



# PROGRAMME HANDBOOK

## TOURISM & HOSPITALITY DEPARTMENT

### DIPLOMA CULINARY ARTS (DCC)

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**Sixth Edition**

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# PREFACE



Bismillahirrahmanirrahim

Assalamualaikum w.b.t and Salam Sejahtera.

Dear Students,

First and foremost, I would like to welcome you to our beloved Politeknik Merlimau (PMM). As you can see, the atmosphere and the ambience here are very conducive for teaching and learning.

As we are aware, the industry requires graduates who are knowledgeable and have impeccable track records and self-discipline. We in PMM have taken measures to ensure all these requirements are met.

Furthermore, in order to add value to our graduates, we greatly emphasize our students to be involved in co-curricular activities, especially the uniformed bodies.

I believe that with the quality courses offered by the Civil, Electrical and Mechanical Engineering Departments as well as Commerce and Tourism and Hospitality, we would be able to produce high quality of towering personality graduates who would contribute to the development of our nation.

I am looking forward to meeting you and I hope that you would take advantage of all the facilities provided in order for you to attain the best knowledge and become the contributing citizen for our beloved Malaysia.

Thank you.

Sincerely,

**Mohd Hatta bin Zainal**

Director

Politeknik Merlimau

# PREFACE



Assalamualaikum w.b.t and Salam 1 Malaysia.

Praise to Allah SWT for this great opportunity that had been given to me to have a word in this program handbook. Department of Tourism and Hospitality consists of five main courses Diploma in Tourism Management (DUP), Diploma in Event Management (DEV), Diploma in Foodservice Halal Practice (DHF), Diploma in Hotel Management (DHM) and Diploma in Culinary Arts (DCC). These programmes are led by excellent and fully competent lecturers whose niche and expertise are related to the respective courses taught.

We put the learning emphasis on the Outcome Based Education (OBE) approach as a guide by focusing on what students will be able to do upon completion of courses and be acquired upon the completion of their educational programme. This is in tandem with the National Education Philosophy that is to produce individuals who are intellectually, spiritually, emotionally and physically balanced and harmonic.

The department is equipped with the necessary facilities such as lecture rooms, lecture hall, accounting laboratory, entrepreneur room, conference room, advertising & photography studio and WIFI connection to support the learning process.

The publication of this Programme Handbook is in line with the requirements set by the Malaysian Qualifications Agency (MQA) in terms of the criteria and standards for national qualifications. It aims to enable the students to have a comprehensive outlook on the current prospective of Commerce Department, Politeknik Merlimau, especially on the curriculum that would shape the students into graduates worthy of the workforce. This is a proof that we are capable to fulfill the demands of quality assurance of local higher education.

Any comments and suggestions toward the continuous improvement of the programmes are greatly appreciated. The Department of Commerce gratefully acknowledges everyone involved in producing this programme handbook. By embarking on this educational journey, we put our effort and passion to produce the future youth empowerment.

All the best and welcome to the Department of Tourism and Hospitality. Thank You.

Sincerely,

**KHAIRULAZAM BIN ANNUAR**  
The Head of Department  
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# INTRODUCTION



Politeknik Merlimau (PMM) is the 14<sup>th</sup> polytechnic of the Department of Polytechnic Education Ministry of Higher Education. PMM is located in the District of Merlimau, 26 kilometers south of the state capital city, Melaka Historical City.

Established in 2002, PMM started in Politeknik Melaka (back then was Politeknik Kota Melaka). Moving to its own Merlimau campus in the end of 2002, Politeknik Merlimau since then has risen to the forefront of achievements in various fields, emerging as the catalyst polytechnic in academic, innovation as well as social responsibilities activities.

The PMM campus is spread across the area of 100 acres which houses seven academic departments, two non-academic departments and twelve supporting service units. Those academic departments consist of five main departments and two ancillary departments. The main departments are the Department of Civil Engineering, Department of Electrical Engineering, Department of Mechanical Engineering, Department of Commerce and Department of Hospitality and Tourism. The ancillary departments, on the other hand, are the Department of Mathematics, Science & Computer and Department of General Studies.

PMM believes that learning environments play a critical role in the development of strong learning communities which is one of the key aims of curriculum evolution at PMM. These communities are supported by place, technology and cohort-targeted of diploma graduate students. Thus, PMM provides a wide range of facilities and spaces that can be utilized by both the staff and students of PMM such as the CIDOS e-learning tools which serves as the Learning Management System. It is developed for the purpose of teaching and learning processes continuous improvement.

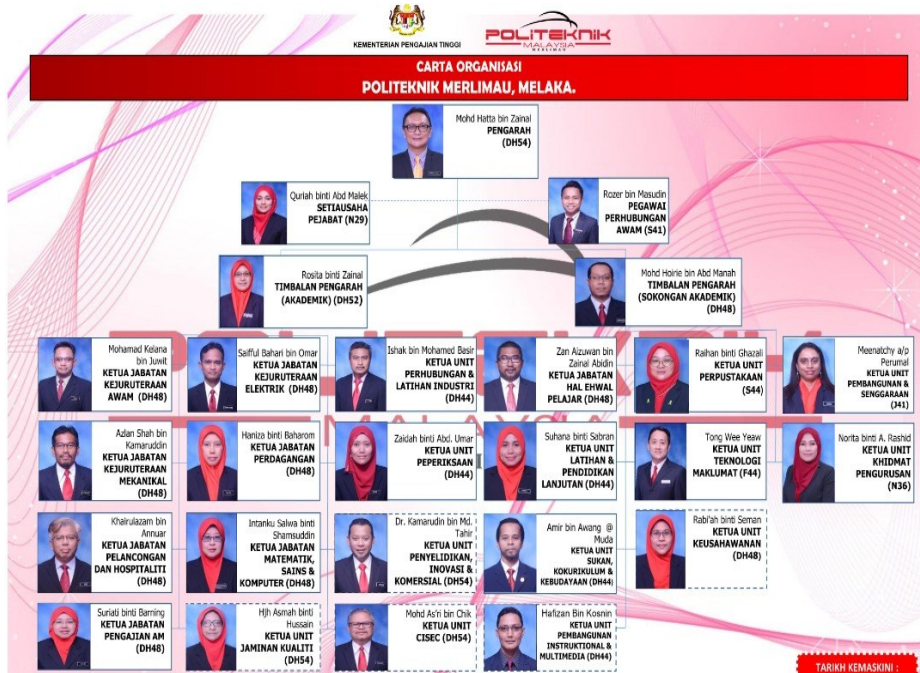
PMM provides a broad-based curriculum underscored by multi-disciplinary courses with the enrichment of the ancillary department's courses which are aligned with the transformative pillars of the Department of Polytechnic Education, Ministry of Higher Education. The classroom lessons and activities are based on sound principles of pedagogy and practice where lectures are given in English. These promote to nurture well-rounded graduates characterized by innovative thinking and relevant skills to thrive in a knowledge economy.

All in all, PMM provides students an ideal, supportive and innovative environment in which students can find their future direction, while making full use of their valuable time. This is further enhanced with practicality, entrepreneurship, and the pursuit of academic and management excellence. It is hoped that the well-rounded graduates enveloped with outstanding leadership qualities will enable them to make valuable contributions to tomorrow's society .

# VISION & MISSION



# MANAGEMENT ORGANISATION





# OUTCOME BASED EDUCA-

Ministry of Higher Education, Malaysian Qualification Agency (MQA) and related professional bodies require all programs offered by Institution of Higher Learnings to adopt the Outcome Based Educatio (OBE) approach in their teaching and learning activities. This is in line with the paradigm shift mooted by the Ministry of Higher Education to enhance the quality of education in Malaysia.

Outcome-based education (OBE) is an educational approach that focuses on what students are able to do upon completion of a course. All curriculum and teaching decisions are made based on how best to facilitate the desired outcome. The term outcomes in this matter would be a set of values or 'wish list' on what students should acquire upon their educational program completion. Outcome-based education is designed so that "all students are equipped with the knowledge, skills and qualities needed to be successful after they exit the educational system" (Spady, 1994, p. 9).

In brief, OBE answers the following questions:

- What must the student learn?
- What do the teachers or lecturers want the student to learn?
- How does what student learn affect the overall educational outcome?
- How do the teachers or lecturers make sure that the students learn what they are intended to learn?

Thus, OBE outlines the guidance for planning, delivering and evaluating teaching and learning activities to achieve the results expressed in terms of individual student learning

outcomes as shown in Figure 5.1 below.

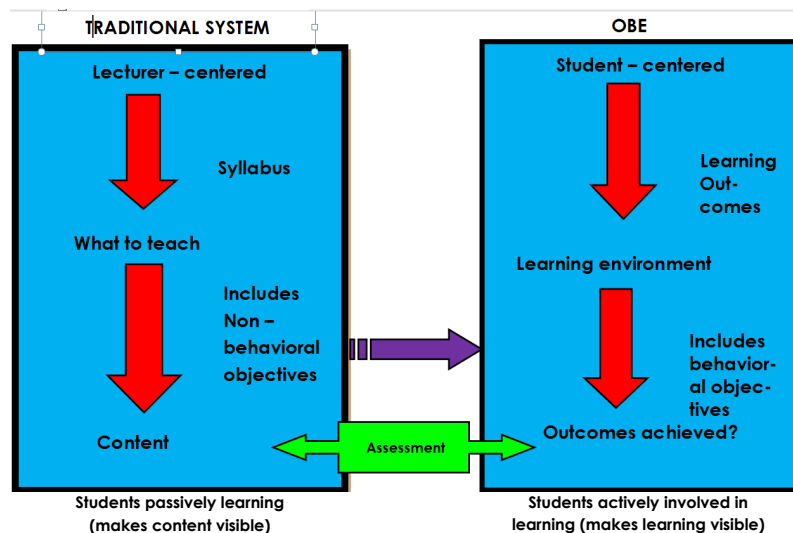
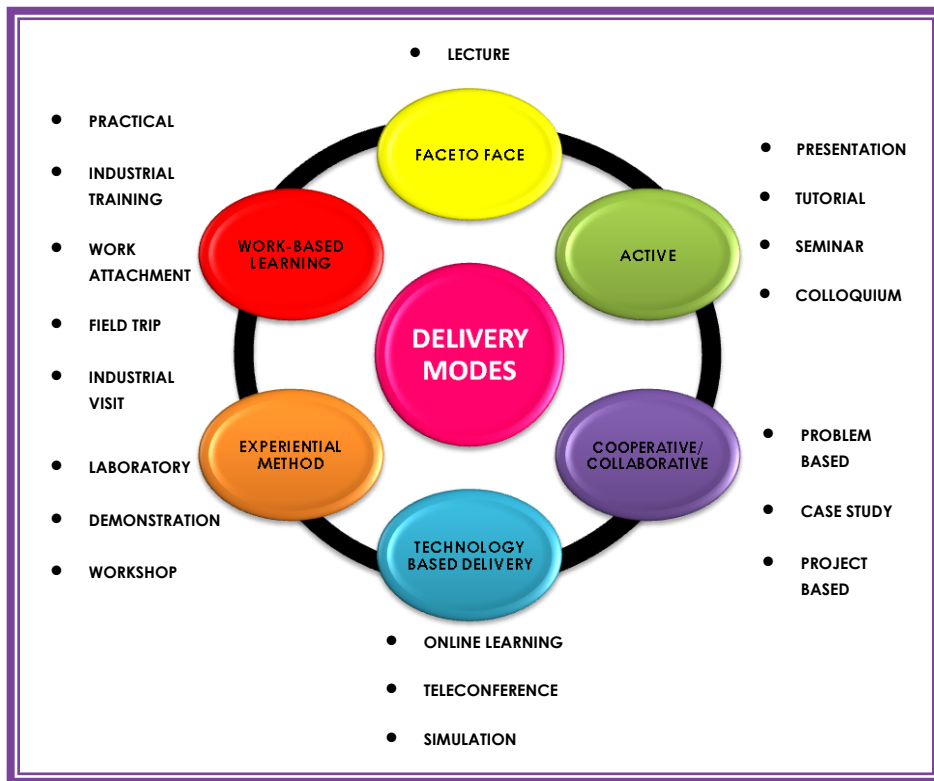


Figure 5.1: A Paradigm Shift for Educational System

# OUTCOME BASED EDUCA-

## DELIVERY MODES

The diversity of teaching and learning methodologies can be adapted by lecturers as to cater to the heterogeneous or different students' potentials. This is important to ensure that different students are at the maximum level while the less potential ones are not left behind. Figure 5.2 shows that there are many modes of delivery that can be employed to suit various teaching and learning purposes.



# OUTCOME BASED EDUCA-

## OBE EDUCATIONAL FRAMEWORK

### Programme Educational Objectives (PEO):

The broad statements that describe the career and professional accomplishments which the program is preparing graduates to achieve.

### Programme Learning Outcomes (PLO):

The statements that describe what students are expected to know and able to perform or attain in terms of skills, knowledge and behaviour or attitude by the time of graduation.

### Course Learning Outcomes (CLO):

The statements that describe the specification of what a student should learn upon completing a course .

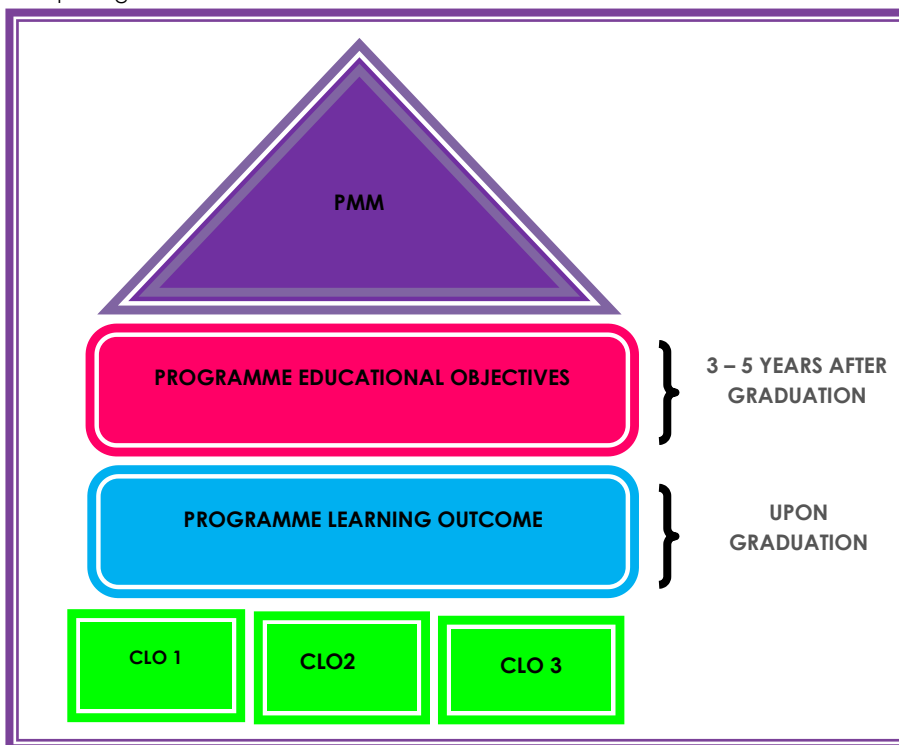


Figure 5.3 : OBE Educational Framework

# OUTCOME BASED EDUCA-

## FORMATION OF LEARNING OUTCOMES

The achievement of students is measured by learning outcomes. These learning outcomes should specify the competencies acquired by students upon completion of their studies. The Learning outcome consist of 8 domains that have been clustered into 5 clusters. The diagram Malaysian Qualifications Framework 2nd Edition: Level Descriptors below shows the cluster ;

MQF LEVEL	Summary of Learners Profile	CLUSTER 1: Knowledge and Understanding	CLUSTER 2: Cognitive skills	CLUSTER 3: FUNCTIONAL WORK SKILLS				CLUSTER 4: Personal and entrepreneurial skills	CLUSTER 5: Ethics and Professionalism
				Practical skills	Interpersonal and Communication Skills	Digital and Numeracy Skills	Leadership, Autonomy and Responsibility		
Level 4 DIPLOMA	Learners will have a broad knowledge of the general theories, principles and demonstrate skills in a focused area of study/ discipline enabling them to undertake specialized work leading to a career path in technical, professional or management fields.  Learners express interest in pursuing further education.  Learners will have a commitment for appropriate ethical behavior and express an appreciation of national aspirations within global perspectives	Demonstrate systematic comprehension (understanding) of a broad range of complex technical and theoretical knowledge and skills to undertake routine and non-routine tasks/ study within a field/ discipline.	Identify, interpret, apply and evaluate general concepts, theory and/or operational principles within a well-defined context of a subject/discipline and/or work with minimal supervision  Solve problems of a common and well-defined kind as well as those others of a non-routine nature	Apply a limited range of practical skills, essential tools, methods and procedures to perform required tasks/work.  Reflect and make adjustments to Practices and processes, as necessary, related to routine or non-routine tasks.	Communicate clearly, both orally and in writing, ideas, information, problems and solutions, to others including peers, experts and non-experts.  Interact effectively, individually or as member of a team with supervisors, Peers and subordinates.  Demonstrate a high level of proficiency in at least one other language besides the national language.	Use a range of digital applications to support study /work as well as to seek and process data related to work or study.  Demonstrate skills to use and interpret routine and complex numerical and graphical/visual data.	Perform work with significant degree of personal responsibility and autonomy under broad guidance and direction on well-defined and non-routine study /work activities performed in a variety of contexts.  Lead and manage diverse teams to manage issues at work.	Identify self-improvement initiatives and possibilities for further education. Develop realistic Career and professional goals.  Explore and engage in activities relating to entrepreneurship.  Show interest in and participate at professional and civic activities leading to local and region wide communities building.	Demonstrate ability to understand and comply with organizational and professional ethics in work environment. Demonstrate ability to apply sustainable practices in the context of local and global work and social environment.

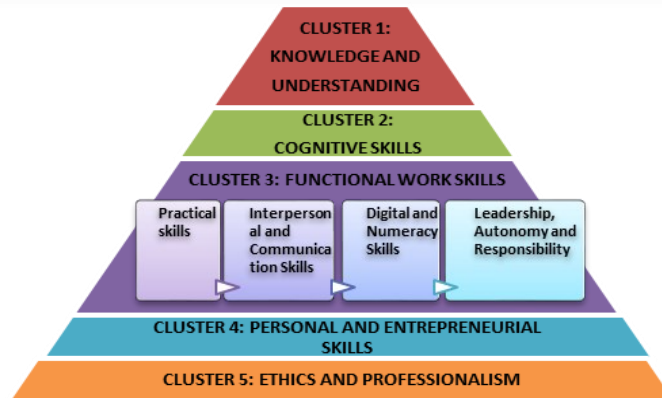


Figure 5.4 :Competency Domain to be applied in MQA Outcomes (Learning Outcomes, LO)

# OUTCOME BASED EDUCA-

## THREE MAIN STAGES IN TEACHING AND LEARNING PROCESS

In general, OBE concept divides teaching and learning activities into three parts, namely:

- i. Planning,
- ii. Implementation and
- iii. Assessment

At the planning stage, learning outcomes should be determined in advance by taking into account what students can do after attending a teaching process.

At the implementation stage, the teaching and learning activities should be designed to achieve the specified learning outcomes.

Finally, the assessment is to be determined where it measures how far students have achieved the specified learning outcomes and assessment provides input to continuously improve the teaching and learning process.

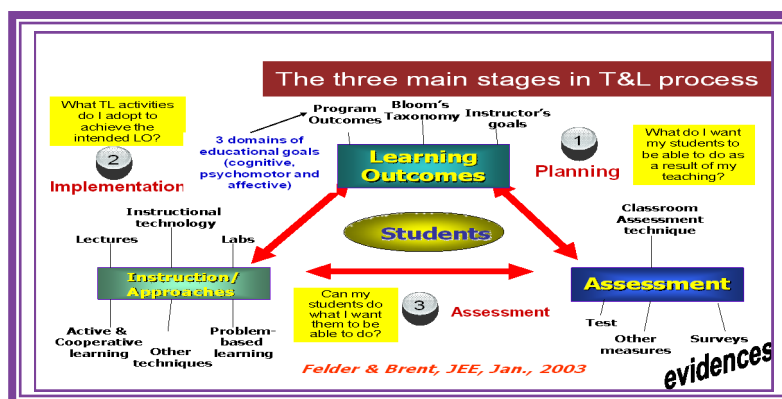


Figure 5.5 : Three Main Stage in Learning and Teaching Process

Towards the future of OBE:

1. Courses will help students to want, passionately, to do things, rather than just 'be able to' do things.
2. Assessment will assess whether students actually and spontaneously achieve the outcomes, rather than just 'being able to'
3. Outcomes will include values and principles and purposes as well as abilities.

In conclusion, the call for accountability is inevitably one of the reasons that lead to the introduction of OBE in Politeknik Merlimau. All parties need to make necessary changes, modifications, and improvements in the light of the changes aimed. The roles of curriculum, lecturers or instructors and assessment must gear the students towards the intended outcomes.

# UNIT OF E-LEARNING

## Introduction

CeLT (Center for e-Learning & Teaching) is a special name for Digital Learning Unit under the Instructional and Digital Learning Division, Polytechnic Education Department, Ministry of Higher Education Malaysia. CeLT is created to help empower the special National e-Learning agenda for all Malaysian Polytechnic.

## VISION

Transforming Politeknik Merlimau towards global competitiveness through e-learning.

## MISSION

Build a competitive, creative and sustainable e-learning framework.

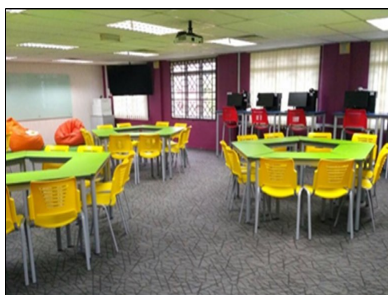
## OBJECTIVE

1. Encourage quality, fair and equitable education opportunities through e-learning (open, neutral and active)
2. Provide appropriate infrastructure and e-learning friendly
3. Creating a variety of creativity to strengthen the 21st century learning and teaching process
4. Improve staff and student skills through e-learning in the 21st century

## The roles and responsibility of the e-Learning Unit are to :

1. Coordinate, support and monitor the implementation of e-Learning through the CIDOS platform.
2. Develop and improve CIDOS functionality to meet the effective R & D requirements and suit the rapid development of ICT (including Mobile-ready).
3. Improve literacy and training and mentoring on e-Learning.
4. Plan training and mentoring and support e-Content development support for academic and student staff.
5. Designing strategies and coordinating the EDOLA competition organized by CELT's Department of Polytechnic Education such as TVET Tunes, Poli TV, EMCC, VR 360 and Augmented Reality (AR).

# UNIT OF E-LEARNING



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# FACILITIES



**Computer Reservation System (CRS) Lab**



**Studio**

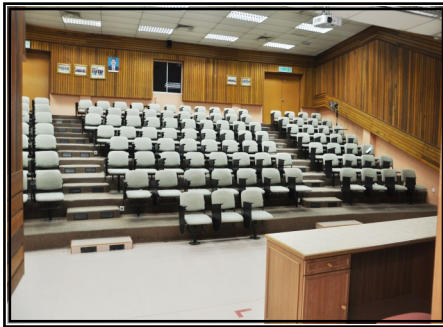
# FACILITIES



**Culinary Lab**



**Lecture Room**



**Lecture Theater**



**Training Travel Office**



**Recreational Facilities**

# DIPLOMA IN CULINARY ARTS



## Programme Overview

### Introduction

Culinary Arts is the practice of preparing, cooking and the art of food presentation. The word 'culinary' is defined as matters related to, or connected with cooking, knowledge of the science of food, understanding of nutrition and food presentation. This program is tailored to satisfy the needs of the industry, while adhering to polytechnics standards of excellence, generating competent and highly-skilled graduates. This program requires the students' ability to demonstrate knowledge, understanding and skills in interdisciplinary culinary academic knowledge and competencies ranges from menu planning, cookery, current food trends, excellent customer services and entrepreneurship. The Diploma in Culinary Arts is a three-year full-time programme comprising of five semesters of studies with one semester of industrial training. Students are prepared for their future role in the economy by building a solid foundation in culinary arts knowledge and the essential skills related to the diverse field of tourism and hospitality industry.

### Synopsis

Diploma in Culinary Arts is designed to equip students with the fundamental knowledge and skills in the field of culinary arts. Thus, it will provide students with the opportunity to develop their skills through hands-on practical application in equipped kitchen labs. The introduction of classical and contemporary culinary approaches is the core in preparing excellent, holistic and balanced students. Hence, as a part of this dynamic environment, students are able to immerse themselves in the culinary and hospitality world by spending a significant time in their practical





# DIPLOMA IN CULINARY ARTS

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## Job Prospects

This program provides knowledge in culinary that can be applied to a broad range of careers in a wide variety of culinary and hospitality settings including hotels, restaurants, catering businesses and cruise liner. The knowledge and skills that the students acquire from the program will enable them to participate in the job market as:

- a. Chef
- b. Cook
- c. Caterer
- d. Food Suppliers
- e. Restaurant Chef
- f. Fine Dining Chef
- g. Cafeteria Chef
- h. Pastry Chef
- i. iBakery Chef
- j. Personal Chef
- k. Kitchen Artist
- l. Kitchen Coordinator
- m. Culinary Instructor
- n. Kitchen Assistant
- o. Entrepreneur
- p. Cookbook Author
- q. Banquet Supervisor
- r. Food And Beverage Supervisor
- s. Assistant Kitchen Manager

# DIPLOMA IN CULINARY ARTS



## **Vision**

To be the Leading-Edge TVET Institution

## **Mission**

- a. To provide wide access to quality and recognized TVET programmes
- b. To empower communities through lifelong learning
- c. To develop holistic, entrepreneurial and balanced graduates
- d. To capitalise on smart partnership with stakeholders

## **Educational Goal**

To produce holistic and competent TVET graduates capable of contributing to the nation development

## **Programme Aims**

This program believes that every individual has the potential and aims to foster a multi-skilled and creative culinary executive to support the country aspiration of becoming a world class tourist and cultural destination.



# DIPLOMA IN CULINARY ARTS

## Programme Educational Objectives (PEO)

The Diploma in Culinary Arts programme shall produce semi-professional who are:

PEO1 : Culinary Executives who apply fundamental knowledge and principles in providing solution for culinary issues and challenges.

PEO2 : Culinary Executives who apply a specific level of practical skills, procedures, digital applications and numerical data to perform related tasks in culinary field.

PEO3 : Culinary Executives who alternately adopt the roles of a leader and a team member, and able to communicate effectively in assisting and providing creative solution for the culinary field.

## Programme Learning Outcomes (PLO)

Upon completion of this programme, students should be able to:

PLO 1 : Apply knowledge of kitchen management in operating and managing culinary field.

PLO 2 : Analyse issues and challenges in assisting and providing appropriate solution for culinary field.

PLO 3 : Perform skills in the culinary field.

PLO 4 : Demonstrate effective communication and interaction skills to an individual or as a team member.

PLO 5 : Display the ability to use digital application and interpret numerical data in related tasks.

PLO 6 : Demonstrate leadership, autonomy and responsibility by taking alternate role either as a leader or member of a diverse team.

PLO 7 : Demonstrate entrepreneurial and good managerial skill in society.

PLO 8 : Integrate professionalism, positive attitudes and values in engaging with society and stakeholders.

# PROGRAMME STRUCTURE

COMPONENTS	COURSE CODE	COURSE	CONTACT HOURS			CREDIT
			L	P	T	
<b>SEMESTER 1</b>						
Compulsory	MPU21012	Pengajian Malaysia	1	0	2	2
	DUE10012	Communicative English 1	1	0	2	2
	MPU24XX1	Sukan	0	2	0	1
	MPU24XX1	Unit Beruniform 1				
Common Core	DUW10012	Occupational, Safety and Health	2	0	0	2
	DTM10083	Fundamentals of Tourism and Hospitality	3	0	0	3
Discipline Core	DTC10093	Theory of Food	3	0	0	3
	DTC10014	Basic Western Cookery	0	8	0	4
	DTF10102	Foodservice Sanitation	2	0	0	2
<b>TOTAL</b>			<b>19</b>			
<b>SEMESTER 2</b>						
Compulsory	MPU23072	Pelancongan dan Hospitaliti Dalam Islam*	1	0	2	2
	MPU23042	Nilai Masyarakat Malaysia**				
	DUE30022	Communicative English 2	1	0	2	2
	MPU22012	Entrepreneurship	1	0	2	2
	MPU24XX1	Kelab/Persatuan	0	2	0	1
	MPU24XX1	Unit Beruniform 2				
Common Core	DTM10203	Customer Service for Tourism and Hospitality	2	2	0	3
Discipline	DTF40153	Nutrition for Foodservice	3	0	0	3
	DTC20104	Baking and Pastry	0	8	0	4
<b>TOTAL</b>			<b>17</b>			
<b>SEMESTER 3</b>						
Compulsory	DYA30073	Green Technology Compliance	2	0	2	3
	DTF40072	Muslim Friendly Hospitality Practice	1	2	0	2
Discipline Core	DTA20093	Food and Beverage Service	1	4	0	3
	DTF40133	Food and Beverage Cost Control	2	0	2	3
	DTC30044	Malaysian Cuisine	1	6	0	4
	DTC30024	Garde Manger	1	6	0	4
<b>TOTAL</b>			<b>18</b>			

# PROGRAMME STRUCTURE

COMPONENTS	COURSE CODE	COURSE	CONTACT			CREDIT
			L	P	T	
<b>SEMESTER 4</b>						
Compulsory	DTM40123	Principles of Accounting for Tourism and	2	0	2	3
	DTM50153	Tourism and Hospitality Marketing	2	2	0	3
Discipline Core	DTA30024	Restaurant Operation	0	8	0	4
	DTC40114	Asian Cuisine	1	6	0	4
	DTC40074	Advanced Baking and Pastry	1	6	0	4
<b>TOTAL</b>			<b>18</b>			
<b>SEMESTER 5</b>						
Compulsory	DUE50032	Communicative English 3	1	0	2	2
Discipline Core	DTC50083	International Cuisine	0	4	0	3
	DTC50054	Culinary Artistry	0	8	0	4
	DTA40124	Hospitality Project	1	6	0	4
<b>TOTAL</b>			<b>13</b>			
<b>SEMESTER 6</b>						
Industrial Training	DUT60019	Industrial Training	0	0	0	9
<b>TOTAL</b>			<b>9</b>			
<b>TOTAL CREDIT VALUE</b>			<b>95</b>			
<b>ELECTIVES</b>						
1	DUD10012	Design Thinking	1	0	0	2
			<b>Total Credit</b>		<b>%</b>	
i. (a) Compulsory			14		15%	
(b) Compulsory (Bahasa Kebangsaan A) □			2□		0	
ii. Common Core			19		20%	
iii. Discipline Core			53		56%	
iv. Specialization			0		0	
<b>Total Credit</b>			<b>86</b>			
v. (a) Electives			0		0	
(b) Free Electives □			2□		0	
vi. Industrial Training			9		9	
<b>Grand Total Credit</b>			<b>95</b>		<b>100%</b>	

**Legends:**  
**L** : Lecture, **P** : Practical / Lab, **T** : Tutorial, **O** : Others  
 (The numbers indicated under L, P, T & O represent the contact hours per week, to be used as a guide for time table preparation).  
 \*For Muslim Students  
 \*\*For Non Muslim Students

- Notes:**
- The minimum and maximum credit value of Electives must be referred to the programme standard or professional bodies.
  - \*Free Electives are courses which are not included in any programme structure but if taken, will contribute towards students' CGPA, provided that institutions adhere to the Jabatan Pendidikan Politeknik & Kolej Komuniti Free Electives Guidelines.
  - \*\*MPU22042 Bahasa Kebangsaan A is **COMPULSORY** for students who did not attain credit in Bahasa Malaysia at Sijil Pelajaran Malaysia (SPM) level and will contribute to students' CGPA.
  - Co-curriculum pathways:
    - Path 1 : Sport and Club
    - Path 2 : Uniform Unit (Students are required to **PASS** Uniform Unit 1 as a prerequisite to Uniform Unit 2)
  - Clusters:
    - CLS1 : Knowledge & Understanding
    - CLS2 : Cognitive Skills
    - CLS3a : Practical Skills
    - CLS3b : Interpersonal & Communication Skills
    - CLS3c : Digital & Numeracy Skills
    - CLS3d : Leadership, Autonomy & Responsibility
    - CLS4 : Personal & Entrepreneurial Skills
    - CLS5: Ethics & Professionalism

# SYNOPSIS & COURSE LEARNING

SEMESTER	COURSE	CREDIT	SYNOPSIS	CLO
1	DJW 10012 OCCUPATIONAL SAFETY AND HEALTH	2	OCCUPATIONAL SAFETY AND HEALTH course is designed to impart understanding of the self-regulatory concepts and provisions under the Occupational Safety & Health Act (OSHA). This course presents the responsibilities of workers in implementing and complying with the safety procedures at work. Understanding of notifications of accidents, dangerous occurrence, poisoning and diseases and liability for offences will be imparted upon students. This course will also provide an understanding of the key issues in OSH Management, Incident Prevention, Fire Safety, Hazard Identification Risk Control and Risk Assessment (HIRARC), Workplace Environment and Ergonomics and guide the students gradually into this multi-disciplinary science.	<p>Upon completion of this course, students should be able to:</p> <ol style="list-style-type: none"> <li>1. CLO1 : explain green fundamentals and practices of green technology ( C3 , CLS 2 )</li> <li>2. CLO2 : display green technology and practices concept in related areas within the industry in Malaysia ( P4 , CLS 3a )</li> <li>3. CLO3 : demonstrate green economy and green culture challenges to implement green programs ( A3 , CLS 3b )</li> </ol>
	DTM 10083 FUNDAMENTALS OF TOURISM AND HOSPITALITY	3	FUNDAMENTALS OF TOURISM AND HOSPITALITY exposes students to the foundation of tourism and hospitality sectors, including the significance of tourism to the host and global communities. Students are also introduced to the career, academic and entrepreneurial prospects which exist in the industry. The reality of workplace demands and employability skills in the tourism and hospitality profession are also shown. Students are exposed to the importance of sustainable tourism practice in tourism and hospitality. Students are given the opportunity to gain experience through talks on tourism and hospitality industry delivered by invited guest speakers.	<p>Upon completion of this course, students should be able to:</p> <ol style="list-style-type: none"> <li>1. CLO1 : Identify fundamental components of tourism and hospitality from various perspectives ( C1 , PLO 1 )</li> <li>2. CLO2 : Recognise the roles of tourism and hospitality business, impact, current trends and future outlook for global tourism and hospitality ( C2 , PLO 2 )</li> <li>3. CLO3 :Discuss the career opportunities, issues and challenges in tourism and hospitality effectively ( A2 , PLO 7 )</li> </ol>

SEMESTER	COURSE	CREDIT	SYNOPSIS	CLO
1	DTC10093 THEORY OF FOOD	3	THEORY OF FOOD focuses on the understanding of cooking theory and the application of skills to a wide range of cooking styles and products. Students will be introduced to the food-service establishment and organization. Every aspect in cooking is explained starting from the basic equipment and utensils to cooking techniques, role of the ingredients used, garnishing and food presentation, food commodities, salad and salad dressing, stock, sauces, and soup.	<p>Upon completion of this course, students should be able to:</p> <ol style="list-style-type: none"> <li>1. CLO1 : explain knowledge related to culinary theory and concepts. ( C2 , PLO 1 )</li> <li>2. CLO2:demonstrate knowledge and understanding of the functional food commodities and chemical processes as well as the nutritional content of food. ( C3 . PLO 1 )</li> <li>3. CLO3 : display competence in the oral presentation based on culinary theory and concepts. ( A3 , PLO 4 )</li> </ol>
	DTC10014 BASIC WESTERN COOKERY	4	BASIC WESTERN COOKERY is an introduction to the fundamentals of Western cookery method in the foodservice establishments. In this course, students are exposed to the basic cooking techniques, ingredients and skills in pre-preparation, cooking and presenting a variety of food products of Western cuisine. Students will acquire skills in the preparation of salads and salad dressing, soups, sauces, meats, poultry, fish and shellfish, and also starches. At the end of this course, students will be able to prepare a complete course of meals with appropriate styles of food plating	<p>Upon completion of this course, students should be able to:</p> <ol style="list-style-type: none"> <li>1. CLO1 : display appropriate skills in producing basic western cookery products accordingly. ( P2 , PLO 3 )</li> <li>2. CLO2 : demonstrate interpersonal and communication skills in completing the ends products respectively. ( A2 , PLO 4 )</li> <li>3. CLO3 : demonstrate values and attitudes in executing the task ethically. ( A3 , PLO 8 )</li> </ol>

## SYNOPSIS & COURSE LEARNING

SEMESTER	COURSE	CREDIT	SYNOPSIS	CLO
1	DFI10102 FOODSERVICE SANITATION	2	<p>FOODSERVICE SANITATION provides information on hygiene, sanitation, quality, and safety practices in foodservice industry. In addition, this course also discusses on the causes and prevention methods of food contamination, and the importance of Hazardous Analysis Critical Control Point (HACCP), Good Manufacturing Practice (GMP) and Good Hygiene Practice (GHP) in foodservice industry</p>	<p>Upon completion of this course, students should be able to:</p> <ol style="list-style-type: none"> <li>1. CLO1 : explain the importance and key elements of food sanitation in foodservice operation ( C2 , PLO 1 )</li> <li>2. CLO2 : provide methods to prevent food contamination and poisoning through implementation of quality control system, food safety and public health law in foodservice operation( C3 , PLO 1 )</li> <li>3. CLO3 : propose proper sanitation methods to prevent contamination that causing food poisoning in foodservice production ( A3 , PLO 8 )</li> </ol>
2	DTM10203 CUSTOMER SERVICE FOR TOURISM AND HOSPITALITY	4	<p>CUSTOMER SERVICE FOR TOURISM AND HOSPITALITY exposes students to skills required for establishing a specific career path offered through personal and professional development. Student should be given knowledge and basic understanding on how customer service being established practiced and organized in the hospitality and tourism industry. Students also should be able to demonstrate positive and hospitable attitude that has been practiced in hospitality and tourism industry and how the public sector is responding to them.</p>	<p>Upon completion of this course, students should be able to:</p> <ol style="list-style-type: none"> <li>1. CLO1 : demonstrate knowledge related to the customer service in tourism and hospitality profession ( C3 , PLO 1 )</li> <li>2. CLO2 : displays effectively skill and techniques of ethic, social etiquette and handling customer complaints in customer service ( P2 , PLO 3 )</li> <li>3. CLO3 : present effectively communication skill of hospitality service culture in tourism and hospitality industry ( A2 , PLO 4 )</li> </ol>



## SYNOPSIS & COURSE LEARNING

SEMESTER	COURSE	CREDIT	SYNOPSIS	CLO
2	DTE 40153 NUTRITION	3	NUTRITION FOR FOODSERVICE introduces students to the importance of nutrition in menu planning either in commercial or non - commercial institutional. This course also exposes students to the science of nutritional studies and substances usually found in food and body and discusses on the factors influencing human dietary practices, disease problems related to food and nutrition	<p>Upon completion of this course, students should be able to:</p> <ol style="list-style-type: none"> <li>1. CLO1 : examine the importance of nutrients and their sources, functions and digestion in menu planning, and its relation to human ( C3 , PLO 1 )</li> <li>2. CLO2 : determine product labelling on food packaging to align with consumer's recommended dietary intake ( C4 , PLO 2 )</li> <li>3. CLO3 : explain the needs of healthy conscious lifestyle among local community ( A3 , PLO 8 )</li> </ol>
	DTC20124 BAKING AND PASTRY	4	BAKING AND PASTRY course covers the development of kitchen skills in the preparation, production and commercialization of bakery and pastry products. Students are exposed to the production of good quality baked goods such as bread, pastry, cookies, and cake	<p>Upon completion of this course, students should be able to:</p> <ol style="list-style-type: none"> <li>1. CLO1: perform appropriate skills in producing basic pastry and bakery products accordingly. ( P4 , PLO 3 )</li> <li>2. CLO2: display a correct techniques in overcoming fault and causes of baking and pastry product. ( P4 , PLO 3 )</li> <li>3. CLO3: demonstrate leadership skills in the bakery and pastry making. ( A3 , PLO 6 )</li> </ol>

## SYNOPSIS & COURSE LEARNING

SEMESTER	COURSE	CREDIT	SYNOPSIS	CLO
3	DYA30073 GREEN TECHNOLOGY COMPLIANCE	3	GREEN TECHNOLOGY COMPLIANCE course is designed to introduce students with fundamentals of green technology, green practices, and green compliances towards the ultimate target of sustainable living. Students will be exposed to different feasible technologies in achieving goals that show developments in rapidly growing fields such as sustainability, innovation, viability and natural sources reduction. Students will also learn other areas where green technology is implemented such as energy, transport, building, water and waste management.	<p>Upon completion of this course, students should be able to:</p> <ol style="list-style-type: none"> <li>1. CLO1 : explain green fundamentals and practices of green technology ( C3 , CLS 2 )</li> <li>2. CLO2 : display green technology and practices concept in related areas within the industry in Malaysia ( P4 , CLS 3a )</li> <li>3. CLO3 : demonstrate green economy and green culture challenges to implement green programmes ( A3 , CLS 3b )</li> </ol>
	DTF40072 MUSLIM FRIENDLY HOSPITALITY PRACTICE	2	MUSLIM FRIENDLY HOSPITALITY PRACTICE course emphasize on specific services and product which must be taken into consideration and provided by tourism and hospitality businesses. This course covers the application of Muslim friendly hospitality services in various service sectors of tourism and hospitality businesses such as accommodation, food-service, travel services, recreation, transportation, entertainment and public places. This course will also study, analyse and identify creative solution on issues and/or challenges, related to the implementation of Muslim friendly hospitality services	<p>Upon completion of this course, students should be able to:</p> <ol style="list-style-type: none"> <li>1. CLO1: determine the key elements of Muslim Friendly Practice needed within tourism and hospitality environment ( C4 , PLO 2 )</li> <li>2. CLO2: display Muslim Friendly Practice in hospitality and tourism service according to requirement ( P3 , PLO 3 )</li> <li>3. CLO3: demonstrate Muslim Friendly Practice in hospitality and tourism service ethically ( A3 , PLO 8 )</li> </ol>

## SYNOPSIS & COURSE LEARNING

SEMESTER	COURSE	CREDIT	SYNOPSIS	CLO
3	DIA20093 FOOD AND BEVERAGE SERVICE	3	<p>FOOD AND BEVERAGE SERVICE introduces students to the knowledge and skills in food and beverage department (F&amp;B) as required in the hotel industry. Students will discuss on the new upcoming trend in the industry. It enumerates the food and beverage service techniques and operating procedures in food and beverage task such as mise en place, guest handling procedures, sequence of courses, style of service and beverages. Students will be encouraged to understand and apply the right procedure of serving food and beverage to reflect the current practice in the industry</p>	<p>Upon completion of this course, students should be able to:</p> <ol style="list-style-type: none"> <li>1. CLO1 : explain the fundamentals of food and beverage service ( C2 , PLO 1 )</li> <li>2. CLO2 : perform skills in preparation and serving of guest ( P4 , PLO 3 )</li> <li>3. CLO3 : practice Standard Operating Procedure in food and beverages service with positive attitude and good customer service ( A2 , PLO 8 )</li> </ol>
	DIF40133 FOOD AND BEVERAGE COST CONTROL	3	<p>FOOD AND BEVERAGE COST CONTROL contains various elements of costs associated with food and beverage industry. Students are taught to calculate the cost of food and beverage. They are also introduced to the concept of menu pricing, breakeven and budgeting. This course also emphasizes on production control system associated with cost control techniques.</p>	<p>Upon completion of this course, students should be able to:</p> <ol style="list-style-type: none"> <li>1. CLO1 :explain the attributes which support the understanding of food and beverage cost control in food operation accurately ( C2 , PLO 1 )</li> <li>2. CLO2 :analyze menu for profitability and food costing in food and beverage operation to budget and forecast sales and revenue effectively ( C4 , PLO 2 )</li> <li>3. CLO3 :perform sales report on the cost control attributes for food and beverage correctly ( P4 , PLO 5 )</li> </ol>

## SYNOPSIS & COURSE LEARNING

SEMESTER	COURSE	CREDIT	SYNOPSIS	CLO
3	DTC30044 MALAYSIAN CUISINE	4	MALAYSIAN CUISINE is an introduction to the famous authentic cuisine in Malaysia. Students are exposed to the history, types of ingredients, and cooking techniques from different races and regions. Students acquire skills in preparation of four-course meal for North Region, East Coast, West Coast, South Region, Chinese, Indian, Sabah, and Sarawak. Students learn to prepare a complete course meal from various regions in Malaysia.	<p>Upon completion of this course, students should be able to:</p> <ol style="list-style-type: none"> <li>1. CLO1 : apply knowledge in preparing Malaysian cuisine products appropriately ( C3 , PLO 1 )</li> <li>2. CLO2 : perform appropriate skills in producing Malaysian cuisine products accordingly. ( P4 , PLO 3 )</li> <li>3. CLO3 :display positive values and attitudes in executing the task ethically. ( A3 , PLO 8 )</li> </ol>
	DTC30024 GARDE MANGER	4	GARDE MANGER focuses on knowledge and understanding of cold food preparation which provides detailed information on the foundation of Garde Manger, preparation and fabrication of skills and techniques in Garde Manger, and the displayed arts of the Garde Manger. The whole teaching comprises of the preparation and presentation in buffet and catering applications, including salad and appetizers, sandwiches, hors d'oeuvres, cured and smoked foods, terrine, patés, galantine and roulades, cheese and dairy products, crackers and pickles, condiments and embellishments, buffet design, layout and execution, and menu planning. This course will expose students with actual working scenario and foster interest in the Garde Manger.	<p>Upon completion of this course, students should be able to:</p> <ol style="list-style-type: none"> <li>1. CLO1 : apply knowledge in preparing garde manger products appropriately. ( C3 , PLO 1 )</li> <li>2. CLO2 : perform appropriate skills in producing standard Garde Manger products respectively. ( P4 , PLO 3 )</li> <li>3. CLO3 : demonstrate values and attitudes in executing the task ethically. ( A3 , PLO 8 )</li> </ol>

## SYNOPSIS & COURSE LEARNING

SEMESTER	COURSE	CREDIT	SYNOPSIS	CLO
4	DTM 40123 PRINCIPAL OF ACCOUNTING FOR TOURISM HOSPITALITY	3	<p>PRINCIPLES OF ACCOUNTING FOR TOURISM AND HOSPITALITY provides basic accounting concepts and principles as well as green accounting in various business transactions. This course gives emphasis on fundamental accounting system and accounts recording procedures generally used within the tourism and hospitality industry.</p>	<p>Upon completion of this course, students should be able to:</p> <ol style="list-style-type: none"> <li>1. CLO1: discuss the concepts and principles for accounting based on the accounting standards in recording a tourism and hospitality business transaction ( C2 , PLO 1 )</li> <li>2. CLO2: manage ledger, trial balance, adjustment and financial statement according to a complete accounting cycle ( C4 , PLO 2 )</li> <li>3. CLO3: display digital and numerical application in preparing complete accounting standards ( P3 , PLO 5 )</li> </ol>
	DTM50153 TOURISM AND HOSPITALITY MARKETING	3	<p>TOURISM AND HOSPITALITY MARKETING provides knowledge on theories, concepts and strategies applied in marketing tourism and hospitality product and services. The current practices and methods of professional selling provide opportunities to practice and develop communication skills, organizational skills, and other skills necessary to succeed in any career particularly in the profession of selling. The course focuses on the use of eight marketing mix (8Ps) strategies, consumer behavior, marketing research, market segmentation and positioning and marketing plan in tourism and hospitality industry.</p>	<p>Upon completion of this course, students should be able to:</p> <ol style="list-style-type: none"> <li>1. CLO1: discuss the concepts and principles for accounting based on the accounting standards in recording a tourism and hospitality business transaction ( C2 , PLO 1 )</li> <li>2. CLO2: manage ledger, trial balance, adjustment and financial statement according to a complete accounting cycle ( C4 , PLO 2 )</li> <li>3. CLO3: display digital and numerical application in preparing complete accounting standards ( P3 , PLO 5 )</li> </ol>

## SYNOPSIS & COURSE LEARNING

SEMESTER	COURSE	CREDIT	SYNOPSIS	CLO
4	DTA30024 RESTAURANT OPERATION	4	<p>RESTAURANT OPERATION covers knowledge and skills of running various types of service which are used in different food and beverage outlets. Students are exposed to menu planning and food production based on services and establishments. Topics discussed will help to develop skills and understanding towards the operations of commercial restaurant with appropriate dine-in environment. Students will also have opportunities to manage the operations of a whole restaurant and to design sales promotion strategies.</p>	<p>Upon completion of this course, students should be able to:</p> <ol style="list-style-type: none"> <li>1. CLO1 : follow procedures to prepare, produce, serve and clear food in restaurant operation ( P3 , PLO 3 )</li> <li>2. CLO2 : construct appropriate menu pricing for different types of restaurant operations competently ( P4 , PLO 5 )</li> <li>3. CLO3 : perform managerial skills in the operations of Finedining, Table d'hote, A'la Carte and Buffet and design sales promotion strategies ( A2 , PLO 7 )</li> </ol>
	DTC40114 ASIAN CUISINE	4	<p>ASIAN CUISINE is an introduction to the Asian delicacy which popularized around the world. In this course, students are exposed to the history, cooking methods and unique components or ingredients used in each Asian country. Student acquires knowledge and skills in preparation of four-course meal. Student also learn and able to prepare and present a complete course meal from various Asian countries.</p>	<p>Upon completion of this course, students should be able to:</p> <ol style="list-style-type: none"> <li>1. CLO1 : apply knowledge in preparing Asian cuisine products appropriately ( C3 , PLO 1 )</li> <li>2. CLO2 : perform appropriate skills in producing Asian cuisine products accordingly. P4 , PLO 3 )</li> <li>3. CLO3 : display positive values and attitudes in executing the task ethically. ( A3 , PLO 8 )</li> </ol>

## SYNOPSIS & COURSE LEARNING

SEMESTER	COURSE	CREDIT	SYNOPSIS	CLO
4	DTC40074 ADVANCED BAKING AND PASTRY	4	<p>ADVANCED BAKING AND PASTRY course involves the skills of acquiring, preparing, producing and commercializing of bakery and pastry products. Students are exposed to the production of good quality baked goods and learn the high standards in producing good pastry and bakery products. The whole teaching and learning process will expose students to actual working scenarios and foster interest in baking and pastry making.</p>	<p>Upon completion of this course, students should be able to:</p> <ol style="list-style-type: none"> <li>1. CLO1 :determine knowledge in preparing bakery and pastry products. ( C4 , PLO 1 )</li> <li>2. CLO2 : perform appropriate skills in producing standard products of baking and pastry. ( P4 , PLO 3 )</li> <li>3. CLO3 : demonstrate entrepreneurial mind and skills in selling preferred end products. (A3, PLO 7 )</li> </ol>
5	DTC50083 INTERNATIONAL CUISINE	3	<p>INTERNATIONAL CUISINE is an introduction to the cuisines of the world. Students are exposed to the history, cooking methods and unique component or ingredients used in different continents of the world. Students acquire knowledge and skills in preparation of four-course meals for French cuisine, Italian cuisine, Middle-Eastern cuisine, African cuisine, and Mexican cuisine. Students also learn to prepare and present a complete course meal from various regions in this world.</p>	<p>Upon completion of this course, students should be able to:</p> <ol style="list-style-type: none"> <li>1. CLO1 :perform appropriate skills in producing standard International Cuisine products accordingly. ( P4 , PLO 3 )</li> <li>2. CLO2 :demonstrate interpersonal and communication skills in completing the end products respectively. ( A3 , PLO 4 )</li> <li>3. CLO3 : demonstrate lifelong learning skills that contribute towards self enhancement.( A3 , PLO 7 )</li> </ol>

## SYNOPSIS & COURSE LEARNING

SEMESTER	COURSE	CREDIT	SYNOPSIS	CLO
5	DTC50054 CULINARY ARTISTRY	4	CULINARY ARTISTRY introduces the knowledge and understanding of basic kitchen artistry skills such as ice carving, fruit and vegetable carving, chocolate making, sugar work, styrofoam carving and butter sculpturing skills. In this course, students are exposed to the duties of a kitchen artist along with the functions of equipment and tools involved. With the skills obtained, students will demonstrate the ability to perform carving, piping, chocolate-handling and food display presentation. This course also provides a value added skills to the existing course in this program.	<p>Upon completion of this course, students should be able to:</p> <ol style="list-style-type: none"> <li>1. CLO1 :perform appropriate skills in producing standard artistry products accordingly ( P4 , PLO 3 )</li> <li>2. CLO2 :demonstrate an artisan product that complies with modern commercial requirements. ( P5 , PLO 3 )</li> <li>3. CLO3 : demonstrate entrepreneurial mind and skills in selling preferred end products ( A3 , PLO 7 )</li> </ol>
	DUD10012DESIGN THINKING	2	This course offers the basic concept of Design Thinking through experiential learning. Students learn the five iterative phases of Design Thinking, which are Empathy, Define, Ideate, Prototype and Testing. Students will apply these design thinking principles, process and techniques to solve a real-world problem and come up with an innovative solution in the form of a product, system or service prototype.	<p>Upon completion of this course, students should be able to:</p> <ol style="list-style-type: none"> <li>1. CLO1:Apply design thinking principles, process and techniques to solve a real-world problem innovatively ( C3 , CLS 2 )</li> <li>2. CLO2:Demonstrate the ability to communicate ideas in solving a real-world problem ( A3 , CLS 3b )</li> </ol>



## SYNOPSIS & COURSE LEARNING

SEMESTER	COURSE	CREDIT	SYNOPSIS	CLO
5	DIA40124 HOSPITALITY PROJECT	4	HOSPITALITY PROJECT is catered for the final semester students of diploma programme. It can be implemented individually or in groups. Project coordinator chosen among the lecturers will set the format of the project at the beginning of the semester. The project consists of case studies, scientific research, activities or production-related. Students may be required to make presentations or reports. Each student will be supervised by a lecturer who acts as their project supervisor.	<p>Upon completion of this course, students should be able to:</p> <ol style="list-style-type: none"> <li>1. CLO1 : complete a proposal project consisting case studies, environmental research, eco-friendly services or products that is aligned with project procedures and guidelines accurately ( C3 , PLO 1 )</li> <li>2. CLO2 : document a complete report based on the project conducted that consisting of results, analysis, discussion and recommendations in proper format ( C4 , PLO 2 )</li> <li>3. CLO3 : construct specific project that will benefit to the tourism and hospitality industry confidently ( P3 , PLO 3 )</li> </ol>
6	DUT60019 INDUSTRIAL TRAINING	9	INDUSTRIAL TRAINING prepares students with employability skills and current industrial technologies in actual working environment. This course allows students to experience the work culture of the workplace as well as provides a platform for students to put into practice the skills and knowledge learnt. The desired attributes include organizational orientation and professional ethics, effective communication, leadership and teamwork, continuous learning and information management, as well as self-management and entrepreneurial mind at the workplace.	<p>Upon completion of this course, students should be able to:</p> <ol style="list-style-type: none"> <li>1. CLO1 : perform duties in accordance with job requirements at the workplace ( P4 , CLS 3a )</li> <li>2. CLO2 : display effective communication and social skills at the workplace ( A5 , CLS 3b )</li> <li>3. CLO3 : integrate values, attitudes and professionalism effectively at the workplace ( A4 , CLS 5 )</li> <li>4. CLO4 : develop responsibility of leadership and teamwork at the workplace ( A4 , CLS 3d )</li> <li>5. CLO5 : organize information management appropriately at the workplace ( P4 , CLS 3c )</li> <li>6. CLO6 : integrate lifelong learning and entrepreneurial mind at the workplace ( A4 , CLS 4 )</li> </ol>




# HIGHER ACADEMIC PATH-

## CAREER PATHWAYS FOR POLYTECHNIC STUDENTS.





Graduates of polytechnics in general are able to advance their studies through these three academic career pathways;

### **Institution of Higher Learning (Public/Private)**

This pathway allows polytechnic students to advance their studies in other public universities, as well as other private learning institutions. Apart from this, students are also able to pursue other non-technical paths, should they desire.

LIST OF UNIVERSITY	PROGRAMME	INFORMATION
 <b>UTM</b> UNIVERSITI TEKNOLOGI MALAYSIA	<ul style="list-style-type: none"> <li>• Bachelor of Engineering (Geomatic)</li> <li>• Bachelor of Science (Geoinformatics)</li> <li>• Bachelor of Civil Engineering</li> <li>• Bachelor of Science in Architecture</li> </ul>	<b>Universiti Teknologi Malaysia,</b> UTM Skudai, 81310 Johor, Malaysia. Tel : (6)07 - 5530370 Fax : (6)07 - 5530388 www.utm.my
 UNIVERSITI TEKNOLOGI MARA	<ul style="list-style-type: none"> <li>• Bachelor of Science Geomatic</li> <li>• Bachelor of Architecture</li> <li>• Bachelor's Degree In Civil Engineering</li> </ul>	<b>Universiti Teknologi MARA (UiTM)</b> 40450 Shah Alam, Selangor Darul Ehsan, Malaysia Tel : (6)03-55442000 www.uitm.edu.my
 <b>UPM</b> UNIVERSITI PUTRA MALAYSIA	<ul style="list-style-type: none"> <li>• Bachelor of Design (Architecture)</li> <li>• Bachelor Kejuruteraan (Awam)</li> </ul>	<b>Universiti Putra Malaysia</b> 43400 UPM Serdang Selangor Darul Ehsan Malaysia Tel : (6)03.8946.6000 Fax : (6)03.8948.7273 www.upm.edu.my

# HIGHER ACADEMIC PATH-

LIST OF UNIVERSITY	PROGRAMME	INFORMATION
 <p>UNIVERSITI KEBANGSAAN MALAYSIA <small>National University of Malaysia</small></p>	<ul style="list-style-type: none"> <li>• Bachelor of Science Architecture with Hons.</li> <li>• Bachelor of Civil Engineering (Environment) with Honours</li> <li>• Bachelor of Civil Engineering (Structural) with Honours</li> </ul>	<p><b>Universiti Kebangsaan Malaysia,</b> 43600 UKM, Bangi Selangor, Malaysia   Tel : (6)03 8921 5555   Fax : (6)03 8921 5555 <a href="http://www.ukm.my">www.ukm.my</a></p>
 <p>UNIVERSITI SAINS MALAYSIA</p>	<ul style="list-style-type: none"> <li>• Bachelor of Science (Housing, Building &amp; Planning)(Hons.)</li> </ul>	<p><b>Universiti Sains Malaysia,</b> 11800 USM Pulau Pinang Malaysia Tel : (6)04-653 3888 Fax : (6)04-658 9666 <a href="http://www.usm.my">www.usm.my</a></p>
 <p>UNIVERSITI MALAYA <small>KUALA LUMPUR</small></p>	<ul style="list-style-type: none"> <li>• Bachelor of Science Architecture</li> </ul>	<p><b>University of Malaya,</b> 50603 Kuala Lumpur, MALAYSIA Tel : (6) 03-7967 7022/3273 Fax : (6)03-7956 0027 <a href="http://www.um.edu.my">www.um.edu.my</a></p>
 <p>الجامعة الإسلامية العالمية ماليزيا INTERNATIONAL ISLAMIC UNIVERSITY MALAYSIA</p>	<ul style="list-style-type: none"> <li>• Bachelor of Science in Architectural Studies (Hons)</li> </ul>	<p><b>International Islamic University Malaysia,</b> P.O. Box 10, 50728 Kuala Lumpur Tel : (6) 036196 4000 Fax: (6) 036196 4053 <a href="http://www.iiu.edu.my">www.iiu.edu.my</a></p>

# DEPT OF MATHEMATICS, SCIENCE



## Introduction

The Department of Mathematics, Science & Computer which is also known as JMSK is an academic supporting department. It is responsible for the B code courses in three different fields that are Mathematics, Science and Computer. Besides, it also performs the academic supporting tasks (administration) in PMM.

This department was set up in November 2002 and is currently running with 31 lecturers, one laboratory assistant, one computer technician and one operational assistant.

JMSK is managed by the head of department ; supported by three (3) head of courses of Mathematics, Science and Computer. These head of courses are responsible in monitoring staffs under their supervisions in order to ensure the learning and teaching implementations run effectively. Besides, JMSK also managed a Pre Diploma Science programme which is supervised by a Head of Programme.

This department is equipped with computer laboratories, science laboratories, Technology Enabled Collaborative Classroom (TECC), meeting room, discussion room, prayer room and R & R corner.

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# FACILITIES



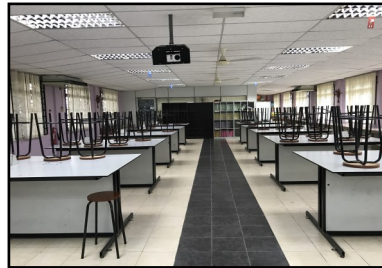
**TECC**



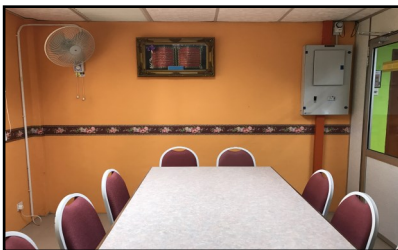
**Computer Laboratory**



**Classroom**



**Science Laboratory**



**Discussion Room**



**Lecturer Meeting Room**



**Prayer Room**



**Gazebo**



## SYNOPSIS & COURSE LEARNING

SEMESTER	COURSE	CREDIT	SYNOPSIS	CLO
1	DBC20012	2	<p>COMPUTER APPLICATION exposes students to different packages of applications software such as word processor, spreadsheet, presentation, project management, internet security and digital etiquette. This course mainly emphasize on the practical aspects of using applications software and awareness in digital world activity. Students will develop teamwork and leadership skills to present ideas and organize project. Students are able to use the information and technology skill attained in future.</p>	<p>Upon completion of this course, students should be able to:</p> <p>CLO1 : Display the ability to apply application software in office environment ( P3 , CLS 4 )</p> <p>CLO2 : Perform inquisitive mind to develop lifelong learning skills in information and technology skills ( A5 , CLS 3c )</p> <p>CLO3 : Apply information and technology skills in office environment ( C3 , CLS 3b )</p>

# DEPARTMENT OF GENERAL



## Introduction

The General Studies Department strives to produce excellent students in both cognitive and spiritual faculties. For that end, the department provides courses that complement the programmes offered by the main departments.

The English courses prepare the students with the essential knowledge and skills in communication to meet the challenges in their future workplace. Apart from that, students are also nurtured with the teachings of Islam, moral values and the knowledge of Islamic civilization. In addition, Arabic Language and Mandarin courses are currently offered as an elective subject for the Tourism and Hospitality Department's students.

This department comprises the Head of Department, together with two Heads of Course and also lecturers from the English Language Unit and the Islamic Education and Moral Studies Unit. The English Language Unit consists of 22 lecturers while the Islamic Education and Moral Studies unit has a total number of 20 lecturers. Furthermore, the department has two language laboratories that are equipped with the necessary peripherals to enhance the languages learning and teaching sessions.

Lastly, it is with high expectation that this Programme Handbook will enlighten the students regarding the courses offered by the Department of General Studies, Politeknik Merlimau.

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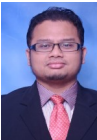



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# SYNOPSIS & COURSE LEARNING

SEMESTER	COURSE	CREDIT	SYNOPSIS	CLO
1	Penghayatan Etika dan Peradaban MPU21032	2	PENGHAYATAN ETIKA DAN PERADABAN ini menjelaskan tentang konsep etika daripada perspektif peradaban yang berbeza. Ia bertujuan bagi mengenal pasti sistem, tahap perkembangan, kemajuan dan kebudayaan merentas bangsa dalam mengukuhkan kesepaduan sosial. Selain itu, perbincangan dan perbahasan berkaitan isu-isu kontemporari dalam aspek ekonomi, politik, sosial, budaya dan alam sekitar daripada perspektif etika dan peradaban dapat melahirkan pelajar yang bermoral dan profesional. Penerapan amalan pendidikan berimpak tinggi (HIEPs) yang bersesuaian digunakan dalam penyampaian kursus ini.	<p>CLO1 : membentangkan konsep etika dan peradaban dalam kepelbagaian tamadun. ( A2 , CLS 5 )</p> <p>CLO2 : menerangkan sistem, tahap perkembangan, kesepaduan sosial dan kebudayaan merentas bangsa di Malaysia. ( A2 , CLS 5 )</p> <p>CLO3 : mencadangkan sikap yang positif terhadap isu dan cabaran kontemporari dari perspektif etika dan peradaban. ( A3 , CLS 4 )</p>
	Communicative English 1 DUE10012	2	COMMUNICATIVE ENGLISH 1 focuses on developing students' speaking skills to enable them to communicate effectively and confidently in group discussions and in a variety of social interactions. It is designed to provide students with appropriate reading skills to comprehend a variety of texts. The students are equipped with effective presentation skills as a preparation for academic and work purposes.	<p>CLO1 : Participate in a discussion using effective communication and social skills to reach an amicable conclusion by accommodating differing views and opinions ( A3 , CLS 3b )</p> <p>CLO2 : Demonstrate awareness of values and opinions embedded in texts on current issues ( A3 , CLS 3b )</p> <p>CLO3 : Present a topic of interest that carries identifiable values coherently using effective verbal and nonverbal communication skills ( A2 , CLS 4 )</p>

## SYNOPSIS & COURSE LEARNING

SEMESTER	COURSE	CREDIT	SYNOPSIS	CLO
2	Pelancongan dan Hospitaliti dalam Islam* MPU23072	2	<p>PELANCONGAN DAN HOSPITALITI DALAM ISLAM memberi pengetahuan tentang konsep Islam sebagai al-Din dan seterusnya membincangkan konsep pelancongan dan hospitaliti mengikut perspektif Islam. Ia merangkumi penyediaan rumah penginapan, makanan, layanan terhadap tetamu dan hubungan alam sekitar dalam bidang pelancongan. Seterusnya membincangkan konsep asas kaedah fiqh, nilai-nilai kebersihan dan estetika Islam dalam bidang tersebut</p>	<p>CLO1 : Melaksanakan dengan yakin amalan Islam dalam kehidupan seharian ( A2 , CLS 4 )</p> <p>CLO2 : Menerangkan etika dan profesionalisme berkaitan pelancongan dan hospitaliti dalam Islam (A3 ,CLS 5 )</p> <p>CLO3 : Menghubungkan minda ingin tahu dengan prinsip syariah dalam bidang pelancongan dan hospitaliti menurut perspektif Islam ( A4 , CLS 4 )</p>
	Nilai Masyarakat Malaysia** MPU23042	2	<p>NILAI MASYARAKAT MALAYSIA membincangkan aspek sejarah pembentukan masyarakat, nilai-nilai agama, adat resam dan budaya masyarakat di Malaysia. Selain itu, pelajar dapat mempelajari tanggungjawab sebagai individu dan nilai perpaduan dalam kehidupan di samping cabarancabaran dalam membentuk masyarakat Malaysia</p>	<p>CLO1 : Membincangkan sejarah dan nilai dalam pembentukan masyarakat di Malaysia ( A2 , CLS 4 )</p> <p>CLO2 : Menerangkan etika dan profesionalisme terhadap konsep perpaduan bagi meningkatkan semangat patriotisme masyarakat Malaysia ( A3 , CLS 5 )</p> <p>CLO3 : Menghubungkan minda ingin tahu dengan cabarancabaran dalam membentuk masyarakat Malaysia ( A4 , CLS 4 )</p>

## SYNOPSIS & COURSE LEARNING

SEMESTER	COURSE	CREDIT	SYNOPSIS	CLO
3	Communicative English 2 DUE30022	2	COMMUNICATIVE ENGLISH 2 emphasises the skills required at the workplace to describe products or services as well as processes or procedures. This course will also enable students to make and reply to enquiries and complaints.	<p>CLO1 : Describe a product or service effectively by highlighting its features and characteristics that appeal to a specific audience ( A3 , CLS 3b )</p> <p>CLO2 : Describe processes, procedures and instructions clearly by highlighting information of concern ( A3 , CLS 4 )</p> <p>CLO3 : Demonstrate effective communication and social skills in handling enquiries and complaints amicably and professionally ( A3 , CLS 3b )</p>
5	Communicative English 3 DUE50032	2	COMMUNICATIVE ENGLISH 3 aims to develop the necessary skills in students to analyse and interpret graphs and charts from data collected as well as to apply the job hunting mechanics effectively in their related fields. Students will learn to gather data and present them through the use of graphs and charts. Students will also learn basics of job hunting mechanics which include using various job search strategies, making enquiries, and preparing relevant resumes and cover letters. The students will develop communication skills to introduce themselves, highlight their strengths and abilities, present ideas, express opinions and respond appropriately during job interviews.	<p>CLO1 : Present gathered data in graphs and charts effectively using appropriate language forms and functions ( A2 , CLS 3b )</p> <p>CLO2 : Prepare a high impact resume and a cover letter, highlighting competencies and strengths that meet employer's expectations ( A4 , CLS 4 )</p> <p>CLO3 : Demonstrate effective communication and social skills in handling job interviews confidently ( A3 , CLS 3b )</p>



## SYNOPSIS & COURSE LEARNING

SEMESTER	COURSE	CREDIT	SYNOPSIS	CLO
1	MPU22042	2	BAHASA KEBANGSAAN A menawarkan kemahiran berbahasa dari aspek mendengar, bertutur, membaca dan menulis sesuai dengan tahap intelek pelajar, serta meningkatkan kecekapan berbahasa dalam konteks rasmi dan tidak rasmi.	CLO1 : Menunjukkan cara berinteraksi yang baik dalam pelbagai situasi ( A3 , CLS 3b )  CLO2 : Menulis pelbagai jenis bentuk penulisan dengan jelas dan bersistematik ( A2 , CLS 3b )  CLO3 : Menunjukkan kaedah bertutur dalam komunikasi lisan dengan sebutan dan intonasi yang betul ( A3 , CLS 4 )

# UNIT OF SPORTS, CO CURRICULUM &

## Introduction

Unit of Sports, Co-curriculum and Cultural (USKK) Politeknik Merlimau is responsible for the planning, management and implementation of all activities regarding sports, co curriculum and cultural events in PMM. This unit comprises of three sub-unit, the sports, co-curriculum and also cultural. The activities are designed for every semester based on given schedule and academic calendar.

The sports sub unit is responsible for planning the implementation of sports activities for PMM students. In PMM the sports sub-unit is directly involved with the Polytechnic Sports Council (MSP) in conducting sports competitions among polytechnics students in other polytechnics in Malaysia.

For the learning and teaching activities, the Co-curriculum sub-unit plays an important role in coordinating, supervising, and monitoring the co-curriculum courses. The co-curriculum sub-unit offers 3 types of courses, the DRB1000, DRS2001 and DRK3002 that is compulsory for every student to enrol.

The cultural and heritage sub-unit is responsible for the management and organization of the implementation of arts and cultural programmes in PMM. This sub-unit also helps students and polytechnics in particular in the handling of protocol and etiquette such as convocation ceremony.

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En. Mohd Alif Al Bakri bin Abdullah Cultural & Heritage Officer	Ext : 1224 Email: alfred@pmm.edu.my
En. Zailani bin Siran Sports Officer	Ext : 1222 Email: zailani@pmm.edu.my
En Rashidi bin Ya'amat Operation Assistant	Ext : 1225 Email: rashidi@pmm.edu.my

# UNIT OF SPORTS, CO CURRICULUM



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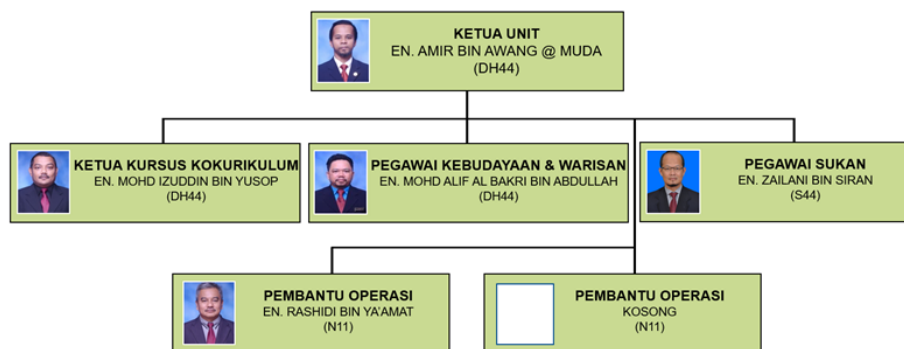


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## CARTA ORGANISASI UNIT SUKAN, KOKURIKULUM DAN KEBUDAYAAN POLITEKNIK MERLIMAU MELAKA 2020



# FACILITIES



**Basketball Court**



**Takraw Court**



**Tennis Court**



**Futsal Court**



**Rugby Field**



**Football Field**



**Petanque Field**



**Volleyball Court**

# FACILITIES



Music Studio



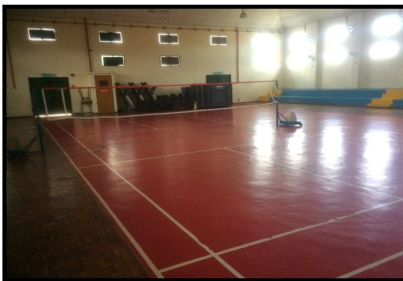
Music set



Squash Court



Table Tennis



Multi Purpose Court (Indoor)



Golf Green



Sport Centre



Multipurpose Court

# DEPT. OF STUDENT AFFAIR AND DEVELOP-

## Introduction

Department of Student Affair is entrusted for the students' activities and governance under two main sub-officers pertaining to Recruitment & Data and Welfare & Discipline. Thus, this department deals with managing students' registration, updating students' records, managing financial support for students, and also monitoring students' discipline and welfare.

### Activities of the Department :-

#### Recruitment & Data

- Managing students' registration
- Managing students' card (smartcard)
- Managing the record and statistic of student
- Managing recruitment - please log to [www.politeknik.edu.my](http://www.politeknik.edu.my)

#### Welfare & Discipline :-

- Managing students' welfare
- Managing financial aid and support such as students' study loans
- Managing vehicle pass for students
- Monitoring students discipline
- Managing Student representative committee

CONTACT PERSON	CONTACT NO
Ts. Zan Aizuwan Bin Zainal Abidin Head of Department	Ext : 1180 Email: zanaizuwan@pmm.edu.my
Pn. Azrina Binti Mohamad Sabiri Students Affair Officer (Recruitment & Data)	Ext : 1181 Email: azrina@pmm.edu.my
En Mohd Shafie Bin Osman Students Affair Officer (Welfare & Discipline)	Ext : 1184 Email: mohdshafie@pmm.edu.my
En Mohd Izwan Bin Md. Pojan Students Affair Officer (Registration)	Ext : 1183 Email: mohdizwan@pmm.edu.my
Pn Masitah Yaakub Scholarship Officer	Ext : 1187 Email: masitah@pmm.edu.my

# UNIT OF EXAMINATION

## Introduction

Examination Unit is responsible to coordinate and to handle activities regarding final examination and certification. The unit is fully supported by all departments to fulfil the responsibilities given. Examination Officer is responsible to monitor the whole examination process of polytechnic while Examination Coordinator is to manage things regarding examination for their respective departments. Other than that, Examination Unit also cooperate in organising workshops related to examination such as Assessments and Vetting Workshop which is organised every semester in order to produce high quality examination questions to be applied in the Final Examination of Politeknik KPT.

The unit is led by the Head of Unit who is responsible to coordinate and facilitate the management of the process of assessment and examination. The Head of Unit is supported by two Examination Officers whom one is in charge of the Records, Data and Certifications and the other is in charge in Management, Assessment and Bank Rate question :-

Activities carried out by the Examination Unit

- Preparing examination papers
- Conducting the final examination
- Processing the results of assessments
- Certification and Student Excellence Award
- Enforcement of assessment rules
- Administrating the Examination Unit

CONTACT PERSON	CONTACT NO
Zaidah Binti Abd Umar Head of Unit	Ext :1040 Email : zaidah@pmm.edu.my
Dewi Muhiani binti Tumiran Examination Officer (Records & Certification)	Ext :1041 Email : dewimuhuani@pmm.edu.my
Norarsaliana binti Arbain Examination Officer (Assessment Management)	Ext :1042 Email : norarsaliana@pmm.edu.my



# UNIT OF TRAINING & CONTINUING

## Introduction

The Unit of Training and Continuing Education (ULPL) is a unit under the office of Deputy Director of Academic Support, Politeknik Merlimau. The unit is responsible for the re-skilling and up-skilling of human capital of Politeknik Merlimau and also for private sector or other government departments / agencies.

The main activities of this unit are to:

1. manage training or courses for staffs.
2. manage part-time programme (*Kursus Secara Sambilan — KSS*) as to provide opportunities for those who want to pursue their diploma whilst working.
3. implement live long training program. The program offers opportunities for private sector or other government departments / agencies to develop their human capital through training and education resources in polytechnic with affordable rates.
4. manage and coordinate the use of polytechnic training facilities for private sector or other government departments / agencies.

CONTACT PERSON	CONTACT NO
Suhana binti Sabran Head of Unit	Ext :1150 Email : suhanasabran@pmm.edu.my
Hazreen bin Othman Training & Continuing Education Officer	Ext : 1151 Email : hazreen@pmm.edu.my





# UNIT OF LIBRARY

## Introduction

The Library Unit has been established since 2002. The objectives are to:

1. Become the centre of excellence for information and referral centre
2. Support PMM in producing semi-professional, knowledgeable workforce
3. Develop, document and maintain the information sources for the requirements of teaching and learning by:
  - a. using the world standard cataloguing classification (Library of Congress Classification Outlines)
  - b. using the new technology of cataloguing system (WEBOPAC) and electronic resources
  - c. digitizing the documents related to learning such as examination paper, bulletin etc.
4. Provide and manage information services and conducive library facilities such as:
  - a. Open shelf Collection
  - b. Reference Collection
  - c. Serial Collections
  - d. Examination paper Collection

CONTACT PERSON	CONTACT NO
Norshazreen Binti Yunos Librarian	Ext :1121 Email : norshazreen@pmm.edu.my
Rominah Binti Ghani Assistant librarian	Ext :1122 Email : rominah@pmm.edu.my



# UNIT OF PSYCHOLOGY MANAGEMENT

## Introduction

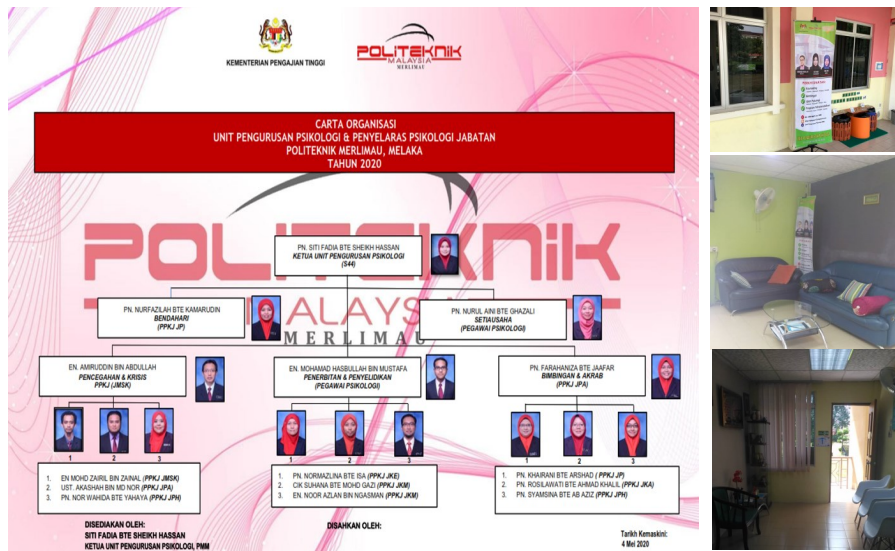
Psychology Management Unit Politeknik Melimau, Melaka is an academic support unit which works in the development and soft skills for both students and staff.

Currently, Management Psychology comprises 3 Psychology Officer and is one unit under the supervision of Head of the Student Affairs Department and the Deputy Director (Academic Support).

The goal of this unit is to help the student progress toward academic excellence, social, personal, spiritual and career; planning, implementation, evaluation and control of Psychology and Counseling Services Program effectively at the Polytechnic.

What Is Counseling? Counseling is a face to face relationship between normal individuals to understand themselves and the situation, using potential by utilizing the self, family, religion, society and religion also learn how to deal with problems in meeting their needs today and tomorrow.

Counseling Ethics Code is to respect client privacy and confidentiality of information.



# UNIT OF RESEARCH AND IN-

## Introduction

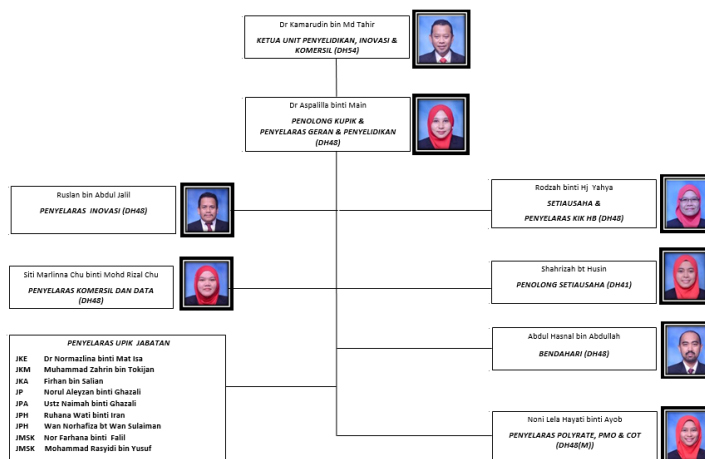
Research Unit, Innovation and Commercial (UPIK) created by the system of Polytechnic Education Department, Ministry of Higher Education to inculcate the culture of research at the polytechnic. UPIK plan an important role as a centre of coordination of research, innovation and commercial lecturers and staff. UPIK also serves as a central collection and scientific writing reference material, material innovations and research institutions, zones, national and international.

The objectives of the unit are to ;

1. become the centre of research, innovation and commercialization activities.
2. coordinate and collaborate with industries and agencies the affairs pertaining to Research & Development (R&D), commercialization and innovation.
3. become the centre of information and data management related to the students' as well as lecturers' products/projects, innovations and commercialisation at polytechnic level.
4. plan, manage and monitor the implementation and data gathering with regard to R&D, educational research and publication.



### CARTA ORGANISASI UNIT PENELITIAN, INOVASI & KOMERSIL POLITEKNIK MERLIMAU, MELAKA.



# UNIT OF INDUSTRIAL LIAISON &

## Introduction

Industry Training is a major component of the learning curriculum at polytechnic. Students at diploma level must go through 20 weeks of internship training prior to graduation. The course covers a total of 10 credit hours inclusive of hands work, presentation, oral feedback session and report writing. During the training, students will have the opportunity to gain knowledge and experience on multiple discipline which include engineering, management, account and safety procedure.

Industrial training provides an avenue for students to practice and apply both their knowledge and skills in real working environments. Thus the internship, student should be able to achieve the following objective;

- Perform hands-n task, usage of tools and equipment, adapt a variety of technologies, apply the knowledge gained to perform task, show development in knowledge and skills and think creatively and critically.
- Ability to acquire and understand information, carry out instruction, analyze linear and non-linear information , shows appropriate non-verbal communication, communicate with employees at all levels and have basic negotiation skills.
- Show positive personality traits, participate actively as a members of the team, carry out task in appropriate situation and build and maintain good relationship.
- Comply with the policies and rules of the organization, job procedures and safety and health regulations.
- Report handed-in on time and verified by the supervisor, work independent with minimum supervision, attendance, punctuality and solve problem by taking right action.
- Present ideas and views and task reporting.



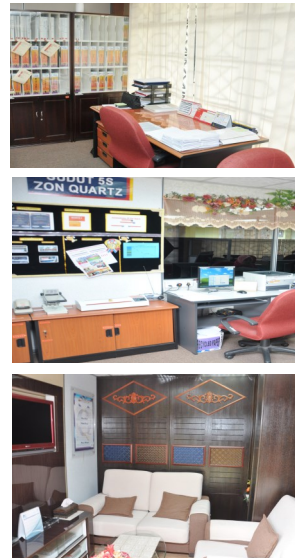
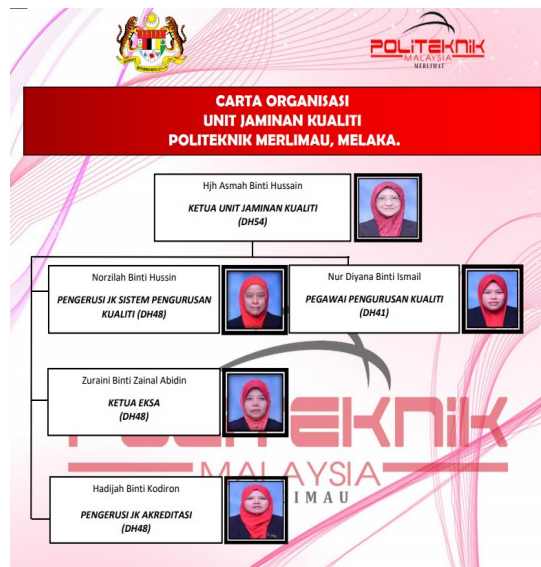
# UNIT OF QUALITY ASSUR-

## Introduction

Quality Assurance Unit is responsible for planning, implementing and monitoring the effectiveness of the programs related to the quality management system, in addition to being a coordinator (the coordinator) to officials in the department and the quality of the unit. This unit is under the responsibility of the Quality Manager and Deputy Director (Academic).

To further enhance the quality management system in PMM, it's run by two (2) weight of the Working Committee on Quality (JKKQ) chaired by the Quality Manager and comprises all Heads of Department and Head of Unit, while the Secretariat Quality (UQ), chaired by the Chief Executive Officer quality acting as the coordinator of the quality Officer and Administration Department. Both the operator is responsible for applying the values of quality to all citizens PMM through activities that have been planned.

The objective of this unit is to coordinate and implement a quality management system to strengthen the role of citizens PMM is more committed to the continuation of organizational excellence. The main task of the unit is to plan, implement and monitor the effectiveness of programs related to quality management for the excellent work culture and implement continuous improvement practices towards realizing the vision, mission and quality policy PMM. In addition, it is also responsible for coordinating the implementation of quality systems in PMM.



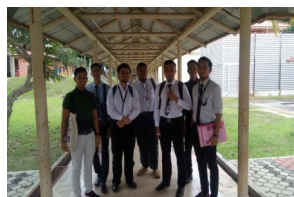
# UNIT OF CISEC

## Introduction

Establishment of the Corporate Industrial Services & Employability Center (CISEC) in polytechnics as an initiative towards stronger polytechnic and industrial relations. CISEC will be the one-stop center in meeting the needs of the industry interested in working with Polytechnic especially for commercialization projects and the management of facilities or consultancy services. Through CISEC, the process of matching workforce needs in the industry with the job search of polytechnic graduates is expected to be implemented more efficiently and systematically.

The CISEC was set up in July 2010 to support one of the Polytechnic Transformation agenda that enhances the marketability of polytechnic graduates. Therefore, CISEC will be the intermediary of polytechnics and industry in coordinating career development and graduate marketing programs through joint ownership and accountability, governance, student industrial training or training needs.

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Azuan Binti Alias CISEC Officer	Ext : 1163 Email: azuan@pmm.edu.my





# UNIT OF KAMSIS

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## Introduction

Unit Kamsis role is to manage the placement of students. This unit is placed under the Student Affair Department. It is headed by a Assistant Manager Hostels, Senior Supervisor, four Hostel Supervisor and thirteen Warden (total of warden should be twenty eight).

Merlimau Polytechnic Hostel has six blocks of four-storey building that can accommodate a total of 1404 student with each building about 234 students. The capacity of each blocks for male and female student may change following application for each sessions.

## FACILITIES PROVIDED

Kamsis provide complete facilities such as mattresses, pillows, beds, wardrobes, tables and chairs, curtains, bookshelves and so on. Other facilities include:

- a) Study room;
- b) Common Room is equipped with television broadcasts Njoi;
- c) In-room ironing;
- d) washing machine in every level;
- e) Field and playground;
- f) The cafeteria operates from 7 am to 11 pm;
- g) Islamic Center;
- h) Internet (wifi); and
- i) Ease of filter machine hot / cold water in every block.

## APPLICATION CONDITIONS KAMSIS RANKED

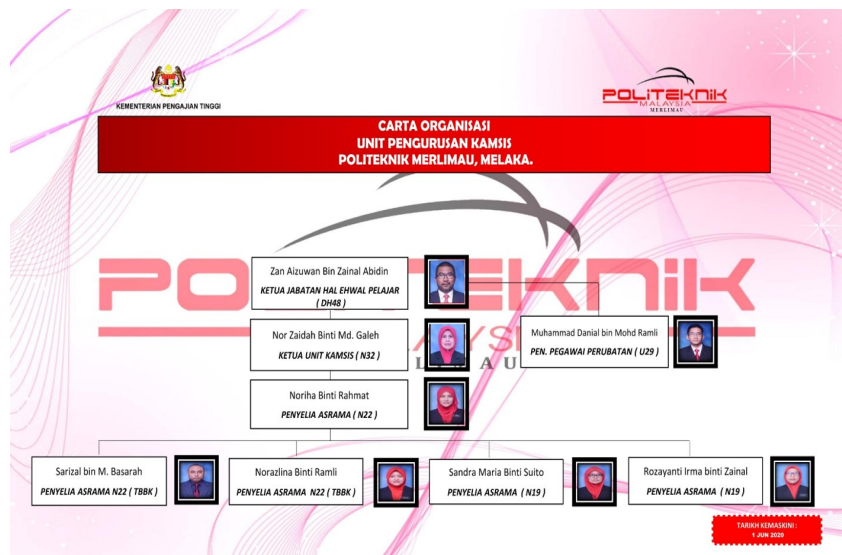
- 1) Applications can be made online via the Student Information Management System (SPMP) in PMM portal.
- 2) Completed forms that have been submitted online must also be printed and sent to the Office of Management Kamsis before the closing date, together with other supporting documents such as:
  - i. salary slip / income verification letter that was approved by the headman or officer of the Management and Professional Group;
  - ii. health report that was confirmed by a physician for students who have serious health problems; and
  - iii. Death Certificate for orphans.

# UNIT OF KAMSIS

## SELECTION CRITERIA FOR STUDENTS OF KAMSIS POLITEKNIK MERLIMAU

Here are the selection criteria's for the Kamsis application:

- Salary and dependents of parents / guardians;
- Orphans;
- Discipline;
- Activities participated in Kamsis / Department;
- Distance home to the Polytechnic;
- Health problems;
- Form complete and the information is correct; and
- On availability





# UNIT OF ENTREPRENEURIAL

## Introduction

The entrepreneurship unit supports students, alumni, small business and researchers to promote the creation of new businesses in industrial, technological, and social services.

The unit aims to promote the created businesses to be innovative, technology-based, with capacity to grow and commitment to create high-quality jobs in the region. It also promotes self-employment of young graduates and educate them in starting a new business with a proper management.

The Entrepreneurship Unit of Politeknik Merlimau is located at Ground Floor of Commerce Department and open to public every working days from 8.30am to 5.30pm. The main objectives of the entrepreneurship unit are:

- Cultivate entrepreneurial attitudes and skills among students from any field of education;
- Organize entrepreneurship activities among students accordingly;
- Coordinate the creation of start-up business among students
- Provide entrepreneurship facilities for students;
- Build networking with industries and agencies for student's business matching
- Involve professionals, entrepreneurs and agencies in the transmission of the entrepreneurial experience and as sponsors of activities that take place.



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