



TAYLOR'S
UNIVERSITY
Wisdom • Integrity • Excellence

Welcome to

Taylor's Digital Prospectus



TAYLOR'S UNIVERSITY

RISE WITH THE BEST AND GRADUATE IN DEMAND

Since its inception in 1969, Taylor's has continuously provided excellent services for its students in terms of diverse study options, relevant curriculum and teaching methods, ongoing partnerships with leading universities worldwide, strong industry linkages, up-to-date facilities and well-equipped campuses.

Taylor's University nurtures its students in the three aspects of intelligence: intellect, practical wisdom, and craft through its Taylor'sphere ecosystem of flexible curriculum, innovative pedagogy, multidisciplinary projects, impact-based research, as well as networks with peers and alumni.



ACHIEVEMENTS

OUR AWARDS VALIDATE OUR WORLD-CLASS GRADUATES, STANDARDS & FACILITIES

WORLD
TOP 1%

UNIVERSITIES
#251



TOP 40

IN ASIA



NO. 1

PRIVATE UNIVERSITY
IN SOUTHEAST ASIA
5 YEARS IN A ROW



WORLD
TOP 20

FOR GRADUATE
EMPLOYABILITY RATE



VICE-CHANCELLOR & PRESIDENT'S MESSAGE

Taylor's University is a reputable and leading private education institution in Malaysia. With more than 50 years of experience in the education scene, we remain steadfast in fostering excellence in education, innovation, and the holistic development of our students. We infuse our research, education, and advocacy with purpose and meaning to empower our community in pursuing their passion and purpose, thus leaving a positive impact to their surrounding community.

Our prime location exposes our diverse student body from almost 100 countries to the nation's rich cultural landscape and attracts the brightest and most creative students from around the world. Our students come together to create a vibrant and exciting community that supports a wide range of sporting, cultural and leisure activities, which have become the hallmark of the Taylor's experience – cultivating a positive campus environment.

We hope that Taylor's University will be your higher education institution of choice as we remain committed in our stance as a leading institution that is equipped to empower its students to address the challenges of the modern world. Most importantly, let us work together driven by the limitless potential within our community to ensure that when you graduate, you are ready to create your own pathway to excellence and become a productive leader of change.

We look forward to seeing you at Taylor's Lakeside Campus.

Warmest Regards,
Professor Barry Winn
Vice Chancellor and President,
Taylor's University



GLOBALLY RANKED SUBJECTS

TOP 20

#20
Hospitality & Leisure
Management

TOP 50

#21-50
History of Art

TOP 100

#51-100
Art & Design

Marketing

Data Science & AI

TOP 150

#101-150
Architecture
& Built Environment

Accounting & Finance

Business & Management
Studies

Social Sciences
& Management

Arts & Humanities

TOP 250

#151-200
Economics & Econometrics

Pharmacy & Pharmacology

#201-250
Computer Science
& Information Systems

Communication
& Media Studies

TOP 400

#251-300
Education & Training

#301-375
Sociology

#351-400
Electrical & Electronics
Engineering

TOP 500

#401-450
Engineering & Technology

#451-500
Medicine

TOP 600

#501-575
Mechanical Engineering



TAYLOR'S
UNIVERSITY

Wisdom • Integrity • Excellence

HOSPITALITY, FOOD & LEISURE MANAGEMENT



TAYLOR'sphere™

HOSPITALITY, FOOD & LEISURE MANAGEMENT

TAYLOR'S CULINARY INSTITUTE

Diploma in Hotel Management

Diploma in Culinary Arts

Advanced Diploma in Patisserie & Gastronomic Cuisine

Bachelor of Culinary Management (Honours)

Bachelor of Patisserie Arts (Honours)

Bachelor of Science (Honours) in Culinology

SCHOOL OF HOSPITALITY, TOURISM & EVENTS

Bachelor of International Hospitality Management (Honours)

Bachelor of International Tourism Management (Honours)

Bachelor of International Events Management (Honours)

WORLD TOP 20

MALAYSIA'S
HIGHEST-RANKED
UNIVERSITY
7 YEARS IN A ROW

#1 MALAYSIA & SOUTHEAST
ASIA PRIVATE UNIVERSITY

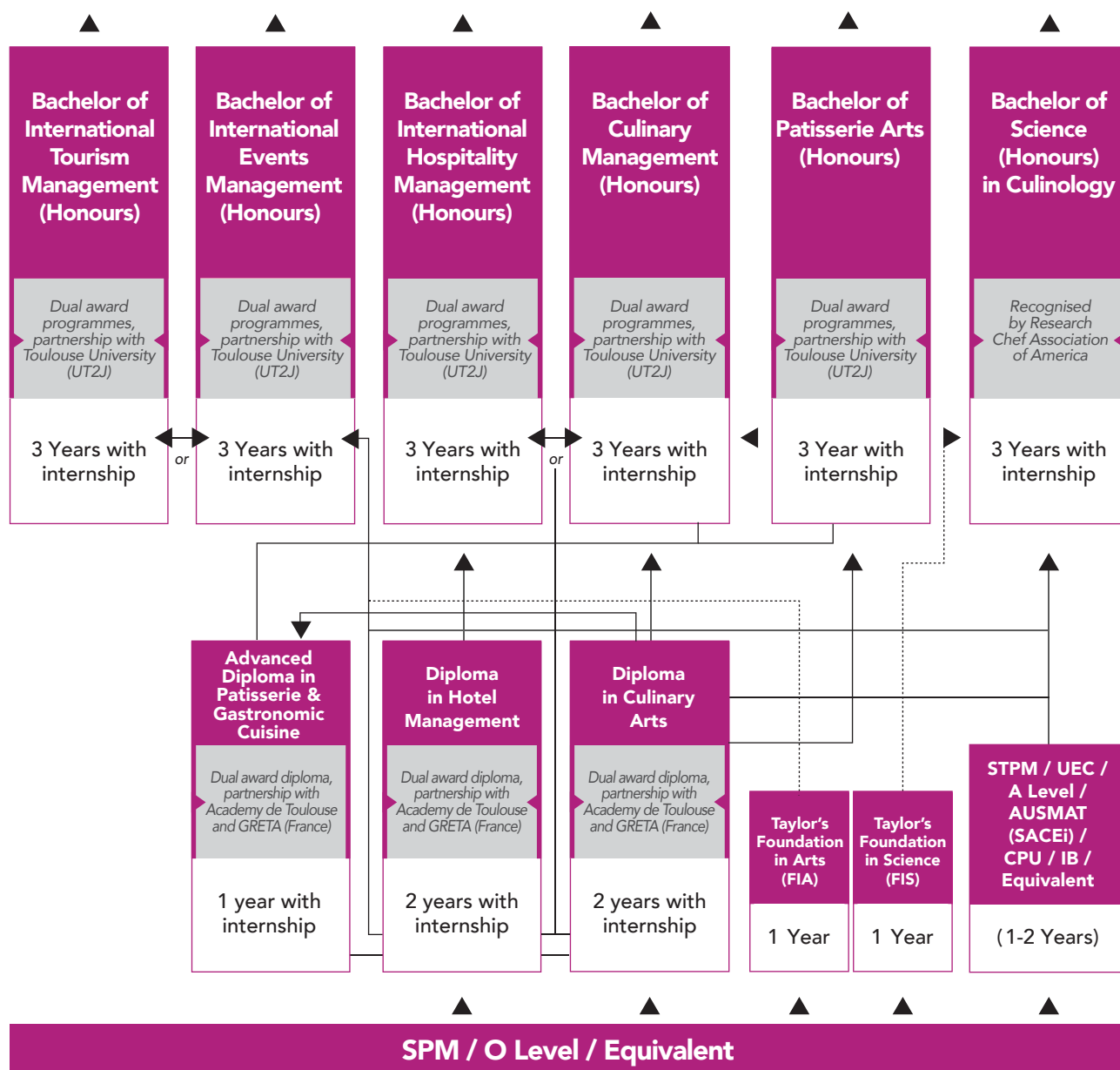
Hospitality & Leisure Management



EDUCATION PATHWAY

Doctor of Philosophy in Hospitality and Tourism / Doctor of Philosophy in Food Studies

Master of International Hospitality Management / Master of Science in Tourism /
Master of Global Hospitality Management / Master of Food Studies / Master of Food Studies and Gastronomy



All Diploma programmes that meet the requirements of Degree programmes will have advanced standing.

INDUSTRY LEADERS CO-DESIGNING OUR PROGRAMMES

The School's Industry Advisory Panel (IAP) consists of leading professionals and industry experts. They work closely with our faculty to review and refine our curriculum, ensuring that our programme content is up to date with current industry practices and requirements. These mutually beneficial partnerships also connect students to industry placements and career opportunities, ensuring that our graduates are industry-ready and future-proof.

REAL-WORLD EXPERIENCE

The School provides a dynamic learning experience, equipping students with industry-relevant skills through a combination of academic excellence and practical exposure. With a strong emphasis on hands-on learning, students gain valuable insights from industry experts and real-world applications, enhancing their career readiness.



UNLOCK MEANINGFUL CAREER OPPORTUNITIES

CULINARY ARTS / CULINARY MANAGEMENT

- Executive Chef
- Food & Beverage Manager
- Production Manager
- Food Service Manager
- Food Stylist
- Restaurant & Cafe Owner
- Kitchen Consultant
- and more

PÂTISSERIE ARTS

- Executive Pastry Chef
- Pastry Production Manager
- Pastry Stylist
- Pastry Kitchen Consultant
- Pastry Chef
- Celebrity Pastry Chef
- Pastry Business Owner
- Restaurant & Cafe Owner
- Cake Artist, Designer & Decorator
- Chocolatiers & Confectioners
- and more

CULINOLOGY

- Research Chef / Culinologist
- Product Development & Formulation Specialist
- Business Development & Merchandising Executive
- Food Quality & Services Manager
- Product Assurance Manager
- Manufacturing Science & Technology Specialist
- Food Solutions Consultant
- Culinary Research Technologist
- Ingredient Sales and Technical Support Specialist
- Production Manager / Food Scientist
- and more

INTERNATIONAL HOSPITALITY MANAGEMENT

- Front Office Manager
- Room Division Manager
- Duty Manager
- Hotel Manager
- F&B Manager
- Banquet Manager
- Bar Manager
- Guest Relations Manager
- Sales & Marketing Manager
- and more

INTERNATIONAL EVENTS MANAGEMENT

- Convention Centre Manager
- Entrepreneur
- Event Organiser
- Sporting Event Organiser
- Professional Conference Organiser (PCO)
- Business Events Specialist
- Digital Events Manager
- Production Manager
- Professional Exhibition Organiser (PEO)
- Key Account Manager
- and more

INTERNATIONAL TOURISM MANAGEMENT

- Destination Brand Manager
- Destination Development Specialist
- Recreation Brand Manager
- Tourism Bureau Manager
- Recreation Manager
- Theme Park Manager
- Entrepreneur
- Travel Consultant
- Tourism Planning Specialist
- and more

OVERSEAS TRANSFER OPTIONS*



EUROPE

via Diploma in Hotel Management

**LES ROCHES INTERNATIONAL SCHOOL OF HOTEL MANAGEMENT
(SWITZERLAND OR SPAIN CAMPUS)**

- BBA in Global Hospitality Management

via Diploma in Hotel Management

via Bachelor of International Hospitality Management (Hons)

GLION INSTITUTE OF HIGHER EDUCATION (SWITZERLAND OR UK CAMPUS)

- BBA in International Hospitality Business

via Diploma in Hotel Management

via Bachelor of International Hospitality Management (Hons)

SHMS SWISS HOTEL MANAGEMENT SCHOOL AND UNIVERSITY OF DERBY, UK

- Bachelor of Arts (Hons) in International Hospitality Management
- Bachelor of Arts (Hons) in International Hospitality and Events Management
- Bachelor of Arts (Hons) in International Hospitality and Design Management

via Diploma in Culinary Arts

CESAR RITZ COLLEGES SWITZERLAND AND UNIVERSITY OF DERBY, UK

- Bachelor of Arts (Hons) in Culinary Arts

via Bachelor of International Tourism Management (Hons)

via Bachelor of International Events Management (Hons)

via Bachelor of International Hospitality Management (Hons)

SHEFFIELD HALLAM UNIVERSITY, UK

- BSc (Hons) International Tourism Management
- BSc (Hons) Events Management
- BSc (Hons) International Hospitality Business Management
- BSc (Hons) International Tourism and Hospitality Management
- BSc (Hons) International Hotel and Resorts Management

via Diploma in Hotel Management

via Bachelor of International Hospitality Management (Hons)

**HIM HOTEL INSTITUTE MONTREUX AND NORTHWOOD UNIVERSITY, USA
(SWITZERLAND OR UK CAMPUS)**

- Bachelor of Business Administration in Hospitality Management (with Specialisation)



AUSTRALIA

via Bachelor of International Hospitality Management (Hons)

via Bachelor of International Events Management (Hons)

via Bachelor of International Tourism Management (Hons)

GRIFFITH UNIVERSITY

- Bachelor of International Tourism and Hotel Management

**Admission is subject to the transfer requirement established by the respective universities*

WHY

HOSPITALITY, FOOD & LEISURE MANAGEMENT AT TAYLOR'S?

Supported by Taylor'sphere, a well-rounded ecosystem that nurtures your intellect, craft and practical wisdom to excel in a constantly changing world, Taylorian studying hospitality, food, and leisure management will be fully immersed in this empowering supportive environment, where our community is our strength.





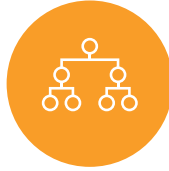
YOUR FUTURE IS OUR PRIORITY

We ensure our students are updated on the current and upcoming trends ensuring they are well-equipped to embrace the challenges of the 4IR.



INDUSTRY-CENTRIC CURRICULUM

The role played by the industry in fundamental aspects of the curriculum assist in fostering strong collaborations. This is evident through Taylor's synergetic relationship with the industry.



TAYLOR'S CURRICULUM FRAMEWORK (TCF)

Breaking conventions to bring you the first-of-its-kind framework in Malaysia that allows you to mix and match modules to customise your degree.



GLOBAL EXPERIENCE

With an international student and academic population our students gain international exposure and networking opportunities. They also get international work experience through internship opportunities at Michelin-starred restaurants and international hotel chains like Hilton, Marriott, and more.



MULTIDISCIPLINARY LEARNING EXPERIENCE (MLE)

Taylor's is one of the pioneer institutions in the region to implement compulsory multidisciplinary projects across all its undergraduate programmes. Multidisciplinary solutions go beyond just collaborating, but rather having a good understanding of learning necessities across various disciplines against being discipline-specific which will no longer be enough.



BREAK BOUNDARIES TOGETHER

We encourage our students to break boundaries, think outside the box and create their own benchmarks. After all this is a field where being unique and new is sought after.



WORLD-CLASS STANDARDS, FACILITIES & ENVIRONMENT

We have put in place world-class facilities designed and built to stimulate the actual working environment of leading hospitality, tourism and culinary establishments.



RESEARCH-LED TEACHING

Our faculty spearheads research initiatives that challenges conventional industry practices. We have made significant inroads in the industry and play an active role in shaping human capital development and government initiatives for sustainable tourism in the country.



FUN APPROACH TO LEARNING

Students approach learning through experimentation, built to stimulate the actual working environment. Skills-based methodologies are used resulting in a fun and enlightening experience at all stages.



CERTIFIED & RANKED

Taylor's University is the only institution in Malaysia which has received the UNWTO.TedQual Certification for its programmes. We are proudly ranked Top 20 in the World for QS World University Subject Ranking 2025 for Hospitality and Leisure Management.



PERSONALISED AI-POWERED LEARNING

As one of Malaysia's pioneering institutions in AI-driven innovation, we offer personalised one-on-one 24/7 tutoring, focused Q&A sessions, assessments and instant feedback, supported by our AI teaching assistant. Students enjoy an engaging experience that encourages self-directed growth and better understanding.

DUAL AWARD

Taylor's School of Hospitality, Tourism & Events (SHTE) and Taylor's Culinary Institute (TCI) offers dual award Bachelor's degree and diploma programmes in collaboration with the University Toulouse–Jean Jaurès (UT2J) and the Académie de Toulouse (ADT) in France respectively. A quality review committee, comprising academics from both institutions, is established for quality assurance and moderation of the standards of the programmes, which includes curriculum and assessments. Students will receive certification from both Taylor's University and the partner institution in France, upon completion of their diploma, Bachelor's degree or Master programmes at Taylor's.



- **ACADÉMIE DE TOULOUSE (ADT), FRANCE**
ADT is a division of the French Ministry of National Education.
- The Académie is ranked as one of the best in France for Hotel and Tourism studies.
- Diplomas are attested by the French Ministry of National Education.
- **UNIVERSITY TOULOUSE - JEAN JAURÉS (UT2J), FRANCE**
Bachelor's and Master's Degrees are credited by the French Ministry of National Education.
- Established in 1229, UT2J is one of the largest universities in France.
- UT2J's Hospitality and Tourism Management degrees are ranked in top positions by French professionals.
- It is a highly sought-after degree with more than 600 applicants each year, but only 80 seats available.
- Degrees are accredited by the French Ministry of National Education.



GLOBAL EXPOSURE

Students are encouraged to gain global exposure through our international student mobility and student exchange programmes

INTERNATIONAL STUDENT MOBILITY PROGRAMME

The School actively encourages students to explore a period of overseas study through our affiliations with over 200 foreign universities. Our students can experience a semester abroad with credit transfer to:

- United Kingdom
- South Korea
- Switzerland
- Germany
- Spain
- China
- USA
- France
- Finland
- Netherlands
- Japan
- Italy
- Canada

In turn, we also encourage students from other universities to study at Taylor's and experience the Malaysian culture and lifestyle.



STUDENT EXCHANGE PROGRAMME

Students have the opportunity to pursue up to two semesters abroad without paying extra tuition fees to the partner university. Upon completion of the programme, students will be accorded credit for the courses which they have undertaken during that period of exchange.



The student exchange programme offered at Taylor's appealed to me even before I enrolled for my degree. I chose Southern Cross University, Gold Coast, Australia because they offer great modules for events with qualified lecturers that have worked in the industry for years. I think it's a great opportunity to travel, meet new people and experience a different culture without the additional costs that would be involved otherwise.

AISHATH MAARIN ISMAIL

Bachelor of International Events Management



During my time at Taylor's University, pursuing the Bachelor of Patisserie Arts provided me with a comprehensive educational experience. The programme seamlessly integrated theoretical knowledge with hands-on skills, ensuring a well-rounded education. Experienced chefs enriched our learning by conducting workshops, broadening our understanding of the field. This not only prepared me for the real industry but also opened doors to a range of future career opportunities. Furthermore, I have the chance to participate in a student exchange programme in South Korea, adding an international dimension to my education and further enhancing my skills and global perspective.

TEH SUE WEI

Bachelor of Patisserie Arts (Honours)



INDUSTRY-CENTRIC CURRICULUM

Our Schools are active, influential and participative in the industry.

- With over three decades of experience, we are backed by a faculty with in-depth industry experience.
- Our board of industry leaders serve as curriculum advisors, form our panel of examiners, and serve as adjunct lecturers, research partners and mentors to our students.
- Working closely with our Industry Advisory Panel (IAP), we ensure that the curriculum offered is relevant with current industry trends, practices, and requirement.

ONCE-IN-A-LIFETIME OPPORTUNITY WITH MICHELIN STAR INTERNSHIPS

Taylor's Culinary Institute aims to provide students with the best internship and career placement options.

Since 2011, we have placed students to intern at Michelin-starred restaurants around the world. Taylor's University is the only university that offers students the opportunity to further their culinary skills with this exceptional experience.

Every year, students experience a 3-month long internship at Michelin-starred restaurants around the world, such as:

- Osteria Franesca ★★ ★, Modena, Italy
- Restaurante Martin Berasategui ★★ ★, San Sebastian, Spain
- COI Restaurant ★★ ★, California, USA
- Maison Bras ★★ ★, Laguiole, France
- Mugaritz ★★, San Sebastian, Spain
- Restaurant Le Parc ★★, Carcassonne, France
- Restaurant Py-r ★★, Toulouse, France
- Le Puits St-Jacques ★★, Pujaudran, France
- Restaurant Les Frères Ibarboure ★, Biarritz, France
- Restaurant Briketenia ★, Biarritz, France
- Grand Thalasso & Spa ★, Biarritz, France
- Restaurant L'Auberge des Lices, Carcassonne, France
- Restaurant l'Ambrosia, Carcassonne, France
- Restaurant l'Epicurien, Albi, France

The above list is accurate at time of publication. For more information, please refer to the Programme Director.



During my time at Taylor's, I embarked on a culinary odyssey like no other – sizzling workshops, fierce competitions, and in-depth theoretical and practical knowledge transformed me. Exceptional mentorship from seasoned chefs turned me into a kitchen maestro, teaching me not just how to cook but also to lead, manage, and innovate. Now, armed with my degree, I'm prepared to infuse the culinary world with the unique blend of skills and knowledge nurtured at Taylor's.

MUHAMMAD IBRAHIM
Bachelor Of Culinary Management (Honours)

FAST TRACK TO TOP EMPLOYERS

We continue to spearhead innovative programmes that place students on a fast-track path to employment with the industry's top employers. These industry alliances offer aspiring students a once-in-a-lifetime opportunity and provide employers with an avenue to map their long-term recruitment plans and secure rising future talents.



The STEP programme has lived up to its promise in helping me fast track my career in Shangri-La. I was promoted to managerial position in less than a year.

RAGHU PRASAD

Guest Services Manager, Shangri-La Kuala Lumpur



FUTURE GENERAL MANAGER PROGRAMME (GEM)

This comprehensive management and development programme grooms aspiring hospitality management students into promising hoteliers of the future. It fosters an entrepreneurial spirit and mindset in our students, to prepare them for senior management.



STUDENT EMPLOYMENT PROGRAMME (STEP)

Through this avenue, members of the industry gain access to second year students who are taken onboard at world leading hotels as student-employees and inculcated with the hotel's business philosophies. This experience provides students with invaluable industry insights and training before they graduate.

STEP 2.0

This opportunity gives students better exposure to the various departments and different levels of job roles and positions, to gain better competencies to be an all-rounded future hotelier. It is a week-long exposure programme with 50 students participating each time.



EMPOWERING LEADERS INTO INDUSTRY FOR TOURISM & EVENTS (ELITE)

Focused on Tourism and Event Management students, this programme connects students and employers via mutually beneficial professional relationships. Students gain an opportunity to develop skills through a comprehensive leadership and management development training experience.



i2 WEEK

EMBRACING LEARNING EXPERIENCE - i2 week will enrich the students learning experience with the sharing of on-going contemporary trends and success stories by industry experts. This will close the gap and increase engagement between Gen Z university students and their future employers.

Our Partners:



MULTIDISCIPLINARY LEARNING EXPERIENCE



TRANSFORMATION OF HERBAL INDUSTRY IN MALAYSIA

- An equal partnership collaboration among Taylor's Culinary Institute (TCI), School of Media and Communication (SOMAC), Taylor's Business School (TBS) and School of Education (SoED).
- Addresses the potential of high-value local herbal plants in the development of healthy beverages.
- Raises awareness on sustainable management and assists local herbal farmers and industry, by increasing the utilisation of local herbal plants.
- Bachelor of Science (Honours) in Culinology students specially designed and innovated functional herbal beverages that fully utilise local herbal plants.
- Investigates commercial feasibility of the created products, business proposal and media engagement plan.

OATILICIOUS – A HEALTHY INNOVATIVE FANCY ICE CREAM

- A collaboration assessment activity between the Taylor's Culinary Institute (TCI) and various schools such as SOMAC, SOMM, SOAF, and TDS that includes module CUL 64604: Creative Modern Pastry offered by Bachelor of Patisserie Arts (Honours) with others entrepreneurial modules.
- To strengthen the entrepreneurial knowledge and skill of Bachelor of Patisserie Arts (Honours) students in producing dessert confections, and branding their products
- Supports pastry students in setting up product branding, and business plan, developing marketing strategies, and designing packaging and labeling to suit current trends.
- The project has been awarded the Bizspod Award (10,000 Business Grant) and Gold Prize Winner for The Best Framework Development (Rm 1000) in Taylor's University Innofest 2023.

VEGETARIAN PRIMARY SCHOOL MEAL

- An equal partnership collaboration among School of Hospitality, Tourism and Event Management (SHTE), School of Education (SOEd), Taylor's Culinary Institute (TCI), and Taylor's Business School (TBS).
- Raises awareness on balanced and healthy vegetarian meals for primary school children.
- Addresses the misconception of vegetarian meals among parents, children, teachers and school canteen operators.
- Bachelor of Science (Honours) in Culinology students specially designed and created vegetarian meals that fulfil the nutritional needs of primary school children.
- Investigates the commercial feasibility of the created products.

MULTI-LEARNING EXPERIENCE (MLE) PROJECT: A HEALTHY DESSERT BOX

- A collaboration assessment activity between the Taylor's Culinary Institute (TCI) and the School of Media and Communication (SOMAC). Include modules CUL 64604: Creative Modern Pastry and ADV 6064/ADV 61404: Brand Management.
- To strengthen the entrepreneurial knowledge and skill of Bachelor of Patisserie Arts (Honours) students in producing dessert confections and branding their products.
- Supports pastry students in setting up product branding, developing marketing strategies, and designing packaging and labelling to suit current trends.
- March 2023 MLE collaboration among School of Education & School of Media & Communication on the topic "Utilizing banana pseudo-stem as a sustainable ingredient for plant-based food. This MLE collaboration project promote agri-food waste values through nutritious plant-based meal development from banana pseudostem and creating awareness about nutritional strategies and agrifood waste among primary school children.

FOOD MEDIA

- An equal partnership collaboration between Taylor's Culinary Institute (TCI) – CUL61804 Food Media class, and School of Media and Communication (SOMAC) – PRL60304 Publicity and Media Relations class.
- Creates awareness and delivery of messaging for food culture and content creation in gastronomy.

Support the Bachelor of Culinary Management (Honours) students to strengthen their food writing and critique based on current trends and issue.

FROM WASTE TO GOLD: UTILISATION OF JACKFRUIT SEEDS, AN AGRICULTURE BY-PRODUCT IN HEALTHY PRODUCT DEVELOPMENT

- An equal partnership collaboration among Taylor's Culinary Institute (TCI), School of Media and Communication (SOMAC), Taylor's Business School (TBS) and School of Education (SoED).
- Addresses the potential values of agricultural by-products through healthy food product development.
- Raises awareness of sustainable management and natural use of natural resources to solve environmental issues.
- Bachelor of Science (Honours) in Culinology students specially designed and created 6 types of food products utilising jackfruit seeds.
- Investigates the commercial feasibility of the project with ready food products, business proposal, teaching materials and a media engagement plan.

UTILISING BANANA PSEUDO-STEM AS A SUSTAINABLE INGREDIENT FOR PLANT-BASED FOOD

March 2023 MLE collaboration among School of Education & School of Media & Communication project promote agri-food waste values through nutritious plant-based meal development from banana pseudostem and creating awareness about nutritional strategies and agrifood waste among primary school children.

CIRCULAR ECONOMY-DRIVEN SUSTAINABLE FOOD PRODUCT DEVELOPMENT UTILISING BLACK SOLDIER FLIES LARVAE AS AN ALTERNATIVE PROTEIN SOURCE

In Aug 2023 MLE collaboration among Taylor's Business School & School of Media & Communication project and pioneering approach, have paved the way for more sustainable food production, catering to diverse culinary preferences while promoting responsible resource utilization. Two commercial-viable high protein food products including "bukwa" (Chinese jerky) and salami chips are created from this MLE project.

BECOME FUTURE-PROOF

GLOBAL & LOCAL COLLABORATIONS & LINKAGES WITH THE INDUSTRY & PANELS

GM NETWORKING DINNER

A neutral forum for industry leaders to discuss trends that are shaping their profession. This event was supported by more than 30 General Managers and Vice-Presidents from various hotels, resorts, and convention centres across Malaysia.

Opening Hotels and Restaurants
A Project Management Approach

GERT NOORDZY

Northside Consulting

An Insight to French Wine

DOMINIQUE HEBRARD

Owner and Wine Maker, Maison Hebrard (France)

Airline Management and career opportunities

LAU YIN MAY

Group Chief Marketing & Customer
Experience Officer, Malaysia Airlines Berhad

General Manager, rising opportunities and challenges

IAN BARROW

General Manager
Double Tree by Hilton Putrajaya Lakeside

Lived experiences as area manager

JAMIE MEAD

Senior Director Operations,
Southeast Asia, Hilton Worldwide

Exploring the world of consultancy

HUZA RADZI

Principal Consultant - Huza Radzi Consultancy

New Element & Design Construction:

Mont Blac Petit Gateux

CHEF OTTO TAY

Champion, World Pastry Cup 2019

Introducing Uncle Don's thru the lens of the founder

IAN ONG

Founder and CEO of Uncle Don

Plant-Based Menu Development

CHEF ERIC CHUA

Executive Chef, Unilever

LEARNING FROM EXPERTS

Through workshops, practical demonstrations and talks, students are offered the opportunity to acquire knowledge from various tourism, events, hospitality and culinary arts experts. These accomplished professionals shared their techniques, knowledge and more importantly, inspired our next generation of professionals.

Business Operation and Marketing Strategies
of a Food Ingredient Manufacturer

WONG SI SI

Business Director,
Futura Ingredients

Cutting it in a Chef's World

CHEF ANTOINE RODRIGUEZ

Executive Chef,
Le Méridien Kuala Lumpur

Coffee Appreciation

JASEN LEE

Managing Director
DeGayo Coffee

The World of Event Management

LEE MARK

Chief Operating Officer,
HotShoes Asia

New Element & Design Construction:

Mont Blac Petit Gateux

CHEF OTTO TAY

Champion, World Pastry Cup 2019

Introducing Uncle Don's thru
the lens of the founder

IAN ONG

Founder and CEO of Uncle Don

Plant-Based Menu Development

CHEF ERIC CHUA

Executive Chef, Unilever

TCI Speaker Series : Southeast Asia Fresh
& Vibrant Dishes

CHEF NORMAN MUSA

Celebrity Chef, Author, TV host,
Restaurateur and Entrepreneur

HOSPITALITY PROGRAMME

MR PETER DEWEY FOSTER

Executive Vice President, Genting Malaysia Berhad

DATIN JASMINE ABDULLAH HENG

Vice Chairman, Dorsett Hospitality International

EVENTS MANAGEMENT PROGRAMME

DATO' VINCENT LIM

President & Founder, C.I.S Network Sdn Bhd

DATO' SRI DR HJ IRMOHIZAM IBRAHIM

Executive Director, World Trade Centre Kuala Lumpur (WTCKL)

CULINARY PROGRAMME

CHEF RENEE JUEFRI JOHARI

Executive Chef
DoubleTree by Hilton at Business Bay, Dubai, UAE

RICK CHEE

Managing Director
F&B Facilities Sdn. Bhd Food Aid Foundation

PATISSERIE PROGRAMME

CHEF LESLIE TEONG

Celebrity Pastry Chef
Poh Ji Yi Center for Food & Cultural Studies, China

CHEF CHONG KO WAI

Director
C3 Lab Sdn Bhd, Malaysia

CULINOLOGY PROGRAMME

MR JOE LING

Adjunct Senior Lecturer
Group Executive Director of LINACO Group

Culinology Webinar series:
Mintel 2023 Food & Drink Trends
Spotlight on Southeast Asia

TOURISM MANAGEMENT PROGRAMME

YM TUNKU DATO' SERI (DR) ISKANDAR BIN TUNKU ABDULLAH

Group Executive Chairman, Melewar Group

MR ANTHONY WONG

Group Managing Director, Asian Overland Services Tours & Travel Sdn. Bhd

Taylor's Culinary Institute

CHEF RICHMOND LIM BENG POH

SingEx Venues

IAN ONG MING HOCK

Uncle Don Restaurants Sdn Bhd

RICK CHEE

F&B Facilities Sdn Bhd / Food Aid Foundation

SOH CHUNG-KY

Bangi Golf Resort



RESEARCH- LED TEACHING

Malaysia with its multi-cultural landscape, creates the perfect setting for a research centre for hospitality, tourism and culinary arts.

Building on our reputation as the leading school in the region, Taylor's thriving partnerships with international universities provides a strong base for an amalgamation of knowledge and research, as evident by the success of the Taylor's - Toulouse Centre.

In addition, as recipients of the Ministry of Higher Education's Long-Term Research Grant, we continue to play an active role in shaping government policies in sustainable tourism for the future.



CENTRE FOR RESEARCH & INNOVATION IN TOURISM, (CRiT)

CRiT actively facilitates multidisciplinary projects that combine the wide scope of social sciences with tourism, hospitality and food studies.



ASIA-PACIFIC JOURNAL OF INNOVATION IN HOSPITALITY & TOURISM (APJHT)

The journal seeks to provide an international platform for hospitality and tourism educators, postgraduate students, and researchers to:

- Debate and disseminate research findings
- Facilitate discussions on new research areas and techniques
- Highlight best practices for industry practitioners





WORLD-CLASS STANDARDS & FACILITIES

OUR BENCHMARK FACILITIES INCLUDE:

- Tourism Innovation Labs
- Events Projects Lab
- Hotel Suites
- Hotel Front Office Room
- Wine Laboratory
- Mixology and Innovation Lab
- Eight (8) State-of-the-art Restaurants including:
 - 3 specially designed fine dining restaurants (Truffles, Thyme, and Tarragon)
 - 2 specialised training restaurants (Coffee Essence Room and Tea Essence Room)
 - 1 Asian Restaurant (Tangerine)
 - 1 Private Dining (Terrasse)
 - 1 lifestyle Food Bar (Tiffin)

- Taylor's Culinary Suites, consists of kitchen, chocolate room, pastry labs, garde manger kitchen and artist kitchen
- Manifestation - The Culinary Bar Theatre
- Food Innovation Center
 - Research & Development Kitchen
 - Commercial Production Center
 - Food Processing Lab
 - Analytical Room
 - Sensory Lab
- Chemistry Lab and Food Microbiology Lab
- Food Science Lab



TAYLOR'S VORTEX XR LAB

Taylor's University has expanded its education from classroom and online lectures into the virtual world of extended reality (XR). XR is an emerging umbrella term describing current immersive technologies, namely augmented reality (AR), virtual reality (VR) and mixed reality (MR). The lab facilitates the virtual co-presence of learners and participants in a virtual metaverse.

Students, lecturers and staff can enter into a world where they can experience complete liberation from screen-bound experiences and venture into XR.



At Taylor's University, there is guaranteed to explore the field with the best professors, nice buddies, and friends who will help you focus on what you would like to do in pleasant surroundings. This is the best place to focus on forwarding your dreams.

RISAKO OCHIDA
Bachelor of Culinary Management (Honours)



MANIFESTATION – THE CULINARY THEATRE

60-seater lecture hall with tablet arms, a functional kitchen and audio-visual conferencing tech. Hosts live F&B demos, online classes by international partners, and presentations by leading professionals and celebrity chefs.



TAYLOR'S CULINARY SUITES

Purpose-built to simulate the competitive industrial and haute cuisine setting, while honing the students' individualised and in-depth skills. A regular venue for national and international culinary competitions.





WINE LABORATORY

Modelled after vineyard labs and equipped to better examine wine characteristics in the study of oenology, viticulture and wine-pairing. Hosts exclusive masterclasses and advanced professional courses in sensory wine evaluation.

MIXOLOGY INNOVATION LAB

A modern creative space to innovate mocktails, cocktails and beverages. Serves as training ground for various local and international competitions.





EVENTS PROJECT LABORATORY

With ample space and equipment to stimulate events, exhibitions, and entertainment venues, students can plan projects and pursue innovation and creativity in their concept design while practicing leadership and collaboration skills. The availability of space allows students to conceptualize event project ideas and allows them to collaborate with their group members.



TIFFIN CAFE

Tiffin is more than just an eatery; it is a cutting-edge living lab for our culinary and pastry students. Here, students immerse themselves in the art of running a food business, bringing to life the entrepreneurial concepts learned in their culinary management studies. This unique, hands-on experience offers an unparalleled opportunity to blend culinary craftsmanship with business acumen in a bustling, real-world setting.



TOURISM INNOVATION LABS 1 & 2

Labs for students to gain skills in Global Distribution System (GDS) as well as to practice tour guiding and customer service skills.



TOURISM INNOVATION LABS

Employs Global Distribution Systems through partnerships with top organisations to familiarise students with airline reservation systems and travel revenue management.

HOTEL FRONT OFFICE ROOM

Simulates real hotel spaces to immerse students in an actual business setting. Equipped with the latest Opera and Delphi guest management systems to give students certified competencies in technology used by leading hotels.



FOOD INNOVATION CENTER

The center serves as instructional facility for Taylor's University students, focusing on food product research. It is custom-designed with state-of-art equipment to stimulate students' exploration and innovation in culinary as well as product development, food processing and mass production. Provides real-time production environment to support the creation of vibrant new food products through multidiscipline approaches.



FUN APPROACH TO LEARNING

Taylor's School of Hospitality, Tourism and Events (SHTE) and Taylor's Culinary Institute (TCI) encourages students to be active, engaged, collaborative and empowered solvers of real-world problems. This naturally transitions to the experimentation phase and results in a more engaging approach to learning across the board.

The Schools take pride in their practical approach and students are kept immersed, eager and motivated through a curriculum that combines the best of theoretical knowledge with opportunities to see lessons come alive.

FIELD TRIPS

- Caviar Farm Visit
- FRIM's Nature-inspired Learning
- High-5 Bread Town
- Guinness Anchor Berhad (GAB)
- Coffee Roasting Company
- Malaysia International Trade and Exhibition Centre (MITEC)
- Malaysia Convention & Exhibition Bureau (MyCEB)

MASTERCLASS

- Art workshop for coffee and tea
- Mixology and beverage making
- Wine appreciation and tasting
- Craft beer and beverages
- Celebration and designer cakes and many more...



SOFTWARE FOCUS

The Schools emphasise the importance of keeping abreast with the latest industry software. Ensuring that our programmes are always a step ahead, Taylor's pioneered the incorporation of Delphi, a banquet planning software and AutoCAD which provides hospitality students with the edge in understanding hotel building and facilities planning. Additionally, property management systems, point of sale (MICROS), event management system (Evenesis) and airline reservation systems (Galileo) are also extensively covered throughout the curriculum.

FOOD SERVICE ENTREPRENEURSHIP

In-depth understanding of the restaurant and catering business is acquired through operating the Tiffin foodservice outlet on campus. Students are involved in designing the food products and menu, planning marketing strategies, as well as managing and running the entire operations of the outlet.



Taylor's University helped me become the best version of myself. The Bachelor of Culinary Management programme guides me not only in culinary skills and cuisine but also in preparing desserts and confections. Entrepreneurial and management modules offered in the programme may lead, motivate, and inspire my career pathway to become the owner of a café that specialises in croissants in Surabaya. The knowledge, skills, and motivation provided by the school helped me earn my first silver medal in Food Hotel Indonesia 2023 in the category of "National Bakery Challenge".

FERDINAND MICHAEL

Bachelor Of Culinary Management (Honours)



AWARDS & RECOGNITION

From Taylor's to Triumph:

Celebrating the Remarkable Journey of our Alumni Chef Kevin Wong. An exemplary alumnus of Taylor's Culinary Institute, Chef Kevin Wong's journey has culminated in extraordinary success. His restaurant, 'Seroja,' showcasing the flavors of the Malay Archipelago, was honored with a coveted Michelin star at the Michelin Guide Singapore 2023. A trailblazer, Seroja also became the first in Singapore to be awarded the Michelin Green Star, highlighting its commitment to culinary excellence and eco-friendly practices. In a remarkable feat, Chef Kevin Wong also received the prestigious 'Best Young Chef Award.' Chef Kevin's exceptional achievement stands as a testament to the caliber of talent nurtured at Taylor's Culinary Institute.



Top 20 in the World by QS World University Rankings by Subject 2025 for Hospitality & Leisure Management, defending its position as the highest-ranked Malaysian university for the seventh time in a row



Hospitality & Tourism Management - Taylor's University is ranked #38 in the Shanghai Ranking's Global Ranking of Academic Subjects (GRAS) 2024. Only private university in SEA to be listed five years in a row



Tier 6: Outstanding rating in the Ministry of Higher Education's Discipline-Based Rating System (D-SETARA)



United Nations World Tourism Organisation's (UNWTO) TedQual certification for Quality Education, making it the only university in Malaysia



International Centre of Excellence in Events Management, APIEM, 2019



Business Events (BE) Education Excellence Award, MACEOS, 2019



Bachelor of Science (Honours) in Culinary Programme won Champion for the Most Innovative and Creative Curriculum Design at The Education Minister's Award AKRI 2019



MyRestaurant: Pioneering Concept into Reality Bachelor of Culinary Arts & Foodservice Management (Honours) won Champion in Reimagining and Redesigning Malaysian Higher Education Awards 2017



STEP, GeM, ELITE Fast Track Employability Programme (2015-2023)



STEP 2.0 - First Hotel Takeover Project in Asia for four years (sessions 2018, 2019, 2022 and 2023)



Recognition of Quality Culinary Education by World Association of Chefs Societies (WACS)



Best PATA Student Chapter Award- Award of Excellence, PATA Malaysia Taylor's Student Chapter, 2016,



Lead the newly established PATA Malaysia Chapter Student Wing, PATA Malaysia Taylor's Student Chapter (PATA MTSC), 2024



Academic & Research Excellence in the Hospitality Education Institution Category HAPA 2013-2015



Culinary Institution of the Year Award World Gourmet Summit 2012



World Skills Malaysia Belia 2022, F&B Category, Certificate of Excellence



Culinaire Malaysia (F&B Categories)
Most Outstanding Team in Catering Services, 2023
Most Outstanding Coffee Connoisseur, 2023
6 Gold for Flambe, Cocktail, Table Setting, Coffee Signature and Old Malaya, 2023
3 Silver for Barista and Flambe, 2023
3 Bronze for Mocktail, Cocktail and Latte Art, 2023
1 Gold, 1 Silver for Mixology Mocktail, 2022
1 Silver, 1 Bronze for Mixology Cocktail, 2022
1 Silver for Latte Art - Barista, 2022
1 Gold for Mocktail, 2022
3 Silver for Mocktail, Cocktail and Latte Art, 2022
1 Bronze for Cocktail, 2022
3 Silver for Fruit Caramelization and Cocktail, 2019
3 Bronze for Cocktail, Mocktail and Flairtending, 2019
Best of the Best Barista, 2019
Most Outstanding Catering Team Catering Services and Best of the Best Flambe, 2017
1 Gold for Table Setting, 2017
1 Silver for Mocktail, 2017
3 Bronze for Cocktail, Flambe, and Mocktail, 2017

-  Innofest
2021:
i-RSV (Housekeeping robot): Best Commercialization potential award
ii. Virtual Tourism Destinations: Best IP potential award

2024
Gold for Best Booth Presentation (Social Sciences category)
-  China-ASEAN International Tourism Innovation Competition (Guilin, China)
2nd Prize, 2022
1st Prize & 3rd Prize, 2021
-  China Zhejiang Events Planning & Creativity Competition
2nd Prize, 2023
1st Prize & 2nd Prize, 2022
-  Business & International Sporting Events Challenge
Winner, 2022
Champion & 1st Runner Up, 2021
-  Malaysia Business Events National Challenge
Winner, 2023
Best PowerPoint Presentation Award
Winner, 2024
Best Presenter Award
-  International University Carnival on e-Learning (IUCEL)
2021 – Leading Innovation Towards Digitalized Community (IIDEL)
1 Gold Award - “Digital Micro-Credentials and Badges: Multi-Skilling the Hospitality Industry”
1 Silver Award - “Borderless Academia-Industry Integrated Learning Assessment: Moving the Learners from “One Comfort Zone” to “Global Learning Zone”
-  Sustainable Hospitality Challenge (SHC) Competition
2021 – Semifinalist, Food Waste to Toiletries
2020 - 1st runner-up, Hospitality of Tomorrow
-  “Best Innovation in an Educational Program”, 2019 - Worldwide Hospitality School Awards, Finalist
-  “Rising Star Award” Hospitality Student Category 2019 - Stelliers Greater China Awards, Finalist
-  Hilton Malaysia Hospitality Talent Cup Competition Champion and 2nd runner-up, Cocktail category, 2019
2nd runner-up, Barista category, 2019
Champion, Cocktail category, 2018
Champion, Marketing Pitch competition, 2017
Champion and 1st runner-up in the Bar Cup: Signature Cocktail Presentation, 2016
-  Monin Cup Competition
Champion 2018, Mocktail
Champion 2017, Cocktail
-  Award for “Rethinking and Redesigning Innovative Curriculum” by the Ministry of Higher Education Malaysia, 2017
-  Asia Pacific Business Events Youth Challenge 2022
1st Prize – South Korea
-  MICE Destination Marketing Contest 2021
1st Prize – Virtual Exhibition & Booth Design Award
1st Prize – English Tour Guide Award
3rd Prize – Marketing & Proposal Planning Award
-  Pacific Asia Travel Association (PATA) Gold Award Tourism for All, 2020
-  Pacific Asia Travel Association (PATA) Grand Award Education & Training Category, 2015
-  The New Norm in Organizing Future Events Competition - National Level
1st runner-up, Convention Category, 2020
-  AFECA Asia MICE Youth Challenge – International Challenge
Best PowerPoint Presentation Award, Thailand, 2023
1st Runner up and Best PowerPoint Presentation Award, Thailand, 2022
1st runner-up, Philippines, 2019
1st runner-up, South Korea, 2018
Champion, Taiwan 2017
-  Business and Major Events Challenge (BMEC) - Malaysia Challenge
Winner, Business and Major Events Challenge 2019
Winner, Business and Major Events Challenge 2018
Winner, Malaysia Challenge 2017
-  MACEOS Business Event Pitch Challenge – National Level
Champion 2018
-
-  IUFoST 2024 Student Food Innovation Product Competition
Best Presentation
Best Display
-  Food Bowl Quiz (Malaysia Team)
Bronze Medal
-  International University Carnival on e-Learning (IUCEL) 2021
Leading Innovation Towards Digitalised Community (IIDEL)
1 Silver Award – “The Digital Exemplar Kitchen: Leading Change for Classroom from Corporeal to Virtual”
-  Anugerah Khas Menteri Pendidikan: Rekabentuk Kurikulum Dan Penyampaian Inovatif (AKRI) 2019
Champion, Ministry of Education, Malaysia
Bachelor of Science (Honours) in Culinology programme.
<https://www.moe.gov.my/en/?view=article&id=6381>
:arkib2019&catid=423
-  1st Prize Ministry of Higher Education (MoHE) MyRestaurant Entrepreneurship Module Reimagining and Redesigning Malaysian Higher Education Award 2017
Category: Immersive Learning Experience
(Bachelor of Culinary Management (Hons)
-  Recognition of Quality Culinary Education by World Association of Chefs Societies (WACS), since 2016
-  Culinary Institution of the Year Award World Gourmet Summit 2012
-  Research Chefs Association (RCA) Student Culinology® Competition
1st runner-up, 2022, Virtual
2nd runner-up, 2022, Virtual
Champion, 2021, Virtual
Champion, 2020, Virtual
Champion 2019, Kentucky
Champion, 2017, Puerto Rico
2nd runner-up in Savoury Category, 2017, Puerto Rico
1st runner-up in Pastry Category, 2017, Puerto Rico
Champion, 2016, Colorado
1st runner-up, 2015, New Orleans
1st runner-up, 2014, Oregon
Champion, 2022, Food Evolution Competition
Champion, 2021, Food Evolution Competition
Champion and 2nd place, 2021, BlueNalu Student Essay Competition
-  Techstars Startup Weekend Sustainability Selangor 2022
1st place, IGNITE 10 Grant (RM10,000)



Culinaire Malaysia (Culinary & Pastry)

5 Gold, 2 Silver and 3 Bronze, 2023
 Winning 1 Silver, 2 Bronze, 2022
 2 Silver and 1 Bronze, 2022
 Winning 30 medals with 3 Golds, 7 Silver,
 15 Bronze and 5 Diplomas, 2017
 2 Gold, 6 Silver and 12 Bronze, 2017
 Winning 9 medals with 4 Golds, 4 Silvers and 1 Bronze,
 2015 Gold Dress the Cake; Champion
 4 Gold, 4 Silvers and 1 Bronze, 2015
 Junior Chef's Gourmet Battle
 Winning 25 medals with 4 Golds, 12 Silver and 9 Bronze, 2013
 Champion Junior Chef's Gourmet Battle, 2 Gold, 10 Silver, 6 Silver, 2013
 Runner-Up Award for Nyonya Heritage Team Challenge,
 1 Gold, 10 Silver, 9 Bronze, 2011
 Overall Dream Team Challenge; 1st Runner Up Nyonya
 Heritage Team Challenge, 1st Runner Up Remy Linguini
 Winning 20 medals with 5 Golds, 5 Silver and 10 Bronze, 2009
 1st Runner Up Nyonya Heritage Team Challenge, 1st Runner Up
 Remy Linguini Winning, 5 Golds, 5 Silver and 10 Bronze, 2009



International Young Chef Olympiad Competition

Champion, 2020
 Champion, 2018
 Silver Medalist, 2017
 Champion, 2015
 Research Chefs Association (RCA) Student



World Skills Competition, Cookery

Best of the Nation, Medallion of Excellence, 2022, Switzerland
 Medallion of Excellence, 2019, Russia
 Bronze Medalist, 2017, Abu Dhabi
 Best of the Nation, 2015, Brazil
 Best of the Nation, 2013, Germany



ASEAN Skills Competition, Cookery

Gold Medalist, 2021, Singapore
 Gold Medalist, 2018, Thailand
 Gold Medalist, 2016, Malaysia
 Gold Medalist, 2014, Vietnam
 Gold Medalist, 2012, Indonesia



World Skills Malaysia Belia (WSMB), Bakery

Gold Medalist, 2021, Malaysia
 Medallion of Excellence, 2019, Russia
 Bronze Medalist, 2019, Australia



STUDENT'S ARTISTRY

IN MICHELIN STAR RESTAURANTS



Maison Bras



Epicurien



Cafe Bras



Belvedere



La Barbacane



Ambrosia



Bistrot Blasco & Cook



Briketenia



Group Shot: Students and Chefs

REFERENCE LIST

Academie de Toulouse
www.ac-toulouse.fr

Isthia
www.isthia.fr

Malaysia Association of Hotels (MAH)
www.hotels.org.my

Malaysian Association of Tour and Travel Agents (MATTA)
www.matta.org.my

Malaysian Food & Beverage Executive Association
www.mfbea.com.my

Ministry of Tourism
www.motour.gov.my

Pacific Asia Travel Association (PATA)
www.pata.org

Research Chefs Association (RCA)
www.culinology.com

The Chefs Association of Malaysia
www.malaysiachefs.com

The International Council on Hotel, Restaurant and Institutional Education
www.chrie.org

Tourism Educators Association of Malaysia – TEAM
www.tourism-educators.org.my

University of Toulouse
www.univ-toulouse.fr

World Association of Chefs' Societies (WACS)
www.wacs2000.org

Hotel Industry Trends: What will bring hotel operators future success?
<https://www.siteminder.com/r/trends-advice/hotel-travel-industry-trends/trends-hotel-industry-success-future/>

TOP 5 UPCOMING TRENDS IN THE HOSPITALITY INDUSTRY
<https://repup.co/top-5-upcoming-trends-in-the-hospitality-industry/>

FOOD AND HOSPITALITY TRENDS
<https://futurefood.com.au/blog/2017/12/12/2018s-food-beverage-and-hospitality-trends>

MACEOS MALAYSIA
<https://maceos.org.my/>

HOSPITALITYNET
<https://www.hospitalitynet.org/news/4110635.html>

GLOBAL CONNECTIONS



LEADERS

IN THE
GLOBAL
COMMUNITY

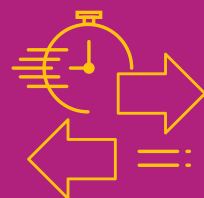


STUDENT EXCHANGE

Taylor's is strongly committed to its mission of empowering the youth of the world through education, so that they may take their productive places as leaders in the global community.

As one of Malaysia's oldest, most successful and reputable private education institutions, Taylor's provides quality education and exposes students to the vast possibilities that await them beyond the classroom walls.

SHORT TERM MOBILITY



Through its partnerships with international universities and industry members, Taylor's is committed to providing an outstanding educational experience, guiding and helping students realise their potential to obtain a world-class qualification that meets the requirements of the dynamic, global marketplace.

GLOBAL EXCHANGE EXPERIENCES

Are you eager to become a global citizen, broaden your horizons, and enrich your international perspective? Taylor's Global Mobility Programme provides students with the opportunity to widen their international exposure allowing students to gain new knowledge and skills in an area that is of interest to them thus benefiting from a multi-disciplinary learning environment and give their Taylor's degree an international edge.

SCAN TO
LEARN MORE



TAYLOR'SPHERE CONNECTIONS & SUPPORT

RESEARCH AND TECHNOLOGY INNOVATION

Taylor's University has a firm footing in research and technology innovation as we believe these efforts will contribute towards knowledge building and assist in the development of the industry and society at large, now and for the future. We adopt a progressive outlook, embedding research components throughout our programmes and encouraging them at various levels in each faculty.

OUR RESEARCH CENTRES PLAY A CRUCIAL ROLE IN ELEVATING THE CAPABILITIES OF OUR FACULTY MEMBERS THROUGH VARIOUS TRAINING ACTIVITIES AND TECHNOLOGY, MAKING US WORLD-CLASS.



MASTER OF SCIENCE IN TOURISM

KPT/JPS (R2/812/7/0024) (MQA/FA1491) 01/27



About the Programme

The Master of Science in Tourism is a research-based programme. Graduates will be ready nationally as well as internationally to advance their careers in teaching and research in higher education institutions. They are also equipped to secure employment in specialist areas for both private and public sectors, or even as a pathway to pursue their PhD degrees. Students will have an opportunity to work with highly qualified academics and exchange research ideas with fellow students from diverse backgrounds in an environment which encourages intellectual stimulation and research innovation. Graduates of this programme will be fully equipped to conduct independent research on tourism-related issues.

Who should join this programme?

- Candidates with a bachelor's degree who are interested to deepen their understanding of the hospitality and tourism industries.

Programme Structure

DURATION	Full time	2 - 4 years
	Part time	3 - 6 years

Programme Modules

Year 1

- Research Methodology for Social Science
- Qualitative Research Methods / Quantitative Research Methods

Entry Requirements

- Bachelor's degree with CGPA ≥ 2.75 in the field or relevant fields or
- Bachelor's degree in the field or related fields with $2.50 < \text{CGPA} < 2.75$ will be subject to rigorous internal assessment or
- Bachelor's degree in the field or related fields with a $2.00 \leq \text{CGPA} < 2.50$, recognized by the Malaysian or National Government, AND a minimum of 5 years related working experience or
- Any other equivalent qualification recognized by the Malaysian government or accepted by the Taylor's University Senate AND
- Any of the conditions of the above would require the student's research proposal to be approved.
- *Students without a qualification in the related fields or relevant working experience requires to undergo and pass a bridging module.
- *Students without a qualification in the related field but with relevant working experience requires to fulfil the following conditions:
 - a) CGPA above 2.50 must have at least one (1) year of relevant working experience; or
 - b) CGPA 2.00 to 2.50 must have at least five (5) years of relevant working experience;
- In addition, students will need to undergo a rigorous internal assessment
- For international students: IELTS 6.0 / TOEFL 60 (Internet Based Test) (May join IEN preparatory course and achieve the IELTS score). The validity of the IELTS or equivalent is within 2 years from the date of the examination.



**TAYLOR'S
UNIVERSITY**

Wisdom · Integrity · Excellence

Rise With The Best™

Where our community is our strength

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