



UNIVERSITI TEKNOLOGI MARA

HTC297: INDUSTRIAL TRAINING

<b>Course Name (English)</b>	INDUSTRIAL TRAINING <b>APPROVED</b>
<b>Course Code</b>	HTC297
<b>MQF Credit</b>	8
<b>Course Description</b>	Culinary Internship provides students with a 'hands-on' learning experience in preparing food. This internship program will take place in various selected hotels restaurants / food service establishments. Students will be exposed to various kitchen departments under the guidance and supervision of qualified trainers in the industry.
<b>Transferable Skills</b>	Self Directed Learning Teamwork
<b>Teaching Methodologies</b>	Industrial Training, Self-directed Learning
<b>CLO</b>	CLO1 Apply the theoretical knowledge in carrying out various specialized parts of the culinary department. CLO2 Construct dishes from multiple ingredients and cooking methods according to standard industry practices CLO3 Integrate work ethics, values, and professionalism according to the culinary industry practices. CLO4 Follow each designated department operational standard through self-guided learning in the culinary department.
<b>Pre-Requisite Courses</b>	No course recommendations
<b>Reading List</b>	This Course does not have any book resources
<b>Article/Paper List</b>	This Course does not have any article/paper resources
<b>Other References</b>	This Course does not have any other resources