



CULINARY AND HOSPITALITY (CAH)



Intensive Culinary Experiential Workshop

by BERJAYA University College

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Food and Beverage Workshop

by Taylor's University

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Visit Sabah: Tourism and Hospitality

by Universiti Malaysia Sabah (UMS)

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Sarawak Culinary Trail: Savouring Exotic Delicacies

by Universiti Malaysia Sarawak (UNIMAS)

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Note :
All package prices are subject to change.

INTENSIVE CULINARY EXPERIENTIAL WORKSHOP

Category Package: **CAH**

This seven-day workshop is meticulously designed for university and college learners with a passion for culinary arts, aiming to celebrate and promote the diversity of Malaysia's multi-racial food, culture, and traditional heritage. Participants are exposed to the intricate know-how of Malaysian cultural food preparation, diving deep into the essence of local cuisine. Through engaging culinary talks, demonstrations, and hands-on practical sessions led by experienced chefs, learners explore the rich flavors, food presentation, and plating techniques that define Malaysian gastronomy. The programme not only fosters culinary skills but also deepens cultural understanding among the participants.





LEARNING SCOPE

Participants will be able to:

- Understand the culinary environment of Malaysia, including traditional and contemporary practices.
- Master the art of Malaysian cuisine preparation, from ingredient selection to cooking techniques.
- Appreciate the significance of food presentation and plating in enhancing dining experiences.
- Develop an understanding of the health and safety standards in culinary practices.

DURATION | MONTH

7 days | Monthly

LANGUAGE PROFICIENCY

Basic English

(Mandarin translation may be provided for groups comprising mainly from China)

FEES

USD 1,550 per participant

Price inclusive of:

7 DAYS / 6 NIGHTS

- **ACCOMMODATION**
- **GROUND TRANSPORTATION**
- **INSURANCE**

CREDIT TRANSFER

None

TARGET GROUP

General Public



ACTIVITIES

Participants will engage in:

- Culinary discussions led by expert chefs
- Cooking demonstrations focusing on Malaysian cuisine
- Hands-on cooking sessions for practical experience
- Sessions on food presentation and plating techniques



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UNIVERSITY**
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FOOD AND BEVERAGE WORKSHOP

Category Package: **CAH**

This programme aims to provide essential knowledge and skills in the domain of hospitality and beverage management. Participants will engage in various interactive workshops and site visits to increase the learning experience and to get immersed within the practices in the hospitality fields. Highlights include visits luxury hotels to experience Malaysian hospitality but also include visits to plantations, factories and outlets to visualize and understand the raw products and their transformations until the end products. With the emerging trends in the beverages and its impacts on the hospitality industry, this programme will enable participants to not only acquire knowledge in beverages but also in skills and the entire supply chain.



ACTIVITIES

Participants will engage in:

- Interactive workshops
- Educational field visits
- Insightful hotel industry visits

LEARNING SCOPE

Participants will be able to:

- Experience Malaysian hospitality through visits to hotels and manufacturing plants
- Understand the supply chain of key products like tea and coffee, from production to distribution
- Develop hands-on skills in barista techniques and basic mixology

DURATION | MONTH

2 days – Customisable package, open whole year

LANGUAGE PROFICIENCY

Intermediate English

FEES

USD 150 per participant

Price inclusive of:

- **GROUND TRANSPORTATION**
- **FIELD VISITS**

Note: Minimum no. of 15 participants

CREDIT TRANSFER

None

TARGET GROUP

College / University students





UMS
UNIVERSITI MALAYSIA SABAH

VISIT SABAH: TOURISM AND HOSPITALITY

Category Package: **CAH**

This programme will allow participants to gain knowledge in tourism, hospitality, and events management, while experiencing and understanding local cultures and customs. It also includes hotel and resort visits, along with industrial exposure that supports future internship opportunities.



ACTIVITIES

Participants will gain:

- Industrial visits for real-world exposure
- Site visits to teaching resorts
- Authentic local cultural experiences
- Memorable island exploration experiences

LEARNING SCOPE

Participants will be able to:

- Develop skills in product planning
- Design niche tour packages
- Learn hospitality and customer service essentials
- Manage beach event operations
- Receive guidance from the Faculty of Business, Economics and Accountancy

DURATION | MONTH

14 days

LANGUAGE PROFICIENCY

Basic English

FEES

USD 2,000 – 2,900 per participant

Price includes:

- **MODULE**
- **CULTURAL EXPERIENCE**
- **GROUND TRANSPORTATION**
- **MEALS**
- **MANAGEMENT**
- **ACCOMMODATION**

CREDIT TRANSFER

Eligible for credit transfer
(Subject to the home university's requirement)

TARGET GROUP

General Public



SARAWAK CULINARY TRAIL: SAVOURING EXOTIC DELICACIES

Category Package: **CAH**

Embark on a captivating journey into Sarawak's rich heritage with our immersive programme. Discover the diverse traditional cuisines, cultural rituals, and artisan crafts that define this vibrant region. Engage directly with local communities, delving into the intricacies of food preparation and handicraft creation through hands-on experiences. By immersing yourself in interactive activities, you'll gain a deeper understanding and appreciation of Sarawakian traditions, fostering cultural awareness and preservation. Join us as we celebrate the essence of Sarawak's heritage, forging lasting connections and memories along the way.

ACTIVITIES

Participants will engage in:

- Hands-on workshops with local communities
- Documentary production on Sarawak's iconic delicacies and traditional crafts, including:
Laksa Sarawak, Kolok Mee, Dayak delicacies, Sarawak Layer Cake, Seafood at Top Spot, Pua Kumbu, Keringkam and Beads necklace (Orang Ulu)



LEARNING SCOPE

Participants will be able to:

- Gain a comprehensive understanding of Sarawak's rich heritage, including traditional cuisines, cultural rituals, and artisan crafts
- Acquire practical skills in food preparation and handicraft making through hands-on experiences with local communities
- Develop enhanced cultural awareness and appreciation for Sarawakian traditions through immersive activities
- Build meaningful connections with local communities and fellow participants, fostering camaraderie and mutual understanding
- Create lasting memories that celebrate and contribute to the preservation and promotion of Sarawak's cultural heritage

DURATION | MONTH

10 days

LANGUAGE PROFICIENCY

Basic English

FEES

USD 1,100 per participant

Price includes:

- **ACCOMMODATION**
- **MEALS**
- **GROUND TRANSPORTATION**
- **INSURANCE**
- **CERTIFICATE**

Note: Minimum no. of 15 participants

CREDIT TRANSFER

None

TARGET GROUP

General Public

