



## PROGRAMME DESCRIPTION

The program, Diploma in Hotel & Catering prepares the students for a rewarding career in the hotel industry. It comprises sound theory and craft based learning (practical classes) with professional internships within the industry. It aims at providing students with the appropriate operational skills for rooms division, reception services, food and beverage service management as well as food production and also focuses on the development of a professional attitude for a career in the hotel industry. After completion of the Hotel Management Diploma, students can either continue their studies to complete the bachelor degree or they can start their professional career at this stage.

## PROGRAMME AIM

The steady increase in commercial and tourism activities has made career in the hotel industry quite attractive. This programme helps in filling the skills gap and uplifts the standards of workers in the hotel industry as it focuses on training and development of skills. Students are also provided the necessary education that will prepare them for senior-level jobs in the hotel industry. The practical experience acquired by the students through this program promises a fulfilling and rewarding career in this exciting and fast-growing industry.

## PROGRAMME DURATION

Maximum Duration : 30 Months ( 7 semesters )

## INTAKE AND ENTRY REQUIREMENTS

1. January. 2. May. 3. September.

▶ SPM / UEC / O-Level or equivalent, with 3 credits in any subjects.

▶ Pass BM and BI.

For non-Malaysian citizens, please refer to the Malaysian Qualification Agency's (MQA)

List of Overseas Qualifications & its equivalency with Malaysian Education System to see if you qualify for this course.

## LIST OF COURSE/MODULE OFFERED IN THE PROGRAMME

Sl. No.	Subject Name
1.	Introduction to Hospitality Industry
2.	Housekeeping Management
3.	Hospitality English 1
<b>Elective (Choose any one module from the following):</b>	
4.	Malaysian Studies 2
5.	Malay Language Communication 2
6.	Fundamental of Computer Principles & Programming
7.	Front Office Management
8.	Food & Beverages Service Skills
9.	Food & Beverage Hygiene

Sl. No.	Subject Name
10.	Event Management
11.	Creative Problem Solving
12.	Restaurant Operations
13.	Human Resource Management in Hotel & Catering
14.	Principles of Hotel & Catering Law
15.	Constitution and Community
16.	Kitchen Management
17.	Beverage Studies
18.	Hospitality English 2
19.	Public Relation



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