



TAR UC

TUNKU ABDUL RAHMAN
UNIVERSITY COLLEGE

BEYOND EDUCATION

TAR UC IN THE LIMELIGHT



13 MARCH 2020



The various types of practical training that students undergo will help them master relevant skills and develop their creativity and innovativeness.

Industry-relevant programmes

WITH Visit Malaysia 2020 kicking in, the country's tourism industry is set for tremendous growth. The government has set a target of welcoming 30 million tourists to Malaysia and registering RM100bil in tourist receipts. To achieve these ambitious targets, it is crucial for the industry to be driven by a well-trained workforce in hospitality and tourism.

To continuously meet the needs of the industry, Tunku Abdul Rahman University College (TAR UC) offers a wide range of hospitality and tourism programmes to provide human capital for the industry.

To ensure students are able to master the theories as well as the required hands-on trainings, the programmes' syllabi are comprehensive with up-to-date contents and practical training components. In addition, students are also taught and guided by experienced and knowledgeable lecturers from the hospitality and tourism industry.

Martina Chua Swee Lin is a senior lecturer from the Faculty of Social Science and Humanities with almost 10 years of working experience in the hotel industry. She teaches Beverage Appreciation and Food and Beverage (F&B) Service Management which are part of the Bachelor of Hospitality Management (Hons) syllabus.

"When I design my teaching plan and assessment, I focus on how to develop students' creative thinking skills. For example, for the Beverage Appreciation subject, students have to create their own cocktails.

"As for F&B Service Management, students are given the responsibility to organise and manage themed lunches. Having a specialised beverage lab and a number of fine-dining training restaurants on campus also add value to the teaching and learning process," Chua shared.

Meanwhile, training students to be masters in the kitchen is Chef Mohd Asrul who has more than 20 years of experience in the

hotel industry. He teaches the Food Preparation I and II subjects which are part of the syllabus in the Bachelor of Hospitality Management (Hons) programme.

"These two subjects are in-depth practical sessions where students will not only learn the various industry practices but they will have the opportunities to experience what it is actually like working in a restaurant's kitchen," he said.

Muhamad Aizuddin is another lecturer with six years of industry experience who is an expert in restaurant operations.

"Among the subjects that I teach in the Bachelor of Hospitality Management (Hons) programme are Restaurant Management, Principles of Management and Human Resource Management for Hospitality Industry. What students can expect to gain is exposure and training in managing the overall operations of a restaurant from purchasing raw materials right up to serving customers. Each practical session is followed with discussion sessions for students to discuss and clarify where they can improve and also for them to share their suggestions and ideas for improvements in the operations of the restaurant," he detailed.

■ To find out more about TAR UC's hospitality and tourism management programmes, visit TAR UC Open Day at TAR UC Kuala Lumpur Main Campus or any of TAR UC branch campuses in Penang, Perak, Johor, Pahang and Sabah from today until March 29. You may also visit the TAR UC booth at major education fairs nationwide or log on to www.tarc.edu.my. Attractive scholarships are available at TAR UC on the basis of academic merit, and there is also sibling discount for qualified students. Students who meet the minimum entry requirements will obtain on-the-spot offers during TAR UC Open Day or when they visit TAR UC's booth at education fairs.



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