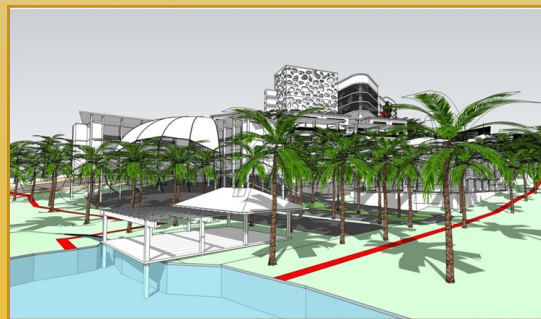


The Future



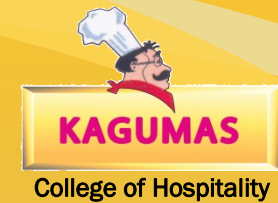
## INTERNATIONAL UNIVERSITY COLLEGE OF HOSPITALITY

### Wisma Kagumas

18, Jalan 9/3, Taman IKS Seksyen 9, 43650 Bandar Baru Bangi, Selangor Darul Ehsan, Malaysia

T: 603-89268954 F: 603-89268964 E-mail: [kagumas@yahoo.com.my](mailto:kagumas@yahoo.com.my)

Website : [www.kagumas.com.my](http://www.kagumas.com.my) Facebook: [www.facebook.com/kagumas](http://www.facebook.com/kagumas)



## CERTIFICATE AND DIPLOMA IN CULINARY SKILLS



- ◆ Commis SKM Level 1 (L- 041-1)
- ◆ Demi Chef SKM Level 2 - (L - 041-2)
- ◆ Sous Chef SKM Level 3 - (L - 041-3)

Acquire Malaysia Skills Certificate in  
Hospitality and Culinary .

## Introduction

Kagumas Culinary Academy is an accredited Center that has been recognized by the Skills Development Department, Ministry of Human Resources.

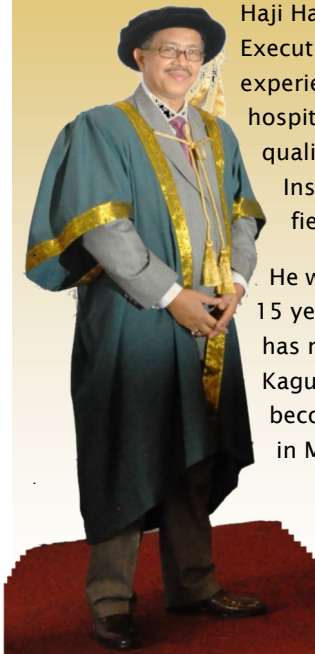
The Academy was established in 2008 and is wholly owned by Kagumas Catering Services Sdn. Bhd. and has been in the field of food service since 1994. All operations, learning and teaching facilities are located at Level 1 & 2, Wisma Kagumas that also includes classrooms, library, central kitchen, practising kitchen, lecture classrooms, multipurpose hall and administrative offices.

## The Founder

Haji Harun Nordin who is the Chief Executive Officer with 21 years of experience in the field of hospitality and professional qualifications from the Chartered Institute of Marketing, UK in the field of marketing management.

He was an entrepreneur for 15 years catering since 1994 and has managed to carve a name for Kagumas in this area and has become a well-known caterer in Malaysia.

He wishes to guide and educate young people who are interested to venture into hospitality as a career and create the future.



## Other Courses Offered

- ◆ Assistant Pastry Provider (Level 1)
- ◆ Pastry Providers (Level 2)
- ◆ Front Office Assistant (Level 2)
- ◆ Front Office Supervisor (Level 2)
- ◆ Diploma in Culinary (PPT)
- ◆ Executive Diploma in Hospitality Management
- ◆ Executive Diploma in Hospitality and Tourism Marketing

## Eligibility

Interested candidates should have at least a Certificate in Lower Secondary Assessment (PMR)

## Length Of Course

The duration of courses required are:

- ◆ Phase 1 / 2 - 6 months.
- ◆ Level 3 - 12 months.
- ◆ Diploma - 12 months.

## Enrolment

The intake of students is on

- ◆ January - June
- ◆ July - December.

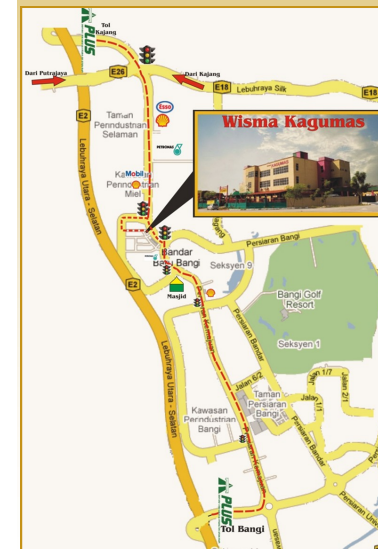
## Facilities

- ◆ Library
- ◆ Lecture rooms are comfortable and practical
- ◆ Prayer room
- ◆ Comfortable accommodations
- ◆ Breakfast and lunch provided



## Training Module

1. Handle food items.
2. Perform Cooking Methods.
3. Produce Breakfast.
4. Produce Stocks and Soups.
5. Appetizers Produce.
6. Produce Sauce and Gravy
7. Produce Rich Dishes.
8. Produce Farinacious Dishes .
9. Produce Main Courses.
10. Produce Desserts.
11. Handle Catering Activities.
12. Perform Supervisory Functions.



Registered with



‘ Culinary is a Business ‘