



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

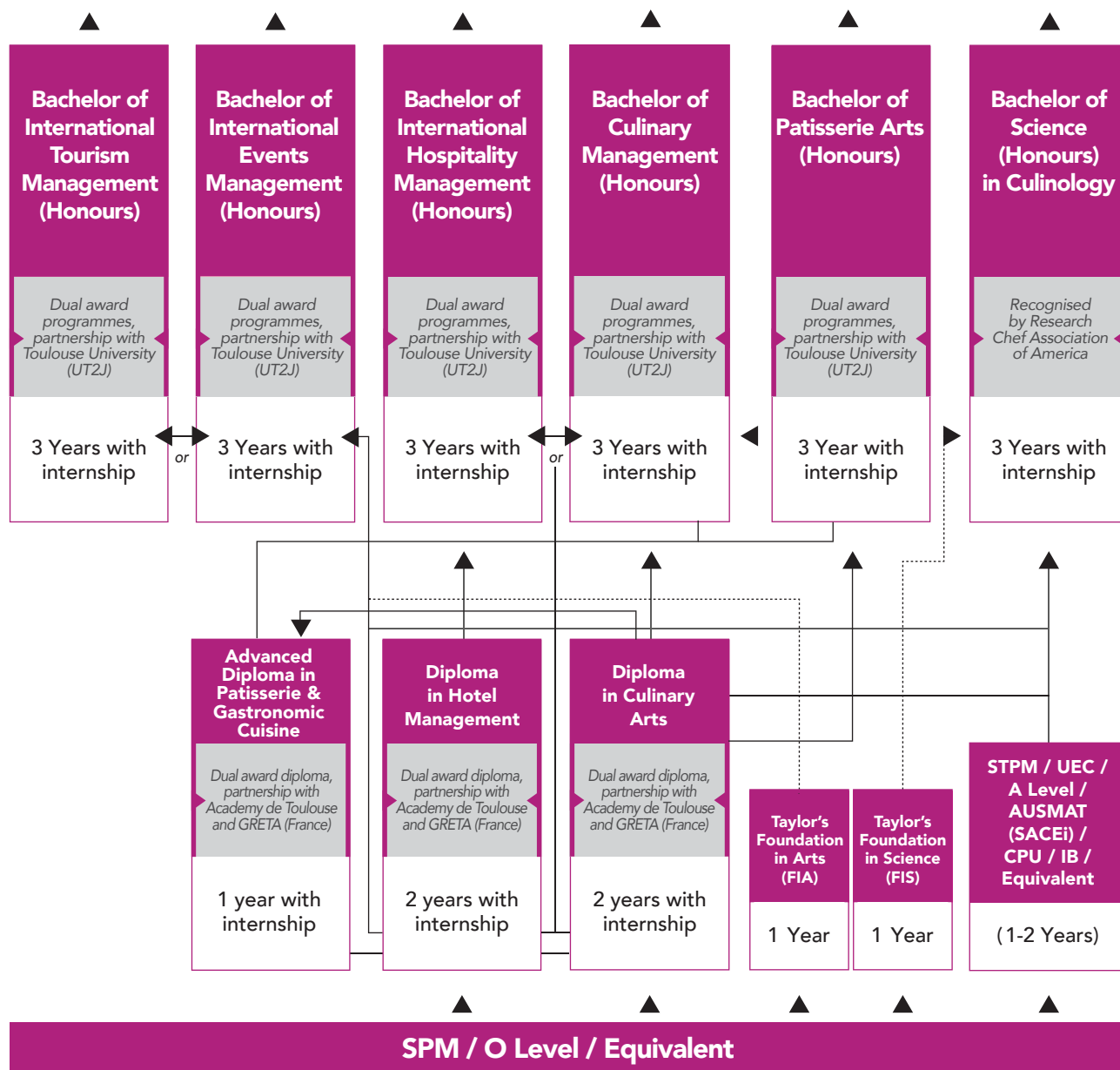
Hospitality & Leisure Management



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.





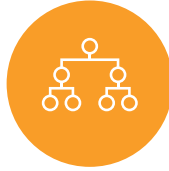
YOUR FUTURE IS OUR PRIORITY

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

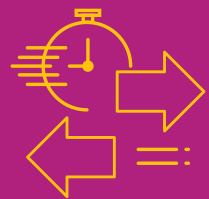


STUDENT EXCHANGE

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.





BACHELOR OF CULINARY MANAGEMENT (HONOURS)

3-Year Programme

KPT/JPS (R3/1013/6/0033) (A9387) 11/30

Licence professionnelle Définition et Gestion des Systèmes Alimentaires

INTAKE: FEBRUARY, APRIL & SEPTEMBER

Equipping students with practical management and culinary knowledge & skills, this programme aims to produce professionals in the field of culinary management who can take their productive place as leaders in the global food and beverage industries. Students will not only learn about managing food & beverage and kitchen operations efficiently & effectively but also on food production, supervise subordinates and communicate effectively in a multicultural context.

Primary Core

Year 1

- Business of Hospitality, Food and Leisure Management
- Food Safety and Sanitation
- Principles of Marketing
- Principles of Culinary
- Principles of Pastry and Baking
- International Cuisine
- Restaurant Service and Productions
- Advanced Pastry and Baking
- Food Sociology

Year 2

- Understanding Entrepreneurialism
- French – Basic
- Research Methods
- Food Media
- Advanced Cuisine
- Sensory Evaluation of Food
- Food Business Management

Year 3

- Research Project
- Culinary Product Development
- Food Trends and Product Innovation
- Internship

88 Credit Hours



University Core

- Social Innovation Project
- Falsafah dan Isu Semasa
- Emotional Intelligence in Action (EI)
- Kursus Integriti dan Antirasuah (KIAR)
- Penghayatan Etika dan Peradaban / Bahasa Melayu Komunikasi 2

Students are requested to take Bahasa Kebangsaan A if they do not obtain a Credit for Bahasa Malaysia in SPM.

12 Credit Hours

Complementary Studies

Minor

Choose any Minor package* offered by Taylor's University.
Refer to the Flexible Education Guide for the list of Minor packages.

or

Second Major

Choose any Second Major package* offered by Taylor's University.
Refer to the Flexible Education Guide for the list of Second Major packages.

or

Free Electives

Choose any FIVE (5) Free Electives** offered by Taylor's University.
Refer to the Flexible Education Guide for the list of Free Electives.

*Subject to availability

**Meet min. module pre & co-requisite

Note :

Primary Core + University Core + Minor = Min. 3 Years (120 Credit Hours)

Primary Core + University Core + Second Major = Min. 3.5 Years (148 Credit Hours)

Primary Core + University Core + Free Electives = Min. 3 Years (120 Credit Hours)

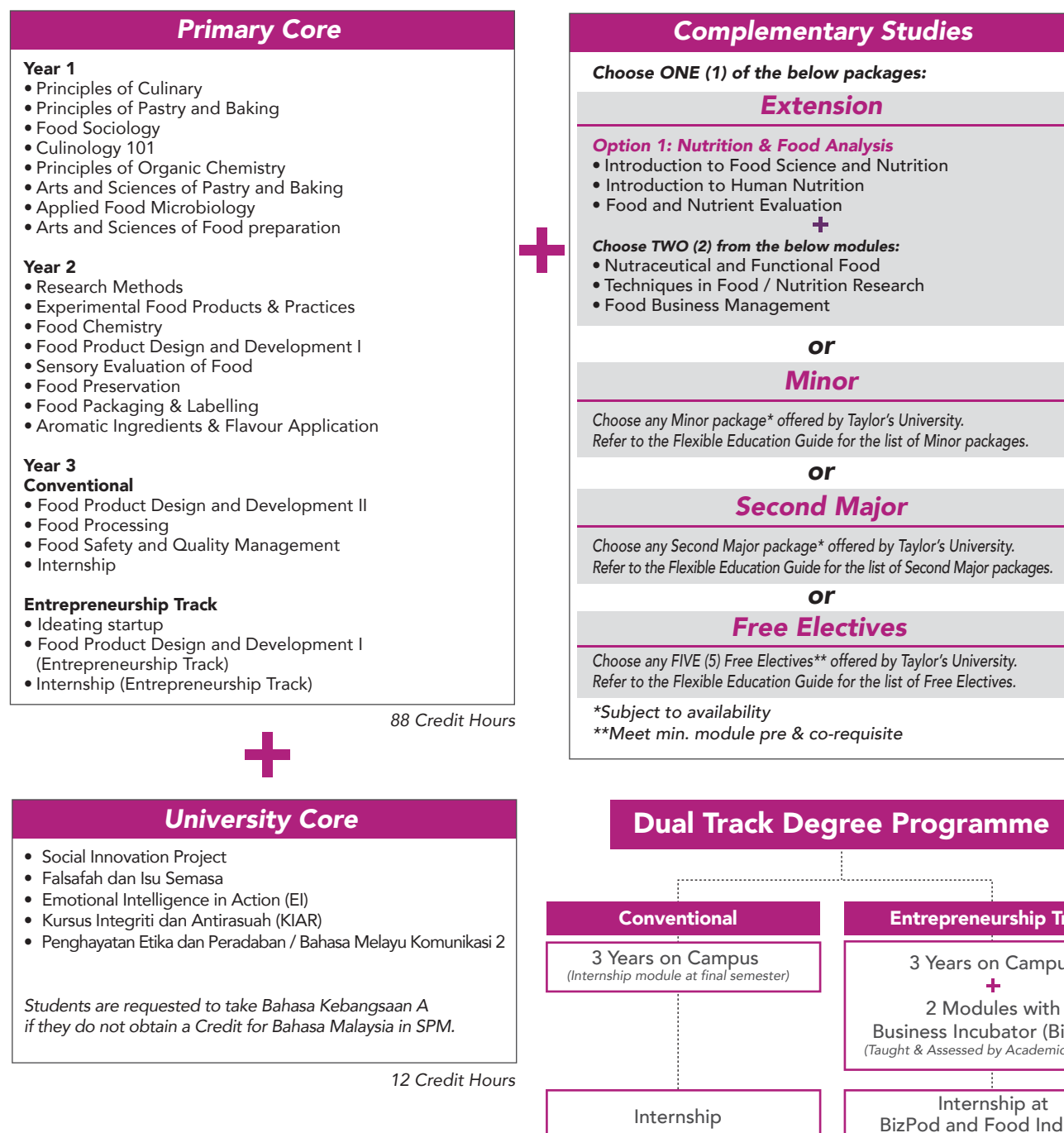
BACHELOR OF SCIENCE (HONOURS) IN CULINOLOGY

3-Year Programme

KPT/JPS (R2/811/6/0300) (MQA/FA0187) 03/26

INTAKE: FEBRUARY, APRIL & SEPTEMBER

This programme prepare professionals in the field of food product development, to enable them to join and lead the expansion of the food industry at the local, regional and international level. Students will focus on development of ideas and concepts fitting existing and new market, the elaboration of recipes and protocols encompassing mass production concerns, and the ability to conduct sensorial analysis for quality control and product acceptance measurement.



Note :

Primary Core + University Core + Extension = Min. 3 Years (120 Credit Hours)
 Primary Core + University Core + Minor = Min. 3 Years (120 Credit Hours)
 Primary Core + University Core + Second Major = Min. 3.5 Years (148 Credit Hours)
 Primary Core + University Core + Free Electives = Min. 3 Years (120 Credit Hours)

TEACHING & LEARNING SUPPORT



TEACHING & EDUCATIONAL DEVELOPMENT (TED)

Teaching and Educational Development (TED) at Centre For Future Learning is an award-winning department that supports the work of academic staff to create excellence in teaching through practice, development, and innovation.

TED offers workshops and seminars that address a range of timely topics associated with teaching, learning and technology in higher education.



E-LEARNING ACADEMY (eLA)

eLA's task is to help our academic staff effectively implement the use of technology in ensuring our students learning journey is seamless enabling them to learn in a collaborative, self-directed and personalised manner, anytime and anywhere.

Academics are recommended to utilise technology and tools such as ReWIND videos, Zoom, Microsoft Teams meeting, Google Classroom, Screencast-O-Matic, to name a few.

Despite the unprecedented challenges, eLA is here to support Taylor's academics and students to continuously learn and teach via online modalities.



ACADEMIC ADVISORY

Centre for Academic Programme Management (CAPM) works with all academic faculties in providing necessary academic support to students so as to ensure they graduate on time. CAPM has mechanisms in place to keep track of students and intervene where need be.

FLAME (First Year Learning and Mentoring) is Taylor's signature mentoring programme developed to assist newly enrolled First-Year students to settle into University & College life and study, gearing them towards achieving their personal learning goals.



TAYLOR'S CURRICULUM FRAMEWORK 2.0 (TCF 2.0)

At Taylor's, we future-proof you with a broader set of graduate capabilities beyond academic knowledge. We focus on a balanced set of attainment as you graduate.

The core purpose of TCF2.0 is for you to attain:



AN UNCONVENTIONAL FRAMEWORK DESIGNED TO FUTURE-PROOF YOU

Taylor's graduates stand out from others as they are equipped with well-rounded skills through numerous enriched and immersive learning experiences supported by various new initiatives.

1

GRADUATE WITH THE ACQUISITION OF THE 8 TAYLOR'S GRADUATE CAPABILITIES (TGCs)

The TGCs bring out the best in you. Capabilities learned and acquired will be highly valuable for employability in the Fourth Industrial Revolution (4IR).



TGC 1
Discipline Specific Knowledge



TGC 3
Lifelong Learning



TGC 5
Personal Competencies



TGC 7
Entrepreneurialism



TGC 2
Critical Thinking, Problem Solving & Creative Thinking Skills



TGC 4
Communication Skills



TGC 6
Social Competencies



TGC 8
Global Perspectives

2

STAND OUT WITH A GRADUATE CAPABILITIES ATTAINMENT STATEMENT

Students can showcase their extra effort to develop their graduate capabilities, and their contribution to society using their graduate capabilities to their potential employers

Employers can make a more informed decision during hiring

3

GET RECOGNISED WITH A SHINE AWARD IN CONTRIBUTING TO SOCIETY



Impactful Social Responsibility



Relationship Building and Networking



Teamwork and Collaboration



Personal Achievements



Cultural Adaptation and Appreciation

Rise With The Best

EMPLOYABILITY ASSURED

55% OF BACHELOR DEGREE HOLDERS ARE UNEMPLOYED. ALMOST NONE FROM TAYLOR'S.



97% of UG grads get hired within 6 months and they command 28% higher in average salary (40% higher for International versus Malaysian students)



Top 1% in the world and No.1 in Malaysia for Employer Reputation based on QS World University Rankings 2020 among Private Universities in Malaysia

TCF 2.0 INITIATIVES

MIX & MATCH MODULES BY COMPLEMENTING YOUR PRIMARY MAJOR WITH

Free Electives

Minor

2nd Major

Extension

Master Degree Level Modules (New)



GET ASSESSED WITH WEIGHTED CGPA THAT EMPHASISES ON YOUR MOST RECENT PERFORMANCE AT THE TIME OF GRADUATION



CLASSROOM TO BOARDROOM OPPORTUNITIES THROUGH INNOFEST, THE SETUP, INDUSTRY IMMERSION PROJECTS



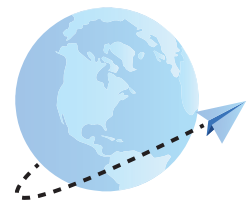
OUT-OF-CLASSROOM LEARNING THROUGH TAYLOR'S ME.REKA MAKERSPACE



GAIN SELF-DIRECTED LEARNING SKILLS FOR LIFE-LONG LEARNING THROUGH INDEPENDENT LEARNING WEEK



INSTILL ENTREPRENEURIALISM SKILLS TO SOLVE REAL WORLD ISSUES THROUGH U4 SOCIAL INNOVATION PROJECT



BUILD RESILIENCE, GLOBAL PERSPECTIVES AND CULTURAL ADAPTIVITY THROUGH STUDENT EXCHANGE PROGRAMME

ENGAGE WITH FUTURE EMPLOYERS DURING THE PROFESSIONAL DEVELOPMENT WEEK





FLEXIBLE STUDY COMPONENTS

Complement your primary major with related or unrelated fields from the same or different course through free electives, extension, minor, or a second major.

► LIST OF MINORS

- Accounting
- Advertising
- Broadcasting
- Business Analytics
- Chinese Language
- Coding
- Construction Management
- Creative Media Design
- Culinary Arts
- Culinary Science
- Design and Manufacturing
- Education
- Energy and Sustainability Engineering
- Entrepreneurship
- Event Management
- Finance
- FinTech
- Food Science
- Food & Beverage Business Development
- Health Science
- Heating, Ventilation and Air Conditioning (HVAC)
- IC Design and Embedded Systems
- International Business
- Journalism
- Korean Language
- Management
- Marketing
- Mass Communication
- Mechanical Design
- Mobile Technology
- Natural Sciences
- Nutrition
- Performing Arts
- Pharmaceutical Industrial Practice
- Pharmacology
- Power and Energy Systems
- Process Integration and Unit Operation
- Project Management
- Psychology
- Public Relations
- Robotic Design
- Travel and Leisure Management
- Web Technology

► LIST OF EXTENSIONS

- Advanced Pharmaceutical Industrial Practice
- Blockchain
- Cloud Computing
- Convention and Hospitality Management
- Corporate Law
- Cyber Security
- Data Science
- Design Exploration and Practice
- Digital Marketing
- Digital Media
- Gastronomy
- Heritage and Conservation
- International and Private Law
- Internet Technologies
- Mobile Computing
- Nutrition & Food Analysis
- Patisserie
- Sustainable Design

► LIST OF 2ND MAJORS

- Advertising
- Broadcasting
- Creative Media Design
- Education
- Information Technology
- Mass Communication
- Psychology
- Public Relations

► LIST OF ELECTIVES (ARTS, HUMANITIES & SOCIAL SCIENCE)

- Advertising Design And Execution
- Advertising Principles
- Alternative Dispute Resolution
- Applied Econometrics
- Audience Studies
- Biological Science (with Lab)
- Broadcast Performance
- Broadcasting Principles
- Calculus 1
- Chinese Language 1
- Cognitive Psychology
- Communication Theory
- Counselling: Basic Theories and Skills
- Creative Copywriting
- Creative Writing
- Crisis Management
- Destination Geography & Analysis
- Developmental Psychology
- Digital Storytelling and Production
- Education, School and Society
- Family Psychology
- Financial Public Relations
- Food Sociology
- Foundations of Acting
- Fundamental Mechanics of Filmmaking
- Fundamental of Music Theory I
- Fundamental of Vocal Performance
- General Chemistry (with lab)
- Group Dynamics
- Intercultural Communication
- Introduction to Creative Writing
- Introduction to Dance and Creative Processes
- Introduction to Mass Communication
- Introduction to Psychology
- Korean 1
- Language Use and Society
- Learning and Motivation
- Learning, Assessment and Feedback
- Measurement & Geometry
- Media Strategy
- Media Writing
- Microeconomics
- New Pedagogies – Digital Tools and Resources
- Newspaper and Magazine Production
- Number & Algebra
- Organisational Communication
- Philosophy and Curriculum Design
- Photo Journalism
- Print News Reporting
- Promotional Writing
- Public Relations Principles
- Publicity and Media Relations
- Radio and TV Production
- Radio and TV Reporting
- Reporting For New Media
- Science - Energy and Interactions
- Science - Systems and Cycles
- Social Entrepreneurship and Ethics
- Social Psychology
- Statistics
- Teaching and Managing Diverse Learners in the Classroom
- Teaching Language Arts
- Teaching Primary School English Language
- The Reflective Practitioner: Teachers Investigate Their Work
- Tourism Economics
- Visual Communication
- World Languages
- Writing For Broadcast

► LIST OF ELECTIVES (BUSINESS, SERVICE & MANAGEMENT)

- Bank Management
- Beverage Management
- Brand Management
- Business Consulting
- Business Ethics and Values
- Company Law in Malaysia
- Conventions and Meetings Management
- Data & Media Analysis for Tourism
- Design Thinking
- Entrepreneurship and Small Business
- Ethics and Corporate Governance
- Event and Tourism Risk Management
- Event Sponsorship and Funding
- Events and Entertainment
- Events Project Management
- Exhibition Management
- Financial Markets
- Food Business Management
- Food Media
- Food Trends and Products Innovation
- Futures and Options
- Human Resource Management
- Introduction to Accounting
- Introduction To Family Business
- Introduction to Finance
- Introduction to International Business
- Introduction to Management
- Islamic Banking and Finance
- Leadership and Change Management
- Malaysian Taxation
- Marketing Analytics
- Negotiation Skills for Project Management
- Personal Financial Planning
- Portfolio Management
- Principles of Culinary
- Principles of Marketing
- Principles of Pastry and Baking
- Principles of Restaurant Operation
- Production and Operations Management
- Project Communication and Stakeholder Management
- Project Leadership
- Project Management Fundamentals
- Project Time and Cost Management
- Risk Management
- Risk Management for Project
- Rules and Regulations of Futures and Options
- Service Operation Management
- Supply Chain Management
- Understanding Entrepreneurialism
- Wealth Management

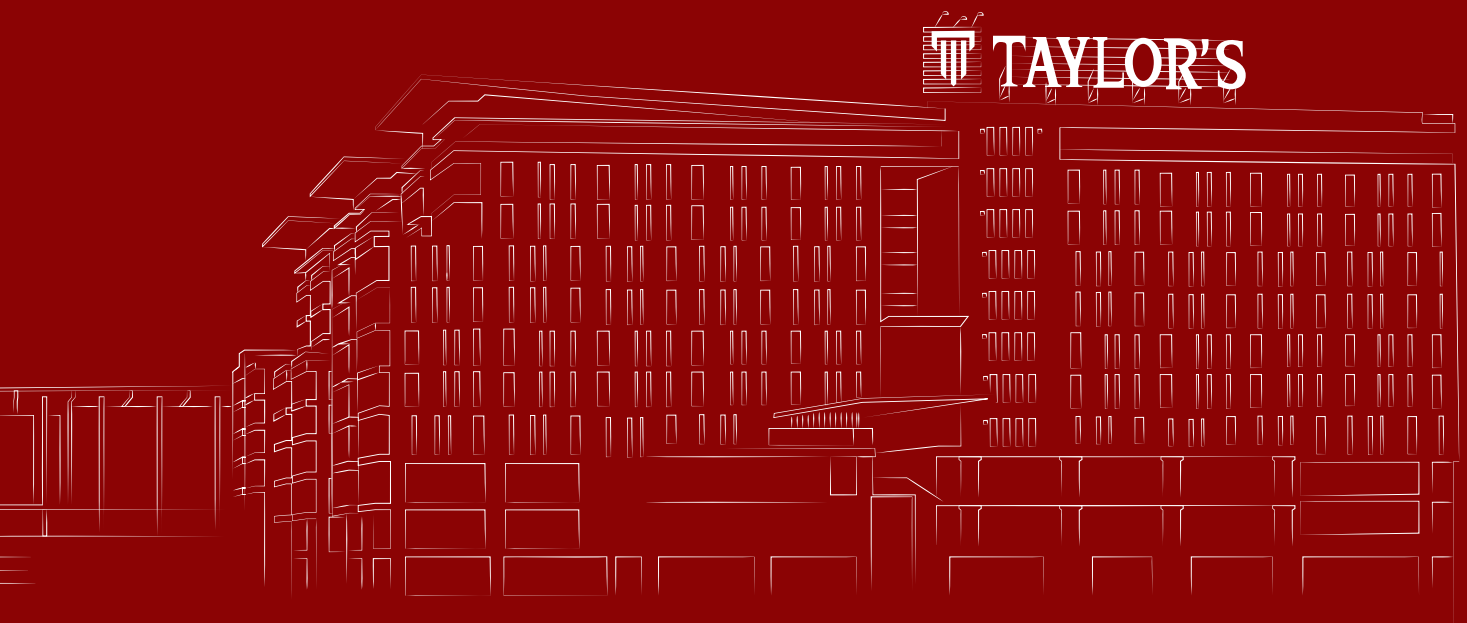
► LIST OF ELECTIVES (SCIENCE, TECHNOLOGY & SOCIETY)

- Advanced Pharmacy Practice
- Architecture History and Theory
- Architecture and Environment
- Building Construction and Materials
- CAD 2D
- Calculus
- Cell Biology
- Clinical Trial Management
- Computer Applications
- Construction Quantity Surveying
- Construction Supply Chain Management
- Contemporary Design Theories
- Data Mining
- Data Science Principles
- Database Systems
- Design Communication
- Design Principles
- Digital Photography and Imaging
- Event Technology for Entertainment
- Food Packaging and Labelling
- Food Safety and Sanitation
- Fundamental of Chemistry
- Fundamentals of Linear Algebra
- Furniture Design
- Holistic Approach to Health and Wellness
- Human Anatomy and Physiology
- Human Computer Interaction
- Illustration and Visual Narrative
- Industrial Pharmacy
- Intercultural Design
- International Pharmacy Practice
- Introduction to Biotechnology
- Introduction to Food Science and Nutrition
- Introduction to Human Nutrition
- Management Information Systems
- Managing Hospitality Business and Service Experience
- Materials And Finishes
- Mathematics of Finance
- Mobile Applications Development
- Introduction of Mobile Computing
- Object Oriented Programming
- Occupational Health and Safety Management
- Pharmaceutical Analysis
- Pharmaceutical Formulation and Development-I
- Principles of Life Sciences
- Principles of Organic Chemistry
- Programming
- Regulation of Pharmaceuticals
- Sensory Evaluation of Food
- Theories of Asian Architecture
- Typography
- Video and Sound Production
- Web Applications Programming
- Web Development Technologies
- Wireless Networks and Security

SCHOLARSHIPS AND BURSARIES

UNDERGRADUATE

2025



TAYLOR'S

WELCOME TO **TAYLOR**'sphereTM

It's our well-balanced ecosystem and community where alumni, industry partners, educators, resources, and facilities all come together to support your aspirations!

We nurture your intellect, creativity, and practical wisdom to ensure you graduate with a purpose, ready to make a difference.

● *Community*

Run by and in collaboration with a collective-wisdom community who are experienced, entrepreneurial, intellectual and forward-looking, Taylor'sphere paves your way to Rise With The BestTM!



**Practitioners,
Industry Experts
& Leaders**



**Best-in-class
Lecturers**



Entrepreneurs



Alumni



Mentors

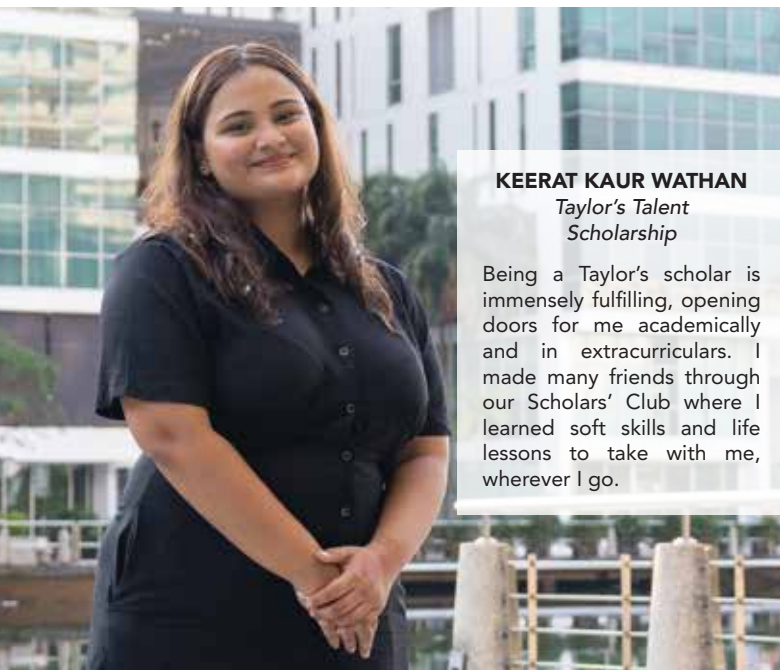


**Vibrant Global
Student
Community**

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WHAT OUR SCHOLARS SAY



KEERAT KAUR WATHAN
*Taylor's Talent
Scholarship*

Being a Taylor's scholar is immensely fulfilling, opening doors for me academically and in extracurriculars. I made many friends through our Scholars' Club where I learned soft skills and life lessons to take with me, wherever I go.



EMIR RUSYAIDI
*Taylor's Sports
Scholarship*

My scholar's experience has granted me countless networking, financial, and social advantages in my journey as a Taylorian! It opened up unimaginable horizons in upskilling as well as meeting other high achievers in a well-knit community.



ELISHA PAULRAJ
*Taylor's Community
Scholarship*

My journey at Taylor's helped me grow with the confidence that I can rely on experienced individuals even when mistakes are made. The scholarship gave me exposure to diverse cultures and thinking, something I will always be thankful for!



GERMAINE HEW
*Taylor's World Class
Scholarship*

I led a fulfilling life at Taylor's with the scholarship, completing my internship at a prestigious company (Maybank), a stepping stone towards my career aspiration. Thankful too for the valuable experience through activities such as the Maybank Student Ambassador Programme!

ACHIEVEMENTS

EDUCATION EXCELLENCE RECOGNISED THROUGH OUR ACCOLADES



ADVANTAGES OF BEING A SCHOLAR

SCHOLAR'S CLUB

Join a distinguished community of high achievers like yourself. Collaborate with individuals who share your passions and aspirations, opening doors to potential collaborations, lifelong friendships, and invaluable networking opportunities that extend well beyond your scholarship years.



HIGHLY COMPETITIVE SELECTION

Our scholarships are awarded only to the most outstanding candidates. Being selected signifies your exceptional achievements and sets you apart from others. This recognition not only boosts your confidence but also serves as evidence of your exceptional abilities to future employers.



AMBASSADOR FOR THE INSTITUTION

Represents Taylor's values and achievements and acts as an exemplary student towards peers who upholds the values of Taylor'sphere.



ADDED VALUE FOR RESUME

Elevate your resume with the prestigious scholarship accolade. Make employers recognise your dedication to excellence, opening doors to coveted job positions, internships, and advanced educational pathways.



RECOGNITION AS A TOP-QUALITY GRADUATE

Our scholarship recipients gain the attention of industry leaders who acknowledge their potential. This recognition brings forth mentorship opportunities, access to influential networks, and potential collaborations.



FINANCIAL FREEDOM

Benefit from a waiver throughout the standard programme duration, allowing you to focus on your studies, embrace additional learning experiences, and even explore internships, fostering a holistic educational journey.



LIFE & LEADERSHIP SKILLS BUILDING

Engage in activities that foster life and leadership skills, vital for personal and professional success. Our scholars develop communication, teamwork, and problem-solving skills through hands-on experiences, ensuring you graduate not only academically competent but also well-equipped for real-world challenges.



INTRODUCTION TO FINANCIAL AID

Taylor's offers various forms of financial assistance, including scholarships, awards, and bursaries, which support our students throughout their studies.



SCHOLARSHIP

Scholarships are exclusively available to both Taylor's College and Taylor's University students for their chosen programme. Students may apply for the scholarship(s) at the point of enrolment should they meet the minimum eligibility and academic criteria. Shortlisted candidates will undergo assessments and interviews.



EXCELLENCE AWARD

The Excellence Award is a prestigious recognition of academic achievements. Students may attain the eligible quantum on a fast-track basis upon application based on their academic results.



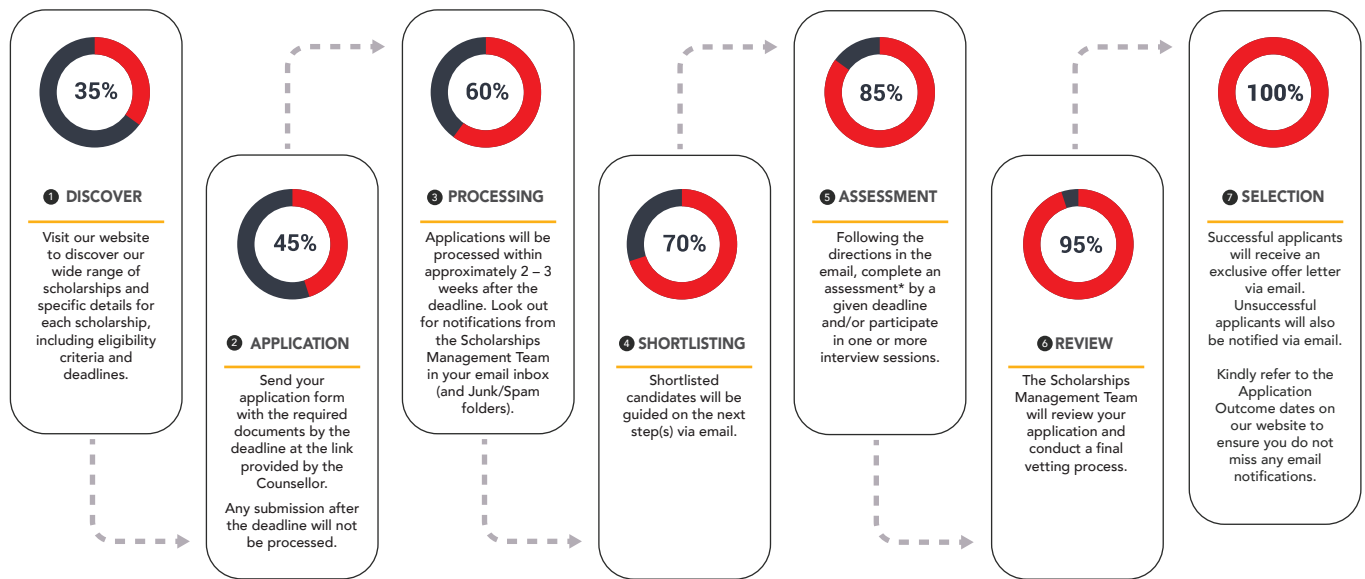
BURSARY

The bursary is a form of discount that will be provided to students depending on their eligibility which will be advised by the appointed Counsellors at the point of enrolment.

FINANCIAL AID IMPORTANT INFORMATION

TAYLOR'S SCHOLARSHIP APPLICATION PROCESS

- Merit Scholarship • Talent Scholarship • Sports Scholarship • Community Scholarship
- PPE Exclusive Scholarship • Postgraduate High Achiever Scholarship
- ACCA Scholarship • Young Accountant Scholarship

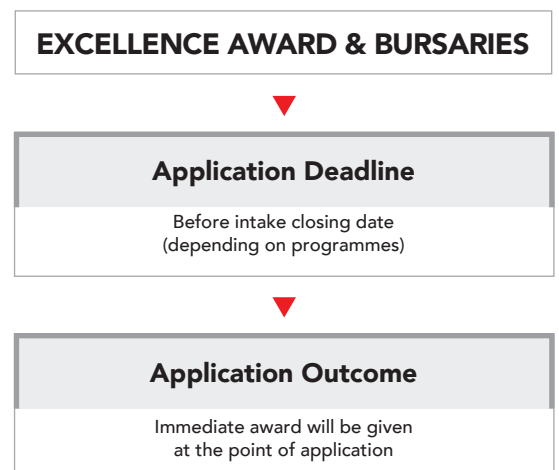
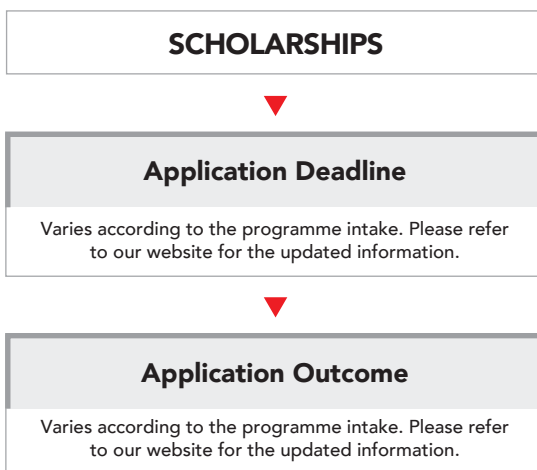


*Applicable to selected scholarship(s) only

Notes:

1. Should you meet the scholarship eligibility criteria, kindly reach out to the appointed Counsellors to obtain an application form.
2. Scholarships are only available for Malaysian and Taylor's Education Group (TEG) progression International students.
3. For International Students, kindly check with the appointed Counsellors on the available scholarships.

DEADLINES AND OUTCOME



TAYLOR'S COLLEGE EXCELLENCE AWARD



PROGRAMME

Cambridge A Level/Australian Matriculation/Foundation/
Diploma/ACCA Foundation in Accountancy/ACCA

QUANTUM

AUSTRALIAN MATRICULATION (AUSMAT)

SPM	IGCSE	OSSC	UEC	Quantum
8A+ / 9 (A+, A, A-) and above	8A* / 9 (A*, A) and above	95% and above	12 pts & below	Up to RM 15,000
8 (A+, A, A-)	8 (A*, A)	90% - 94.99%		Up to RM 8,000
7 (A+, A, A-)	7 (A*, A)	88% - 89.99%	13 - 15 pts	Up to RM 6,000
6 (A+, A, A-)	6 (A*, A)	86% - 87.99%		Up to RM 5,000
5 (A+, A, A-)	5 (A*, A)	84% - 85.99%		Up to RM 4,000

CAMBRIDGE A LEVEL (CAL)

SPM	IGCSE	OSSC	UEC	Quantum	
				4 subjects	3 subjects
8A+ / 9 (A+, A, A-) and above	8A* / 9 (A*, A) and above	95% and above	12 pts & below	Up to RM 15,000	Up to RM 12,000
8 (A+, A, A-)	8 (A*, A)	90% - 94.99%		Up to RM 8,000	Up to RM 7,000
7 (A+, A, A-)	7 (A*, A)	86% - 89.99%	13 - 15 pts	Up to RM 6,000	Up to RM 5,000
6 (A+, A, A-)	6 (A*, A)	84% - 85.99%		Up to RM 5,000	Up to RM 4,000
5 (A+, A, A-)	5 (A*, A)			Up to RM 4,000	Up to RM 3,000

FOUNDATION

SPM	IGCSE	UEC	Quantum
8A+ / 9 (A+, A, A-) and above	8A* / 9 (A*, A) and above	12 pts & below	Up to RM 12,000
8 (A+, A, A-)	8 (A*, A)		Up to RM 7,000
7 (A+, A, A-)	7 (A*, A)	13 - 15 pts	Up to RM 6,000
6 (A+, A, A-)	6 (A*, A)		Up to RM 4,000
5 (A+, A, A-)	5 (A*, A)		Up to RM 2,000

ELIGIBILITY

General Criteria

- Applicable to Malaysian and International students holding results from recognised institutions in Malaysia OR;
- Applicable to Malaysian students holding results from recognised overseas institutions for selected qualifications (e.g.: IGCSE/A Level/IB)
- Forecast/trial/actual results
- Applicable for full-time programmes only

DIPLOMA [Applicable for selected Diplomas only]

SPM	IGCSE	Quantum
8A+ / 9 (A+, A, A-) and above	8A* / 9 (A*, A) and above	Up to RM 10,000
8 (A+, A, A-)	8 (A*, A)	Up to RM 8,000
7 (A+, A, A-)	7 (A*, A)	Up to RM 7,000
6 (A+, A, A-)	6 (A*, A)	Up to RM 6,000
5 (A+, A, A-)	5 (A*, A)	Up to RM 5,000
4 (A+, A, A-)	4 (A*, A)	Up to RM 4,000
3 (A+, A, A-)	3 (A*, A)	Up to RM 3,000

ACCA FOUNDATION IN ACCOUNTANCY (ACCA FIA)

SPM	IGCSE	Quantum
9 (A+, A, A-) and above	9 (A*, A) and above	Up to RM 7,000
8 (A+, A, A-)	8 (A*, A)	Up to RM 6,000
7 (A+, A, A-)	7 (A*, A)	Up to RM 5,000
6 (A+, A, A-)	6 (A*, A)	Up to RM 4,000
5 (A+, A, A-)	5 (A*, A)	Up to RM 3,000

ACCA

STPM	ACCA FIA	UEC	Diploma / Foundation / Matriculation	A Level	ATAR / OSSD / MUFY	IB	Quantum
≥ CGPA 3.55	≥ 90	≤ 9 pts	≥ CGPA 3.60	AAA/AAB	≥ 85 (%)	≥ 33	Up to 35%
≥ CGPA 3.22	≥ 80	10 - 12 pts	≥ CGPA 3.40	ABB/AAC	≥ 80 (%)	≥ 29	Up to 25%
≥ CGPA 3.00	≥ 70	13 - 20 pts	≥ CGPA 3.20	BBB/ABC	≥ 70 (%)	≥ 25	Up to 15%

Notes:

1. UEC points are calculated based on the best **five (5)** subjects. This applies to all levels of study where UEC qualification is considered for the award.
2. OSSC/OSSD percentages are calculated based on the best **six (6)** subjects: Year 11 subjects for OSSC and Year 12 subjects for OSSD, including compulsory subjects. This applies to all levels of study where OSSC/OSSD qualification is considered for the award.

TAYLOR'S UNIVERSITY EXCELLENCE AWARD



PROGRAMME

ADP/Diploma/Advanced Diploma/Degree

QUANTUM

ADP

SPM	IGCSE	OSSD	UEC	Quantum
8A+ / 9 (A+, A, A-) and above	8A* / 9 (A*, A) and above	95% and above	12 pts & below	Up to RM 15,000
8 (A+, A, A-)	8 (A*, A)	90% - 94.99%		Up to RM 8,000
7 (A+, A, A-)	7 (A*, A)	86% - 89.99%	13 - 15 pts	Up to RM 6,000
6 (A+, A, A-)	6 (A*, A)	84% - 85.99%		Up to RM 5,000
5 (A+, A, A-)	5 (A*, A)			Up to RM 4,000

DIPLOMA [Applicable for selected Diplomas only]

SPM	IGCSE	Quantum
8A+ / 9 (A+, A, A-) and above	8A* / 9 (A*, A) and above	Up to RM 10,000
8 (A+, A, A-)	8 (A*, A)	Up to RM 8,000
7 (A+, A, A-)	7 (A*, A)	Up to RM 7,000
6 (A+, A, A-)	6 (A*, A)	Up to RM 6,000
5 (A+, A, A-)	5 (A*, A)	Up to RM 5,000
4 (A+, A, A-)	4 (A*, A)	Up to RM 4,000
3 (A+, A, A-)	3 (A*, A)	Up to RM 3,000

ELIGIBILITY

General Criteria

- Applicable to Malaysian and International students holding results from recognised institutions in Malaysia OR;
- Applicable to Malaysian students holding results from recognised overseas institutions for selected qualifications (e.g.: IGCSE/A Level/IB/OSSD)
- Forecast/trial/actual results

ADVANCED DIPLOMA

Diploma	Quantum
≥ CGPA 3.70	Up to RM 12,000
≥ CGPA 3.30	Up to RM 6,000

DEGREE [For all Bachelor programmes except FHMS programmes]

STPM	UEC	Diploma / Foundation / Matriculation	A Level	ATAR / OSSD / MUFY	IB	Quantum
≥ CGPA 3.55	5 pts	≥ CGPA 3.80	AAA	≥ 90 (%)	≥ 33	Up to RM 13,000 Per Year
≥ CGPA 3.22	6 – 12 pts	≥ CGPA 3.60	AAB / ABB AAC	≥ 80 (%)	≥ 29	Up to RM 7,000 Per Year

DEGREE [For all FHMS programmes]

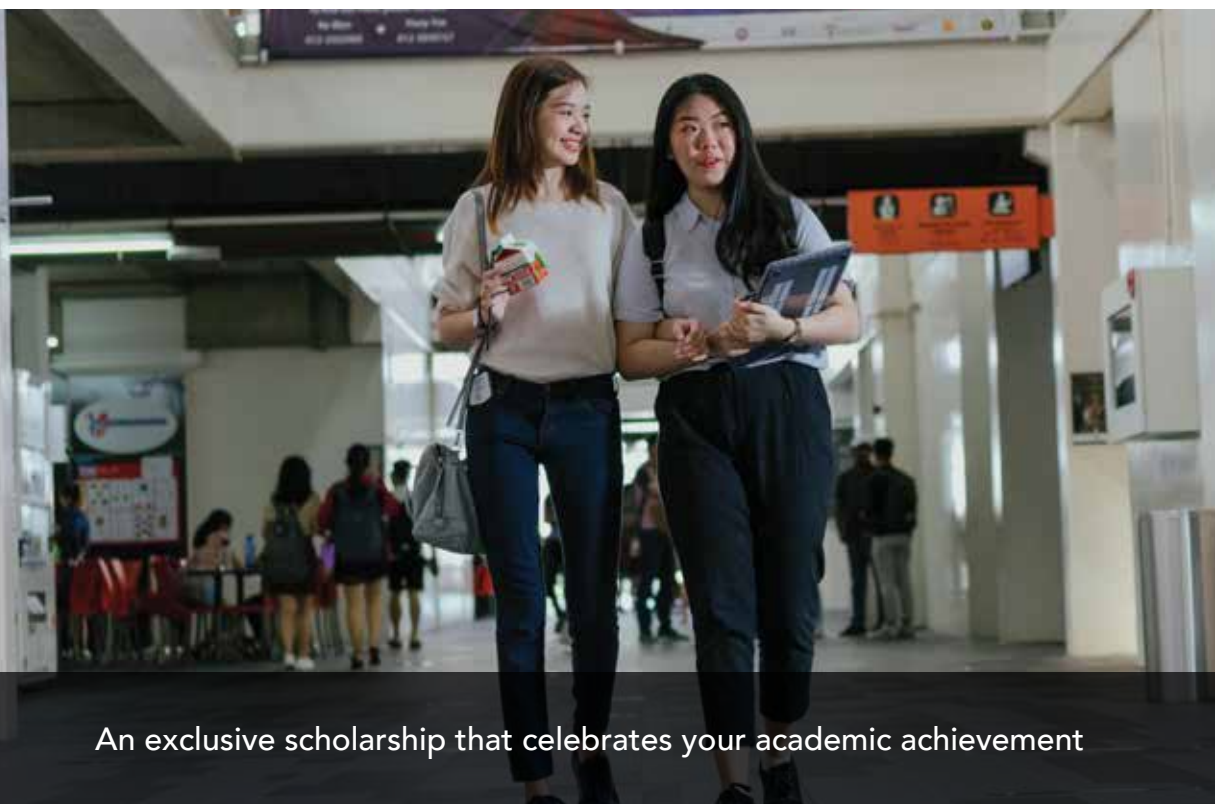
STPM	UEC	Diploma / Foundation / Matriculation	A Level	ATAR / OSSD / MUFY	IB	Quantum
≥ CGPA 3.70	5 pts	≥ CGPA 3.90	AAA	≥ 90 (%)	≥ 33	Up to RM 13,000 Per Year
≥ CGPA 3.50	6 – 12 pts	≥ CGPA 3.70	AAB	≥ 80 (%)	≥ 29	Up to RM 7,000 Per Year

For further details on the Faculty of Health & Medical Sciences (FHMS) programmes, kindly reach out to the education counsellors.

Notes:

1. UEC points are calculated based on the best **five (5)** subjects. This applies to all levels of study where UEC qualification is considered for the award.
2. OSSD percentages are calculated based on the best **six (6)** subjects in Year 12, including compulsory subjects. This applies to all levels of study where OSSD qualification is considered for the award.

TAYLOR'S COLLEGE MERIT SCHOLARSHIP



An exclusive scholarship that celebrates your academic achievement

Application : Up to the scholarship application deadline

PROGRAMME

Cambridge A Level/Australian Matriculation/Foundation/Diploma*

ELIGIBILITY

General Criteria

- Applicable to Malaysian students holding results from recognised institutions in Malaysia OR;
- Applicable to Malaysian students holding results from recognised overseas institutions for selected qualifications (e.g.: IGCSE) OR;
- Applicable to International students from TEG schools only
- Letter of Offer (LOO) required at point of application
- Forecast/trial/actual results
- Achievements in competitions and positions held in clubs/societies/institutions/events will be evaluated based on level of participation

Academic Criteria

- SPM: Minimum 45 points
- IGCSE: Minimum 40 points
- UEC: Maximum 10 points in 5 subjects and must include minimum B4 in English or IELTS Band 6.0

ASSESSMENT

- Online Psychometric Test
- Interview

QUANTUM

- Full scholarship
- 70% tuition fee waiver
- 50% tuition fee waiver


Points	5	4	3
SPM	A+	A	A-
IGCSE	A*	A	B

*Applicable for selected Diplomas only

Notes:

1. Assessment applicable for shortlisted candidates only
2. Quantum will be awarded at the discretion of the Scholarships Management

TAYLOR'S COLLEGE TALENT SCHOLARSHIP



A prestigious scholarship that nurtures and recognises your artistic and on-stage abilities

Application : Up to the scholarship application deadline

PROGRAMME

Cambridge A Level/Australian Matriculation/Foundation/Diploma*

ELIGIBILITY

General Criteria

- National-level participation in selected artistic or on-stage performance
- Applicable to Malaysian students holding results from recognised institutions in Malaysia OR;
- Applicable to Malaysian students holding results from recognised overseas institutions for selected qualifications (e.g.: IGCSE) OR;
- Applicable to International students from TEG schools only
- Letter of Offer (LOO) required at point of application
- Forecast/trial/actual results
- Achievements in competitions and positions held in clubs/societies/institutions/events will be evaluated based on level of participation

Academic Criteria

- SPM: Minimum 30 points
- IGCSE: Minimum 25 points
- UEC: Maximum 15 points in 5 subjects and must include minimum B4 in English or IELTS Band 6.0

**Applicable for selected Diplomas only*

Notes:

1. Assessment applicable for shortlisted candidates only
2. Quantum will be awarded at the discretion of the Scholarships Management

ASSESSMENT

- Live performance
- Interview

QUANTUM


- Full scholarship
- 70% tuition fee waiver
- 50% tuition fee waiver

Points	5	4	3	2
SPM	A+	A	A-	B+
IGCSE	A*	A	B	C

CONSIDERED TALENTS

- Musical Instruments (e.g.: Piano, Guitar, Violin)
- Dance
- Singing

TAYLOR'S COLLEGE SPORTS SCHOLARSHIP



An opportunity for the nation's sports heroes to study and battle among the best

Application : Up to the scholarship application deadline

PROGRAMME

Cambridge A Level/Australian Matriculation/Foundation/Diploma*

ELIGIBILITY

General Criteria

- National-level participation in selected sports competition(s)
- Applicable to Malaysian students holding results from recognised institutions in Malaysia OR;
- Applicable to Malaysian students holding results from recognised overseas institutions for selected qualifications (e.g.: IGCSE) OR;
- Applicable to International students from TEG schools only
- Letter of Offer (LOO) required at point of application
- Forecast/trial/actual results
- Achievements in competitions and positions held in clubs/societies/institutions/events will be evaluated based on level of participation
- To select any intake for the specific year only (non-transferable)

Academic Criteria

- Meet minimum programme entry requirements and maintain satisfactory results throughout standard programme duration

**Applicable for selected Diplomas only*

Notes:

1. Assessment applicable for shortlisted candidates only
2. Quantum will be awarded at the discretion of the Scholarships Management

ASSESSMENT

- Interview

QUANTUM

- Full scholarship
- 70% tuition fee waiver
- 50% tuition fee waiver

CONSIDERED SPORTS

- | | |
|-------------------|---------------|
| • Swimming | • Taekwondo |
| • Badminton | • Athletics |
| • Basketball | • Chess |
| • Table Tennis | • Tennis |
| • Futsal/Football | • Captainball |
| • Volleyball | • Karate |
| • Dodgeball | • Bowling |
| • Netball | • Squash |

TAYLOR'S COLLEGE COMMUNITY SCHOLARSHIP



A helping hand to bridge the gap between young talents
and the futures they envision

Application : Up to the scholarship application deadline

PROGRAMME

Cambridge A Level/Australian Matriculation/Foundation/Diploma*

ELIGIBILITY

General Criteria

- Applicable to Malaysian students holding results from recognised institutions in Malaysia OR;
- Applicable to Malaysian students holding results from recognised overseas institutions for selected qualifications (e.g.: IGCSE)
- Forecast/trial/actual results
- Achievements in competitions and positions held in clubs/societies/institutions/events will be evaluated based on level of participation
- Household income must be below RM5,000 per month
- Number of dependents & physical disability will be an additional consideration factor
- To select any intake for the specific year only (non-transferable)

Academic Criteria

- SPM: Minimum 30 points
- IGCSE: Minimum 25 points
- UEC: Maximum 15 points in 5 subjects and must include minimum B4 in English or IELTS Band 6.0

ASSESSMENT

- Interview

QUANTUM

- Full scholarship

Points	5	4	3	2
SPM	A+	A	A-	B+
IGCSE	A*	A	B	C


*Applicable for selected Diplomas only

Notes:

1. Assessment applicable for shortlisted candidates only
2. Quantum will be awarded at the discretion of the Scholarships Management

TAYLOR'S COLLEGE

YOUNG ACCOUNTANT SCHOLARSHIP



An exclusive scholarship for students who want to take the fastest pathway to pursue a professional certificate in ACCA

Application : Up to the scholarship application deadline

PROGRAMME

ACCA Foundation in Accountancy (ACCA FIA)

ELIGIBILITY

General Criteria

- Applicable for full-time programme only
- Applicable to Malaysian students holding results from recognised institutions in Malaysia OR;
- Applicable to Malaysian students holding results from recognised overseas institutions for selected qualifications (e.g.: IGCSE)
- Letter of Offer (LOO) required at point of application
- Forecast/trial/actual results
- Achievements in competitions and positions held in clubs/societies/institutions/events will be evaluated based on level of participation
- Maintenance of pass required in all papers for the continuation of the scholarship

Academic Criteria

- SPM: 8As (A+, A, A-) and above
- IGCSE: 8As (A*, A) and above

ASSESSMENT

- Written Assessment
- Online Psychometric Test
- Interview

QUANTUM

- 100% tuition fee waiver

Notes:

1. Assessment applicable for shortlisted candidates only
2. Quantum will be awarded at the discretion of the Scholarships Management

TAYLOR'S COLLEGE ACCA SCHOLARSHIP



An exclusive scholarship for students passionate about pursuing their professional accounting certificate

Application : Up to the scholarship application deadline

PROGRAMME

Association of Chartered Certified Accountants (ACCA)

ELIGIBILITY

General Criteria

- Applicable for full-time programme only
- Applicable to Malaysian students holding results from recognised institutions in Malaysia OR;
- Applicable to Malaysian students holding results from recognised overseas institutions for selected qualifications (e.g.: A Level/IB/OSSD)
- Letter of Offer (LOO) required at point of application
- Forecast/trial/actual results
- Achievements in competitions and positions held in clubs/societies/institutions/events will be evaluated based on level of participation
- Maintenance of pass required in all papers for the continuation of the scholarship
- Minimum 13 papers in ACCA
- Minimum 10 papers in ACCA (for ACCA FIA graduates only)

ASSESSMENT

- Written Assessment
- Interview

QUANTUM

- 100% tuition fee waiver
- 50% tuition fee waiver

Qualification	Academic Criteria	
	100% tuition fee waiver	50% tuition fee waiver
STPM	Minimum CGPA 3.33	Minimum CGPA 3.00
Foundation/ Diploma/ Matriculation	Minimum CGPA 3.50	Minimum CGPA 3.33
A Level	Minimum 13 points	Minimum 12 points
ATAR	Minimum 85%	Minimum 75%
OSSD/MUFY	Minimum 85%	
IB	Minimum 30 points	
ACCA FIA	Minimum 75%	
UEC	Maximum 10 points in 5 subjects and must include minimum B4 in English or IELTS Band 6.0	Maximum 13 points in 5 subjects and must include minimum B4 in English or IELTS Band 6.0

Points	5	4
A Level	A*/A	B

Notes:

1. Assessment applicable for shortlisted candidates only
2. Quantum will be awarded at the discretion of the Scholarships Management

TAYLOR'S UNIVERSITY MERIT SCHOLARSHIP

An exclusive scholarship that celebrates your academic achievement

Application : Up to the scholarship application deadline

PROGRAMME

ADP/Diploma*/Advanced Diploma/Degree

ELIGIBILITY

General Criteria

- Applicable to Malaysian students holding results from recognised institutions in Malaysia OR;
- Applicable to Malaysian students holding results from recognised overseas institutions for selected qualifications (e.g.: IGCSE/A Level/IB/OSSD) OR;
- Applicable to International students from TEG schools only
- Letter of Offer (LOO) required at point of application
- Forecast/trial/actual results
- Achievements in competitions and positions held in clubs/societies/institutions/events will be evaluated based on level of participation

Academic Criteria

- SPM: Minimum 45 points
- IGCSE: Minimum 40 points
- STPM: Minimum CGPA 3.75
- Foundation/Diploma/Matriculation: Minimum CGPA 3.80
- A Level: Minimum 15 points
- ATAR: Minimum 90%
- OSSD/MUFY: Minimum 90%
- IB: Minimum 30 points
- UEC: Maximum 10 points in 5 subjects and must include minimum B4 in English or IELTS Band 6.0

**Applicable for selected Diplomas only*

Notes:

1. Assessment applicable for shortlisted candidates only
2. Quantum will be awarded at the discretion of the Scholarships Management

ASSESSMENT

- Online Psychometric Test
- Interview

QUANTUM

- 70% tuition fee waiver
- 50% tuition fee waiver

Points	5	4	3
SPM	A+	A	A-
IGCSE	A*	A	B
A Level	A*/A	B	C

TAYLOR'S UNIVERSITY TALENT SCHOLARSHIP

A prestigious scholarship that nurtures and recognises your artistic and on-stage abilities

Application : Up to the scholarship application deadline

PROGRAMME

ADP/Diploma*/Advanced Diploma/Degree

ELIGIBILITY

General Criteria

- National-level participation in selected artistic or on-stage performance
- Applicable to Malaysian students holding results from recognised institutions in Malaysia OR;
- Applicable to Malaysian students holding results from recognised overseas institutions for selected qualifications (e.g.: IGCSE/A Level/IB/OSSD) OR;
- Applicable to International students from TEG schools only
- Letter of Offer (LOO) required at point of application
- Forecast/trial/actual results
- Achievements in competitions and positions held in clubs/societies/institutions/ events will be evaluated based on level of participation

Academic Criteria

- SPM: Minimum 30 points
- IGCSE: Minimum 25 points
- STPM: Minimum CGPA 3.00
- Foundation/Diploma/Matriculation: Minimum CGPA 3.30
- A Level: Minimum 10 points
- ATAR: Minimum 80%
- OSSD/MUFY: Minimum 80%
- IB: Minimum 25 points
- UEC: Maximum 15 points in 5 subjects and must include minimum B4 in English or IELTS Band 6.0

*Applicable for selected Diplomas only

Notes:

1. Assessment applicable for shortlisted candidates only
2. Quantum will be awarded at the discretion of the Scholarships Management

ASSESSMENT

- Live performance
- Interview

QUANTUM

- 70% tuition fee waiver
- 50% tuition fee waiver

Points	5	4	3	2
SPM	A+	A	A-	B+
IGCSE	A*	A	B	C
A Level	A*/A	B	C	

CONSIDERED TALENTS

- Musical Instruments (e.g.: Piano, Guitar, Violin)
- Dance
- Singing

TAYLOR'S UNIVERSITY SPORTS SCHOLARSHIP



An opportunity for the nation's sports heroes to study and battle among the best

Application : Up to the scholarship application deadline

PROGRAMME

ADP/Diploma*/Advanced Diploma/Degree

ELIGIBILITY

General Criteria

- National-level participation in selected sports competition(s)
- Applicable to Malaysian students holding results from recognised institutions in Malaysia OR;
- Applicable to Malaysian students holding results from recognised overseas institutions for selected qualifications (e.g.: IGCSE/A Level/IB/OSSD) OR;
- Applicable to International students from TEG schools only
- Letter of Offer (LOO) required at point of application
- Forecast/trial/actual results
- Achievements in competitions and positions held in clubs/societies/institutions/events will be evaluated based on level of participation
- To select any intake for the specific year only (non-transferable)

Academic Criteria

- Meet minimum programme entry requirements and maintain satisfactory results throughout standard programme duration

ASSESSMENT

- Interview

QUANTUM

- 70% tuition fee waiver
- 50% tuition fee waiver

CONSIDERED SPORTS

- | | |
|-------------------|---------------|
| • Swimming | • Taekwondo |
| • Badminton | • Athletics |
| • Basketball | • Chess |
| • Table Tennis | • Tennis |
| • Futsal/Football | • Captainball |
| • Volleyball | • Karate |
| • Dodgeball | • Bowling |
| • Netball | • Squash |

**Applicable for selected Diplomas only*

Notes:

1. Assessment applicable for shortlisted candidates only
2. Quantum will be awarded at the discretion of the Scholarships Management

TAYLOR'S UNIVERSITY COMMUNITY SCHOLARSHIP



A helping hand to bridge the gap between young talents
and the futures they envision

Application : Up to the scholarship application deadline

PROGRAMME

ADP/Diploma*/Advanced Diploma/Degree

ELIGIBILITY

General Criteria

- Applicable to Malaysian students holding results from recognised institutions in Malaysia OR;
- Applicable to Malaysian students holding results from recognised overseas institutions for selected qualifications (e.g.: IGCSE/A Level/IB/OSSD)
- Forecast/trial/actual results
- Achievements in competitions and positions held in clubs/societies/institutions/events will be evaluated based on level of participation
- Household income must be below RM5,000 per month
- Number of dependents & physical disability will be an additional consideration factor
- To select any intake for the specific year only (non-transferable)

Academic Criteria

- SPM: Minimum 30 points
- IGCSE: Minimum 25 points
- STPM: Minimum CGPA 3.00
- Foundation/Diploma/Matriculation: Minimum CGPA 3.30
- A Level: Minimum 10 points
- ATAR: Minimum 80%
- OSSD/MUFY: Minimum 80%
- IB: Minimum 25 points
- UEC: Maximum 15 points in 5 subjects and must include minimum B4 in English or IELTS Band 6.0

**Applicable for selected Diplomas only*

Notes:

1. Assessment applicable for shortlisted candidates only
2. Quantum will be awarded at the discretion of the Scholarships Management

ASSESSMENT

- Interview

QUANTUM

- Full scholarship

Points	5	4	3	2
SPM	A+	A	A-	B+
IGCSE	A*	A	B	C
A Level	A*/A	B	C	

TAYLOR'S UNIVERSITY

PPE EXCLUSIVE SCHOLARSHIP



Designed to support your ambition to shape policies, transform industries, and make a difference in societies

Application : Up to the scholarship application deadline

PROGRAMME

PPE: Bachelor in Philosophy, Politics, and Economics (Honours)

ELIGIBILITY

General Criteria

- Applicable to Malaysian students holding results from recognised institutions in Malaysia OR;
- Applicable to Malaysian students holding results from recognised overseas institutions for selected qualifications (e.g.: A Level/IB/OSSD) OR;
- Applicable to International students from TEG schools only
- Letter of Offer (LOO) required at point of application
- Forecast/trial/actual results
- Achievements in competitions and positions held in clubs/societies/institutions/events will be evaluated based on level of participation

Academic Criteria		
Qualification	100% tuition fee waiver	50% tuition fee waiver
STPM	Minimum CGPA 3.75	Minimum CGPA 3.50
Foundation/ Diploma/ Matriculation	Minimum CGPA 3.80	Minimum CGPA 3.60
A Level	Minimum 15 points (AAA)	Minimum 13 points (AAB/ABB/AAC)
ATAR	Minimum 90%	Minimum 80%
OSSD/MUFY	Minimum 90%	Minimum 80%
IB	Minimum 33 points	Minimum 29 points
UEC	Maximum 10 points in 5 subjects and must include minimum B4 in English or IELTS Band 6.0	Maximum 12 points in 5 subjects and must include minimum B4 in English or IELTS Band 6.0

ASSESSMENT

- Written Assessment
- Group Interview

QUANTUM

- 100% tuition fee waiver
- 50% tuition fee waiver

Points	5	4	3
A Level	A*/A	B	C

Notes:

1. Assessment applicable for shortlisted candidates only
2. Quantum will be awarded at the discretion of the Scholarships Management

TAYLOR'S COLLEGE/UNIVERSITY BURSARIES

TAYLOR'S EDUCATION GROUP (TEG) BURSARY

Progressed from Taylor's University/College/School

PROGRAMME

ACCA (Full-time)*/Advanced Diploma/Degree

ELIGIBILITY

General Criteria

- Progressed within 1 year of graduation date from Taylor's University/Taylor's College/TEG Schools
- Degree: Progressed from Taylor's University/Taylor's College TEG Schools into Taylor's University/Taylor's College
- Advanced Diploma & BCM Final Year 3: Progressed from eligible Taylor's University programme into Taylor's University Advanced Diploma/BCM Final Year 3
- ACCA (Full-time): Progressed from Taylor's College Pre-U/Foundation/ACCA FIA

Academic Criteria

- Meet minimum programme entry requirements

QUANTUM

Programme	Quantum
Degree & ACCA (Full-time*)	Up to RM8,000 tuition fee waiver
Advanced Diploma	Up to RM4,000 tuition fee waiver
BCM Final Year 3	Up to RM4,000 tuition fee waiver

**Application for ACCA 2.5/3 years duration of studies only*

TAYLOR'S EDUCATION GROUP (TEG) BURSARY

Progressed from Taylor's School

PROGRAMME

Foundation/Diploma/Pre-U/ADP

ELIGIBILITY

General Criteria

- Progressed within 1 year of graduation date from TEG Schools
- Applicable when progressed from TEG Schools (with IGCSE or equivalent) into Taylor's University/Taylor's College

Academic Criteria

- Meet minimum programme entry requirements

QUANTUM

- Up to RM5,000 tuition fee waiver

ALUMNI BURSARY (UNDERGRADUATE PROGRAMME)

PROGRAMME

All undergraduate programme except ACCA FIA, ACCA full-time & ACCA modular

ELIGIBILITY

General Criteria

- Progressed more than 1 year of graduation date from Taylor's University/Taylor's College/TEG Schools, and progress to higher level of study
- For students with IGCSE/Year 12 or equivalent from TEG

Academic Criteria

- Meet minimum programme entry requirements

QUANTUM

- Up to RM2,000 tuition fee waiver

SCHOLARSHIP FREQUENTLY ASKED QUESTIONS

1

WHAT DOES TAYLOR'S SCHOLARSHIP COVER?

Taylor's Scholarship covers the Tuition Fee of the programme only for the standard duration. All other fees including repeat fees to be borne by students.

2

WHAT TYPES OF SCHOLARSHIPS ARE AVAILABLE?

We provide various scholarship opportunities based on criteria that include, but are not limited to, merit, talent, financial needs, and athletic achievement.

3

HOW DO I FIND DETAILED INFORMATION ON THE SCHOLARSHIPS?

You can explore the scholarships on our website. If you meet the minimum requirements for a scholarship, feel free to reach out to your appointed Counsellors to obtain the application form.

4

WHEN SHOULD I START APPLYING FOR SCHOLARSHIPS?

You can apply for scholarships during your first year, before the application deadline.

5

WHAT ARE THE ELIGIBILITY CRITERIA FOR SCHOLARSHIPS?

Eligibility criteria will vary depending on the type of scholarships applied. The information can be found on our scholarship website.

6

WHAT TYPE OF RESULTS SHOULD I USE FOR THE SCHOLARSHIP APPLICATION?

You may use forecast/trial/actual results to apply for the scholarships. For further details on how to use these results in your application, please refer to our scholarship eligibility criteria and Terms & Conditions.

7

DO I NEED TO MAINTAIN A CERTAIN CGPA/SCORE/GRADES TO CONTINUE MY SCHOLARSHIP?

Scholarship recipients are required to maintain satisfactory academic results as outlined by the minimum CGPA/score/grades specified in their scholarship offer letter.

8

ARE INTERNATIONAL STUDENTS ELIGIBLE FOR SCHOLARSHIPS?

Selected international applicants may apply should they meet the terms of the scholarship. Please refer to our Terms and Conditions for a detailed explanation of whether the requirements are met.

9

WILL I BE ABLE TO GET SPECIFIC FEEDBACK AT ANY STAGE OF THE APPLICATION PROCESS?

Unfortunately, we are unable to provide individual feedback to applicants as we receive a high volume of applications.

10

WHAT SHOULD I DO IF I'M AWARDED MULTIPLE SCHOLARSHIPS?

Should you receive any types of awards/discounts from any other bodies, these should be notified to us in writing. If found unreported, scholarships will be terminated with immediate effect.

UNDERGRADUATE SCHOLARSHIP TERMS & CONDITIONS

1. Scholarships listed are applicable for 2025 intakes only and are subject to availability on a first-come, first-serve basis.
 2. Scholarships are applicable for all Malaysian students that hold academic results from any accredited institution in Malaysia or selected overseas institutions with selected qualifications (e.g.: IGCSE, Cambridge A Level) and Taylor's Education Group (TEG) progression international students only. Clarification on accepted results may be obtained from the Scholarships Management through the student's appointed Counsellor.
 3. Scholarship application can only be made once for the particular level of study, at any one time and must be made at the point of enrolment. Late application or re-application will not be entertained.
 4. All 2025 scholarships are subject to the following eligibility criteria:
 - i. Studies conducted at Taylor's College/Taylor's University, Malaysia only;
 - ii. Registered full-time students at Taylor's College/Taylor's University;
 - iii. The programme and intake offered as stated in the Letter of Offer only; and
 - iv. Does not include a period of study at overseas partner institutions including student exchange, except where fee is payable to Taylor's College/Taylor's University (where applicable).
 5. All scholarships are only applicable for students progressing to a higher qualification from the current highest achieved qualification commencing from semester 1 without any credit transfer (except for transfers from Diploma/Advanced Diploma to Degree). Clarification on exceptions may be obtained from the Scholarships Management through the student's appointed Counsellor.
 6. Application for the scholarships may be submitted based on actual/forecast/trial results. For SPM students, only actual/trial results shall be considered eligible for the scholarship application, whereas, for IGCSE students, only actual/forecast results shall be considered for the same purpose.
 7. If forecast/trial results are used in the application, the actual results must meet the minimum programme entry requirements as stipulated by Taylor's College/Taylor's University and a copy must be furnished to Taylor's College/Taylor's University as soon as the results are out. Upon actual results being released, in the event the recipient fails to meet the minimum programme entry requirements, the recipient is required to leave the programme and the scholarship offer will be automatically revoked.
 8. All subjects taken during SPM will be considered except for:
 - i. 1119 (GCE-O)
 - ii. Principles of Accounting Dual Certification (LCCI)
 - iii. Ujian Pencapaian Bahasa Antarabangsa (UPBA).
 9. For IGCSE syllabus, KBSM grades will not be taken into consideration if the same subject has already been taken in IGCSE.
 10. For any other examination, all subjects are taken into consideration with the following exceptions:
 - i. Same/Similar subjects from different examination boards (e.g. Cambridge and Pearson) will be treated as one (1) subject for awarding purpose, where the highest grade applies;
 - ii. For language subjects, where two (2) subjects with varying level of proficiency are taken either from the same or different examination board, it will be treated as one (1) subject for awarding purposes, where the highest grade applies. Clarification on accepted subjects may be obtained from the Scholarships Management through your Counsellor.
 11. Applicants must be certain of their preferred intake and/or programme during the point of scholarship application. Should applicants defer or change to a different programme and/or intake of the same year or different year during the processing period, the application will be voided.
 12. Taylor's College/Taylor's University reserves the right to rescind the offer if documents contain false information. This includes applications without required attachments.
 13. Applicants are required to apply for the scholarship before the application deadlines. Any late or incomplete application will not be accepted. No appeals will be entertained.
 14. Scholarship application deadlines may be revised at the sole discretion of Taylor's College/Taylor's University without prior notice. Scholarship application deadlines can be found on the Taylor's College/Taylor's University website respectively.
 15. The scholarships are applicable to the programme and intake granted. Any changes to the intake and/or programme of study that result in the modification of programme title and/or duration of studies and/or intake commencement will result in immediate termination of the scholarship. For special consideration, the recipient shall correspond in writing immediately with the Scholarships Management to notify of the circumstance. Any approval for exceptions or special considerations is at the absolute discretion of the Scholarships Management and is not guaranteed. Where changes are made without prior approval, Taylor's College/Taylor's University reserves the right to withdraw the scholarship, and the recipient will be required to repay the total scholarship amount disbursed to him/her in full. All decisions made by Taylor's College/Taylor's University are final and no further appeals shall be entertained.
 16. Recipients are expected to provide any document(s) as requested by the Scholarships Management at any given time within the stipulated deadline communicated to facilitate any requirements deemed necessary by Taylor's College/Taylor's University. Failure to do so will result in the scholarship being revoked and the recipient to repay the scholarship amount disbursed to date in full.
 17. Recipients shall join the academic course at the given start date. Failure to do so will result in immediate termination of the scholarship.
 18. The scholarship is a fee waiver; it is not exchangeable for cash, is non-transferable and non-refundable and the manner in which the awarded amount is disbursed will be decided by the Scholarships Management. Any requests to amend the quantum disbursement will not be entertained.
 19. The scholarship only covers the tuition fees and for avoidance of doubt does not cover fees such as the International Student Annual Fee, EMGS Visa Application Fee, International Student Charge, Hospitalisation and Surgical Insurance Fee, EMGS Renewal Fee or any other Visa-related Fee.
 20. The scholarship only covers subjects enrolled for the first time (first attempt) in the letter of offer. Retake of module or repeat of subject will not be covered by the scholarship.
 21. All fees should be paid by the stipulated deadline, refusal to do so either when awaiting the scholarship outcome announcement and/or throughout the duration of study will be subjected to terms of the institution policy which includes and is not limited to barring from classes and may result in the scholarship application being disqualified/scholarship being terminated and full fees being charged to the applicant/recipient.
 22. Recipients are entitled to one (1) type of scholarship/bursary/award/waiver/discount at any one time including sponsorship from other external institutions/bodies. Recipients shall inform the Scholarships Management of any other scholarships or sponsorships currently held or awarded at a later date. For scholarship recipients, this disbursement will cease in the event recipients accept any external scholarship. The one with the highest quantum will automatically apply.
 23. If the scholarship offer is not accepted by the given deadline in the letter of offer, it will be automatically withdrawn and voided. No appeals will be entertained.
 24. By accepting this offer, recipients understand and accept the responsibility of being an exemplary student ambassador for Taylor's College/Taylor's University. Recipients must recognise that his/her behaviour and general conduct must, at all times, be above reproach and comply with all existing rules, regulations, requirements and policies of Taylor's College/Taylor's University. Recipients should not be involved, engaged in, or participate in any political, illegal or unlawful activity as a recipient of the scholarship whether within or outside the University premises. Failure to comply will result in immediate termination of scholarship and possible suspension in line with Institution policy.
 25. Recipients agree to act in an ambassadorial capacity, to provide student profiles or testimonials, interviews, advertisements, photographs, or any other publicity-related activities if requested, and to attend scholarship or recruitment events as required for Taylor's College/Taylor's University.
 26. Recipients are required to maintain satisfactory academic results as outlined by the minimum CGPA/score/grades specified in their scholarship offer letter throughout the standard programme duration. Failure to do so may result in the termination of the scholarship by Taylor's College/Taylor's University at the discretion of the Scholarships Management, taking into consideration due process as per the Scholarship policy.
 27. By accepting this award, recipients are expected to join the Scholar's Club and attend any Scholar's Club activities/events organised by the Scholarships Management and Scholar's Committee during the duration of their scholarship and attendance is a requirement under this scholarship.
 28. Upon accepting this scholarship, recipients are deemed to have accepted all terms and conditions stipulated here.
 29. Recipients also agree to indemnify and hold Taylor's College/Taylor's University harmless of and from any and all demands, claims, liabilities or actions of any kind whatsoever during their period of study at Taylor's College/Taylor's University.
 30. In the event the recipient withdraws from the programme, is suspended or terminated by Taylor's College/Taylor's University at any point of time before the completion of the programme, the scholarship shall be automatically terminated. However, should the recipient withdraw from the programme due to medical reasons, his/her scholarship may be retained, subject to the absolute discretion of the Scholarships Management.
 31. Taylor's College/Taylor's University, will be entitled to terminate the scholarship at any time, by immediate notice to the recipient in writing, in the event of:
 - i. misconduct, whether in connection with his/her study or otherwise;
 - ii. failure to make such progress in his/her study as is considered satisfactory;
 - iii. circumstances, such as illness, arising which, with the university's agreement, would render it impossible for the recipient to complete his/her scholarship satisfactorily or prevent the purpose of the scholarship from being fulfilled;
 - iv. dismissal, for any reason, from the recipient's host university (if on student exchange programme);
 - v. breach of any local Malaysian law and practices;
 - vi. conviction of bribery, in line with the Malaysian Anti-Corruption Act, the current scholarship will be rescinded, and the recipient will be banned from applying for any Taylor's financial aid and discounts for a period of up to five years;
 - vii. failure to comply with the conditions of his/her visa (if international student); and
 - viii. the discovery that the recipient has submitted fraudulent documentation.
 32. In the event of such termination, Taylor's College/Taylor's University shall have no further obligation to the recipient, and the recipient shall be bound to repay the amount that has been paid/waived to him/her under the scholarship, unless:
 - i. the termination is a result of his/her ill health and this has been certified by a registered medical practitioner; and
 - ii. Taylor's College/Taylor's University has exercised its discretion to exempt the recipient from this condition.
 33. Any breach of the scholarship condition(s) is treated seriously and if the recipient believes to have breached a condition whether intentionally or unintentionally, the recipient should contact the Scholarships Management immediately to discuss the situation. Recipients are urged to take prompt action to resolve any misunderstanding that may arise as a result of the breach, accidental or otherwise.
 34. All decisions made by Taylor's College/Taylor's University are final and no further appeals shall be entertained.
 35. Taylor's College/Taylor's University has a range of social media platforms for scholars and alumni to interact with. We look forward to receiving recipients' comments and participation in discussions, and we encourage open, lively debate. However, we do request that our scholars, fellows, and alumni adhere to certain good practices and conventions of polite and constructive discourse.
 36. Recipients agree to be contacted by Taylor's College/Taylor's University after graduation to be involved in interviews, advertisements, photography or other publicity-related activities for marketing purposes.
 37. The terms and conditions of scholarships may be modified and amended from time to time as deemed appropriate by Taylor's College/Taylor's University and the current version can be found on the Taylor's College/Taylor's University website.
 38. All information including personal data provided in the programme and scholarship application may be used by or on behalf of Taylor's College/Taylor's University in the following manner and is not limited to:
 - i. processing of scholarship application, collection of feedback, communicate details of events, academic programmes and marketing information, and for any other purposes as required by Taylor's College/Taylor's University; and
 - ii. periodical audit by Taylor's College/Taylor's University with regards to any information provided should the scholarship be administered, which includes and is not limited to grade reviews, semester status, and utilisation of data for institution needs.
- All data collected will be handled in strict accordance with the PDPA guidelines as per organisation policy.

AWARDS AND BURSARIES TERMS & CONDITIONS

1. Awards listed are applicable for 2025 intakes only and are subject to availability on a first-come, first-serve basis.
2. Awards are applicable for all students that hold recognised academic results from accredited institutions in Malaysia. Malaysians from selected overseas institutions with selected qualifications (e.g. IGCSE, Cambridge A Level) may be considered. Clarification on accepted results can be obtained from the Scholarships Management through the student's appointed Counsellor.
3. All 2025 awards are subject to the following eligibility criteria:
 - i. Studies conducted at Taylor's College/Taylor's University, Malaysia only;
 - ii. Registered full-time students at Taylor's College/Taylor's University;
 - iii. The programme and intake offered as stated in the Letter of Offer only; and
 - iv. Does not include a period of study at overseas partner institutions including student exchange, except where fee is payable to Taylor's College/Taylor's University (where applicable).
4. Application for the Award may be submitted based on actual/forecast/trial results. For SPM students, only actual/trial results shall be considered eligible for the Award application, whereas, for IGCSE students, only actual/forecast results shall be considered for the same purpose. The latest available results will be considered at the point of processing.
5. If forecast/trial results are used in the application, the actual results must meet the minimum programme entry requirements as stipulated by Taylor's College/Taylor's University and a copy must be furnished to Taylor's College/Taylor's University as soon as the results are out. Upon actual results being released, in the event the recipient fails to meet the minimum programme entry requirements, the recipient is required to leave the programme and the scholarship offer will be automatically revoked.
6. All awards are only applicable for students progressing to a higher qualification from the current highest achieved qualification commencing from semester 1 without any credit transfer (except for transfers from Diploma/Advanced Diploma to Degree). Clarification on exceptions may be obtained from the Scholarships Management through the student's appointed Counsellor.
7. Award application must be done before the intake closing date. An exception is provided to students who receive their results after the intake closing date, whereby award application or upgrade may be done within 10 working days from the results release date, which may include online results, provisional results, or any other form of formal/recognised confirmation of results. Application and/or upgrade form must be filled and submitted with the results copy attached to Campus Central at campuscentral@taylors.edu.my before the stipulated deadline. The application and/or upgrade form may be obtained from the student's appointed Counsellor or from Campus Central.
8. All award applications and upgrades can only be done once.
9. Should the documents provided not be sufficient at the point of processing, Scholarships Management reserves the right to request the necessary additional supporting documents which must be provided within the stipulated deadline for further review. Failure to do so will result in the Award application being null and void.
10. The award shall be in the form of a tuition fee waiver; it is not exchangeable for cash, is non-transferable and non-refundable and the manner in which the awarded amount is disbursed may vary by programme and will be decided by the Scholarships Management. Any request to amend the quantum disbursement will not be entertained.
11. The award is applicable in long semesters only and is limited to the maximum deduction subject to quantum awarded. For avoidance of doubt, in long semesters where the tuition fees are lower than the awarded quantum, deductions made shall be equivalent to the semester's tuition fees only.
12. All subjects taken during SPM will be considered except for:
 - i. 1119 (GCE-O).
 - ii. Principles of Accounting Dual Certification (LCCI).
 - iii. Ujian Pencapaian Bahasa Antarabangsa (UPBA).
13. For IGCSE syllabus, KBSM grades will not be taken into consideration if the same subject has already been taken in IGCSE.
14. For any other examination, all subjects are taken into consideration with the following exceptions:
 - i. Same/Similar subjects from different examination boards (e.g. Cambridge and Pearson) will be treated as one (1) subject for awarding purpose, where the highest grade applies;
 - ii. For language subjects, where two (2) subjects with varying levels of proficiency are taken either from the same or different examination boards, it will be treated as one (1) subject for awarding purposes, where the highest grade applies. Clarification on accepted subjects may be obtained from the Scholarships Management through the student's appointed Counsellor.
15. Recipients must meet the minimum programme entry requirements and the award requirements as stipulated by Taylor's College/Taylor's University.
16. The awards are applicable to the programme and intake granted. Any changes to the intake and/or programme of study that result in the modification of programme title and/or duration of studies and/or intake commencement will result in immediate termination of the award. For special consideration, the recipient shall correspond in writing immediately with the Scholarships Management to notify of the circumstance. Any approval for exceptions or special considerations is at the absolute discretion of the Scholarships Management and is not guaranteed. Where changes are made without prior approval, Taylor's College/Taylor's University reserves the right to withdraw the award, and the recipient will be required to repay the total award amount disbursed to him/her in full. All decisions made by Taylor's College/Taylor's University are final and no further appeals shall be entertained.
17. The award only covers the tuition fees and for avoidance of doubt does not cover fees such as the International Student Annual Fee, EMGS Visa Application Fee, International Student Charge, Hospitalisation and Surgical Insurance Fee, EMGS Renewal Fee or any other Visa-related Fee.
18. The award only covers subjects enrolled for the first time (first attempt) in the letter of offer. Retake of module or repeat of subject will not be covered by the award.
19. All fees should be paid by the stipulated deadline. Refusal to do so either when awaiting the award outcome announcement and/or throughout the duration of study will be subjected to terms of the institution policy which includes and is not limited to barring from classes and may result in the award application being disqualified/award being terminated and full fees being charged to the applicant/recipient.
20. Recipients are encouraged to contact Scholarships Management with any enquiry regarding deductions prior to remitting payment for the respective semester should there be any. All requests submitted after payment or upon graduation will not be entertained.
21. Recipients are entitled to one (1) type of scholarship/bursary/award/waiver/discount at any one time including sponsorship from other external institutions/bodies. Recipients shall inform the Scholarships Management of any other scholarships or sponsorships currently held or awarded at a later date. The one with the highest quantum will automatically apply.
22. Upon accepting this award, the recipient is deemed to have accepted all terms & conditions stipulated here.
23. By accepting this award, the recipient agrees to indemnify and hold Taylor's College/Taylor's University harmless of and from any and all demands, claims, liabilities or actions of any kind whatsoever.
24. All awards offered by Taylor's College/Taylor's University to any students are at the absolute discretion of Taylor's College/Taylor's University and no further appeals shall be entertained.
25. Taylor's College/Taylor's University reserves the right to rescind the offer if documents contain false information. This includes applications without required attachment(s).
26. Any late or incomplete application will not be accepted.
27. The terms and conditions of awards may be modified and amended from time to time as deemed appropriate by Taylor's College/Taylor's University and the current version can be found on the Taylor's College/Taylor's University website.
28. All information including personal data provided in the programme and award application may be used by or on behalf of Taylor's College/Taylor's University in the following manner and is not limited to:
 - i. processing of award application, collection of feedback, communicating details of events, academic programmes and marketing information, and for any other purposes as required by Taylor's College/Taylor's University; and
 - ii. periodical audit by Taylor's College/Taylor's University with regards to any information provided should the award be administered, which includes and is not limited to grade reviews, semester status, and utilisation of data for institution needs.

All data collected will be handled in strict accordance with the PDPA guidelines as per organisation policy.

For More Info

SCAN HERE



TAYLOR'S

TAYLOR'S COLLEGE, LAKESIDE CAMPUS
(682946-T)

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Email : applications@taylors.edu.my
college.taylors.edu.my

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This publication contains information, which is current as of March 2025. Changes in circumstances after this date may impact upon the accuracy or timeliness of the information. Taylor's College/ Taylor's University does its best to ensure that the information contained herein is accurate, but reserves the right to change any information described in this brochure without notice. Readers are responsible for verifying information that pertains to them by contacting the college/ university.



**TAYLOR'S
UNIVERSITY**

Wisdom · Integrity · Excellence

Rise With The Best™

Where our community is our strength

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JPT/BPP(D)1000-701/502(16) DU023 (B)

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Tel : +603-5629 5000

Fax : +603-5629 5001

Email : applications@taylors.edu.my

Website : university.taylors.edu.my

Taylor's Education Counselling Centres

• Penang office	Tel: +604-899 9396/ +604-892 0396	Mobile: +6012-632 9396
• Johor office	Tel: +607-351 3692 / 3694	Mobile: +6017-302 8188
• Sabah office	Tel: +6088-338898	Mobile: +6012-605 0802
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