

(DHF) DIPLOMA IN
HOSPITALITY
SERVICES

POLITEKNIK MERLIMAU
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<https://www.pmm.edu.my>

06-2636687
06-2636678



PROGRAMME HANDBOOK

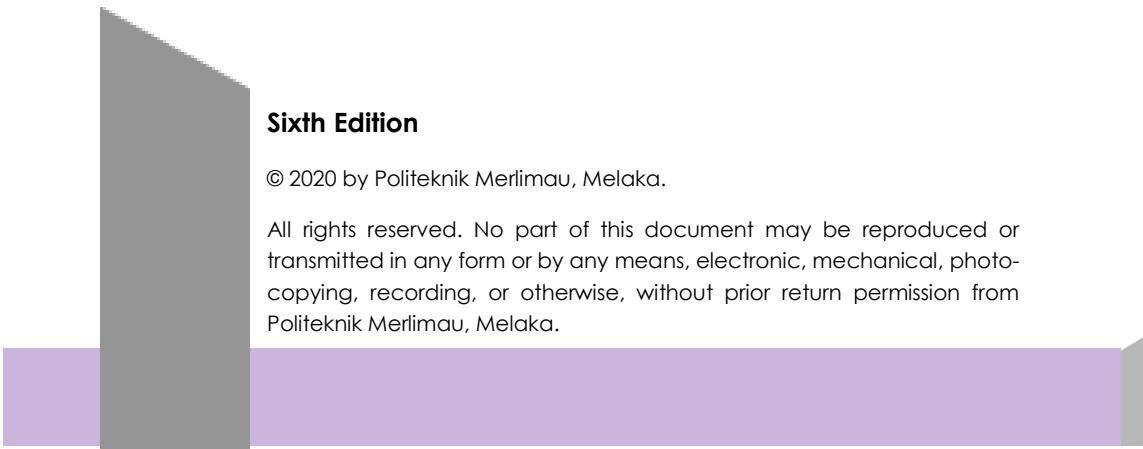
TOURISM & HOSPITALITY DEPARTMENT

POLITEKNIK
MERLIMAU

First Quality Environment (SST)
Certified Polytechnic

POLITEKNIK
MERLIMAU
ESTABLISHED: 2015





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
Department of Tourism and Hospitality
Politeknik Merlimau, Melaka

INTRODUCTION

Politeknik Merlimau (PMM) is the 14th 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



VISSION

To Be the
Leading-Edge
TVET Institution



TAG LINE

Expertise For
Excellence, X4X

- 
- ## MISSION
1. To develop holistic, entrepreneurial and balanced TVET graduates through dynamic education in-line with the current Industrial Revolution.
 2. To capitalise on smart partnership with stakeholders.
 3. To empower communities through life-long learning, research and innovation.

MANAGEMENT ORGANISATION



OUTCOME BASED EDUCATION

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 Education (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.

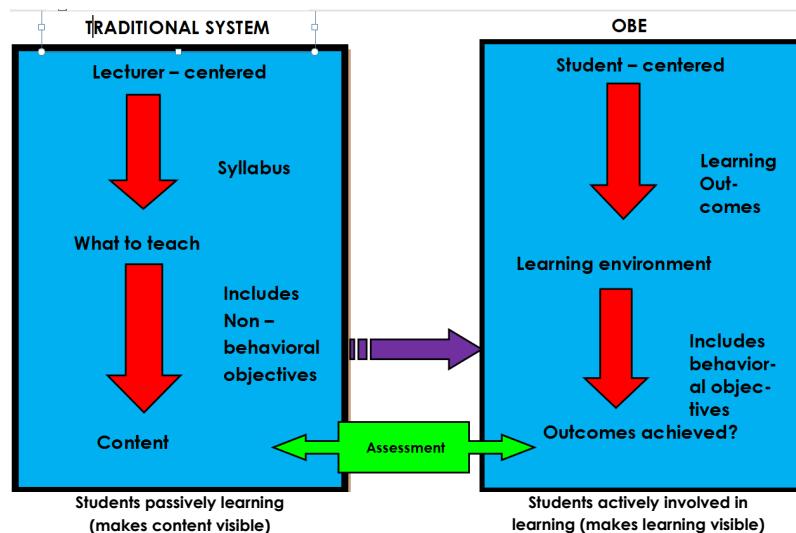
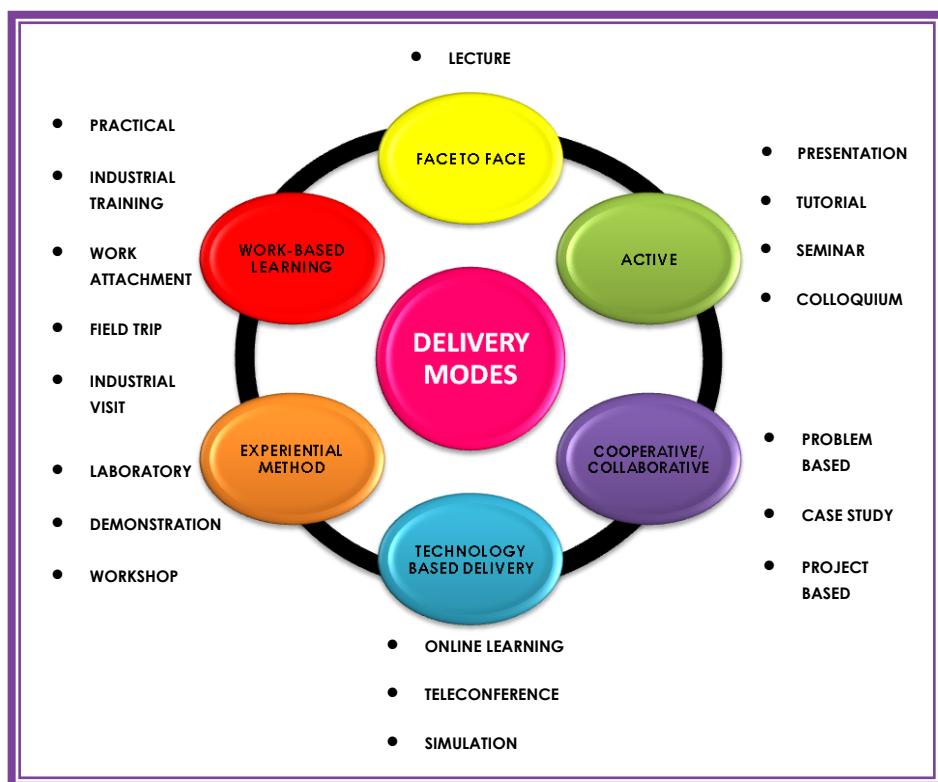


Figure 5.1: A Paradigm Shift for Educational System

OUTCOME BASED EDUCATION

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 EDUCATION

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 .

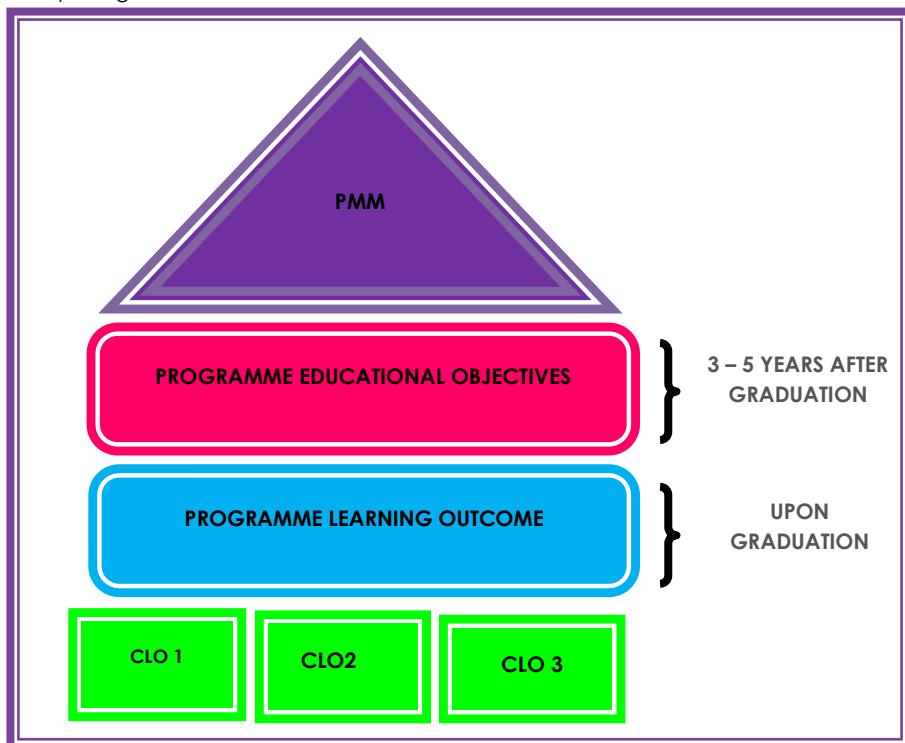


Figure 5.3 : OBE Educational Framework

OUTCOME BASED EDUCATION

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
Level 4 DIPLOMA	Learners will have a broad knowledge of the general theories, principles and methodologies of skills in a focused area of study/ discipline enabling them to undertake further studies leading to a career path in technical, professional or management fields. Learners express interest in pursuing further education. Learners will have a commitment for sustainable ethical behavior and express an appreciation of national aspirations within global perspectives	Demonstrate systematic comprehension (understanding) of complex and theoretical knowledge and skills to undertake various tasks/routine and non-routine tasks/study within afield/ discipline.	Identity, 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.	Practical skills	Interpersonal and Communication Skills	Digital and Numeracy Skills	Leadership, Autonomy and Responsibility	Personal and entrepreneurial skills

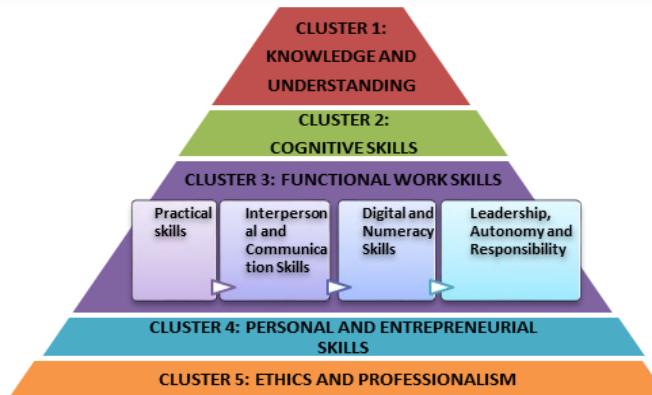


Figure 5.4 :Competency Domain to be applied in MQA Outcomes
(Learning Outcomes, LO)

OUTCOME BASED EDUCATION

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.

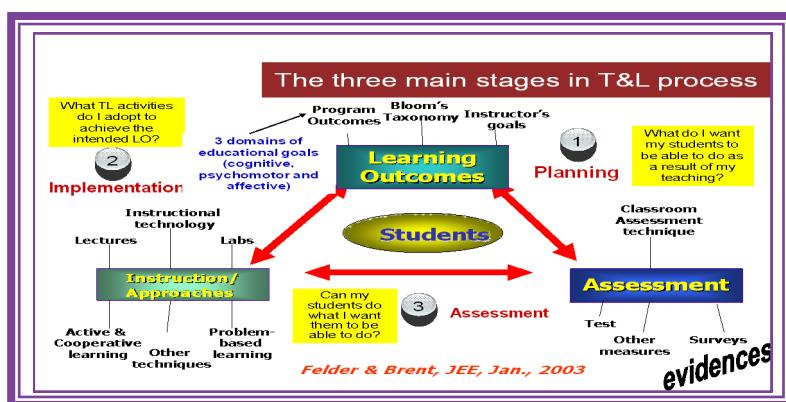


Figure 5.5 : Three Main Stage in Learning and Teaching Process

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.

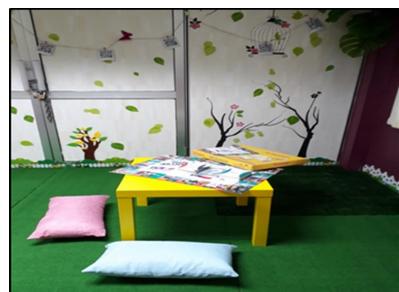
OBJECTIVE

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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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 FOODSERVICE HAL-

Programme Information

Introduction

Diploma in Foodservice Halal Practice focuses towards the development of knowledge and the implementation of halal elements in foodservice operations and management. This educational programme is developed based on the foodservice industry body of knowledge and competency standards for polytechnic graduates. Halal Foodservice is a discipline of study which requires the graduates to be able to demonstrate knowledge, understanding and abilities in providing excellent food services as well as ensuring halal practices are incorporated in the whole process of foodservice and food production. The industry requires interdisciplinary academic knowledge and competencies such as foodservice fundamentals, hotel operations, catering services and other related foodservice competencies are delivered based on halal principles. Diploma in Foodservice Halal Practice is a three-year full-time programme comprising of six semesters coursework with one semester of industrial training. Students are prepared for their future role in the economy by building a solid foundation in hospitality industrial knowledge and essential skills related to the diversity field of halal foodservice industry.

Synopsis

Diploma in Foodservice Halal Practice is designed to introduce students to halal practices in foodservice industry. The programme prepares the students to a broader understanding of halal foodservice industry and required competencies for halal studies. This programme offers courses such as customer service for tourism and hospitality, introduction to halal food industry, halal assurance system, best practices in halal food production, foodservice sanitation, nutrition in foodservice, theory of food, food science, basic eastern and western cookery, food and beverage service, menu planning and design, baking and pastry, food law and legal aspect, commercial foodservice operations and food and beverage cost control.



DIPLOMA IN FOODSERVICE HAL-

Job Prospects

Diploma in Foodservice Halal Practice provides students with integrated knowledge and supervisory skills or management role within the halal foodservice industry. They will also be able to apply for jobs in the halal food production, halal foodservice or halal food production sectors. There are numerous possible career paths such as:

- a. Food and Beverage Supervisor
- b. Food Retail Supervisor
- c. Restaurant Supervisor
- d. Entrepreneur in Foodservice Industry
- e. Executive in Foodservice Industry
- f. Foodservice Personnel
- g. Food and Beverage Quality Assurance Personnel
- h. Halal Executive
- i. Halal Supervisor
- j. Halal Food Entrepreneur

DIPLOMA IN FOODSERVICE HALAL PRACTICE

Vision

To be the Leading-Edge TVET Institution

Mission

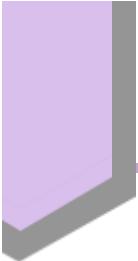
- a. To provide wide access to quality and recognized TVET programmes
- b. To empower communities through lifelong learning
- c. To develop holistic, entrepreneurial and balanced graduates
- d. To capitalise on smart partnership with stakeholders

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 potential and the programme aims to foster responsible and accountability Foodservice Executive to support the country aspiration of becoming a world class tourist and cultural destination



DIPLOMA IN FOODSERVICE HALAL PRACTICE

Programme Educational Objectives (PEO)

The Diploma in Foodservice Halal Practice programme will produce semi-professional who are :

PEO1: Foodservice Executives who apply fundamental knowledge, understanding and operational principles through halal practice in providing solution for foodservice issues and challenges

PEO2: Foodservice Executives who apply a specific level of practical skills, procedures, digital applications and numerical data to perform related tasks in foodservice operations

PEO3: Foodservice 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 halal foodservice operations

PEO4: Foodservice Executives who enterprisingly acquired new knowledge and entrepreneurial skills for career advancement and complying with organizational and professional ethics in work and social environment

DIPLOMA IN FOODSERVICE

Programme Learning Outcomes (PLO)

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

- PLO1: Apply knowledge of foodservice and halal practice in operating and managing foodservice operation
- PLO2: Analyse issues and challenges in assisting and providing appropriate solution for foodservice operation
- PLO3: Perform skills in the foodservice operation
- PLO4: Demonstrate effective communication and interaction skills to an individual or as a team member
- PLO5: Display the ability to use digital application and interpret numerical data in related tasks
- PLO6: Demonstrate leadership, autonomy and responsibility by taking alternate role either as a leader or member of a diverse team
- PLO7: Demonstrate entrepreneurial and good managerial skill in society
- PLO8: Integrate professionalism, positive attitudes and values in engaging with society and stakeholders

PROGRAMME STRUCTURE

COMPONENTS	COURSE CODE	COURSE	CONTACT			CREDIT
			L	P	T	
SEMESTER 1						
Compulsory	MPU21032	Penghayatan Etika dan Peradaban	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	DTF10093	Introduction to Halal Foodservice Industry	3	0	0	3
	DTF10102	Foodservice Sanitation	2	0	0	2
Elective		Elective				2
TOTAL			17			
SEMESTER 2						
Compulsory	MPU23072	Pelancongan dan Hospitaliti Dalam Islam*	1	0	2	2
	MPU23042	Nilai Masyarakat Malaysia**				
	MPU24XX1	Kelab/Persatuan	0	2	0	1
	MPU24XX1	Unit Beruniform 2				
Common	DTM10203	Customer Service for Tourism and	2	2	0	3
Discipline Core	DTC10093	Theory of Food	3	0	0	3
	DTF20113	Food Science	1	4	0	3
	DTF20124	Basic Eastern and Western Cookery	0	8	0	4
TOTAL			16			
SEMESTER 3						
Compulsory	DUE30022	Communicative English 2	1	0	2	2
Common	DTM50153	ourism and Hospitality Marketing	2	2	0	3
Discipline Core	DTF30052	Menu Planning and Design	1	2	0	2
	DTA20093	Food and Beverage Service	1	4	0	3
	DTF30143	Best Practices for Halal Food Production	2	2	0	3
	DTC20104	Baking and Pastry	0	8	0	4
TOTAL			17			
SEMESTER 4						
Compulsory	MPU22012	Entrepreneurship	1	0	2	2
Common Core	DTF40072	Muslim Friendly Hospitality Practice	1	2	0	2
	DTM40123	Principles of Accounting for Tourism and Hospitality	2	0	2	3
Discipline Core	DTF40133	Food and Beverage Cost Control	2	0	2	3
	DTF40153	Nutrition for Foodservice	3	0	0	3
TOTAL			17			

PROGRAMME STRUCTURE

COMPONENTS	COURSE CODE	COURSE	CONTACT			CREDIT
			L	P	T	
SEMESTER 5						
Compulsory	DUE50032	Communicative English 3	1	0	2	2
Common	DUG30023	Green Technology Compliance	2	0	2	3
Discipline Core	DTF50173	Food Law and Regulations	3	0	0	3
	DTF50184	Halal Assurance System	2	4	0	4
	DTF50063	Design and Layout for Foodservice	1	4	0	3
	DTA40124	Hospitality Project	1	6	0	4
	TOTAL			19		
SEMESTER 6						
Industrial Training	DUT60019	Industrial Training	0	0	0	9
TOTAL			9			
TOTAL CREDIT VALUE			95			

	Total Credit	%
i. (a) Compulsory	14	15%
(b) Compulsory (Bahasa Kebangsaan A) ^b	2 ^c	0%
ii. Common Core	19	20%
iii. Discipline Core	51	54%
iv. Specialization	0	0%
Total Credit	84	
v. (a) Electives	2	2%
(b) Free Electives ^a	2 ^c	0%
vi. Industrial Training	9	9%
Grand Total Credit	95	100%

	Total Hours	%
i. Lecture	35	37%
ii. Practical	56	59%
iii. Tutorial	4	4%
Total Contact Hours	95	100%

Legend:
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

^aFor 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 Persekutuan & Kolej Kejuruteraan Free Elective Guidelines.
 - *MPU22042 Bahasa Kebangsaan A is COMPULSORY for students who did not attain credit in Bahasa Melayu at Sijil Pelajaran Malaysia (SPM) level and will contribute towards students' CGPA.
 - 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
 - CLS3 : Practical Skills
 - CLS3a : Interpersonal & Communication Skills
 - CLS3c : Digital & Numeracy Skills
 - CLS3d : Leadership, Autonomy & Responsibility
 - CLS3e : Entrepreneurial & Entrepreneurial Skills
 - CLS5 : Ethics & Professionalism

SYNOPSIS & COURSE LEARNING

SEMESTER	COURSE	CREDIT	SYNOPSIS	CLO
1	DIF10093 INTRODUCTION TO HALAL FOODSERVICE INDUSTRY	3	<p>INTRODUCTION TO HALAL FOODSERVICE INDUSTRY course is developed to give exposure the basic knowledge of halal based on Sharīah law, the halal concept in foodservice industry, halal practices applied by the industry, Malaysia halal certification scheme implementation and the related agencies involved in the halal industry development in Malaysia. The course also discusses the increasing demand in domestic and global halal market. Students are exposed to halal awareness and implementation of halal food issues and challenges in foodservice industry.</p>	<p>Upon completion of this course, students should be able to:</p> <p>CLO1 : Describe the concepts and fundamentals of halal and haram practice in food service industry (C1 , PLO 1)</p> <p>CLO2 : Explain the concept of halal food industry and roles or related agencies and event that enforce to halal policy(C2 , PLO 1)</p> <p>CLO3 : Discuss the awareness and implementation of halal practices effectively towards consumerism issues and challenges in halal food-service industry (A2 , PLO 4)</p>
	DIF10102 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> <p>CLO1 : explain the importance and key elements of food sanitation in foodservice operation(C2 , PLO 1)</p> <p>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)</p> <p>CLO3 : propose proper sanitation methods to prevent contamination that causing food poisoning in foodservice production(A3 , PLO 8)</p>

SYNOPSIS & COURSE LEARNING

SEMESTER	COURSE	CREDIT	SYNOPSIS	CLO
1	FUNDAMENTALS OF TOURISM AND HOSPITALITY DTM10083	3	<p>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>	<p>Upon completion of this course, students should be able to:</p> <p>CLO1 : Identify fundamental components of tourism and hospitality from various perspectives (C1 , PLO 1)</p> <p>CLO2 : Recognize the roles of tourism and hospitality business, impact, current trends and future outlook for global tourism and hospitality(C2 , PLO 2)</p> <p>CLO3 : Discuss the career opportunities, issues and challenges in tourism and hospitality effectively (A2 , PLO 7)</p>
	OCCUPATIONAL SAFETY AND HEALTH DUW10012	2	<p>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>	<p>Upon completion of this course, students should be able to</p> <p>CLO1 : Explain briefly Occupational, Safety and Health (OSH) procedures, regulation and its compliance in Malaysia. (C2, CLS 1)</p> <p>CLO2 : Initiates incident hazards, risks and safe work practices in order to maintain health and safe work environment. (A3, CLS 5)</p> <p>CLO3 : Demonstrate communication skill in group to explain the factor that can lead to accident in workplace. (A3, CLS 3b)</p>

SYNOPSIS & COURSE LEARNING

SEMESTER	COURSE	CREDIT	SYNOPSIS	CLO
2	DIC10093 THEORY OF FOOD	3	<p>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 foodservice 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> <p>.</p>	<p>Upon completion of this course, students should be able to:</p> <p>CLO1 : explain knowledge related to culinary theory and concepts. (C2 , PLO 1)</p> <p>CLO2 : demonstrate knowledge and understanding of the functional food commodities and chemical processes as well as the nutritional content of food. (C3 , PLO 1)</p> <p>CLO3 : display competence in the oral presentation based on culinary theory and concepts. (A3 , PLO 4)</p>
	DIF2013 FOOD SCIENCE	3	<p>FOOD SCIENCE covers knowledge and the importance of food science concepts in food-service. Students are exposed to the knowledge of nature, properties and changes in food during storage and processing. Topics discussed will help to develop understanding in food allergen, preservation and food packaging. Students also have the opportunities to carry out sensory evaluation of products using survey panels or potential consumers.</p>	<p>Upon completion of this course, students should be able to:</p> <p>CLO1 :expose concepts of food science in foodservice industry practices (C3 , PLO 1)</p> <p>CLO2 :construct food products using suitable preservation and packaging methods in foodservice industry (P3 , PLO 3)</p> <p>CLO3 :demonstrate the responsibility to meet demands of quality products in foodservice industry (A3 , PLO 8)</p>

SYNOPSIS & COURSE LEARNING

SEMESTER	COURSE	CREDIT	SYNOPSIS	CLO
2	BASIC EASTERN AND WESTERN COOKERY DTF20124	4	<p>BASIC EASTERN AND WESTERN COOKERY is an introduction to eastern and western cookery preparation in the foodservice establishment. In this course, students will be exposed to the basic cooking techniques and skills in preparing, cooking and presenting a variety of commodity on eastern and western cuisine such as appetizers, soups, sauces, meat, poultry, fish, shellfish and also starches.</p>	<p>Upon completion of this course, students should be able to:</p> <p>CLO 1 : display the appropriate cooking techniques using a wide range of cooking styles and products(P2 , PLO 3)</p> <p>CLO 2 : make a complete course of dish consisting of starch, protein, sauce, vegetable and garnishing(P4 , PLO 3)</p> <p>CLO 3 : demonstrate managerial skills for kitchen operation (A3 , PLO 6)</p>
2	CUSTOMER SERVICE FOR TOURISM AND HOSPITALITY DTM10203	3	<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> <p>CLO1 :demonstrate knowledge related to the customer service in tourism and hospitality profession (C3 , PLO 1)</p> <p>CLO2 :displays effectively skill and techniques of ethic, social etiquette and handling customer complaints in customer service (P2 , PLO 3)</p> <p>CLO3 : present effectively communication skill of hospitality service culture in tourism and hospitality industry (A2 , PLO 4)</p>

SYNOPSIS & COURSE LEARNING

SEMESTER	COURSE	CREDIT	SYNOPSIS	CLO
3	DIM50153 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, student should be able to:</p> <ol style="list-style-type: none"> acquire accurate knowledge and understanding of the concepts of marketing, marketing mix, marketing information system, marketing research, marketing segmentation and marketing positioning in tourism and hospitality . (C3,PLO2) organize marketing plan and sales for tourism and hospitality (P4, PLO5) : develop entrepreneurial skill in social media marketing for tourism and hospitality products and services (A2,PLO7)
	DIR30143 BEST PRACTICES FOR HALAL FOOD PRODUCTION	3	<p>BEST PRACTICES FOR HALAL FOOD PRODUCTION brings student to experience the best halal approach in managing foodservice operation guided by various requirements from several agencies in Malaysia especially Department of Islamic Development Malaysia (JAKIM) without neglecting the Islamic Shariah law implementation. The topic will covers fundamental of halal food, important areas for halal compliance, legitimate ingredients, halal slaughtering practice, requirement standards to be apply and challenges encountered by halal food producer. Student will also be equipped with hands on skills through creating awareness programme, practicing serfu and organising event consist of slaughtering, processing, cooking and serving of halal food. Field trip will also enhance student knowledge towards the course</p>	<p>Upon completion of this course students should be able to:-</p> <ol style="list-style-type: none"> determine the best practice procedures for foodservice industry according to Malaysian halal certificate requirement (C4, PLO2) perform correct method of halal slaughtering and Islamic cleansing procedure as outlined by Shariah law (P4, PLO3) initiate halal awareness programme that can enhance community understanding towards halal service and product (A3, PLO7)

SYNOPSIS & COURSE LEARNING

SEMESTER	COURSE	CREDIT	SYNOPSIS	CLO
3	DTF30052 MENU PLANNING AND DESIGN	2	<p>MENU PLANNING AND DESIGN course covers fundamentals of menu planning that are essential in building a successful foodservice concept. The content focuses on the evolution of the menu which includes topics such as menu trends in the industry, performing market research and creating a market survey, nutrition and dietary guideline and menu planning. This course also includes financial aspects of menu planning such as performing a yield test, creating and writing standard recipes and recipe costing. Besides that, writing, designing and merchandising the eco-friendly menu are also taught in this course.</p>	<p>Upon completion of this course, students should be able to:-</p> <ol style="list-style-type: none"> 1. examine types of menu planning based on foodservice industry practices . (C3,PLO2) 2. analyze proper techniques and procedures to develop a menu based on requirement in foodservice operation (C4,PLO2) 3. construct marketing elements, financial aspect and nutrition requirements to be considered in menu planning (P4, PLO5)
	DTC20104 BAKING AND PASTRY	4	<p>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>	<p>At the end of the course, students should be able to:</p> <ol style="list-style-type: none"> 1. describe organization structure, roles and responsibilities of site personnel and construction team on site perform appropriate skills in producing basic pastry and bakery products accordingly. (P4, PLO3) 2. display a correct techniques in overcoming fault and causes of baking and pastry product (P4, PLO3) 3. demonstrate leadership skills in the bakery and pastry making (A3, PLO6)

SYNOPSIS & COURSE LEARNING

SEMESTER	COURSE	CREDIT	SYNOPSIS	CLO
3	DIA20093 FOOD AND BEVERAGE SERVICE	3	FOOD AND BEVERAGE SERVICE introduces students to the knowledge and skills in food and beverage department (F&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>Upon completing this course students should be able to:</p> <ol style="list-style-type: none"> 1. explain the fundamentals of food and beverage service (C2, PLO1) 2. perform skills in preparation and serving of guest (P4,PLO3) 3. practice Standard Operating Procedure in food and beverages service with positive attitude and good customer service (A2, PLO8)
4	DTM40123 PRINCIPLES OF ACCOUNTING FOR TOURISM AND HOSPITALITY	3	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>Upon completing this course students should be able to:</p> <ol style="list-style-type: none"> 1. discuss the concepts and principles for accounting based on the accounting standards in recording a tourism and hospitality business transaction (C2, PLO1) 2. manage ledger, trial balance, adjustment and financial statement according to a complete accounting cycle (C4,PLO2) 3. display digital and numerical application in preparing complete accounting standards (P3, PLO5)

SYNOPSIS & COURSE LEARNING

SEMESTER	COURSE	CREDIT	SYNOPSIS	CLO
4	DTF40164 COMMERCIAL FOODSERVICE OPERATIONS	4	<p>COMMERCIAL FOODSERVICE OPERATIONS cover the knowledge and skills of running various types of foodservice establishments. Students are exposed to menu planning and food production based on services and establishments. Topics discussed will help to develop skills and understanding in the operations of commercial food service with appropriate dine-in environment. Students have the opportunities to organize outdoor catering, run operations of the whole restaurant, and handle food court operation, buffet and fast food restaurant.</p>	<p>Upon completion of this course students will be able to:</p> <ol style="list-style-type: none"> 1. construct proper menus based on foodservice operation concept in an economical way (P3, PLO3) 2. perform operations of fine dining, catering services, buffet, food court, and fast food restaurant (P4, PLO3) 3. demonstrate sales promotion for different types of foodservice operations (A3, PLO7)
	DTF40153 NUTRITION FOR FOODSERVICE	3	<p>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>	<p>Upon completion of this course, the students should be able to:</p> <ol style="list-style-type: none"> 1. examine the importance of nutrients and their sources, functions and digestion in menu planning, and its relation to human (C3, PLO1) 2. determine product labelling on food packaging to align with consumer's recommended dietary intake . (C4, PLO2) 3. explain the needs of healthy conscious lifestyle among local community (A3, PLO8)

SYNOPSIS & COURSE LEARNING

SEMESTER	COURSE	CREDIT	SYNOPSIS	CLO
4	DTF40133 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, break-even 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"> 1. explain the attributes which support the understanding of food and beverage cost control in food operation accurately (C2, PLO1) 2. analyze menu for profitability and food costing in food and beverage operation to budget and forecast sales and revenue effectively (C4, PLO2) 3. perform sales report on the cost control attributes for food and beverage correctly (P4, PLO5)
4	DTF40072 MUSLIM FRIENDLY HOSPITALITY PRACTICE	2	<p>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, foodservice, 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>	<p>Upon completion of this course, the students should be able to:</p> <ol style="list-style-type: none"> 1. determine the key elements of Muslim Friendly Practice needed within tourism and hospitality environment (C4,PLO2) 2. display Muslim Friendly Practice in hospitality and tourism service according to requirement (P3,PLO3) 3. demonstrate Muslim Friendly Practice in hospitality and tourism service ethically (A3,PLO8)

SYNOPSIS & COURSE LEARNING

SEMESTER	COURSE	CREDIT	SYNOPSIS	CLO
4	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. , 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, student should be able to:</p> <ol style="list-style-type: none"> 1. 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) 2. document a complete report based on the project conducted that consisting of results, analysis, discussion and recommendations in proper format (C4, PLO2) 3. construct specific project that will benefit to the tourism and hospitality industry confidently (P3, PLO3)
5	DTF50063 DESIGN AND LAYOUT FOR FOODSERVICE FACILITIES	3	DESIGN AND LAYOUT FOR FOODSERVICE FACILITIES introduces all aspects in planning and designing a proper foodservice establishment. Students will be able to plan, apply basic design, execute space analysis and conduct pre-selection of equipment base on the environmental friendly in food-service industry.	<p>Upon completion of this course, students should be able to:</p> <ol style="list-style-type: none"> 1. : examine the importance principles in foodservice design and layout (C3, PLO1) 2. determine basic design and layout concept for a proper food-service establishment that could encounter any technical and maintenance problems (C4, PLO2) 3. sketch a design and layout of restaurant using proper selection criteria in foodservice organization (A3, PLO8)

SYNOPSIS & COURSE LEARNING

SEMESTER	COURSE	CREDIT	SYNOPSIS	CLO
5	DTF50173 FOOD LAW AND REGULATIONS	3	FOOD LAWS AND REGULATIONS covers basic concepts and applications of legal and trend issues in foodservice industry. Students are introduced to Malaysian legal system, laws, acts and policies relating to foodservice industry. In addition, this course also covers Halal Food Legal Control and related Fatwa. A case study in foodservice industry is evaluated to identify facts, legal issues and related laws applied. .	<p>Upon completion of this course, student should be able to:</p> <ol style="list-style-type: none"> 1. examine the main elements in Malaysian legal system (C3,PLO1) 2. classify the Food Law, Halal Food Legal Control and Fatwa in food-service industry . (C4, PLO2) 3. : explain the related law and regulations to handle legal issues in foodservice industry (A3, PLO8)
5	DTF50184 HALAL ASSURANCE SYSTEM	4	HALAL ASSURANCE SYSTEM enables students to learn more in depth on Malaysia halal certification, starting from the requirements of halal certification, Malaysian Standards pertaining to halal matters, the development of halal file, the quality control through Halal Assurance System (HAS), and the auditing process implementation as a part of quality control	<p>Upon completion of this course, students should be able to:</p> <ol style="list-style-type: none"> 1. manage halal assurance system according to JAKIM halal certification instructional modules (C4, PLO2) 2. construct halal assurance system establishment process through proper documentation and auditing process (P3,PLO3) 3. comply strictly with the halal certification requirements (A2, PLO8)

SYNOPSIS & COURSE LEARNING

SEMESTER	COURSE	CREDIT	SYNOPSIS	CLO
5	DUG30023 GREEN TECHNOLOGY COMPLIANCE	3	<p>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</p>	<p>Upon completion of this course, students should be able to:</p> <ol style="list-style-type: none"> 1. explain green fundamentals and practices of green technology (C3, CLS 2) 2. display green technology and practices concept in related areas within the industry in Malaysia (P4, CLS 3a) 3. demonstrate green economy and green culture challenges to implement green programmes (A3, CLS 3b)
6	DUI6019 INDUSTRIAL TRAINING	9	<p>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 work-</p>	<p>Upon completion of this course students should be able to:-</p> <ol style="list-style-type: none"> 1. perform duties in accordance with job requirements at the workplace(P4 ,CLS 3a) 2. display effective communication and social skills at the workplace (A5 ,CLS 3b) 3. integrate values, attitudes and professionalism effectively at the workplace (A4, CLS 5) 4. develop responsibility of leadership and teamwork at the workplace (A4, CLS 3d) 5. organize information management appropriately at the workplace (P4, CLS 3c) 6. integrate lifelong learning skills and entrepreneurial mind at the workplace (A4, CLS 4)

SYNOPSIS & COURSE LEARNING

SEMESTER	COURSE	CREDIT	SYNOPSIS	CLO
6	DUD10012 DESIGN THINKING	2	<p>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>	<p>Upon completion of this course students will be able to:</p> <ol style="list-style-type: none"> 1. Apply design thinking principles, process and techniques to solve a real-world problem innovatively (C3, CLS 2) 2. Demonstrate the ability to communicate ideas in solving a real-world problem (A3, CLS 3b) 3. sketch building component consist of construction on timber and steel. (P4, PLO2)

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
 UTM UNIVERSITI TEKNOLOGI MALAYSIA	<ul style="list-style-type: none">Bachelor of Engineering (Geomatic)Bachelor of Science (Geoinformatics)Bachelor of Civil EngineeringBachelor of Science in Architecture	Universiti Teknologi Malaysia, 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">Bachelor of Science GeomaticBachelor of ArchitectureBachelor's Degree In Civil Engineering	Universiti Teknologi MARA (UiTM) 40450 Shah Alam, Selangor Darul Ehsan, Malaysia Tel : (6)03-55442000 www.uitm.edu.my
 UPM UNIVERSITI PUTRA MALAYSIA BERKILMУ BERAKTI	<ul style="list-style-type: none">Bachelor of Design (Architecture)Bachelor Kejuruteraan (Awam)	Universiti Putra Malaysia 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"> Bachelor of Science Architecture with Hons. Bachelor of Civil Engineering (Environment) with Honours Bachelor of Civil Engineering (Structural) with Honours 	<p>Universiti Kebangsaan Malaysia, 43600 UKM, Bangi Selangor, Malaysia I Tel : (6)03 8921 5555 I Fax : (6)03 8921 5555 www.ukm.my</p>
 <p>UNIVERSITI SAINS MALAYSIA</p>	<ul style="list-style-type: none"> Bachelor of Science (Housing, Building & Planning)(Hons.) 	<p>Universiti Sains Malaysia, 11800 USM Pulau Pinang Malaysia Tel : (6)04-653 3888 Fax : (6)04-658 9666 www.usm.my</p>
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 <p>الجامعة الإسلامية العالمية الماليزية INTERNATIONAL ISLAMIC UNIVERSITY MALAYSIA جامعة إسلامية عالمية ماليزية</p>	<ul style="list-style-type: none"> Bachelor of Science in Architectural Studies (Hons) 	<p>International Islamic University Malaysia, P.O. Box 10, 50728 Kuala Lumpur Tel : (6) 036196 4000 Fax: (6) 036196 4053 www.iium.edu.my</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



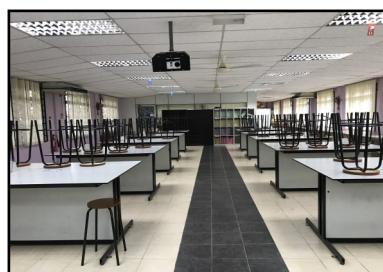
TECC



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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SYNOPSIS & COURSE LEARNING

SEMESTER	COURSE	CREDIT	SYNOPSIS	CLO
1	Penghayatan Etika dan Peradaban	2	<p>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 kesepadan sosial. Selain itu, perbincangan dan perbahasan berkaitan isu-isu kontemporer 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>	<p>CLO1 : membentangkan konsep etika dan peradaban dalam kepelbagaian tamadun. (A2 , CLS 5)</p> <p>CLO2 : menerangkan sistem, tahap perkembangan, kesepadan 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	2	<p>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>	<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 OUTCOMES (CLO)

SEMESTER	COURSE	CREDIT	SYNOPSIS	CLO
2	Pelancongan dan Hospitaliti dalam Islam*	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 sehari-hari (A2 , CLS 4)</p> <p>CLO2 : Menerangkan etika dan profesionalisme berkaitan pelancongan dan hospitaliti dalam Islam (A3 ,CLS 5)</p> <p>CLO3 : Menghubungkaitkan minda ingin tahu dengan prinsip syariah dalam bidang pelancongan dan hospitaliti menurut perspektif Islam (A4 , CLS 4)</p>
2	Nilai Masyarakat Malaysia**	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 cabaran-cabaran 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 : Menghubungkaitkan minda ingin tahu dengan cabaran-cabaran 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.	CLO1 : Describe a product or service effectively by highlighting its features and characteristics that appeal to a specific audience (A3 , CLS 3b) CLO2 : Describe processes, procedures and instructions clearly by highlighting information of concern (A3 , CLS 4) CLO3 : Demonstrate effective communication and social skills in handling enquiries and complaints amicably and professionally (A3 , CLS 3b)
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.	CLO1 : Present gathered data in graphs and charts effectively using appropriate language forms and functions (A2 , CLS 3b) CLO2 : Prepare a high impact resume and a cover letter, highlighting competencies and strengths that meet employer's expectations (A4 , CLS 4) CLO3 : Demonstrate effective communication and social skills in handling job interviews confidently (A3 , CLS 3b)



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 sporst 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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UNIT OF SPORTS, CO CURRICULUM



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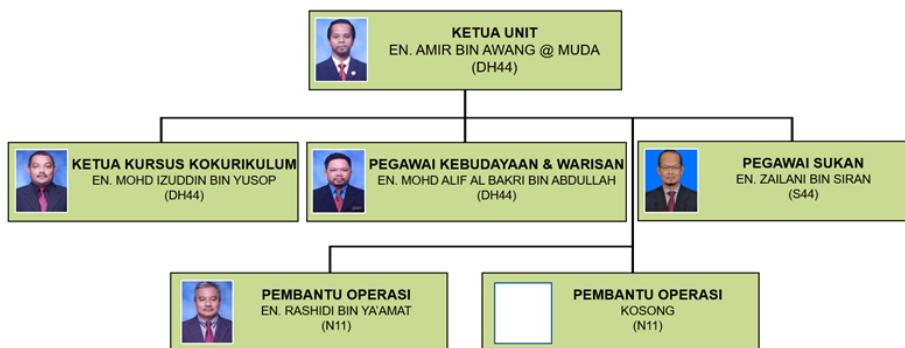


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CARTA ORGANISASI UNIT SUKAN, KOKURIKULUM DAN KEBUDAYAAN POLITEKNIK MERLIMAU MELAKA 2020



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



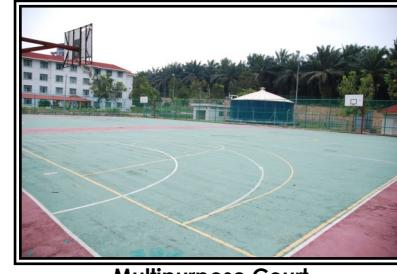
Multi Purpose Court (Indoor)



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

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

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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

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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.

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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

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UNIT OF PSYCHOLOGY MANAGEMENT

Introduction

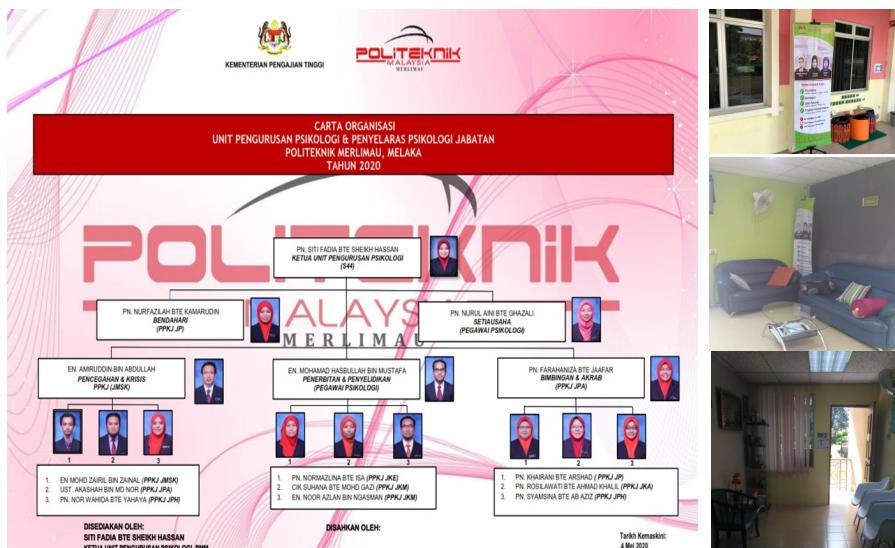
Psychology Management Unit Politeknik Merlimau, Melaka is an academic support unit which works in the development and soft skills for both students and staff.

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.



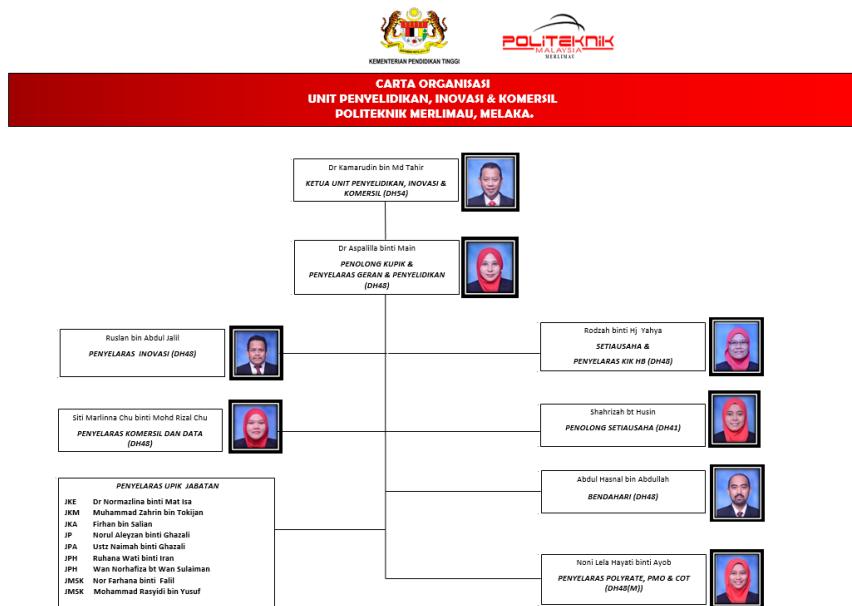
UNIT OF RESEARCH AND IN-

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 :

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.



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.



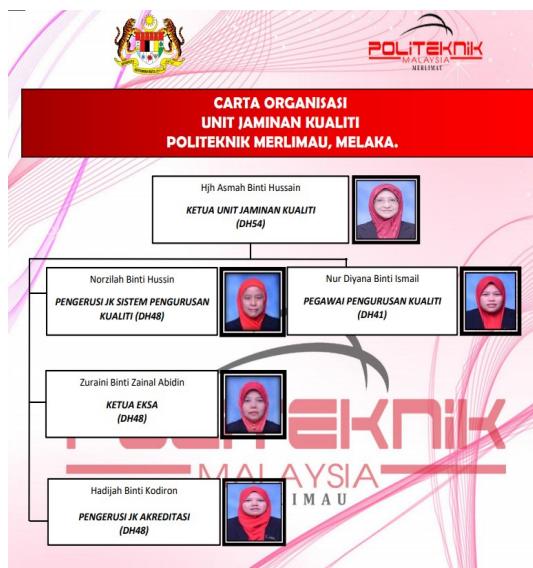
UNIT OF QUALITY ASSUR-

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 KAMSI

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 KAMSI 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 KAMSSIS

SELECTION CRITERIA FOR STUDENTS OF KAMSSIS 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

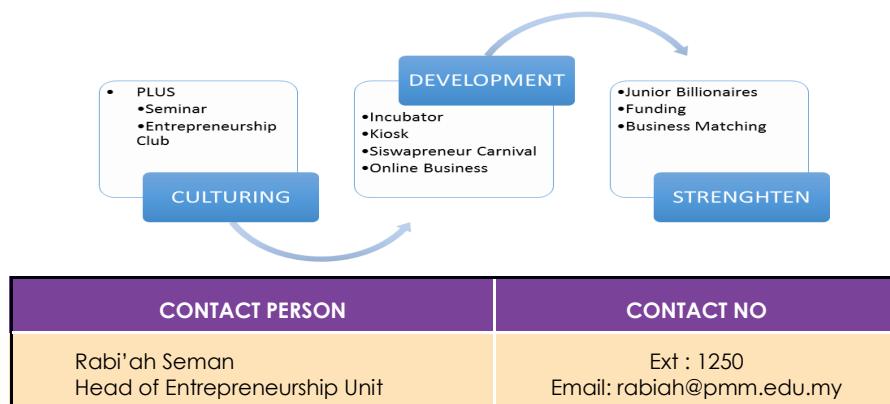
Introduction

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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