

Diploma in Hotel Management

Diploma in Hotel Management is a field which covers study of hotel operation, hospitality services, and management. The educational programmes which is developed based on the body of knowledge on the tourism competency standards for polytechnic graduates. It consists of hotel operation, which requires graduates to be able to demonstrate knowledge, understanding and abilities in the inter-disciplinary hotel operation areas by exercising their academic knowledge and competencies as well as providing excellent services to guest.

The Programme Educational Objectives

1. Student able to display critical knowledge-based understanding - coherent with highly developed technical skills.
2. Student able to communicate effectively and utilise excellent leadership, teamwork and social skills to fulfill industrial needs.
3. Student able to apply critical thinking and problem solving skills professionally in dealing with various tourism and hospitality challenges.
4. Student able to apply management, entrepreneurship skills and adhere to the need of continuous learning for successful career advancement.

10 jobs you can do with a Diploma in Hotel Management

- 1 - Hotelier
- 2 - Department Manager
- 3 - Events planner
- 4 - Marketer
- 5 - Housekeeper
- 6 - Front office/reception
- 7 - Concierge
- 8 - Chef
- 9 - Sommelier
- 10 - Tour guide

COMPONENTS	COURSE CODE	COURSE
SEMESTER 1		
Compulsory	DUB1012	Pengajian Malaysia
	DUE1012	Communicative English 1
	DRB1000	Asas Unit Beruniform
Common Core	DUW1012	Occupational, Safety & Health
	DTM1013	Fundamentals of Tourism and Hospitality
	DTH1013	Professionalism and Customer Service
Discipline Core	DTC2023	Kitchen Management
SEMESTER 2		
Compulsory	DUA2032	Pelancongan dan Hospitaliti Dalam Islam*
	DUB2012	Nilai Masyarakat Malaysia **
	DRS2001	Sukan
	DRB2001	Unit Beruniform 1
Common Core	DPB2012	Entrepreneurship
Discipline Core	DTH2013	Housekeeping Operation and Management
	DTH2023	Food and Beverage Services
	DTH3033	Front Office Operation and Management
	DTA2013	Basic Food Preparation
		TOTAL
SEMESTER 3		
Compulsory	DUE3012	Communicative English 2
	DRK3002	Kelab/Persatuan
	DRB3002	Unit Beruniform 2
Common Core	DTM5013	Principles of Accounting for Tourism and Hospitality
	DTR6012	Cultural Diversity
	DTM5043	Tourism and Hospitality Marketing
Discipline Core	DTA3014	Restaurant Operation
		TOTAL
SEMESTER 4		
Compulsory	DUE5012	Communicative English 3
	DUA6022	Komunikasi dan Penyiaran Islam
Discipline Core	DTA4012	Hospitality Law
	DTH6013	Food and Beverage Cost Control
	DTH6034	Project
	DTA4022	Training and Development
		TOTAL

SEMESTER 5 (WBL)		
Discipline Core	DTA5018	Housekeeping Operation
	DTA5028	Front Office Operation
		TOTAL
SEMESTER 6 (WBL)		
Discipline Core	DTA6018	Food and Beverage Operation
	DTA6028	Kitchen Operation



Att: Diploma in Hotel Management Semester December 2018

Re: List for Kitchen Uniform and Tools

	Description	U/price
1	Long sleeves cook jacket w/logo	50.90
2	Checked long pants	60.40
3	Colour scarf	5.30
4	White half apron w/pocket	11.70
5	White mushroom cook hat (Non-Muslim)	8.50
6	Kitchen towel x2 pc	6.80
7	Safety shoes (SIRIM)	72.00
8	Black vest w/lining	50.90
9	Black bowtie	9.00
10	White service cloth	4.20
11	Whipping/glass cloth	8.50
12	Chef knife 19cm +cover (Partner11)	60.00
13	Paring knife 8cm +cover (Victorinox)	15.90
14	Peeler (Victorinox)	20.10
15	Knife bag (denim)	18.00
16	Wooden spoon 12"	3.70
17	Spatula 8"	6.90
18	Measuring cup & spoon (plastic)	5.30
19	Cutlery set (table spoon, fork, tea spoon)	6.90
20	Star nozzle	7.40
21	Dough cutter (plastic)	2.70
22	Cake comb (plastic)	2.70
23	Pastry brush (nylon)	2.70
	Extra items available:	
1	Silicon scrapper	7.50

APPROX PRICE INCL 3% CHARGE FEE KOPERASI POLIMETRO KL BHD RM 460-470

**Regards,
Head of Program
Diploma in Hotel Management**