

HOSPITALITY AND SERVICE MANAGEMENT

- Prospectus -
2022

SUNWAY
UNIVERSITY



A CLASS ABOVE

COMMITTED TO QUALITY EDUCATION
ALIGNED TO GLOBAL STANDARDS IN
TEACHING, LEARNING & RESEARCH



CONTENTS

- 03 ■ Introduction
- 04 ■ Distinctive Sunway Experience
- 08 ■ Institutional Membership and International Recognitions
- 09 ■ Entry Requirements
- 10 ■ Diploma in Hotel Management
- 11 ■ BSc (Hons) in International Hospitality Management
- 12 ■ Diploma in Culinary Arts
- 13 ■ BSc (Hons) in Culinary Management
- 14 ■ Diploma in Events Management
- 15 ■ BSc (Hons) in Conventions and Events Management
- 16 ■ Bringing you further
- 18 ■ Where are our graduates now?

SUNWAY IS ONE OF THE TOP 150 UNIVERSITIES IN THE WORLD UNDER 50 YEARS OLD

Sunway University is a leading not-for profit private university committed to the pursuit of educational excellence through scholarship, research and enterprise.

The University is ranked among the top 750 universities in the world according to the QS World University Rankings 2021 and is ranked among the top 18% in the QS Asia University Rankings 2022. It has a 5-Star institutional rating in the QS Stars University Ratings in its latest assessment, demonstrating excellence in the individual categories of "Teaching", "Employability", "Facilities", "Inclusiveness" and "Social Responsibility".

The University also enjoys the 5-Star "Excellent" rating in the National SETARA quality assessment, a rating that has been consistently maintained since 2009.

All these accolades bear testament to Sunway's resolve in ensuring high quality teaching, research and service excellence.



United Nations chosen destination for Sustainable Development Goals in Asia



INTRODUCTION

AT THE FOREFRONT OF HOSPITALITY EDUCATION AND TRAINING

Sunway University's School of Hospitality and Service Management provides high quality education and training in the hospitality, culinary and events-related industries. With over two decades of scholarly achievements, the School provides students with a holistic approach to learning through the integrated involvement of curricular, co-curricular and extracurricular activities. A significant emphasis is also placed on industry engagement and training, site visits and case studies, field trips, and other industry activities relevant to the specific hospitality industries, aligned to the School's emphasis on experiential learning.



Professor Chef Patrick Siau was the Malaysia Pastry Team coach, where Team Malaysia emerged as champions at the Coupe du Monde de la Pâtisserie at Lyon, France, in 2019.

The School consists of dedicated staff with substantial industry experience and high-level teaching abilities, whom are able to continuously equip, guide and prepare students for the opportunities and challenges of the service sector. We are also proud to announce that Professor Chef Patrick Siau, the School's Practice Professor of Culinary Arts, was the Malaysia Pastry Team coach, whom emerged as champions at the Coupe du Monde de la Pâtisserie at Lyon, France. The School is also in close cooperation with Sunway Resort Hotel & Spa, which supports the School in providing internship opportunities.

With its quality of teaching and learning in the hospitality field, the School of Hospitality and Service Management has been awarded a 5-Star (Excellent) rating for its programmes in the D-SETARA 2012, a Discipline-Based Rating System developed by the Malaysian Qualifications Agency (MQA). In 2017, the University achieved a Tier 5 "excellent" rating in the Malaysian Rating for University and University College Excellence (SETARA-2017). We look forward to sharing a passion in the hospitality field and welcome you to embark on an academic journey that will last a lifetime.

Student development is an utmost priority as reflected in the School's programmes design. This is particularly essential in meeting the demands of the transformational nature of the hospitality and service sector industries.

Consequently, the School of Hospitality and Service Management is indeed "Committed to quality education aligned to global standards in teaching, learning and research".



Going beyond classroom walls to discover new frontiers of the hospitality and tourism sectors.

School of Hospitality and Service Management students and lecturers representing Sunway University at the Malaysia Business Events Week (MBEW).

CERTIFIED BY:

*Only certain programmes are certified by Le Cordon Bleu.



Graduates from certified programmes will receive a degree or diploma award from Sunway University together with parchment from Le Cordon Bleu.

Founded in Paris in the year 1895, Le Cordon Bleu is one of the most highly respected organisations in the world, devoted to the culinary arts and hospitality education. It has a prestigious history and is renowned as arguably the most distinguished culinary arts school in the world. It is an organisation which stands for expertise, innovation, tradition and refinement in the culinary arts and for world-class excellence in hospitality education.

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DISTINCTIVE SUNWAY EXPERIENCE

#CampusWithAConscience is an underlying principle that embraces everything you will experience during your time at Sunway Education Group. This is the fundamental spirit at the heart Sunway Campus Life as we educate, encourage, and engage all aspects of our diverse community to adopt a lifestyle and lifestyle habits that truly reflect a society determined to create a better living environment for this generation and generations to come.

This # campaign aims to encourage conscientious efforts of the Sunway campus community in areas such as...

1. The goals of the UN SDGs;
2. Acceptance and tolerance towards each community member of the campus and the wider national and global community;
3. Inclusiveness of all and unity with all;
4. Well-being, both physical and mental;
5. Doing things right for society.

Join our journey as we seek to create a better environment for all, starting with you.

#MostHappeningCampus is a vibrant concept to promote a positive sense of inclusiveness whilst also generating a genuine feeling of community spirit. This # campaign has been successful in developing positive energy, togetherness and working as a team towards a common goal. It encompasses all the energy of Sunway life and supports student activities that happen on our campus.

May it be iconic events hosted on campus, unique student activities, academic presentations, or even visits by global personalities that inspire us, **#MostHappeningCampus** expresses our feeling of positive energy and encourages all our community to work together and develop personal attributes and qualities that will support their academic achievements at Sunway.

The most happening part of our campus is YOU.



A fund-raising event, "Run for Her Life", organised by the Diploma in Events Management students for the Breast Cancer Welfare Association (BCWA).



Lecture hall at Sunway University



Professional research consultancy



Cuisine kitchen



Demo kitchen

DISTINCTIVE SUNWAY EXPERIENCE

ASIA PACIFIC CENTRE FOR HOSPITALITY RESEARCH (APCHR)

The Asia Pacific Centre for Hospitality Research (APCHR) is established to foster research activities and advancements by the School of Hospitality and Service Management (SHSM) and to further develop collaboration with local and international partners. One of the centre's activities is the Research Seminar Series where scholars discuss recent research, issues, and trends in the fields of hospitality, tourism, leisure, culinary arts and events. Recent presentations included:

- COVID-19, wellbeing and outdoor tourism by Assoc Prof Yana Wengel, Hainan University-Arizona State University Joint International Tourism College, China
- Exploring the socio-cultural sustainability of events by Assoc Prof Judith Mair UQ Business School, The University of Queensland, Australia
- Sustainable and inclusive wellness tourism for a post COVID-19 recovery strategy in Southeast Asia by Dr Jaeyeon Choe, Insita Sustainable Business Consulting, Bali, Indonesia
- Tourism in a world of disorder: A return to the Vanua and kinship with nature by Dr Apisalome Movono, Massey University, New Zealand
- Empowerment and social change in tourism by Dr Claudia Dolezal, IMC University of Applied Sciences, Austria
- The globalization of Thai cuisine: migration, tourism and gastrodiploamacy by Asst Prof Dr Sirijit Sunanta Mahidol University, Thailand

CENTRE FOR HOSPITALITY INNOVATION AND LEADERSHIP (CHIL)

Developing synergies with the industry is indeed the aim of the Centre for Hospitality Innovation and Leadership (CHIL). CHIL acts as a platform for talent development, co-training, leadership enhancement, integrated place-based learning, business innovation efforts and research. These will strengthen the technical and managerial skills for students, boosting their employability in the job market. Hence, the objectives of CHIL are to:

- Bridge the gap between academia and industry in educational delivery offered by the School of Hospitality and Service Management
- Upgrade workforce competency through the production of training materials and training programmes
- Support hospitality business operations with consultancy and research, as the hotel resorts are unique and ideal sites
- Strengthen industry and employer reputation through the suggested mix of collaboration in internships, training, teaching & learning, and research



VALUE-ADDED CERTIFICATES



PROFESSIONAL WINE CERTIFICATION (WSET®, UK)

The School of Hospitality and Service Management partners exclusively with the AYS Wine & Sake Consultancy, an Approved Programme Provider (APP) for WSET® Certification responsible for providing training and examination on Wines & Spirits Education. This additional certification is for students who are interested in gaining in-depth wine knowledge and principles, and is definitely a pathway for those seeking to reach the Master of Wine level. The WSET® Certification Body started in 1969 and since has been widely regarded as the largest and most respected professional wine certification body in the world (available in over 70 countries in more than 15 languages). The WSET® Certification has proven to be invaluable and opens up more opportunities for students in the hotel, fine dining, airline and wine trading industry.



FOOD HANDLER TRAINING

The food handler training is a requirement for all food handlers as stipulated in the Food Hygiene Regulations 2009 issued by the Ministry of Health (MoH) Malaysia. The School of Hospitality and Service Management recommends this three-hour course conducted by MoH-certified food handler trainers, to create awareness, and enable participants to gain knowledge on basic food hygiene and prevention from foodborne hazards and poisoning. Upon completion of the training, participants will be eligible to receive a valid-for-lifetime Certificate of Recognition by the MoH Malaysia, which is also recognised by Halal/ GMP/ HACCP/ FSMS auditors.

A world-recognised certification crucial to the hospitality industry

5 out of 11
[45%]
students attained distinction

Higher than the global average of
25%

Assoc. Prof. Dr Daniel Chong of Sunway University is a WSET Level 3 (Advance) holder, and a WSET-certified facilitator.



INSTITUTIONAL MEMBERSHIPS & INTERNATIONAL RECOGNITIONS



INTERNATIONAL COUNCIL ON HOTEL, RESTAURANT, AND INSTITUTIONAL EDUCATION (ICHRIE)
Being part of the ICHRIE enables the School of Hospitality and Service Management to receive the best in hospitality and tourism education available outside the classroom. The membership also provides professional development and making sure its members are kept abreast on the latest news and trends in the industry.



PACIFIC ASIA TRAVEL ASSOCIATION (PATA)
PATA is a not-for-profit membership association that acts as a catalyst for the responsible development of travel and tourism to, from and within the Asia Pacific region. The Association provides aligned advocacy, insightful research and innovative events to its more than 800 member organisations. PATA's network also extends to include a youth network of over 4,000 members part of PATA Young Tourism Professionals and PATA Student Chapters worldwide.



TOURISM EDUCATORS ASSOCIATION OF MALAYSIA (TEAM)
TEAM provides a platform for collaboration and alliances within the tourism and hospitality institution with local and international educational partners, and tourism sectors. Furthermore, this membership ensures that the development of curriculum and course design will be able to meet the needs, requirements and expectations of the industry.



MALAYSIAN ASSOCIATION OF CONVENTIONS AND EXHIBITIONS ORGANISERS AND SUPPLIERS (MACEOS)
MACEOS is an NGO established in 1990 represents the Business Events (BE which is formerly known as MICE) industry to promote and advocate a sustainable growth of the BE industry in Malaysia. As the leading professional Association and the voice of the industry, MACEOS strives to establish standard codes of practice and professional developments to elevate Malaysia as the preferred global Business Events hub in the region.



INTERNATIONAL ASSOCIATION OF HOTEL SCHOOLS (EUHOFA)
With the aim and vision of contributing to the professional education and training of the hospitality industry, EUHOFA promotes new developments and ideas in education and training, and examples of best practices. It is governed by statutes and administered by a committee to ensure the highest of quality education.



WORLDCHIEFS RECOGNITION OF QUALITY CULINARY EDUCATION (RQCE)
The WORLDCHIEFS Recognition of Quality Culinary Education recognises educational institutions which offer culinary and pastry art programmes of various designs and sizes, so that the global standards for the quality culinary education could be met.



MALAYSIAN ASSOCIATION OF HOUSEKEEPERS (MAHIR)
MAHIR is a professional organisation committed to providing a platform for housekeepers in the hospitality and healthcare sectors to network, exchange knowledge and insights, and discuss industry needs, trends and challenges.



PROFESSIONAL CULINAIRE ASSOCIATION (PCA)
The PCA is a national network of chefs, and is a proud member of the World Association of Chefs' Societies (Worldchefs), a leading global culinary authority. A membership with PCA allows the School of Hospitality and Service Management, Sunway University to be part of PCA's culinary excellence, quality, education, innovation and advancement.



ENTRY REQUIREMENTS

PROGRAMME	INTAKES	DURATION	ENTRY REQUIREMENTS	ENGLISH REQUIREMENTS
DIPLOMA IN CULINARY ARTS	JAN, MAR, AUG	2 YEARS	SPM/SPMV/O-Level Pass with minimum 3 credits	IELTS or equivalent 5.0
DIPLOMA IN EVENTS MANAGEMENT			UEC Pass with minimum 3 grade Bs	Sunway Intensive English Programme (IEP) Pass Level 3
DIPLOMA IN HOTEL MANAGEMENT			Other qualifications Any other qualifications will be considered on a case-to-case basis	
BSC (HONS) IN CULINARY MANAGEMENT	JAN, MAR, AUG	3 YEARS	STPM Average C or CGPA 2.00 (Minimum 2 principals)	IELTS or equivalent 5.5 (with no individual band below 5.0)
BSC (HONS) IN CONVENTIONS AND EVENTS MANAGEMENT			A-Level* Minimum 6 points <small>*Points are calculated based on grades obtained for 2 or 3 subjects.</small>	MUET Band 4
BSC (HONS) IN INTERNATIONAL HOSPITALITY MANAGEMENT			Australian Matriculation ATAR 55 Canadian International Matriculation Programme 55% MUFY 55% Sunway Foundation in Arts CGPA 2.00 Sunway Foundation in Science & Technology CGPA 2.00 UEC Maximum 28 points from 5 subjects (All grade Bs) IB Diploma Completed with minimum 24 points (Excluding bonus points) Sunway Diploma* CGPA 2.00 or equivalent <small>*Students may obtain advanced standing if credit transfer requirements are met.</small> Other Qualifications Any other qualifications will be considered on a case-to-case basis	SPM English B3 or B+ UEC English B4 O-Level English (1119) Credit Sunway Intensive English Programme (IEP) Pass Level 4 ESL / English Satisfactory level in Pre-University programmes, where the medium of instruction is English

Note: For A-Level points calculation
A = 10 points B = 8 points C = 6 points D = 4 points E = 2 points



DIPLOMA IN HOTEL MANAGEMENT

Solid foundation in hotel operations, planning and managing accommodations, as well as foodservice establishments

Students will be trained to undertake various managerial and operational functions in real life simulation, which is effective in helping them develop the professional skills and knowledge pertinent in meeting local and international industry standards.

Essential practical experience will be gained through a 20-week industry internship.

CERTIFIED BY:



CAREER PROSPECTS

- Hotel manager
- Resort manager
- Front office manager
- Guest service manager
- Food service manager
- Sales & marketing manager
- Rooms division manager
- Customer service manager

PROGRAMME STRUCTURE

Year 1

- Culinary Kitchen Operations I
- Culinary Kitchen Operations II
- Pâtisserie
- Food and Beverage Operations I
- Food and Beverage Operations II
- Beverage Studies
- Rooms Division Operations I
- Introduction to Hospitality and Tourism Industry
- International Cultural Studies
- Business English I
- Business English II
- Purchasing and Cost Control
- Principles of Marketing

Year 2

- Rooms Division Operations II
- Introduction to Events Management
- Business Environment
- Hospitality Management
- Introduction to Entrepreneurship
- Principles of Accounting
- Communication Skills
- Internship

ADDITIONAL MOHE COMPULSORY GENERAL STUDIES SUBJECTS

For Local students:

- Appreciation of Ethics and Civilisation
- Moral Education
- Community Service
- Bahasa Kebangsaan A (applicable to students who did not sit for SPM or did not obtain a Credit in SPM Bahasa Melayu)

For International students:

- Malay Language for Communication 1
- Moral Education
- Community Service



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BSC (HONS) IN INTERNATIONAL HOSPITALITY MANAGEMENT

Designed to develop a global player for the hospitality industry

This 3-year programme offers a blend of technical know-how and management theories in an applied and practical context within hospitality operations, foodservice operations as well as culinary operations. This programme also equips students with life-long learning skills that emphasise on industry practices, management skills and research competencies to prepare them for a seamless transition into the working world.

Essential practical industry experience will be gained through an 18-week industry internship.

CERTIFIED BY:



CAREER PROSPECTS

- Regional hotel manager
- Franchise development manager
- Hospitality services consultant
- Hospitality service director
- Service quality and audit manager
- Entrepreneur in hospitality networks
- Business development director

PROGRAMME STRUCTURE

Year 1

- English for the Tourism Service Industry
- Basic Restaurant Operations
- Intermediate Restaurant Operations
- Beverage Studies
- Basic Culinary Operations
- Hotel Accommodation Operations
- Business of Tourism and Hospitality
- Accounting for Decision Making
- Business Environment
- Principles of Marketing

Year 2

- Communication Skills
- Food and Beverage Management
- Hotel Accommodation Management
- MICE Management
- Sustainable Tourism Development
- Branding and Promotions
- Business and Hospitality Law
- Quality Management
- Food Supply Chain Management
- Research Methods for Hospitality

Year 3

- Managing People in the Hospitality Industry
- Revenue and Profit Management
- Strategic Management for Hospitality Business
- Research Project
- Internship

Electives 1 (choose 1 in Year 2 or 3)

- Cuisine and Culture of Malaysia
- Festival and Hallmark Events

Electives 2 (choose 1 in Year 2 or 3)

- Wine Studies
- Small Business Venture

ADDITIONAL MOHE COMPULSORY GENERAL STUDIES SUBJECTS

For Local students:

- Appreciation of Ethics and Civilisation
- Philosophy and Current Issues
- Community Service
- Bahasa Kebangsaan A (applicable to students who did not sit for SPM or did not obtain a Credit in SPM Bahasa Melayu)

For International students:

- Malay Language for Communication 2
- Appreciation of Ethics and Civilisation
- Community Service

Students displayed exemplary skills at the Culinaire Malaysia - Food & Hotel Malaysia competition and were being awarded in categories of flambé, mocktail, and cocktail.



JPT/BPP[U][R3/811/6/0019/A6948]05/26

DIPLOMA IN CULINARY ARTS

Provides culinary training of the highest quality with state-of-the-art kitchen and classroom facilities

Our aim is to produce quality graduates who are confident with their culinary skills through the discovery and practice of techniques and creativity in the world of cuisines. Students will also be trained to communicate fluently, work independently and display leadership qualities that will enhance their credentials in the hospitality and foodservice industries here in Malaysia and globally.

Essential practical experience will be gained through a 20-week industry internship.

CERTIFIED BY:



CAREER PROSPECTS

- Chef de cuisine / Executive chef
- Pastry chef
- Banquet chef
- Research & Development chef
- In-flight chef
- Food artist
- Food production manager
- Restaurateur

PROGRAMME STRUCTURE

Year 1

- Culinary Kitchen Operations I
- Culinary Kitchen Operations II
- Pâtisserie
- Viennoiserie and Boulangerie
- Food Safety and Sanitation
- Food and Beverage Operations I
- Food and Beverage Operations II
- Beverage Studies
- Introduction to Hospitality and Tourism Industry
- Business English I
- Business English II
- Purchasing and Cost Control
- Principles of Marketing

Year 2

- Classical French Cuisine
- Contemporary Cuisine
- Culinary Artistry
- Business Environment
- Hospitality Management
- Introduction to Entrepreneurship
- Principles of Accounting
- Communication Skills
- Internship



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ADDITIONAL MOHE COMPULSORY GENERAL STUDIES SUBJECTS

For Local students:

- Appreciation of Ethics and Civilisation
- Moral Education
- Community Service
- Bahasa Kebangsaan A (applicable to students who did not sit for SPM or did not obtain a Credit in SPM Bahasa Melayu)

For International students:

- Malay Language for Communication 1
- Moral Education
- Community Service

BSC (HONS) IN CULINARY MANAGEMENT

Integrates experiential learning with academic rigour to prepare students for the competitive culinary industry

This programme is headed by an award-winning team of culinary experts. Through lectures, demonstrations and hands-on experiences, students are exposed to techniques of quality food preparation and presentation. On the business side, courses such as marketing, managing people, small business ventures and quality management ensure graduates are well-rounded to meet the demands of the industry.

Essential practical industry experience will be gained through an 18-week industry internship.

CERTIFIED BY:



CAREER PROSPECTS

- Chef de cuisine / Executive chef
- Research & development chef
- Corporate chef
- In-flight food manager
- Food service entrepreneur / manager
- Food service consultant
- Pastry chef
- Food writer / Food stylist

PROGRAMME STRUCTURE

Year 1

- English for the Tourism Service Industry
- Basic Culinary Operations
- Intermediate Culinary Operations
- Principles and Techniques of Baking and Pastry
- Food Safety and Sanitation
- Basic Restaurant Operations
- Beverage Studies
- Accounting for Decision Making
- Business of Tourism and Hospitality
- Principles of Marketing

Year 2

- Communication Skills
- Advanced Pastry
- Food and Nutrition
- Food and Beverage Management
- Cuisine and Culture of Malaysia
- Quality Management
- Branding and Promotions
- Sustainable Tourism Development
- MICE Management
- Advanced Culinary Techniques
- Research Methods for Hospitality
- Food Supply Chain Management

Year 3

- Managing People in the Hospitality Industry
- Small Business Venture
- Research Project
- Internship

Electives (choose 1)

- Wine Studies
- Revenue and Profit Management

ADDITIONAL MOHE COMPULSORY GENERAL STUDIES SUBJECTS

For Local students:

- Appreciation of Ethics and Civilisation
- Philosophy and Current Issues
- Community Service
- Bahasa Kebangsaan A (applicable to students who did not sit for SPM or did not obtain a Credit in SPM Bahasa Melayu)

For International students:

- Malay Language for Communication 2
- Appreciation of Ethics and Civilisation
- Community Service

The Malaysia National Youth Culinary Team comprising four Sunway University School of Hospitality and Service Management students and two students from Kolej Yayasan Pahang, brought home a gold medal for the "Restaurant of the Nations" category and a silver medal for the "IKA Buffet" category in the February 2020 Culinary Olympics / IKA (Internationale Kochkunst Ausstellung).



JPT/BPP(U)[R]811/6/0102/FA1782|09/22

DIPLOMA IN EVENTS MANAGEMENT

Equips students with the strong fundamental know-how and hands-on practical skills in the full events managing process, from project conceptualization to events close-down

Students will be introduced, guided and trained through theoretical implementation and active participation through the programme on the principles of events management. The learning of this crucial knowledge and technical skills will lead to the development of key business competencies involved in designing, marketing and managing events, in addition to personal growth of the students in working together as a team, as well as individually.

Essential practical experience will be gained through a 20-week industry internship.

CERTIFIED BY:



CAREER PROSPECTS

- Project manager
- Event designer
- Talent / Stage director
- Sales / Marketing manager
- Logistics / Venue / Event Space manager
- Charity Fundraiser / Sponsorship management
- NGO management
- Exhibition manager

PROGRAMME STRUCTURE

Year 1

- Introduction to Events Management
- Events Support Services
- Events Graphic Design
- Technology for Events
- Conventions and Exhibitions
- Introduction to Hospitality and Tourism Industry
- International Cultural Studies
- Principles of Marketing
- Publicity for Events
- Sales Management for Events
- Business English I
- Business English II

Year 2

- Events Operations I
- Events Operations II
- Incentive Tours Management
- Business Environment
- Hospitality Management
- Introduction to Entrepreneurship
- Principles of Accounting
- Internship
- Communication Skills

ADDITIONAL MOHE COMPULSORY GENERAL STUDIES SUBJECTS

For Local students:

- Appreciation of Ethics and Civilisation
- Moral Education
- Community Service
- Bahasa Kebangsaan A (applicable to students who did not sit for SPM or did not obtain a Credit in SPM Bahasa Melayu)

For International students:

- Malay Language for Communication 1
- Moral Education
- Community Service

Opening ceremony of 'Let's Fly with GOLD' - a CSR event organised by the DEM students to benefit children with Learning Disabilities.



JPT/BPP[U][R]2/810/4/0005/A10498]06/24

BSC (HONS) IN CONVENTIONS AND EVENTS MANAGEMENT

An industry-inspired programme to pave a way for a professional career development in the events industry

The programme deals with conceptualising and pitching an event, to promotion and production, management and evaluation, covering all aspects of events management. Students emerge as competent, industry-ready professionals with great leadership abilities, technical competencies, communication techniques and problem-solving skills when working as a team or independently. The project management skills taught are also easily transferrable to other sectors of business including marketing, business development and public relations.

Essential practical industry experience will be gained through an 18-week industry internship.

PROGRAMME STRUCTURE

Year 1

- English for the Tourism Service Industry
- Conventions and Events Support Services
- Emerging Technology for Events
- MICE Management
- Business of Tourism and Hospitality
- Accounting for Decision Making
- Business Environment
- Principles of Marketing

Year 2

- Communication Skills
- Conventions and Events: Planning and Design
- Exhibitions Management
- Sustainable Tourism Development
- Business and Hospitality Law
- Branding and Promotions
- Publicity and Media Writing
- Food & Beverage Management
- Food and Nutrition
- Research Methods for Tourism and Hospitality
- Conventions and Events: Production and Operations

Year 3

- Strategic Management for Hospitality Business
- Corporate and Incentive Travel
- Festival and Hallmark Events
- Managing People in the Tourism and Hospitality Industry
- Small Business Venture
- Research Project
- Internship

ADDITIONAL MOHE COMPULSORY GENERAL STUDIES SUBJECTS

For Local students:

- Appreciation of Ethics and Civilisation
- Philosophy and Current Issues
- Community Service
- Bahasa Kebangsaan A (applicable to students who did not sit for SPM or did not obtain a Credit in SPM Bahasa Melayu)

For International students:

- Malay Language for Communication 2
- Appreciation of Ethics and Civilisation
- Community Service

CAREER PROSPECTS

- Business event planner
- Destination marketing organiser
- Key accounts manager
- Public relations
- Social media associate
- Marketing / Publicity
- Entrepreneur
- Project manager
- Venue manager

Field trip to Sg Lima, Klang

Students have first-hand learning experience about sustainability of local communities.



JPT/BPP[U][R]811/6/0288/FA5727]09/25

BRINGING YOU FURTHER

INTERNSHIP COMPANIES & COMPANIES OUR GRADUATES WENT INTO

Hospitality

- Adaaan Prestige Vadoo, Maldives
- Banyan Tree Kuala Lumpur & Pavilion Hotel Kuala Lumpur
- Club Med Cherating Beach
- Conrad Maldives Rangali Island
- DoubleTree by Hilton Hotel Johor Bahru
- Golden Sands Resort, Penang
- Grand Aston City Hall Hotel & Serviced Residence, Indonesia
- Happy Castle International Hotel, China
- Hard Rock Cafe Melaka
- Holiday Villa Nataya, Cambodia
- Hoshino Resorts Tomamu, Japan

- Hoshino Resorts Risonare Yatsugatake, Japan
- Hotel Holiday International, UAE
- JW Marriott Hotel, Hong Kong
- Kota Kinabalu Marriott Hotel
- Le Méridien Putrajaya
- Hyatt Regency, Japan
- Pan Pacific, Melbourne
- Pullman Jakarta Central Park
- Renaissance Kota Bharu Hotel
- Royale Chulan Kuala Lumpur
- Shangri-La Hotel, China
- Sheraton Bali Kuta Resort, Indonesia
- Sheraton Hua Hin Resort & Spa, Thailand
- Sofitel Legend Metropole Hanoi, Vietnam

- Sule Shangri-La Yangon, Myanmar
- St Giles The Gardens Hotel & Residences
- St Regis Langkawi
- Sunway Resort Hotel & Spa
- The Banjaran Hotsprings Retreat
- The Tango Hotel Taipei FuHsing, Taiwan
- The Westin
- Trident Bandra Kurla, India
- Traders Hotel Kuala Lumpur

Events

- 2Cool Productions Sdn Bhd
- Big Bash Media Sdn Bhd
- Bravo Events & Entertainment Sdn Bhd
- Confexhub Group
- Event Creators, Mauritius

- Golden Screen Cinemas
- I Creative Event Sdn Bhd
- Linkbal Inc., Japan
- Malaysia Convention & Exhibition Bureau (MyCEB)
- Malaysian Association of Convention and Exhibition Organisers and Suppliers (MACEOS)
- Medical Conference Partners
- MT Multimedia Co. Ltd, Thailand
- One Universal Production Sdn Bhd
- Pico International (M) Sdn Bhd
- PT Sahabat Pesta, Indonesia
- Pretty Little Things Weddings
- SP Media
- Star Media Group

- The Collective Art Events, Brunei
- The Hot Shoe Show & Co Sdn Bhd
- Troopers Innovation Sdn Bhd
- Sunway Lagoon Sdn Bhd
- United Business Media (M) Sdn Bhd
- Xpose Ltd, Kenya
- ZEST Inc., Japan

Travel and Tourism

- Airlink Travel & Tour Sdn Bhd
- Embassy Alliance Travel
- GR Travel & Tours PVT, Pakistan
- Japan Airlines Ground Service, Japan
- Mumum Tour, South Korea
- Phalanx Co Ltd, Japan

- Premier Travel & Tours, Zimbabwe
- Taiwan Tourism Bureau KL Office
- TCA Inc., Japan
- Travelog Malaysia Sdn Bhd

Culinary and Food & Beverage

- ABC Cooking Studio
- Antipodean Bangsar
- Berjaya Starbucks Coffee Company
- Botanica + Co at Alila Bangsar
- Cosans Worldwide Sdn Bhd
- Dewakan
- Din Tai Fung
- Foret Blanc Patisserie
- Jaslyn Cakes, Bangsar Baru

- Copenhagen Coffee
- Kuriya Dining, Singapore
- Marini's on 57
- Nobu Restaurant Kuala Lumpur
- Pistachio Grill, Singapore
- PULP by Papa Palheta (M) Sdn Bhd
- Putien Malaysia
- Sakae Sushi
- Sodexo Malaysia Sdn Bhd
- Sugar and I
- Table & Apron
- The Brew House
- The Inside Scoop Sdn Bhd
- ThirtyTwo at the Mansion
- Tokyo Takuhai Malaysia Sdn Bhd
- Troika Sky Dining Sdn Bhd
- Universal Bakehouse by Table and Apron
- VCR Bangsar
- Xiao by Crustz

Others

- Ajinomoto (Malaysia) Berhad
- Allied Foodservice Equipment Sdn. Bhd.
- AsiaEuro Wines & Spirits Sdn Bhd
- Columbia Asia Hospital, Klang
- F&N - Fraser & Neave (Malaya) Sdn Bhd
- Illy Malaysia
- Oriental Melaka Straits Medical Centre
- Relimix Sdn Bhd
- Rich Products Malaysia Sdn Bhd



Industry talk by Mr Marcus Low, founder and restaurateur of Table & Apron and Universal Bakehouse, and sharing of in-depth knowledge and experience in the hospitality field.



Mr Shaun Liew, a School of Hospitality and Service Management alumnus who is now a barista, and a co-founder of Wizards of Tribeca and Yellow Brick Road.

VALUE-ADDED EXPERIENCES MOBILITY / STUDY ABROAD & STUDY OPTIONS*

PROGRAMME	MEIKAI UNIVERSITY, JAPAN	MACAO INSTITUTE FOR TOURISM STUDIES	KANSAI GAIDAI UNIVERSITY, JAPAN	GRIFFITH UNIVERSITY, AUSTRALIA	KOREAN SUMMER/WINTER PROGRAMME
DURATION	MINIMUM 1 SEMESTER, MAXIMUM 1 YEAR	MINIMUM 1 SEMESTER, MAXIMUM 1 YEAR	1 SEMESTER**	1.5 YEARS***	2 WEEKS
BSC (HONS) CONVENTIONS & EVENTS MANAGEMENT	✓	✓	✓	✓	✓
BSC (HONS) CULINARY MANAGEMENT	✓	✓	✓	—	✓
BSC (HONS) INTERNATIONAL HOSPITALITY MANAGEMENT	✓	✓	✓	✓	✓

* Terms & conditions apply

** Language / Cultural studies

*** Students undertaking the degree programmes in events and hospitality management have the option to transfer to Griffith University.

Note: All mobility / study abroad programmes and study options are subject to approval and grade attainment.

WHERE ARE OUR GRADUATES NOW?



REBEKAH TAN LI THENG
BSC (HONS) IN INTERNATIONAL HOSPITALITY MANAGEMENT

Company:
Unilever (M) Holdings Sdn Bhd

Position:
Regional Sales Manager-South & East Malaysia, and Brunei



ADIL KHAN
BSC (HONS) IN INTERNATIONAL HOSPITALITY MANAGEMENT

Company:
The Ritz Carlton, Jeddah, Saudi Arabia

Position:
Corporate Sales Manager



CHING JIA DENG
DIPLOMA IN EVENTS MANAGEMENT

Company:
Momentum Commerce Sdn Bhd

Position:
Marketing Analyst



WAN WEI LIAM
DIPLOMA IN EVENTS MANAGEMENT

Company:
Serendipity Events Sdn Bhd

Position:
Senior Manager, Event Production



KENJIRO SHINNO
BSC (HONS) IN INTERNATIONAL HOSPITALITY MANAGEMENT

Company:
DocuSign Japan K.K.

Position:
Sales Development Representative



KOAY THIAN JUAN
DIPLOMA IN HOTEL MANAGEMENT

Company:
CW Exquisite Sdn Bhd

Position:
Business Development Manager



MAHIN TARIQ
DIPLOMA IN EVENTS MANAGEMENT

Company:
Sunset Hotel Jeddah, Saudi Arabia

Position:
Event Stylist & Coordinator



EVELYN CHUNG HUI JIN
BSC (HONS) CULINARY MANAGEMENT

Company:
Crème De La Crème - CDLC

Position:
Pastry Head Chef



MOHAMED AFFAN
DIPLOMA IN HOTEL MANAGEMENT

Company:
Maldives Association of Tourism

Position:
Operations Executive



FAHAD KHAN
DIPLOMA IN HOTEL MANAGEMENT

Company:
City View Hotel, Lahore, Pakistan

Position:
Managing Director



SAMANTHA CHEW WEI WEI
BSC (HONS) CULINARY MANAGEMENT

Company:
GRIT Cafe

Position:
Owner cum Chef



CHEE HOONG ZHAN
DIPLOMA IN CULINARY ARTS

Company:
SongKhun Cloud

Position:
Owner cum Chef



YAP YUE QING
BSC (HONS) CONVENTIONS & EVENTS MANAGEMENT

Company:
Link Boss Sdn Bhd

Position:
Digital Strategist



CHERYL NG HUI MIN
BSC (HONS) CONVENTIONS & EVENTS MANAGEMENT

Company:
Sunway Pyramid

Position:
Executive - Marketing (Tenant Relations)



GIRISH JEEWOOTH
DIPLOMA IN CULINARY ARTS

Company:
The First Sizzler Ltd, Comlone Restaurant, Nouvelle France, Mauritius

Position:
Assistant Manager



JONATHAN CHOW WENG WEI
DIPLOMA IN CULINARY ARTS

Company:
Galaxy Macau

Position:
Demi Chef de Partie

IN PARTNERSHIP WITH THE WORLD

UNIVERSITY OF CALIFORNIA, BERKELEY

HARVARD UNIVERSITY

MASSACHUSETTS INSTITUTE OF TECHNOLOGY

LANCASTER UNIVERSITY

UNIVERSITY OF OXFORD

UNIVERSITY OF CAMBRIDGE

LE CORDON BLEU

ALIBABA BUSINESS SCHOOL

As part of our nation building ambitions, Sunway University has travelled the world seeking out the finest educational opportunities, bringing them closer to you.

LIVE

Whilst most universities have a campus, only Sunway University has a city. Experience a world-class education right here at Sunway City, Malaysia's model smart-sustainable city enabled by 5G.

LEARN

International collaborations with the world's most renowned institutions offer Malaysians world-class education at local prices, avoiding the expensive cost of overseas travel and unfavourable exchange rates.

LEAD

Currently pioneering research with the University of Cambridge to collaborate on ways to combat the Covid-19 pandemic in the Jeffrey Cheah Biomedical Centre at the University of Cambridge.

LEGACY

Located at Sunway City, Malaysia, Sunway University joins New York & Paris as one of the three United Nations Sustainable Development Solutions Network (SDSN) Centres in the world to coordinate continent-wide sustainable initiatives.

ONE UNIVERSITY, A WORLD OF OPPORTUNITIES.

A CLASS ABOVE

