

PROGRAMME DESCRIPTION

The Diploma in Culinary Arts is a well-balanced programme designed to impart knowledge in the hospitality particularly in culinary area. This programme provides students with practical education in food production while developing professionalism and excellence required in different types of kitchens. Student can gain practical experience in the kitchen with other related discipline like business of cost control, sanitation and safety, menu and beverage management, nutrition, and kitchen management. Student will learn to produce food quickly and in quantity while working with others. The programme combines the precise training in international relations theory and practice with the analytical and quantitative tools of policymaking. This is designed as a transformative program, which offers students the education, training, and first-hand experience essential for successful international careers.

CAREER OPPORTUNITIES

The purpose of this program is to encourage students to make unceasing and diligent efforts to pursue holistic self-development to cultivate self-discipline and integrity, to nurture creativity into broad-minded future leaders with international outlook.

Aims of Diploma in Culinary Arts programme are:

- ◆ To equip students with basic culinary and specialized skills in the area of food and Beverage management.
- ◆ To prepare students to be professional in their approach and attitude
- ◆ To develop transferable skills for entry level positions and career advancement in the Hospitality & food service sector.

PROGRAMME DURATION

Minimum Duration : 30 Months.

Maximum Duration : 45 Months.

INTAKE AND ENTRY REQUIREMENTS

Intake : 1. January. 2. May. 3. September.

Entry Requirements :

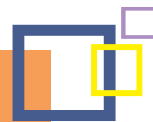
- ◆ Graduate Certificate of Education Malaysia (SPM) with credits in three subjects; or
- ◆ Pass O-Level with at least a grade C in 3 subjects; or
- ◆ Certificate Unified Examination (UEC) with grade B in 3 subjects; or
- ◆ Other qualifications recognised equivalent a by Government Malaysia.



Call us :

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LIST OF COURSE / MODULE OFFERED IN THE PROGRAMME

Semester 1, Year 1	SUBJECT CODE	COURSE NAME	CREDIT HOURS
	DCA 1113	Hospitality English	3
	DCA 1123	Fundamentals of Culinary	3
	DCA 1133	Food Theory	3
	DCA 1143	Fundamentals Of Computers	3
	TOTAL CREDIT		12

Semester 2, Year 1	SUBJECT CODE	COURSE NAME	CREDIT HOURS
	MPU 2113 / MPU 2153	Malaysian Studies / Malay Language Communication	3
	DCA 1213	Introduction To Pastry And Bakery	3
	DCA 1223	Food & Beverages Service Skills	3
	DCA 1233	Food Hygiene and Sanitation	3
	TOTAL CREDIT		12

Semester 3, Year 1	SUBJECT CODE	COURSE NAME	CREDIT HOURS
	DCA 1313	Essential Cuisine Techniques	3
	MPU 2222	Creative Problem Solving	2
	DCA 1333	Patisserie and Bread Confections	3
	TOTAL CREDIT		8

Semester 4, Year 2	SUBJECT CODE	COURSE NAME	CREDIT HOURS
	DCA 2413	Human Resource Management In Hotel and Catering	3
	DCA 2423	Larder Production	3
	DCA 2433	Garde Manger	3
	DCA 2443	Kitchen Management	3
	MPU 2332	Constitution and Community	3
	TOTAL CREDIT		14

Semester 5, Year 2	SUBJECT CODE	COURSE NAME	CREDIT HOURS
	DCA 2514	Asian Cuisine	4
	DCA 2524	French Cuisine	4
	DCA 2533	Hospitality Marketing	3
	DCA 2543	French Language 1	3
	TOTAL CREDIT		14

Semester 6, Year 2	SUBJECT CODE	COURSE NAME	CREDIT HOURS
	MPU 3442	Co-Curriculum	2
	DCA 2613	Food Nutrition	3
	DCA 2623	Grade Manger-2	3
			8

Semester 7, Year 3	SUBJECT CODE	COURSE NAME	CREDIT HOURS
	DCA 3713	Accounting for Hospitality	3
	DCA 3723	Entrepreneurship	3
	DCA 3733	Food and Beverage Cost Control	3
	DCA 3743	French Hotel 2	3
	DCA 3753	Fundamental of Purchasing	3
	TOTAL CREDIT		15

Semester 8, Year 3

DCA 3818	Industrial Training	8
		8



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