



HOSPITALITY & CULINARY ARTS

ENTER A WORLD WHERE BRIGHT PROSPECTS AWAIT YOU



YOUR FUTURE BUILT TODAY

6
campuses across
Malaysia

30+
years of
empowering
young minds

16,500+
students currently
served

1,000+
employees
nationwide

70,000+
graduates whose
lives we have
touched

ABOUT INTI

At INTI, our mission is to bridge the needs of tomorrow through the competencies our students gain today, empowering them to become the leaders, innovators and game changers of the future. We are committed towards ensuring our students gain the competencies needed for the workplace of the future, and to work alongside the digital transformations driving today's global businesses in the Fourth Industrial Revolution.

Through our innovative teaching and learning and extensive industry partnerships, we empower our students with the ability to work with smart machines, to process and analyse data for better decision-making, to learn about technologies that impact businesses and manufacturing processes, and to develop professional skills such as adaptability, working with multidisciplinary teams, problem-solving, and a thirst for lifelong learning.

By inspiring our students to explore their passions and discover their true potential through the right skills, tools and experiences, we continue to be a force of change in revolutionising education. Our commitment is to ensure exceptional graduate outcomes, and to transform our students into the dynamic leaders of the future – ones who will lead us in the Fourth Industrial Revolution, and beyond.

INTI GRADUATE
EMPLOYABILITY
SURVEY 2017
VALIDATED BY
BDO

99%

of INTI graduates are
employed within **6 MONTHS**
of graduation

91%

of INTI graduates are
PAID HIGHER than the
market minimum average

60%

of INTI graduates
get job offers **BEFORE**
they graduate

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
- Industry Advisory Boards
- Industry Skills Certifications
- Employer Centric Curricula
- Internships and Job Placements
- Coaching and Mentoring



We are INTERNATIONAL

Our internationally recognized 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 programmes in partnership with some of the world's highest rated universities. These partnerships help to enhance your academic credentials and offer you access to some of the most prestigious institutions of higher learning globally.



**BLUE MOUNTAINS
INTERNATIONAL HOTEL
MANAGEMENT SCHOOL
AT TORRENS UNIVERSITY**
Australia

Recognised as one of the world's leading providers of Hotel Management programmes, Blue Mountains offers an internationally recognised curriculum based on the renowned Swiss hotel school model of teaching and learning. Blue Mountains was ranked the No. 1 Hotel Management School in Australia (QS World University Rankings 2019).



COVENTRY UNIVERSITY
United Kingdom

With roots dating as far back as 1843, Coventry University has a proud tradition of offering high quality education with an emphasis on applied research. Coventry University was ranked No.15 UK University by the Guardian University Guide 2020.



**SHEFFIELD HALLAM
UNIVERSITY**
United Kingdom

This modern university is an integral part of the UK's largest practising community of artists and designers outside of London. Sheffield was ranked 81% for international excellence in the national 2014 Research Excellence Framework and ranked second among the modern universities in the UK for art and design research.



**UNIVERSITY OF
HERTFORDSHIRE**
United Kingdom

Swiftly gaining recognition as the UK's leading business-facing university, the University of Hertfordshire is an exemplar in the education sector and achieved the Top Gold ranking in the Government's Teaching Excellence Framework (TEF) 2018.



**SOUTHERN NEW
HAMPSHIRE UNIVERSITY**
United States

Established in 1932, the university has been at the forefront of academic excellence with accreditation by the New England Association of Schools and Colleges. The university was named 2017 Most Innovative University in the North by US News & World Report.

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 Blackboard Learning Management System.



Blackboard

With Blackboard, learning does not only happen in the classroom, it happens everywhere. It's a holistic, integrated system to collaborate and interact with fellow students and lecturers. Students can offer and gain feedback from their peers on coursework and perform self-assessments while learning in a safe, nurturing and holistic environment.

GLOBAL RECOGNITION AND ACHIEVEMENT

Awarded to
INTI INTERNATIONAL UNIVERSITY
& COLLEGES for:



- Professional Development (2019 & 2017) •
- Student Success (2019) •
- Leading Change (2018) •

Supplementary Learning and Assessment Tools Used:



**3D Studio Broadcasting
System Using The Most
Advanced Virtual Studio
Technology**



**Video Management
And Creation Tools**



**Interactivity Building
Software Ranging From
Games, Quizzes, Simulations,
Presentations And More**



**Online Assessment Platform
with Online Remote Proctoring**



**Software To Support Feedback
Processes Including Course
And Lecturers' Evaluations**



INDUSTRY RELEVANCE

INTI has established a strong collaborative network with key leading companies in the industry and has been at the forefront of education innovation by offering an academic curriculum that is not only industry relevant but also immensely effective.

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.



SUPPORT

THE MENTOR-MENTEE PROGRAMME Expand your social circles and future horizons

New students at INTI are paired up with a senior student who acts as a role model and offers assistance in easing them into academic life. The mentor-mentee programme supports new students to form social bonds and helps them become a part of the close-knit INTI community. These social bonds provide a significant part of the support a student receives during their journey at INTI.



BI-ANNUAL PARENT / TEACHER MEETINGS Get valuable feedback and grow

To keep abreast of a student's academic progress at INTI, both students and lecturers have access to the Blackboard Academic Learning system which helps them track the areas for improvement. Parents and caregivers are also invited twice a year to meet with the student's lecturers and academic staff to discuss their academic performance and explore ways to enhance it.



LINKEDIN Building your personal brand and your link to a world of opportunities

INTI has established a collaboration with LinkedIn that leverages its powerful connections, and offers training for students to create their personal brand and profile that elevates their opportunities for employability. Regular workshops are conducted to teach students how to create a compelling resume that will resonate with potential employers. With a complete, job-ready LinkedIn profile even before they graduate, INTI students have the perfect platform to build and enhance their personal brand.

WE CHECK YOU INTO A WORLD CLASS OF OPPORTUNITIES

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

The hospitality industry is one of the world's fastest growing and most dynamic sources of employment. The World Tourism Organization predicts that it will triple in size by the year 2020, creating many job openings for those who qualify.

INTI will equip you with the education, training, work and soft skills that you will need 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.

INTERNATIONALLY ACCLAIMED PROGRAMMES

Our programmes are offered in partnership with the world's most famous hospitality school, Australia's Blue Mountains International Hotel Management School (BMIHMS) at Torrens University Australia. Graduates of this programme are now working in the very best establishments around the world.

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, Hotel Istana Kuala Lumpur 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

Resorts World
GENTING

MONIN®
— ULTIMATE TASTE —
— ULTIMATE CREATIVITY —

Marriott®
INTERNATIONAL

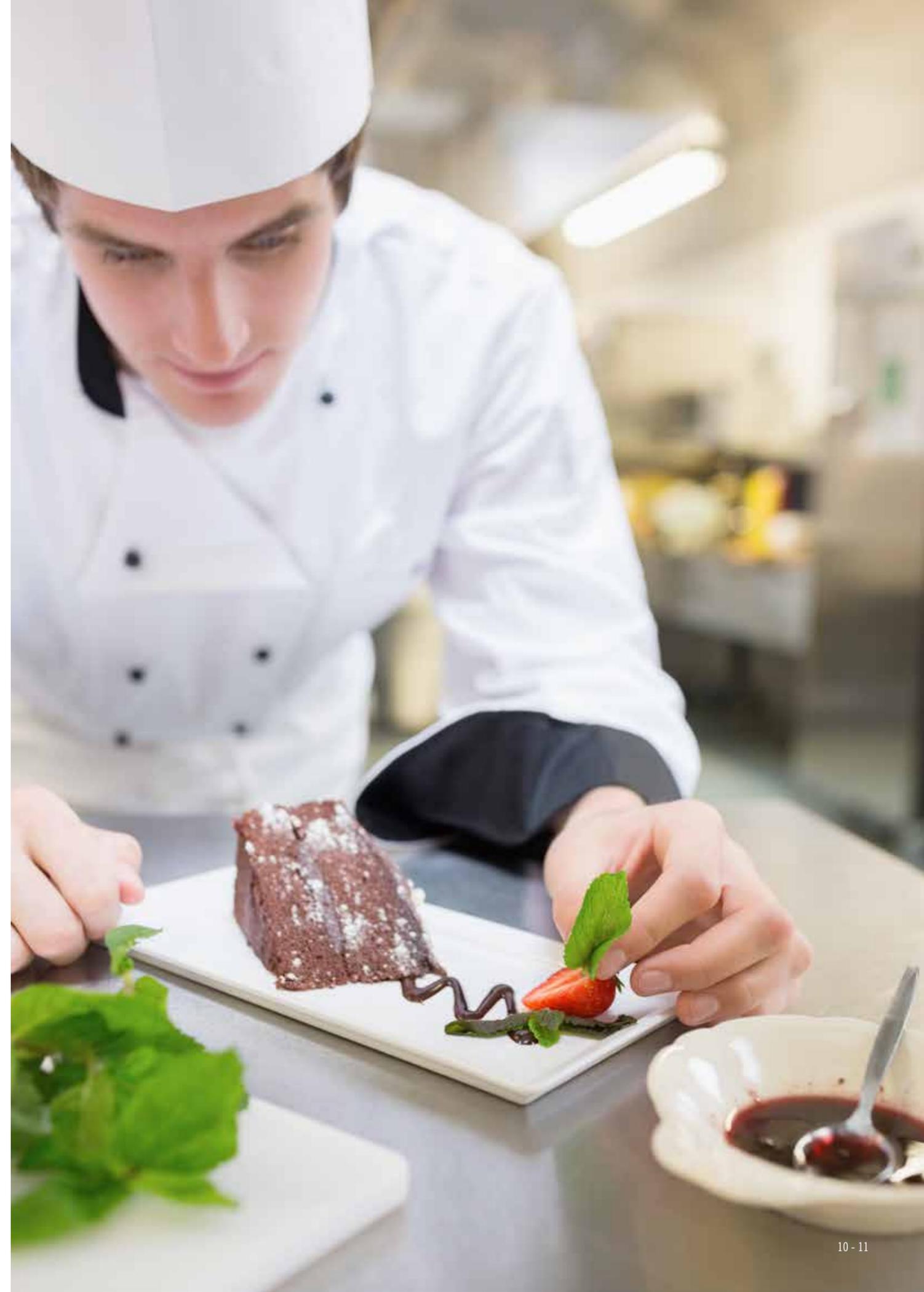
ACCOR HOTELS
Feel Welcome

THE SAUJANA HOTEL
KUALA LUMPUR

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

IHG®
Hotels & Resorts

hotel Equatorial



BMIHMS is a member of:



GET AN INSIGHT INTO THE DIFFERENT ACTIVITIES GOING ON IN SYDNEY, LEURA AND MELBOURNE CAMPUSES



RANKED NUMBER 1 IN AUSTRALIA IN THE QS WORLD UNIVERSITY RANKINGS BY SUBJECT 2019 (HOSPITALITY AND LEISURE MANAGEMENT)

"With an enviable international reputation, The Blue Mountains International Hotel Management School at Torrens University Australia is the first of its kind in Australia – an innovative, high touch and multicultural environment in which to pursue university level hospitality studies".

Professor Justin Beilby,
Torrens University Australia Vice-Chancellor

With an enviable international reputation, The Blue Mountains International Hotel Management School (BMIHMS) at Torrens University Australia is the first of its kind in Australia – an innovative, high touch and multicultural environment in which to pursue university level hotel management studies.

Since 1991, BMIHMS has produced more than 4,500 graduates from over 50 countries. Due to its successful Industry Placement program and extensive network of hospitality industry partners including major hotel chains, boutique properties, resorts and events companies, BMIHMS students are highly sought after and have excellent employment and career prospects.

In 2016, BMIHMS joined Torrens University Australia to become BMIHMS at Torrens University Australia. This move increases collaboration between Laureate's institutions in Australia, improves opportunities and outcomes for students and creates an environment that encourages innovation.

BMIHMS at Torrens University Australia holds full national accreditation within Australia and is a division of Laureate International Universities, which is the world's leading higher education provider.

BMIHMS is also the only Hotel Management School in Australia to operate a real hotel with real guests. Nesuto Leura Gardens Hotel offers students a unique opportunity to learn and apply their practical learning in an operational hotel. Students complete parts of their applied training in the front office, various food and beverage outlets and housekeeping. Nesuto Leura Gardens Hotel is also a popular destination for weddings and conferences, allowing students to gain experience in events too.

BMIHMS Accreditations

- Association of Commonwealth Universities
- Australian Qualifications Framework (AQF)
- Commonwealth Register of Institutions & Courses for Overseas Students (CRICOS)
- Institute of Hospitality International Centre of Excellence in Tourism & Hospitality Education (THE-ICE)
- World Tourism Organisation (UNWTO)
- Tertiary Education Quality Standards Agency Australia (Provider Identification Number PRV 12016)

BMIHMS Awards

- **2019** - Number 1 Hotel Management School in Australia (QS World University Rankings 2019)
- **2017** - Number 1 Hotel Management School in Asia Pacific (TNS 2017)
- **2013** - Winner of the Tourism Education and Training at the Australian Tourism Award
- **2012, 2011 and 2010** - World Hospitality Award
- **2009** - Tourism Platinum Award for Outstanding Achievement
- **2009** - Winner of the Tourism & Education Training Award at the Qantas Australian Tourism Awards
- **2009** - Gold Award for Tourism and Education Training at the New South Wales Tourism Awards
- **2009** - Finalist, Australian National Tourism Award
- **2009, 2008 and 2007** - Tourism Minister's Student Achiever Award for Excellence in Studies



Courtyard between classes



Student Representative Council (SRC)



Students relax at Cookies Cafe



Leura campus courtyard



Students celebrating the end of term

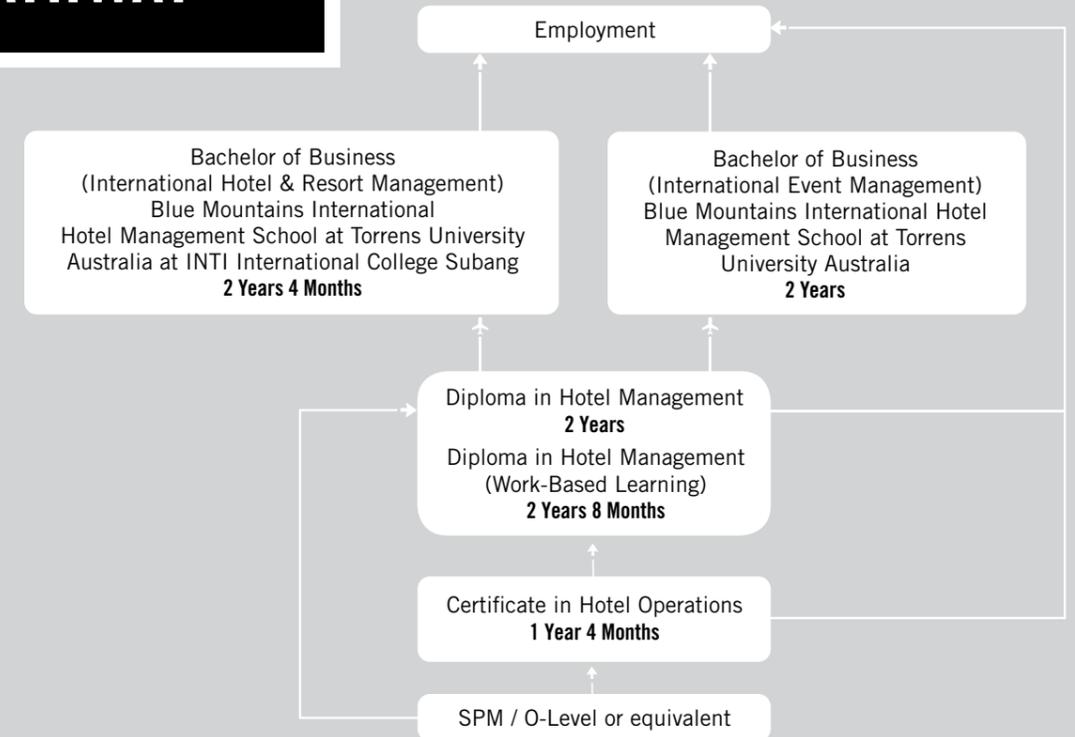


Practical training classes at Leura Campus

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INTI HOTEL MANAGEMENT PATHWAY



INTI CULINARY ARTS PATHWAY



**Subject to change.
**Terms & conditions apply.*

ENTRY REQUIREMENTS

Certificate in Hotel Operations

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

UEC:
1B

SKM:
Level 2 and pass SPM

Other:
Equivalent qualifications recognised
by Malaysian Government

Diploma in Hotel Management / Diploma in Culinary Arts

SPM / SPMV / O-Level:
3Cs

UEC:
3Bs

SKM:
Level 3

Other:
Equivalent qualifications
recognised by Malaysian Government

3+0 Bachelor of Business (International Hotel & Resort Management)*

STPM:
3 full passes with CGPA 2.00 or grade C
in 3 subjects

A-Level:
3 full passes with minimum grade E
in 3 subjects

Foundation / Diploma:
Pass with minimum CGPA 2.00

UEC:
5Bs

CPU / Ontario Secondary Diploma:
6 subjects with minimum ATAR of 55
marks

Australian Year 12:
Average TER / UAI / ENTER 55

SAM:
5 subjects with minimum TER 55 or
average 55

International Baccalaureate (IB):
Pass with minimum 24 points in 6
subjects

Matriculation:
Pass the programme from MOE
Malaysia

English:
IELTS 6.0 or equivalent

Other:
Equivalent qualifications recognised by
Malaysian Government

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
(R/811/3/0087)(01/22)(MQA/FA1486)

INTAKES: JAN, APR & AUG

Duration

1 Year 4 Months

Programme structure

Year 1

- Basic Cookery 1
- Basic Cookery 2
- Basic Skills in 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

- Introduction to Malaysian Culture
- Malaysian Studies 1 (Local students) / Communicating in Malay 1B (International students)
- Study Skills for Certificate Level
- Bahasa Kebangsaan A*

DIPLoma IN HOTEL MANAGEMENT

This programme prepares students for employment at a supervisory level, or progression into the degree. 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.

Highlights

- Opportunity to complete an Australian accredited Bachelor of Business degree in International Hotel & Resort Management or International Event Management at BMIHMS at Torrens University in 2 years 4 months upon graduation

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/811/4/0217)03/20(A10944)

INTI International College Penang
(R/811/4/0095)(08/22)(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

- Co-curriculum
- Media Literacy for Personal Branding
- Bahasa Kebangsaan A*
- Malaysian Studies 2 (Local students) / Communicating in Malay 1B (International students)
- Green Future Malaysia

DIPLoma IN HOTEL MANAGEMENT (WORK-BASED LEARNING)

This programme embraces both the Swiss Philosophy of Hospitality Education and the internationally recognised best practices in its approach to Work-based Learning (WBL).

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

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 English 101 (Complimentary for students)

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
(R2/811/4/0006)(12/20)(A6658)

INTAKES: JAN, APR & AUG

Duration

2 Years 8 Months

Programme structure

Year 1

- Culinary Management
- Culinary Operation
- English Language 1
- English Language 2
- Food & Beverage Management
- Fundamentals of Marketing
- Housekeeping Management
- Information Technology & Applications
- Introduction to Hospitality Industry
- Korean Language
- Principles of Accounting
- Principles of Management

Year 2

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

Internships

MPU subjects

- Co-curriculum
- Media Literacy for Personal Branding
- Bahasa Kebangsaan A*
- Malaysian Studies 2 (Local students) / Communicating in Malay 1B (International students)
- Green Future Malaysia



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 skills and entrepreneurship skills to students.

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, F&B 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 F&B businesses

Offered at

INTI International College Subang
(R/811/A/0073)(06/22)(MQA/FA1485)

INTI International College Penang
(R/811/A/0089)(07/22)(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

- Co-curriculum
- Media Literacy for Personal Branding
- Bahasa Kebangsaan A*
- Malaysian Studies 2 (Local students) / Communicating in Malay 1B (International students)
- Green Future Malaysia

3+0 BACHELOR OF BUSINESS (INTERNATIONAL HOTEL & RESORT MANAGEMENT)

In collaboration with
**Blue Mountains International Hotel
Management School at Torrens
University Australia**



This degree programme gives students a broad business-focused education and training in all key aspects of hotel and resort management. The programme prepares students for supervisory and management trainee positions on graduation in the hotel industry, particularly in resorts, as well as associated accommodation, hospitality and tourism sectors.

The programme is a comprehensive, industry relevant degree that offers international exposure, practical skills, professional and personal development. The syllabus includes practical skills development where students have the opportunity to learn in a simulated hotel environment.

Highlights

- Gain international and industry exposure through visiting guest lecturers and industry experts
- Opportunities to exchange ideas, interact and build network with students of Blue Mountains International Hotel Management School at Torrens University Australia, through the Global Classroom platform
- Focus on professional development, combining academic teaching and industry practice, and supported by mentorship and coaching by hospitality industry experts
- Develop critical employability skills in communication, teamwork, problem solving and critical thinking through INTI's Employer Projects
- Opportunity to transfer to Australia to complete the degree from Year 2 onwards

Offered at

INTI International College Subang
(R/340/6/0345)(10/23)(MQA/FA3425)

INTAKES: JAN, MAY & SEPT

Duration

3 Years

Programme structure

Year 1

- Accounting Fundamentals
- Research & Academic Skills
- Cross Cultural Studies
- English for Business Studies 1
- English for Business Studies 2
- Food & Beverage Management & Control
- Food & Beverage Operations & Management
- Management & Leadership
- Sales & Marketing
- The International Hospitality Industry

Year 2

- Business Law
- Economics
- Hotel & Resort Planning & Design
- Human Resource Management
- Industry Placement I
- Management Accounting
- Operations & Environment Management
- Research Skills & Practices
- Rooms Division Management

Year 3

- Business Management & Entrepreneurship
- Ethical Business Management
- Industry Placement II
- Managing Hotel & Resort Facilities
- Organisational Development & Change Management
- Revenue Management
- Services Marketing
- Strategic Planning & Management
- The Leadership Experience

MPU subjects

- Community Service
- Corporate Social Responsibility
- Ethnic Relations (Local students) / Communicating in Malay 2 (International students)
- Islamic & Asian Civilization (Local students) / Malaysian Studies 3 (International students)
- Design Thinking
- Bahasa Kebangsaan A*

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

“Five years of being an INTI “veteran” has honed my PR and presentation skills, professionalism, and knowledge of the hospitality industry. I can’t say enough good things about INTI’s fantastic learning environment. Kudos particularly to our superhero lecturers who found ingenious ways to create an interesting activity out of any subject, no matter how theoretical, that deepened our understanding, and who created an atmosphere of healthy competition that brought out our best.”

LUEDERS DEL JENAM

Worked at Ethiopian Airlines
Bachelor of Business (International Hotel Resort Management) 3+0 in collaboration with Blue Mountains International Hotel Management School at Torrens University, Australia



“INTI has all the facilities a hospitality student needs to excel, led by experienced and committed lecturers. Beyond a solid curriculum and good internship programme, INTI prepares us well for the real working environment which gave me an edge in acing job interviews. I was able to secure a job at Sheraton Hotel, within a month of graduating.”

THARSHAN MOKONAN

Worked at Sheraton Hotel, Petaling Jaya
Bachelor of Business (International Hotel and Resort Management) 3+ 0 in collaboration with Blue Mountains International Hotel Management School in Torrens University, Australia

“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

Interned at Shangri-la’s Tanjung Aru Resort and Spa, Kota Kinabalu.
Diploma in Hotel Management (Work-based learning)



“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

Interned at Le Meridien, Kota Kinabalu
Gold medal in the Bed Making category at the Sabah Hospitality Fiesta 2017
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.



AN INNOVATIVE CONSUMER RESEARCH AND INSIGHTS: THE MILLENNIALS MINDS OF THE TECHNO HOTEL OF THE FUTURE

Resorts World Genting



Students from INTI's Bachelor of Business (International Hotel and Resort Management) programme were required to conduct market research and design a business plan to help Resorts World Genting to reach out to younger consumers and new market segments. The students conducted market research and online surveys to discover market preferences, identify the correct strategies and adapt them to suit the needs of the employer. The students learned the importance of integrating the needs of the market with that of the employer as this would ensure the sustainability and relevance of Resorts World Genting in the future. The employer was impressed with the students' keen ability to understand the needs of the industry and millennials, adapting them to meet the requirements of the hotel.

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

▼ FHM (FOOD & HOTEL MALAYSIA) 2019 COMPETITION



▼ HILTON BOOT CAMP



▼ HILTON CULINARY CHALLENGE 2019



▼ STUDENTS PARTICIPATING IN MASTERCHEF AUSTRALIA IN MALAYSIA



▼ FERRY FEASTING 2019



▼ CULINARY WORKSHOP BY MASTER CHEF, DR RICK STEPHEN



▼ BATTLE OF THE CHEFS 2018



▼ CHEFS PARTICIPATING IN PENANG INTERNATIONAL FOOD FESTIVAL



INTI NETWORK

INTI INTERNATIONAL UNIVERSITY DU022(N)

06-798 2000 |

Persiaran Perdana BBN, 71800 Putra Nilai

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03-5623 2800 |

No. 3, Jalan SS15/8, 47500 Subang Jaya

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