



BERJAYA
TVET COLLEGE



GENERAL GUIDE

School of Culinary Arts

School of Professional Excellence

School of Management & Technology

BEGIN HERE. EXCEL HERE.

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About BERJAYA TVET College

Berjaya TVET College is a prominent institution in Malaysia specialising in Technical and Vocational Education and Training (TVET). It offers a range of programmes designed to equip students with practical skills and knowledge aligned with industry needs. At Berjaya TVET College, we train our students to be future-ready. Hence, all of our programmes are equipped with basic knowledge in artificial intelligence (AI) allowing students to be equipped with relevant future knowledge. The college is known for its state-of-the-art facilities and industry partnerships, which provide students with hands-on experience and exposure to real-world challenges. Berjaya TVET College emphasises a holistic approach to education, integrating theoretical knowledge with practical training to prepare students for successful careers in various technical and vocational fields. With a focus on innovation and industry relevance, the college plays a crucial role in supporting Malaysia's economic growth by producing skilled workforce ready to meet the demands of the job market.

SKM (Sijil Kemahiran Malaysia)

SKM, Malaysia's Skills Certificate, validates vocational skills from basic to advanced levels, administered by the Department of Skills Development (Jabatan Pembangunan Kemahiran, JPK). It plays a crucial role in enhancing workforce quality and competitiveness by formally recognising practical skills across various sectors, ensuring candidates meet industry standards through practical assessments and exams.



City and Guilds

City and Guilds, a global leader in skills development based in the UK, offers respected vocational qualifications and apprenticeships in sectors like engineering, hospitality, healthcare, and business. Recognised worldwide, its certifications support lifelong learning and career advancement, designed in collaboration with employers to meet current and future industry needs.



Our Strength, Your Future



Supported by Berjaya Corporation's Group of Companies, Berjaya TVET College students have the opportunity to gain immediate career advancements upon graduation by leveraging on our Group's global presence.

ICELAND

- Berjaya Reykjavík Natura Hotel
- Berjaya Reykjavík Marina Hotel
- Berjaya Akureyri Hotel
- Berjaya Hérað Hotel
- Berjaya Mývatn Hotel
- Canopy by Hilton Reykjavík City Centre
- Hilton Reykjavík Nordica
- Reykjavík Konsúlat Hotel
- Curio Collection by Hilton
- Iceland Parliament Hotel
- Curio Collection by Hilton
- Alda Hotel Reykjavík
- Hotel Edda Akureyri
- Hotel Edda Egilsstaðir
- Berjaya Höfn Hotel

UNITED KINGDOM

- Berjaya Eden Park London Hotel
- The Castleton Hotel



Iceland Parliament Hotel
- Curio Collection by Hilton



Hilton Reykjavík Nordica,
Iceland



Berjaya Eden Park London
Hotel, United Kingdom



Berjaya Beau Vallon Bay
Resort & Casino, Seychelles

SEYCHELLES

- Berjaya Beau Vallon Bay
Resort & Casino
- Berjaya Praslin Resort



**Berjaya Tioman Resort,
Malaysia**



**Berjaya Times Square Hotel,
Kuala Lumpur, Malaysia**



**The Taaras Beach &
Spa Resort, Malaysia**



**Berjaya Langkawi Resort,
Malaysia**



**The Chateau Spa &
Wellness Resort, Berjaya Hills,
Malaysia**



**Colmar Tropicale,
Berjaya Hills, Malaysia**

JAPAN

- ANSA Okinawa Resort
- Berjaya Hakkoda Ski Resort



**Berjaya Hakkoda Ski Resort,
Japan**

PHILIPPINES

- Berjaya Makati Hotel

SRI LANKA



**Berjaya Hotel Colombo,
Sri Lanka**

MALAYSIA

- Berjaya Times Square Hotel, Kuala Lumpur
- ANSA Hotel Kuala Lumpur
- ACES Hotel, Kuala Lumpur
- Berjaya Waterfront Hotel, Johor Bahru
- Berjaya Penang Hotel
- Berjaya Langkawi Resort
- Berjaya Tioman Resort
- Redang Island Resort
- The Taaras Beach & Spa Resort
- The Chateau Spa & Wellness Resort
- Colmar Tropicale, Berjaya Hills

1st Job Priority & Professional Work Placements

With support from Berjaya Corporation Group of Companies wealth of experience and industry knowledge, we are able to offer work placement opportunities to allow students to gain hands-on experience before diving into students' chosen industry.



GLOBAL WORK PLACEMENTS



School of Culinary Arts

The School of Culinary Arts at Berjaya TVET College is dedicated to nurturing the next generation of culinary professionals. Offering Level 2 and Level 3 SKM Food Preparation and Production programmes, the school ensures students gain comprehensive skills in culinary arts. The curriculum blends classical techniques with contemporary innovations, providing hands-on experience in various culinary disciplines, including plant-based cuisine, pastry, and desserts. State-of-the-art kitchens and expert faculty provide an immersive learning environment where creativity and skill are honed. Students leave with a robust foundation, ready to excel in diverse culinary careers, from fine dining to food entrepreneurship and culinary education.



School of Management and Technology

The School of Management and Technology at Berjaya TVET College equips students with the knowledge and skills needed to thrive in today's dynamic business and technological landscapes. Offering Level 3 programmes in Front Office Operation, Event Management Coordination, Office Administration, and Application Development, the school combines theoretical instruction with practical application. Students learn key concepts in business management, information systems, and technological innovation, fostering critical thinking, problem-solving, and leadership abilities. Students are well-prepared to tackle challenges in various industries, from corporate management and IT consultancy to entrepreneurship and digital transformation.



School of Professional Excellence

The School of Professional Excellence at Berjaya TVET College is committed to developing well-rounded professionals who excel in their chosen fields. Emphasising work-based learning, the school ensures students are prepared for the complexities of the modern workplace. The programmes offered combine theoretical foundations with practical skills, supported by faculty with industry experience who provide insights and mentorship. This fosters a culture of continuous improvement and professional growth. Students from the School of Professional Excellence emerge as competent, confident individuals ready to contribute effectively to their industries and communities.



Level 2 SKM

Food Preparation And Production (HT-012-2:2012)

City & Guilds (UK) Level 2 Diploma in Food Preparation & Culinary Arts

This programme provides students the basic contemporary skills and techniques in culinary arts, plant based and à la carte cuisine, desserts and kitchen management through hands-on training or skill based and classroom learning as required to meet the operational requirements of culinary industry.

ENTRY REQUIREMENTS

- 16 years and above (Malaysian)
- 18 - 35 years (International)
- Able to read, write and count
- No academic required
- Interested in vocational programmes
- Malaysian or International students
- Pass in English at high school (International)
- O Levels or equivalent (International)

CAREER OPPORTUNITIES

- Restaurant Chef
- Catering Careers
- Personal / Private Chef
- Food Safety Officer
- Culinary Educator

PROGRAMME STRUCTURE

- Hygiene Safety and Kitchen Maintenance
- Cooking Techniques
- Stock, Soup and Hot Sauce Production
- Main Course Production
- Rice and Farinaceous Production
- Appetizer Production
- Breakfast Production
- Dessert Production
- Catering Set-up Activities

DURATION

- 9 months

INTAKES

- February, May, July, October



Level 3 SKM

Food Preparation And Production (HT-012-3:2012)

City & Guilds (UK) Level 3 Advanced Diploma in Culinary Arts & Supervision

This programme provides students supervisory skills in culinary industry. It builds on foundational techniques with complex food preparation and production methods. Students learn menu planning, kitchen management, cost control, and quality assurance. Emphasis on leadership and communication ensures graduates can supervise staff and maintain high standards in culinary establishments.

ENTRY REQUIREMENTS

- 16 years and above (Malaysian)
- 18 - 35 years (International)
- SKM Level 2
- Able to read, write and count
- No academic required
- Interested in vocational programmes
- Malaysian or International students
- Pass in English at high school (International)

CAREER OPPORTUNITIES

- Restaurant Chef
- Catering Careers
- Personal / Private Chef
- Food Safety Manager
- Culinary Educator

PROGRAMME STRUCTURE

- Hygiene, Kitchen Safety and Food Handling
- Food Production Quantity and Quality Control
- Supervisory Administrative Function
- Catering activities coordination

DURATION

- 12 months

INTAKES

- February, May, July, October



Level 3 SKM

Front Office Operation

(1551-002-3:2017)

City & Guilds (UK) Level 2 Diploma in Reception Services

This programme provides students with professional skills to operate in various types of hospitality operations. It entails both theoretical and practical training that equip students with thorough technical, interpersonal and operational skills that will allow them to succeed in their chosen industry.

ENTRY REQUIREMENTS

- 16 years and above (Malaysian)
- 18 - 35 years (International)
- Able to read, write and count
- No academic required
- Interested in vocational programmes
- Malaysian or International students
- Pass in English at high school (International)
- O Levels or equivalent (International)

CAREER OPPORTUNITIES

- Front Office Assistant / Supervisor
- Duty Supervisor
- Reservation Manager / Supervisor / Assistant
- Ecommerce Supervisor
- Revenue Supervisor
- Concierge
- Bell Man
- Guest Service Executive / Assistant
- Telephone Operator / Communication Executive
- Butler

PROGRAMME STRUCTURE

- Front Office Telephone Services
- Front Desk Operation
- Concierge Services
- Guest Service Operation

DURATION

- 12 months

INTAKES

- February, May, July, October



Level 3 SKM

Event Management Coordination (HT-201-3:2012)

City & Guilds (UK) Level 2 Diploma in Food & Beverage Services

This programme provides students with professional skills for planning and executing events. Covering project management, budgeting, marketing, and logistics, students gain practical experience in coordinating diverse events. Emphasis on organisational and communication skills ensures graduates can effectively manage teams and deliver successful events.

ENTRY REQUIREMENTS

- 16 years and above (Malaysian)
- 18 - 35 years (International)
- Able to read, write and count
- No academic required
- Interested in vocational programmes
- Malaysian or International students
- Pass in English at high school (International)
- O Levels or equivalent (International)

CAREER OPPORTUNITIES

- In-House Event Planner
- Conference Organiser
- Bridal Consultant
- Front Office Assistant
- Housekeeping Supervisor
- Restaurant Assistant
- Catering Assistant
- Travel Agent
- Tour Leader
- Marketing and Public Relations

PROGRAMME STRUCTURE

- Event Venue Preparation
- Event Facilities and Technical Preparation Coordination
- Event Supply Chain / Logistic Coordination
- Event Execution Coordination
- Event Customer Relation Services

DURATION

- 12 months

INTAKES

- February, May, July, October



Level 3 SKM

Office Administration

(N821-001-3:2020)

City & Guilds (UK) Level 2 Diploma in Reception Services

This programme provides students with professional skills to operate in various types of office operations. It entails both theoretical and practical training that equip students with thorough technical, interpersonal and operational skills that will allow them to succeed in their chosen industry.

ENTRY REQUIREMENTS

- 16 years and above (Malaysian)
- 18 - 35 years (International)
- Able to read, write and count
- No academic required
- Interested in vocational programmes
- Malaysian or International students
- Pass in English at high school (International)
- O Levels or equivalent (International)

CAREER OPPORTUNITIES

- Receptionist
- Data Entry Clerks
- Administrative Assistant / Officer
- Procurement Assistant / Officer
- Logistic Assistant / Officer
- Document Controller
- Personal Assistant / Secretary

PROGRAMME STRUCTURE

- Front Office Reception
- Office Finance Handling
- Office Procurement Handling
- Office Inventory Handling
- Office Logistic Handling
- Office Documentation Preparation
- Staff Administration Supervision

DURATION

- 18 months

INTAKES

- February, May, July, October



Level 3 SKM

Application Development

(IT-010-3:2016)

City & Guilds (UK) Level 2 Diploma in IT Support

This programme provides students with professional skills in software development with a focus on AI technologies. Students learn to design and develop applications, integrating AI features like machine learning and data analytics. The curriculum includes programming, system architecture, and user experience, preparing graduates to create innovative solutions and stay ahead in the tech industry.

ENTRY REQUIREMENTS

- 16 years and above (Malaysian)
- 18 - 35 years (International)
- Able to read, write and count
- No academic required
- Interested in vocational programmes
- Malaysian or International students
- Pass in English at high school (International)
- O Levels or equivalent (International)

CAREER OPPORTUNITIES

- Software Engineer
- IT Support
- Programmer
- IT Executive
- Database Engineer
- Front-end Developer
- Back-end Developer

PROGRAMME STRUCTURE

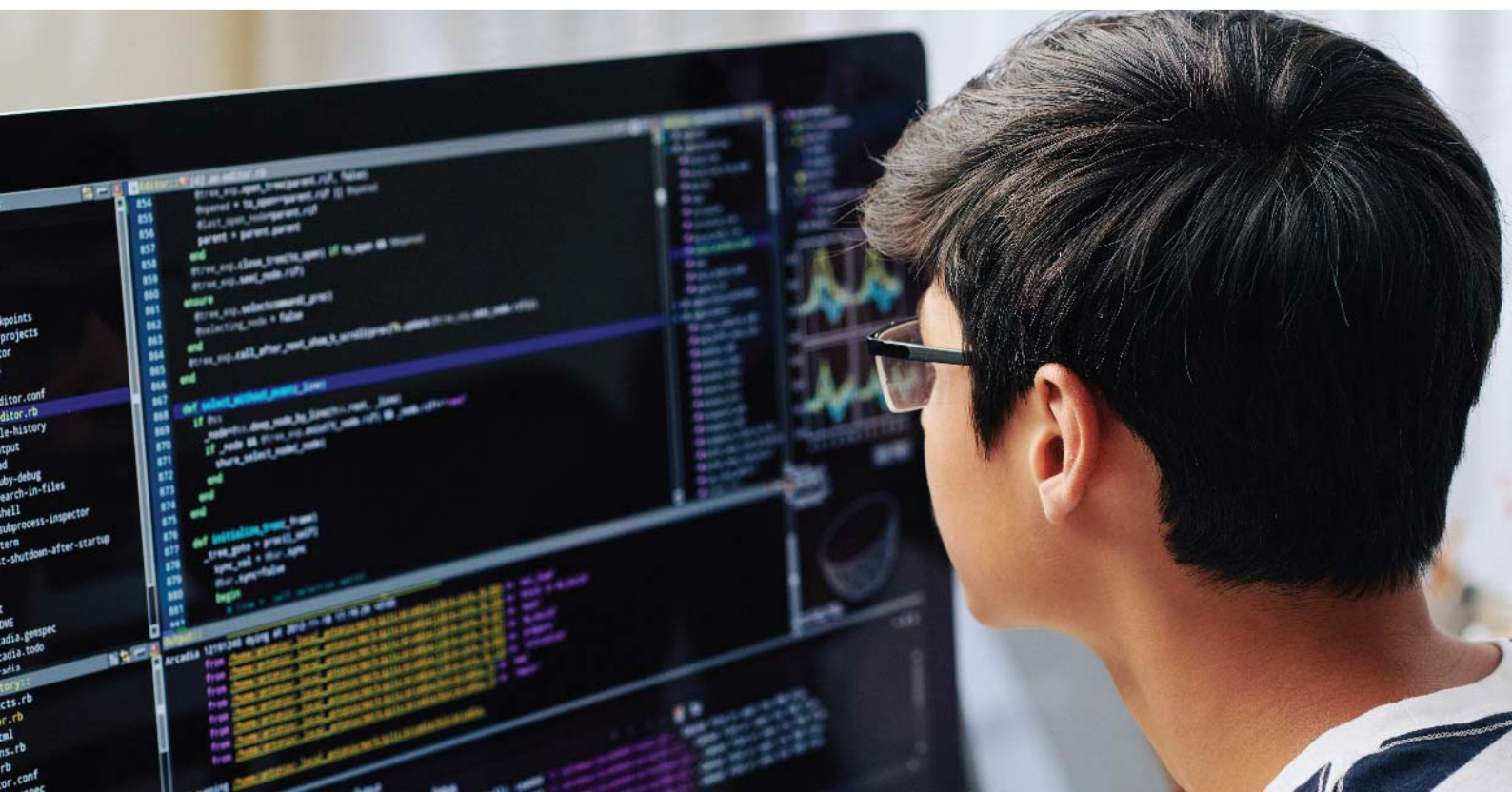
- Application Prototype Development
- Application Module Development
- Application Module Integration
- Development Environment Deployment
- Application Bug Fixing
- Application System Documentation Compilation
- Application Development Supervision

DURATION

- 12 months

INTAKES

- February, May, July, October



WORK BASED LEARNING

City & Guilds (UK) Diploma Reception Services

This programme provides essential training for individuals seeking to work in front-of-house roles in the hospitality industry. It covers customer service, communication skills, reservation systems, administrative duties, check-in and check-out procedures, health and safety, and professional development. This qualification equips students with the practical skills and knowledge required to excel as a receptionist, making it an excellent entry point for a career in hospitality.

ENTRY REQUIREMENTS

- 18 - 30 years
- No academic required
- Malaysian only

CAREER OPPORTUNITIES

- Front Office Assistant / Supervisor
- Duty Supervisor
- Reservation Manager / Supervisor / Assistant
- Ecommerce Supervisor
- Revenue Supervisor
- Concierge
- Bell Man
- Guest Service Executive / Assistant
- Telephone Operator / Communication Executive

PROGRAMME STRUCTURE

- Understand the hospitality industry
- Understand business success
- Provide guest service
- Awareness of sustainability in the hospitality industry
- Professional workplace standards
- Understand own role in self development
- Principles of reception services
- Guest welcome
- On stay guest service
- Operating reception systems

DURATION

- 1 month online learning class
- 15 months on job training

BENEFITS

- Complimentary Meal
- Certification from Industry
- After Course Job Placement
- Monthly Allowance
- Accomodation Provided*

*Subject to employer's discretion



WORK BASED LEARNING

City & Guilds (UK) Diploma Food & Beverage Services

This programme provides essential training for those pursuing a career in the hospitality industry. It covers customer service, serving techniques, food and drink knowledge, health and safety, and hygiene standards. Learners gain practical skills in preparing and serving beverages, managing dining areas, and handling payments. This qualification equips students with the foundational knowledge and abilities needed to excel in food and beverage service roles, making it an excellent starting point for a hospitality career.

ENTRY REQUIREMENTS

- 18 - 30 years
- No academic required
- Malaysian only

CAREER OPPORTUNITIES

- Food and Beverage Assistant
- Restaurant Waiter/Waitress
- Bar Staff/Bartender
- Café or Bistro Assistant
- Banqueting Staff
- Room Service Attendant
- Event Catering Assistant
- Supervisor Roles

PROGRAMME STRUCTURE

- Understand the hospitality industry
- Understand business success
- Provide guest service
- Awareness of sustainability in the hospitality industry
- Professional workplace standards
- Understand own role in self development
- Food safety
- Menu knowledge
- Deliver food and beverage service
- Prepare beverages for service
- Product knowledge for hot, non-alcoholic and alcoholic beverages

DURATION

- 1 month online learning class
- 15 months on job training

BENEFITS

- Complimentary Meal
- Certification from Industry
- After Course Job Placement
- Monthly Allowance
- Accommodation Provided*

*Subject to employer's discretion



WORK BASED LEARNING

City & Guilds (UK) Diploma in Food Preparation & Culinary Arts

This programme provides essential training for aspiring chefs and culinary professionals. It covers essential cooking techniques, knife skills, food safety and hygiene, ingredient preparation, menu planning and costing, international cuisine, basic pastry and baking, and food presentation. This qualification equips students with the practical skills and knowledge needed to excel in a professional kitchen, making it an ideal starting point for a career in the culinary industry.

ENTRY REQUIREMENTS

- 18 - 30 years
- No academic required
- Malaysian only

CAREER OPPORTUNITIES

- Restaurant Chef
- Catering Careers
- Personal / Private Chef
- Food Safety Supervisor
- Culinary Educator

PROGRAMME STRUCTURE

- Understand the hospitality industry
- Understand business success
- Provide guest service
- Awareness of sustainability in the hospitality industry
- Professional workplace standards
- Understand own role in self development
- Food safety
- Meet guest requirements through menu planning
- Mise en place
- Cooking methods, techniques and commodities:
*Boiling, Poaching, Steaming, Stewing, Braising,
Baking, Roasting, Grilling, Deep And Shallow Frying*
- Understand food commodities

DURATION

- 1 month online learning class
- 15 months on job training

BENEFITS

- Complimentary Meal
- Certification from Industry
- After Course Job Placement
- Monthly Allowance
- Accommodation Provided*

*Subject to employer's discretion



State-of-the-art Facilities

The BERJAYA "Immersion Methodology", an integration of state-of-the-art facilities, high educational standards, and industry expertise, exposes students to learning practices that are innovative and student-centred. This Methodology supports students to think critically, learn to work in teams, solve problems collectively, gain theoretical knowledge and provides interaction with people of extensive industry experience.

Students have the opportunity to present their work to industry representatives through conferences or competitions, providing valuable cross-industry exposure and networking opportunities.

We have invested heavily into providing premier state-of-the-art kitchen facilities and equipment for our students, sparing no expense to ensure that they would be well-versed with the equipment that they will inevitably encounter in the working world.



Show Kitchen



Production Kitchen



Bakery Lab



Pastry Lab



Upper East Side Deli



Library

Students Accommodation at Plaza Berjaya



Master Room



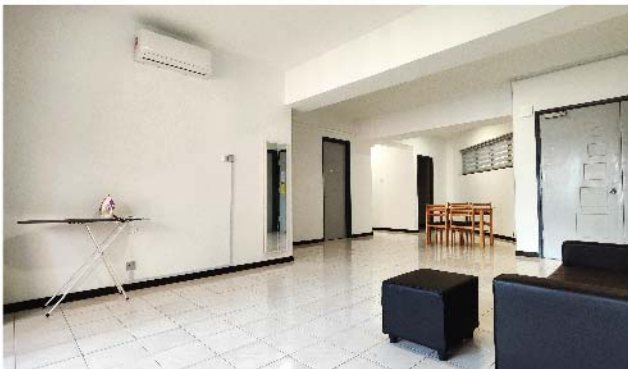
Medium Room



Single Room



Bathroom



Living Room



Kitchen

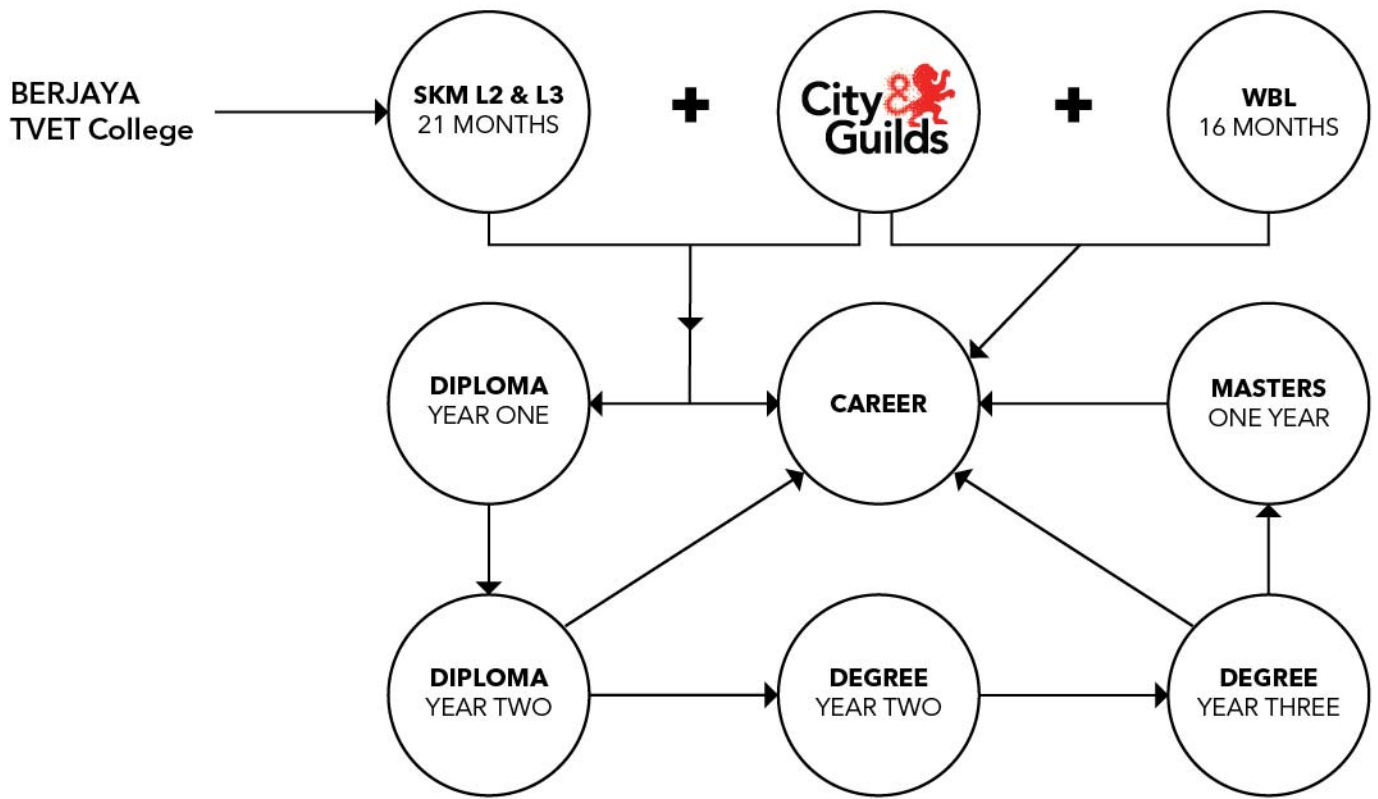


Kitchen



Washing Machine

Education Pathways



Grooming Champions



5th Selangor International Culinary Festival 2023



Culinaire Malaysia Competition 2023



Culinaire Malaysia Competition 2023

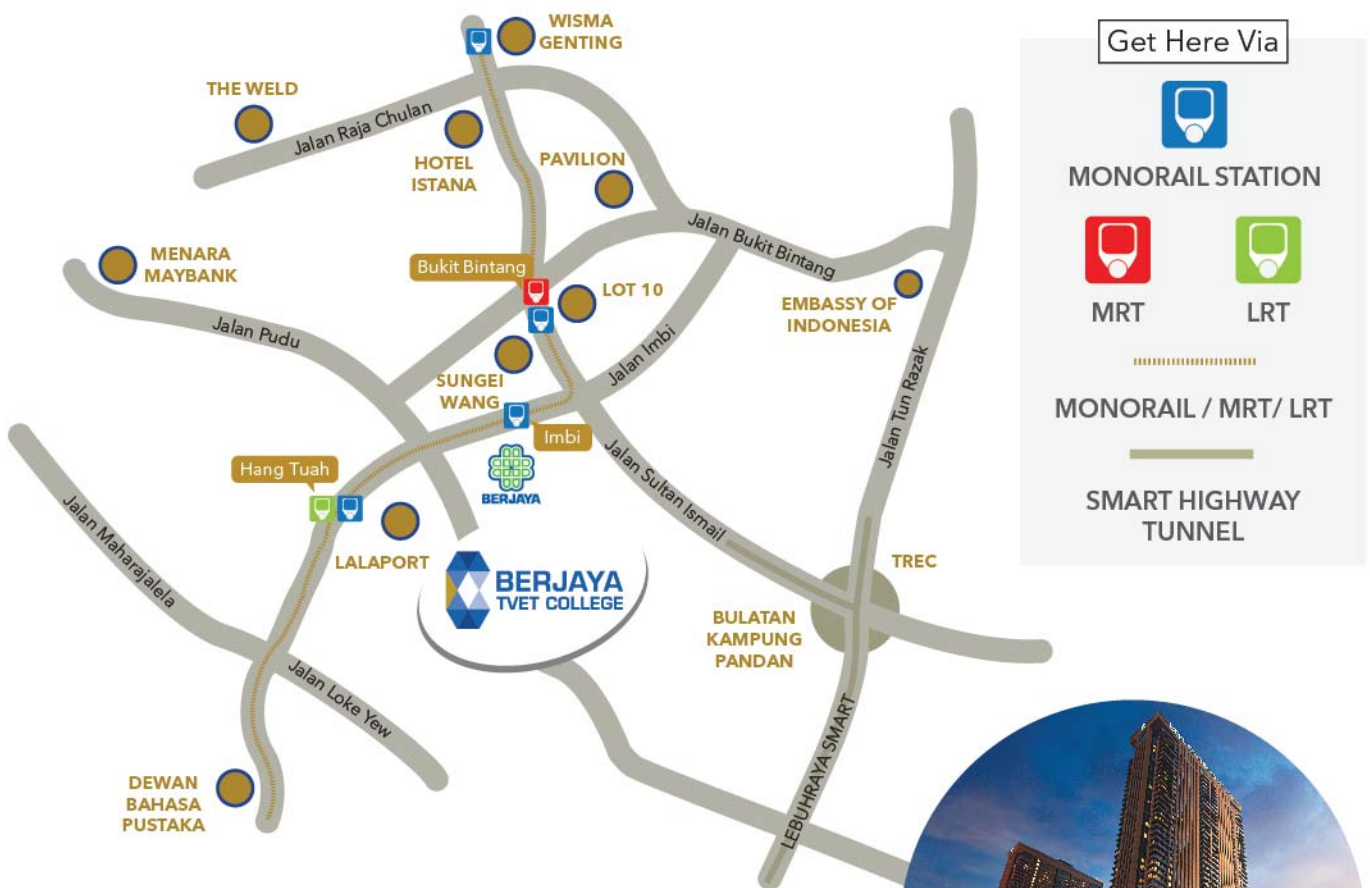


Penang Battle of the Chefs (BOTC) 2024

City Campus

Situated in the heart of Kuala Lumpur, the Berjaya TVET College campus is designed to enhance students' educational experience, every step of the way.

The city campus features state-of-the-art facilities designed to provide an exceptional learning environment and is conveniently accessible by public transportation, making it easy for students to reach from various parts of the city.



BERJAYA College Sdn Bhd

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