings 2024



35+  
YEARS

4  
CAMPUSES

13,000+  
STUDENTS

1,000+  
EMPLOYEES

91,000+  
GRADUATES



# WHY INTI?



## 1000+ Industry Partners

INTI collaborates with more than 1000 industry partners including local and global organisations such as IBM, Google, FedEx, Shell, Unilever, Intel, Microsoft, Huawei, SAS, DELL and more.



## 100% Internship Placement

Good academic results are no longer sufficient to ensure the employability of students, therefore work experience in the form of internships is steadily becoming more important.



## 2000+ World Class Employer Projects

More than 2000 world class employer projects since 2010



## Broad Range of Innovative Programmes

Accredited by the Malaysian Ministry of Education, INTI offers a wide range of innovative programmes from Pre-University to Postgraduate programmes.



## Career Development

INTI Leadership Series - One of INTI's signature events that features top leaders from highly successful companies speaking to INTI students on topics related to leadership, innovation, entrepreneurship and strategies relevant to today's business.



## Beyond Academic

INTI provides an enriching experience that enables students to find their true passion through on-campus events and activities organised by numerous clubs and societies. Through these activities, students are able to enhance their soft skills and talents.



## Vibrant Community

Immerse yourself in a diverse and vibrant international community of over 13,000 students from 100+ countries.



## World-Class Facilities

Experience unparalleled learning and growth in our signature world-class facilities and enjoy top-notch sports and recreational amenities for your well-being.

# SUCCEED GLOBALLY WITH THE INTI EDGE

THE **INTI**  
EDGE



## We Are INTERNATIONAL

Our internationally recognised education will enrich you with the right skills and attributes to excel at whatever you do and wherever you go.

### WORLD RENOWNED COLLABORATIONS WITH PRESTIGIOUS UNIVERSITIES

INTI offers exclusive franchise degrees and dual award degree programs in partnership with some of the world's highest-rated universities. These partnerships enhance your academic credentials and provide access to prestigious institutions of higher learning globally. With opportunities to learn from international lecturers, participate in joint projects, and embark on international study tours, you will gain a truly global educational experience.

Coventry University

University of Hertfordshire **UH**

Sheffield Hallam University  
Knowledge Applied

Southern New Hampshire University

SWINBURNE UNIVERSITY OF TECHNOLOGY

CY CERGY PARIS UNIVERSITÉ

AUSTRALIA



## INNOVATIVE Teaching & Learning

INTI integrates an array of proven approaches to teaching combined with revolutionary applications of technology in the classroom such as the innovative Canvas Learning Management System.



INTI uses Canvas as our Learning Management System (LMS), providing customizable tools to enhance teaching and learning for students and lecturers. This user-friendly platform supports collaborative digital learning environments, fostering a holistic educational experience.

Canvas's robust features — such as Rubrics, Modules, Calendars, Quizzes, Syllabi, Discussions, Analytics, and SpeedGrader — enable instructors to provide dynamic and personalized learning experiences. The integration of Turnitin with the AI Detector feature helps maintain academic integrity and ensures high-quality educational delivery.

INTI collaborates with industry partners like IBM, AWS, LGMS, SAS and Alibaba GDT to integrate industry content into the curriculum. This enriches course content, enhances learning outcomes, and makes education more engaging and practical.



## INDIVIDUAL Development

INTI endeavours to include practical experiences in every programme it offers. From practical workshops taught by local and international guest lecturers and industry practitioners who share the ins and outs of the working world, to hands-on practical projects initiated by potential employers.



**EMPLOYER PROJECTS**  
Real-World Experience



**INTI LEADERSHIP SERIES**  
Expert Insights



**INDUSTRY GUEST LECTURES**  
Professional Perspectives



**BOOTCAMPS**  
Intensive Training



**DESIGN THINKING MENTORSHIPS**  
Innovative Guidance



# COLLABORATION WITH INDUSTRY PARTNERS

Over the years, INTI has cultivated a strong engagement with multinational companies and large local organisations on diverse platforms to foster innovation curricula and develop future-ready graduates.

## The platforms include:

- Industry Awards / Scholarships
- Employer Projects
- Boot Camps and Career Workshops
- INTI Leadership Series
- Faculty Industry Attachments
- Coaching and Mentoring
- Industry Advisory Boards
- Industry Skills Certifications
- Employer Centric Curricula
- Internships and Job Placements





# WE CHECK YOU INTO A WORLD CLASS OF OPPORTUNITIES



<sup>1</sup> World Travel & Tourism Council: Travel & Tourism Global Economic Impact & Trends 2019

## SO GET READY – A WORLD OF BRIGHT PROSPECTS AWAITS YOU!

The hospitality industry is one of the fastest growing industries and a career in hospitality can take you anywhere in the world. According to the World Travel & Tourism Council (WTTC), one out of every five jobs created in the last decade has been within travel and tourism, and the industry is expected to support an additional 100 million jobs<sup>1</sup> worldwide by 2028.

INTI will equip you with the education, international exposure, practical skills, professional and personal development to succeed wherever you go. Given all the right qualifications, you will find ample opportunities for a fulfilling hospitality career. You can venture into sectors like hotels and resorts, travel and tourism, food and beverage, events, leisure, airlines and various other service-related industries.

## HOLISTIC LEARNING EXPERIENCE

Your education in hospitality will be shaped by an ideal balance of theoretical knowledge and practical training. You will develop leadership qualities, confidence and resourcefulness, as well as learn how to analyse, strategise and make quick decisions. All this will give you a distinct advantage as you advance to further studies or challenging careers.

## 5-STAR INDUSTRY PARTNERS

You will gain valuable exposure as we take you outside the classroom to 5-star partner establishments, including the Renaissance Hotel Kuala Lumpur, Hyatt Kuala Lumpur, InterContinental Kuala Lumpur, Genting World Resort, Hard Rock Hotel Penang and the Kuala Lumpur Convention Centre. Our comprehensive curriculum also includes field trips, structured internships, guest lectures, seminars, industry projects and workshops that prepare you for the real working world.

# INTI HOSPITALITY INDUSTRY PARTNERS

**Hilton**

**GRAND | HYATT**  
KUALA LUMPUR



**MONIN**  
ULTIMATE TASTE  
ULTIMATE CREATIVITY

**FOUR  
POINTS**  
BY SHERATON  
Puchong

**Marriott**  
INTERNATIONAL

**ACCOR HOTELS**  
Feel Welcome

**Le MERIDIEN**  
PUTRAJAYA

**THE SAUJANA HOTEL**  
KUALA LUMPUR

**THE RITZ-CARLTON**  
LANGKAWI

**Shangri-La's  
Tanjung Aru Resort & Spa**  
KOTA KINABALU

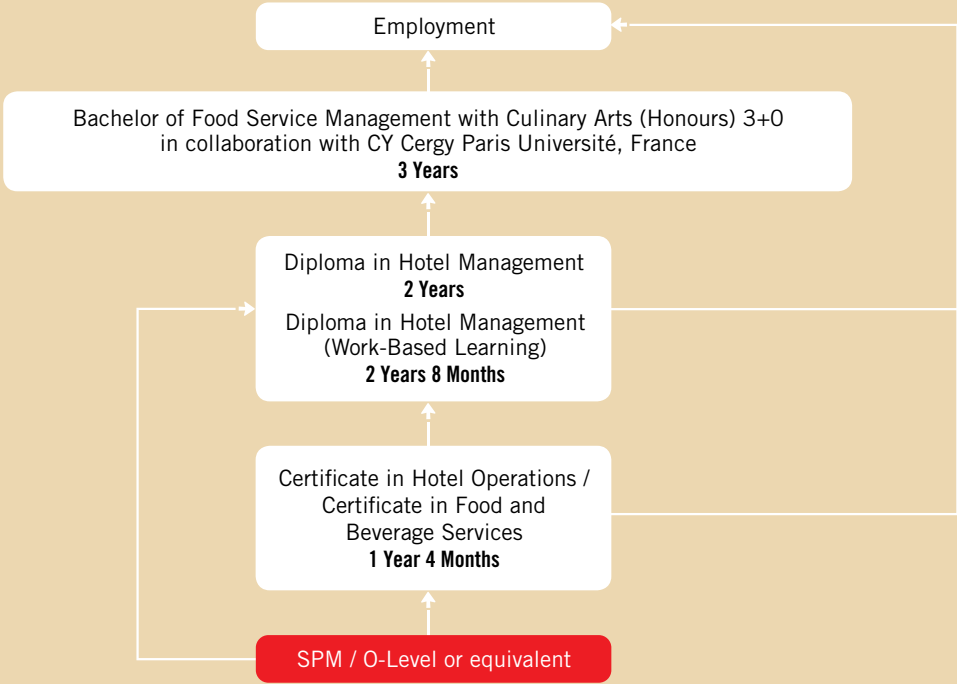
**IHG**  
Hotels & Resorts

**EQ**

**Holiday Inn**  
AN IHG HOTEL  
JOHOR BAHRU CITY CENTRE



## INTI HOTEL MANAGEMENT PATHWAY



## INTI CULINARY ARTS PATHWAY



## ENTRY REQUIREMENTS

### Certificate in Hotel Operations / Certificate in Food and Beverage Services

SPM / SPMV / O-Level / MCE:  
1C

UEC:  
1B

SKM:  
Level 2 and pass SPM

Other:  
Equivalent qualifications recognised  
by the Malaysian Government

### Diploma in Hotel Management / Diploma in Culinary Arts

SPM / SPMV / O-Level:  
3Cs

UEC:  
3Bs

SKM:  
Level 3

English:  
IELTS: 4.0

MUET:  
Band 2

Other:  
Equivalent qualifications  
recognised by the Malaysian  
Government

### Bachelor of Food Service Management With Culinary Arts (Honours) 3+0 in collaboration with CY Cergy Paris Université, France

STPM:  
Pass in STPM with a minimum CGPA of 2.00  
in at least two (2) subjects

UEC:  
5B (Compulsory for English)

SKM:  
Level 4

Diploma:  
Recognised Diploma (Level 4 Malaysian  
Qualifications Framework, MQF) with a  
minimum CGPA of 2.00

Matriculation / Foundation:  
Recognised Matriculation/Foundation  
qualification with a minimum CGPA of 2.00

Others:  
Any other equivalent qualifications  
recognized by Malaysian Government

English Language Requirements:  
- IELTS: a minimum of 5.5 in IELTS  
- MUET: Band 4  
OR its equivalent



# CERTIFICATE IN HOTEL OPERATIONS

The Certificate in Hotel Operations programme has been designed in collaboration with the industry to provide key operational skills and competencies in the hospitality industry. Students will be trained in the areas of front office, housekeeping, food and beverages and kitchen. Upon completion of the programme, students can further their studies at the diploma level.

### Highlights

- Strong focus on applied knowledge with curriculum emphasis on practical application
- Gain real work experience and exposure through internship programme

### Offered at

INTI International College Subang  
(R2/8113/0087)(07/27)(MQA/FA1486)

**INTAKES: JAN, APR & AUG**

### Duration

1 Year 4 Months

### Programme structure

#### Year 1

- Basic Cookery 1
- Basic Cookery 2
- Basic Skills in Office Software Application
- Dessert & Pastry
- English Skills 1
- English Skills 2
- Food & Beverage Service 1
- Food & Beverage Service 2
- Food Studies
- Front Office Operations
- Housekeeping Operations
- Introduction to Hotel Operations

#### Year 2

- Internship Workshop
- Internship Practical

### MPU subjects

- Malaysian Studies 1 (Local students) / Malay Communication 1 (International students)
- Study Skills
- Integrity and Anti-Corruption

# CERTIFICATE IN FOOD AND BEVERAGE SERVICES

The Certificate in Food and Beverage Services aims to enhance the employability of its graduates to help them thrive in an increasingly competitive employment market and succeed as professionals in the Food and Beverage industry. Through a blend of academic study and skills development, the programme offers an in-depth foundational introduction to skills and knowledge in demand by the Food and Beverage industry. Focussing on Restaurant and Kitchen Fundamentals, the programme serves as an excellent platform for students who wish to transfer to Diploma in Hotel Management or Diploma in Culinary Arts with the same credit exemptions.

### Highlights

- Focus on applied knowledge with curriculum emphasis on practical application
- Gain real work experience and exposure through internship programme

### Career opportunities

Graduates can choose diverse management roles in the hospitality industry such as Hotel Manager, Banquet Manager, Resident Manager, Front Office Manager, Rooms Division Manager, Executive Housekeeper, and many more

### Offered at

INTI International College Subang  
(R/1013/3/0003)(07/30)(MQA/FA13675)

**INTAKES: JAN, APR & AUG**

### Duration

1 Year 4 Months

### Programme structure

#### Year 1

- Introduction to Hotel Operations
- Food Safety and Hygiene
- Restaurant Service 1
- Food Studies
- Food Preparation Skills
- Fundamentals of English
- Beverage Studies
- English for Careers in Hospitality
- Fundamentals of Food and Beverage Supervisory
- The Basic of Menu and Recipe
- Restaurant Service II
- Food Preparation Operations
- Internship Workshop

#### Year 2

- Internship Practical

### MPU subjects

- Malaysian Studies 1 (Local students) / Malay Communication 1 (International students)
- Study Skills
- Integrity and Anti-Corruption





# DIPLOMA IN HOTEL MANAGEMENT

This programme prepares students for employment at a supervisory level, or progression to the bachelors degree programme. Professional skills are developed through a series of Craft-based Learning (CBL) activities supported by theoretical courses and an internship. In this programme, students will also learn fundamental subjects related to business, marketing, economics and operations.

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

## Career opportunities

Graduates can choose diverse management roles in the hospitality industry such as Hotel Manager, Banquet Manager, Resident Manager, Front Office Manager, Rooms Division Manager, Executive Housekeeper, and many more

## Offered at

INTI International College Subang  
(R3/1013/4/0125)(03/30)(A10944)

INTI International College Penang  
(R2/811/4/0095)(08/29)(MQA/FA1467)

**INTAKES: JAN, APR & AUG**

## Duration

2 Years (Inclusive of internship)

## Programme structure

### Year 1

- Beverage Studies
- Culinary Operations
- Food & Beverage Cost Control
- Food & Beverage Management
- Food & Beverage Operations
- Food Safety & Hygiene
- Fundamentals of Marketing
- Hospitality English 1
- Hospitality English 2
- Information Systems
- Introduction to the Hospitality Industry
- Pastry & Dessert
- Theory of Food

### Year 2

- Accommodation Management
- Business Accounting
- Entrepreneurship Skills
- Event Management
- Front Office Management
- Introduction to Business
- Supervision in the Hospitality Industry
- Workplace Communication
- Internship Workshop
- Internship Practical

## MPU subjects

- Appreciation of Ethics and Civilisations (Local students) / Malay Communication 1B (International students)
- Bahasa Kebangsaan A\* / Sustainable Living
- Integrity and Anti-Corruption
- Co-curriculum



# DIPLOMA IN HOTEL MANAGEMENT

Students are exposed to leadership and soft skills that will mould them into competent graduates who are ready to take their careers to the next level. Apart from the emphasis placed on the workplace, practical experiences are gained through:

- Problem-based Learning and Project-based Learning that develop problem-solving, analytical and critical thinking, leadership and teamwork
- Field trips to widen a student's perspective of the hospitality industry
- Participation in seminars and workshops conducted by industry representatives and leaders
- Real practical training and experience at leading hotels

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

## Highlights

- Opportunity to complete a degree at HTMi Switzerland in 12 months upon graduation
- The only Malaysian Qualifications Agency (MQA) accredited Work-based Learning Hotel Management programme in Sabah
- Up to 10 months real industry practice with international hotels, allowing students to gain real work experience throughout the duration of the study
- The programme prepares students for Degree study in the areas of hospitality and business locally and abroad

## English Language Requirements

At least a pass in English in SPM or its equivalent.

If a student does not have the required English proficiency, he / she must enrol in Preparatory English ENL 1112

## Career opportunities

Graduates can seek employment with international employers in the travel and tourism industry and progress to diverse management roles in the hospitality industry such as Hotel Manager, Resident Manager, Banquet Manager, Front Office Manager, Room Division Manager and many more

## Offered at

INTI College Sabah  
(R3/811/4/0006)(12/2025)(A6658)

**INTAKES: JAN, APR & AUG**

## Duration

2 Years 8 Months

## Programme structure

### Year 1

- Culinary Management
- Culinary Operations
- English Language 1
- English Language 2
- Food and Beverage Management
- Fundamentals of Marketing
- Housekeeping Management
- Information Technology and Applications
- Introduction to Hospitality Industry
- Korean Language / Japanese Language
- Principles of Accounting
- Principles of Management

### Year 2

- Event Management
- Front Office Management
- Hospitality Accounting
- Hospitality Economics
- Laws and Regulations in the Hospitality Industry
- Marketing in the Hospitality Industry
- Supervision and Human Relations
- Food & Beverage Control
- Hotel Operations Management

## Internships

## MPU subjects

- Appreciation of Ethics and Civilisations (Local students) / Malay Communication 1B (International students)
- Bahasa Kebangsaan A\* / Sustainable Living
- Integrity and Anti-Corruption
- Co-curriculum



## About the Hotel and Tourism Management Institute (HTMi)

A leading Hotel Management Institute in the world, the Hotel and Tourism Management Institute (HTMi) prepares students for a management career in the global hospitality industry. The institute has five centres for excellence: the School of International Hotel and Tourism Management, the International Hospitality Research Centre, the International Centre for Events Management Training, the Centre for Career Management and the Centre for Culinary Management. The mission for all students is "Come as a student, become a manager".

# DIPLOMA IN CULINARY ARTS

Culinary Arts is a highly specialised programme designed to develop and nurture leaders in the culinary arts profession. The programme is developed to provide practical culinary and entrepreneurship skills to all the students in this programme.

## Highlights

- A balanced focus on practical and entrepreneurship skills in the areas of culinary and food service operations
- Internship programme with established hospitality and tourism organisations, the government sector, airlines, catering companies, events companies, food and beverage related organisations and more, for real industry exposure
- Emphasis on personal and soft skills development to prepare students for a rewarding career

## Career opportunities

Graduates will have their pick of career options in the hospitality and tourism industry. For example, they can choose to be a Professional Chef, Catering Manager, Restaurateur, Food Consultant, or even start their own food and beverage businesses

## Offered at

INTI International College Subang  
(R2/811/4/0073)(06/29)(MQA/FA1485)

INTI International College Penang  
(R2/811/4/0089)(07/29)(MQA/FA1466)

**INTAKES: JAN, APR & AUG**

## Duration

2 Years (Inclusive of internship)

## Programme structure

### Year 1

- Culinary Skills
- Hospitality English 1
- Hospitality English 2
- Food Safety and Hygiene
- Garde Manger
- Asian Cuisine
- Bread and Bread Making
- Business Accounting
- Continental Cuisine
- Fundamentals of Marketing
- Introduction to the Hospitality Industry
- Pastry & Dessert

### Year 2

- Culinary Operations
- Food & Beverage Cost Control
- Food & Beverage Management
- Food & Beverage Operations
- Information Systems
- Supervision in Hospitality Industry
- Workplace Communication
- Pastry Confection
- Integrated Cuisine and Advanced Skills
- Internship Workshop
- Internship Practical

## MPU subjects

- Appreciation of Ethics and Civilisations (Local students) / Malay Communication 1B (International students)
- Bahasa Kebangsaan A\* / Sustainable Living
- Integrity and Anti-Corruption
- Co-curriculum

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



# 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



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.

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

*<sup>1</sup> For students progressing from INTI Diploma in Hotel Management or Diploma in Culinary Arts, the duration is 2 Years 8 Months.*

## 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<sup>1</sup>

3 Years

## Programme structure

### Year 1

- Basic Professional Restaurant Techniques 1
- Basic Professional Restaurant Techniques 2
- Beverage Knowledge & Techniques 1
- Food Safety and Hygiene
- Hospitality Accounting Management
- Hospitality Law
- Principles of Marketing 1
- Project Management and Monitoring
- Restaurant Engineering 1
- Teams Management 1
- Terroirs - Food History, Heritage & Locavorism 1
- Tourism Economics
- Work Integrated Learning 1 (Internship)
- French 1
- Sales & Commercialisation in French 1
- Communication Skill 1
- Sales & Commercialisation in English 1
- Internship Workshop 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
- Internship Workshop 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
- Internship Workshop 3

## MPU subjects

- Appreciation of Ethics and Civilisation (Local students) / Malay Communication 2 (International students)
- Philosophy and Current Issues
- Bahasa Kebangsaan A\* / Design Thinking
- Corporate Social Responsibility and Community Engagement
- Integrity and Anti-Corruption



## 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 GASTRONOMIE HÔTELLERIE

The gastronomy and hospitality schools of CY Cergy Paris Université merged and formed a new structure: CY Gastronomie Hôtellerie, which constitutes the School of Culinary and Hospitality Excellence at the University.

The two entities, renowned in the sectors of gastronomy, events, culinary design, hotels and restaurants, are joining forces to offer unparalleled education that is increasingly innovative and internationally oriented. Students are taught by a multidisciplinary teaching team consisting of recognised experts in the fields of hospitality, cuisine, food and wine, service, management, culinary arts and luxury.



## 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



# HEAR WHAT OUR ALUMNI SAY



“Thanks to INTI, I’m now working in a career that I am passionate about. I initially chose INTI because of its good resources and reputation. During my time there, I learned how to overcome failure, and the importance of being willing to commit, which all turned out to be useful traits in my future career. To fellow students, do not be afraid to explore and venture out of your comfort zone.”

**JOCELYN CHAN**  
Assistant Manager at Changi Cove Hotel, Singapore  
Diploma in Hotel Management

“Reflecting on the past, the time I spent during my university days provided me with unforgettable experiences and adventures. I had the privilege of leading the SOHOS Society as their President for a year, acting as a group leader in numerous projects, and organising events with my team. I believe that all my experiences at INTI have contributed to shaping who I am today. I cherish all the memories gained from studying for my Certificate, Diploma, and Bachelor’s Degree, alongside the wonderful lecturers and amazing friends.”

**VINCENT CHEE WENG SHEN**  
Training Executive at Hilton Kuala Lumpur  
Diploma in Hotel Management



“To be honest, I picked INTI because of its location – I didn’t have to fly out to KL because there is a branch in Sabah! But once I was in, the friendly lecturers, staff and classmates, along with excellent facilities, made it feel like my second home. I was able to achieve Dean’s list. After an enjoyable internship at Le Meridien, I look forward to carving a career in hospitality.”

**NATASIA LOI FANG TING**  
Former Intern at Le Meridien, Kota Kinabalu  
Gold medal in the Bed Making category at the Sabah Hospitality Fiesta  
Diploma in Hotel Management (Work-based learning)

“I enrolled in INTI because of high recommendations from relatives and friends. Happily, I made the right choice. INTI really does offer a wide variety of programmes and activities for students to participate in. My internship at Shangri-la’s Tanjung Aru Resort and Spa, taught me to be self-confident, tolerant, and more capable at solving problems.”

**E PUI SHIN**  
Former Intern at Shangri-la’s Tanjung Aru Resort and Spa, Kota Kinabalu.  
Diploma in Hotel Management (Work-based learning)



# EMPLOYER PROJECTS

INTI has established close ties with leading companies in the industry to develop employer projects to enable students to gain real, hands-on work experience while studying. Through these projects, students are presented with immediate challenges faced by businesses, and are required to work together in teams to develop and present their proposals. Projects are based on real-life business issues that will help students to develop their knowledge and apply their soft skills in actual business scenarios.

Some employer projects undertaken by our students:

## PROJEK PERUMAHAN RAKYAT LEMBAH SUBANG 2 Ministry of Housing and Local Government

Students from INTI’s Diploma in Culinary Arts programme collaborated with the Ministry of Housing and Local Government to conduct a cooking experience day for the children of Projek Perumahan Rakyat (PPR) Lembah Subang 2. “BakeArt Minions Workshop” helped children learn how to make chocolate chip cookies. INTI’s Culinary Arts students guided the children and had a fun time engaging with them as they prepared batches of cookies together. The students also raised funds prior to the event to buy basic groceries and toiletries which were donated to the participating families from PPR Lembah Subang 2. It was a great and insightful experience for the Culinary Arts students as they developed and sharpened their leadership, communication and social skills.



## CHEFFARO

Talented students from the Diploma in Culinary Arts programme whipped up a storm in the kitchen, crafting innovative and mouthwatering Asian dishes using the ever-popular Cheffaro pastes, as a finale to their 5-month employer project with Cheffaro. This collaboration not only showcased the incredible versatility of Cheffaro pastes but also elevated the students' culinary skills to new heights.



## IMPROVING TOUCHPOINTS FOR HYATT REGENCY Hyatt Regency



Students from INTI’s Diploma in Hotel Management programme were tasked to develop solutions and strategize the best methods to improve and enhance the Hyatt Regency Hotel’s seven key touchpoints. The students were required to do a lot of onsite research, analyse customer holiday needs as well as introduce new avenues to increase Hyatt Regency’s competitive advantage. The creative and highly-motivated students learned about the systems and facilities currently used and proposed better ones to be instituted. With feedback received from both the employer and lecturers, the students were able to introduce effective and efficient ideas that could provide customers with great and memorable experience during their stay at the hotel while ensuring that the cost did not increase substantially.



# HOSPITALITY COMPETITIONS AND STUDENT ACTIVITIES

▼ THE BATTLE OF THE CHEFS 2024



▼ HILTON BOOT CAMP



▼ HILTON CULINARY CHALLENGE



▼ STUDENTS PARTICIPATING IN MASTERCHEF AUSTRALIA IN MALAYSIA



▼ INDUSTRY VISITATION:  
MANDARIN ORIENTAL, KUALA LUMPUR



▼ CULINARY WORKSHOP BY MASTER CHEF,  
DR RICK STEPHEN



▼ FHM (FOOD & HOTEL MALAYSIA)  
COMPETITION



▼ WORKSHOP COLLABORATION WITH CLUB MED









# Get Connected with INTI!



**NEWINTI.EDU.MY**



**INTI.edu**



**INTI\_edu**



**INTI\_edu**



**INTI.edu**



**INTI International University & Colleges**

## INTI NETWORK

**INTI INTERNATIONAL UNIVERSITY** <sup>DU022(N)</sup>  
06-798 2000 | Persiaran Perdana BBN, 71800 Putra Nilai

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

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

**INTI COLLEGE SABAH** <sup>DK249-03(S)</sup>  
088-489 111 | Level 2 (South Wing) & Level 5, KM10,  
Jalan Tuaran Bypass, 88450 Kota Kinabalu, Sabah

## INTI EDUCATION COUNSELLING CENTRES <sup>(266729-P)</sup>

**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** 082-265 897 | Ground Floor SL. 38. Lot 3257, Block 16, Gala City, Jalan Tun Jugah, 93350 Kuching

