

CERTIFICATE IN FOOD AND BEVERAGE SERVICES



ENTER A WORLD WHERE BRIGHT PROSPECTS AWAIT YOU

CERTIFICATE IN FOOD AND BEVERAGE SERVICES new

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 F&B 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 F&B 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

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 F&B Supervisory
- The Basic of Menu and Recipe
- Restaurant Service II
- Food Preparation Operations
- Internship Workshop

Year 2

- 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*

Offered at:

INTI International College Subang
(N/811/3/0365)(07/2025)(MQA/PA13675)

INTAKES: JAN, APR & AUG

Duration

1 Year 4 Months

Entry Requirements

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

UEC: 1B

SKM: Level 2 and pass SPM

Others: Equivalent qualifications recognised by the Malaysian Government

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