



# HOSPITALITY & CULINARY ARTS



E-BROCHURE & MORE!  
SCAN HERE



# MARKING 40 YEARS OF EDUCATION EXCELLENCE

For four decades, INTI has been a trusted name in higher education, empowering generations of learners through academic excellence, innovation, and global engagement. In 2026, we mark 40 years of transforming lives and shaping futures through future-focused, high-quality education.

“With over 40 years of experience, we remain committed to driving change and preparing graduates with the mindset, skills, and agility to lead and shape the future.”



**Dr Chong Kok Wai**  
Chief Executive Officer  
INTI International University & Colleges



## YOUR FUTURE BUILT TODAY

With decades of experience and a strong reputation in education, INTI remains committed to innovation and the delivery of future-focused learning. Our curriculum integrates academic rigour with practical relevance, equipping students to excel in a rapidly evolving global landscape. Through digital advancement, industry engagement, and international collaboration, INTI nurtures confident and adaptable graduates – prepared to lead, adapt, and contribute meaningfully across borders and industries.

Let's get started - your journey begins with us.

### ACHIEVEMENTS AND RECOGNITION

4

Campuses Nationwide

95,000+

Graduates

16,000+

Students

#509

In the World



#170

In Asia



QS "Rising Star" Award 2025



Malaysia's Best Higher Education Group Award 2025



Educoop (Koperasi Pendidikan Swasta Malaysia Berhad)

WINNER Excellence Award: Internal Quality Assurance  
MQA Awards 2025



Award is for Subang campus

Employers' Choice Award 2025

Talentbank's National Graduate Employability Index (GE Index)



# WHY INTI?



## 1000+ Industry Partners

INTI collaborates with more than 1000 industry partners including local and global organisations such as IBM, Google, FedEx, Shell, Unilever, Intel, Microsoft, Huawei, SAS, DELL and more.



## 100% Internship Placement

Good academic results are no longer sufficient to ensure the employability of students, therefore work experience in the form of internships is steadily becoming more important.



## 3000+ World Class Employer Projects

More than 3000 world class employer projects since 2010



## Broad Range of Innovative Programmes

Accredited by the Malaysian Ministry of Education, INTI offers a wide range of innovative programmes from Pre-University to Postgraduate programmes.



## Career Development

INTI Leadership Series - One of INTI's signature events that features top leaders from highly successful companies speaking to INTI students on topics related to leadership, innovation, entrepreneurship and strategies relevant to today's business.



## Beyond Academic

INTI provides an enriching experience that enables students to find their true passion through on-campus events and activities organised by numerous clubs and societies. Through these activities, students are able to enhance their soft skills and talents.



## Vibrant Community

Immerse yourself in a diverse and vibrant international community of over 16,000 students from 100+ countries.



## World-Class Facilities

Experience unparalleled learning and growth in our signature world-class facilities and enjoy top-notch sports and recreational amenities for your well-being.

# SUCCEED GLOBALLY WITH THE INTI EDGE

# THE INTI EDGE



## We Are INTERNATIONAL

Our internationally recognised education will enrich you with the right skills and attributes to excel at whatever you do and wherever you go.

### WORLD RENOWNED COLLABORATIONS WITH PRESTIGIOUS UNIVERSITIES

INTI offers exclusive franchise degrees and dual award degree programs in partnership with some of the world's highest-rated universities. These partnerships enhance your academic credentials and provide access to prestigious institutions of higher learning globally. With opportunities to learn from international lecturers, participate in joint projects, and embark on international study tours, you will gain a truly global educational experience.



AUSTRALIA



## INNOVATIVE Teaching & Learning

INTI integrates an array of proven approaches to teaching combined with revolutionary applications of technology in the classroom such as the innovative Canvas Learning Management System.



INTI uses Canvas as our Learning Management System (LMS), providing customizable tools to enhance teaching and learning for students and lecturers. This user-friendly platform supports collaborative digital learning environments, fostering a holistic educational experience.

Canvas's robust features – such as Rubrics, Modules, Calendars, Quizzes, Syllabi, Discussions, Analytics, and SpeedGrader – enable instructors to provide dynamic and personalized learning experiences. The integration of Turnitin with the AI Detector feature helps maintain academic integrity and ensures high-quality educational delivery.

INTI collaborates with industry partners like IBM, AWS, LGMS, SAS and Alibaba GDT to integrate industry content into the curriculum. This enriches course content, enhances learning outcomes, and makes education more engaging and practical.



## INDIVIDUAL Development

INTI endeavours to include practical experiences in every programme it offers. From practical workshops taught by local and international guest lecturers and industry practitioners who share the ins and outs of the working world, to hands-on practical projects initiated by potential employers.



**EMPLOYER PROJECTS**  
Real-World Experience



**INTI LEADERSHIP SERIES**  
Expert Insights



**INDUSTRY GUEST LECTURES**  
Professional Perspectives



**BOOTCAMPS**  
Intensive Training



**DESIGN THINKING MENTORSHIPS**  
Innovative Guidance

# DRIVING SUCCESS THROUGH INDUSTRY COLLABORATION

Over the years, INTI has built powerful collaborations with leading multinational corporations and major local organisations across diverse platforms. These partnerships drive innovative curricula, enrich classroom learning with real-world insights, and ensure our students develop into future-ready graduates. Through these strong industry connections, our students gain access to:

- Industry Awards / Scholarships
- Employer Projects
- Boot Camps and Career Workshops
- INTI Leadership Series
- Faculty Industry Attachments
- Coaching and Mentoring
- Industry Advisory Boards
- Industry Skills Certifications
- Employer Centric Curricula
- Internships and Job Placements

These initiatives ensure our graduates gain the skills, confidence, and job readiness employers demand.

## Employer's Choice of University Award

Graduate employability is at the core of what we do. Our close industry ties and job-focused training make INTI a preferred source of talent, earning us the Employer's Choice of University Award by Talentbank's Graduate Employability (GE) Index for two consecutive years – 2024 and 2025.



Our graduates are highly sought after. We prepare them to become world and future-ready professionals, equipped with the skills employers value most and the ability to contribute effectively in the workplace.



Our Industry Partners:



# WE CHECK YOU INTO A WORLD CLASS OF OPPORTUNITIES



## SO GET READY – A WORLD OF BRIGHT PROSPECTS AWAITS YOU!

The hospitality industry is one of the fastest growing industries and a career in hospitality can take you anywhere in the world. According to the World Travel & Tourism Council (WTTC), one out of every five jobs created in the last decade has been within travel and tourism, and the industry is expected to support an additional 100 million jobs<sup>1</sup> worldwide by 2028.

INTI will equip you with the education, international exposure, practical skills, professional and personal development to succeed wherever you go. Given all the right qualifications, you will find ample opportunities for a fulfilling hospitality career. You can venture into sectors like hotels and resorts, travel and tourism, food and beverage, events, leisure, airlines and various other service-related industries.

## HOLISTIC LEARNING EXPERIENCE

Your education in hospitality will be shaped by an ideal balance of theoretical knowledge and practical training. You will develop leadership qualities, confidence and resourcefulness, as well as learn how to analyse, strategise and make quick decisions. All this will give you a distinct advantage as you advance to further studies or challenging careers.

## 5-STAR INDUSTRY PARTNERS

You will gain valuable exposure as we take you outside the classroom to 5-star partner establishments, including the Renaissance Hotel Kuala Lumpur, Hyatt Kuala Lumpur, InterContinental Kuala Lumpur, Genting World Resort, Hard Rock Hotel Penang and the Kuala Lumpur Convention Centre. Our comprehensive curriculum also includes field trips, structured internships, guest lectures, seminars, industry projects and workshops that prepare you for the real working world.

<sup>1</sup> World Travel & Tourism Council: Travel & Tourism Global Economic Impact & Trends 2019

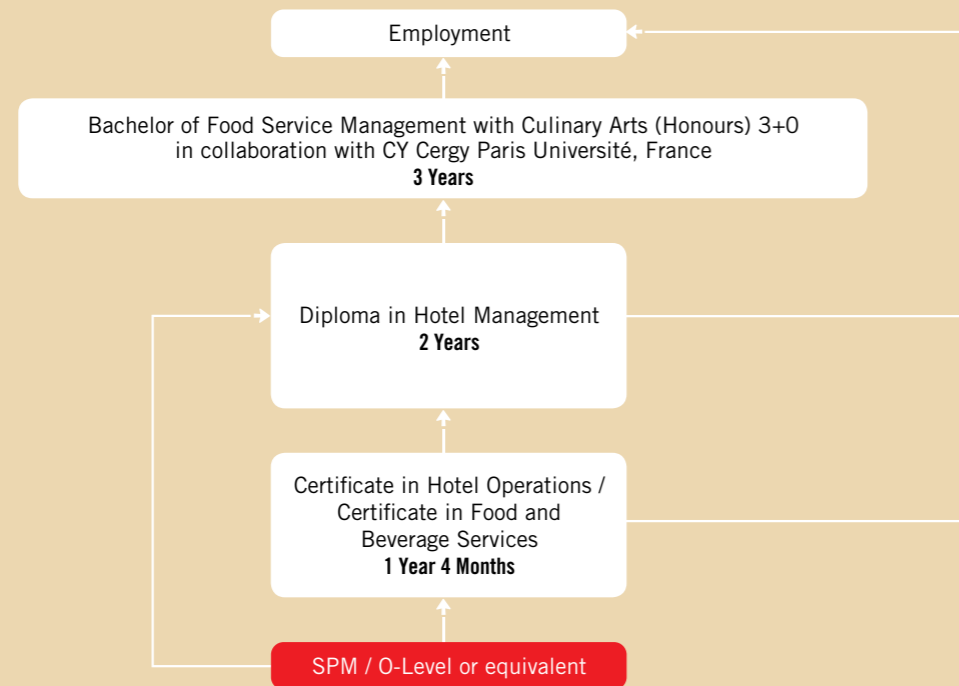
# INTI HOSPITALITY INDUSTRY PARTNERS

	 KUALA LUMPUR	 AN IHG® HOTEL KUALA LUMPUR CITY CENTRE
	 — ULTIMATE TASTE — — ULTIMATE CREATIVITY —	 Puchong
	 Feel Welcome	 PUTRAJAYA
 KUALA LUMPUR	 LANGKAWI	
	 AN IHG® HOTEL JOHOR BAHRU CITY CENTRE	 PENANG
	 — TRIBUTE PORTFOLIO —	 台北遠東香格里拉 TAIPEI



# INTI HOSPITALITY PATHWAY

## INTI HOTEL MANAGEMENT PATHWAY



## INTI CULINARY ARTS PATHWAY



# ENTRY REQUIREMENTS

### Certificate in Hotel Operations / Certificate in Food and Beverage Services

SPM / SPMV / O-Level / MCE:  
1C

UEC:  
1B

SKM:  
Level 2 and pass SPM

Other:  
Equivalent qualifications recognised  
by the Malaysian Government

### Diploma in Hotel Management / Diploma in Culinary Arts

SPM / SPMV / O-Level:  
3Cs

UEC:  
3Bs

SKM:  
Level 3

English:  
IELTS: 4.0

MUET:  
Band 2

Other:  
Equivalent qualifications  
recognised by the Malaysian  
Government

### Bachelor of Food Service Management With Culinary Arts (Honours) 3+0 in collaboration with CY Cergy Paris Université, France

STPM:  
Pass in STPM with a minimum CGPA of 2.00  
in at least two (2) subjects

UEC:  
5B (Compulsory for English)

SKM:  
Level 4

Diploma:  
Recognised Diploma (Level 4 Malaysian  
Qualifications Framework, MQF) with a  
minimum CGPA of 2.00

Matriculation / Foundation:  
Recognised Matriculation/Foundation  
qualification with a minimum CGPA of 2.00

Others:  
Any other equivalent qualifications  
recognized by Malaysian Government

English Language Requirements:  
- IELTS: a minimum of 5.5 in IELTS  
- MUET: Band 4  
OR its equivalent

# CERTIFICATE IN HOTEL OPERATIONS

The Certificate in Hotel Operations programme has been designed in collaboration with the industry to provide key operational skills and competencies in the hospitality industry. Students will be trained in the areas of front office, housekeeping, food and beverages and kitchen. Upon completion of the programme, students can further their studies at the diploma level.

## Highlights

- Strong focus on applied knowledge with curriculum emphasis on practical application
- Gain real work experience and exposure through internship programme

## Offered at

INTI International College Subang  
(R/2/811/3/0087)(07/27)(MQA/FA1486)

**INTAKES: JAN, APR & AUG**

## Duration

1 Year 4 Months

## Programme structure

### Year 1

- Basic Cookery 1
- Basic Cookery 2
- Basic Skills in Office Software Application
- Dessert & Pastry
- English Skills 1
- English Skills 2
- Food & Beverage Service 1
- Food & Beverage Service 2
- Food Studies
- Front Office Operations
- Housekeeping Operations
- Introduction to Hotel Operations

### Year 2

- Internship Workshop
- Internship Practical

## MPU subjects

- Malaysian Studies 1 (Local students) / Malay Communication 1 (International students)
- Study Skills
- Integrity and Anti-Corruption

# CERTIFICATE IN FOOD AND BEVERAGE SERVICES

The Certificate in Food and Beverage Services aims to enhance the employability of its graduates to help them thrive in an increasingly competitive employment market and succeed as professionals in the Food and Beverage industry. Through a blend of academic study and skills development, the programme offers an in-depth foundational introduction to skills and knowledge in demand by the Food and Beverage industry. Focussing on Restaurant and Kitchen Fundamentals, the programme serves as an excellent platform for students who wish to transfer to Diploma in Hotel Management or Diploma in Culinary Arts with the same credit exemptions.

## Highlights

- Focus on applied knowledge with curriculum emphasis on practical application
- Gain real work experience and exposure through internship programme

## Career opportunities

Graduates can choose diverse management roles in the hospitality industry such as Hotel Manager, Banquet Manager, Resident Manager, Front Office Manager, Rooms Division Manager, Executive Housekeeper, and many more

## Offered at

INTI International College Subang  
(R/1013/3/0003)(07/30)(MQA/FA13675)

**INTAKES: JAN, APR & AUG**

## Duration

1 Year 4 Months

## Programme structure

### Year 1

- Introduction to Hotel Operations
- Food Safety and Hygiene
- Restaurant Service 1
- Food Studies
- Food Preparation Skills
- Fundamentals of English
- Beverage Studies
- English for Careers in Hospitality
- Fundamentals of Food and Beverage Supervisory
- The Basic of Menu and Recipe
- Restaurant Service II
- Food Preparation Operations
- Internship Workshop

### Year 2

- Internship Practical

## MPU subjects

- Malaysian Studies 1 (Local students) / Malay Communication 1 (International students)
- Study Skills
- Integrity and Anti-Corruption

# DIPLOMA IN HOTEL MANAGEMENT

This programme prepares students for employment at a supervisory level, or progression to the bachelors degree programme. Professional skills are developed through a series of Craft-based Learning (CBL) activities supported by theoretical courses and an internship. In this programme, students will also learn fundamental subjects related to business, marketing, economics and operations.

## Career opportunities

Graduates can choose diverse management roles in the hospitality industry such as Hotel Manager, Banquet Manager, Resident Manager, Front Office Manager, Rooms Division Manager, Executive Housekeeper, and many more

## Offered at

INTI International College Subang  
(R3/1013/4/0125)(03/30)(A10944)

INTI International College Penang  
(R2/811/4/0095)(08/29)(MQA/FA1467)

**INTAKES: JAN, APR & AUG**

## Duration

2 Years (Inclusive of internship)

## Programme structure

### Year 1

- Beverage Studies
- Culinary Operations
- Food & Beverage Cost Control
- Food & Beverage Management
- Food & Beverage Operations
- Food Safety & Hygiene
- Fundamentals of Marketing
- Hospitality English 1
- Hospitality English 2
- Information Systems
- Introduction to the Hospitality Industry
- Pastry & Dessert
- Theory of Food

### Year 2

- Accommodation Management
- Business Accounting
- Entrepreneurship Skills
- Event Management
- Front Office Management
- Introduction to Business
- Supervision in the Hospitality Industry
- Workplace Communication
- Internship Workshop
- Internship Practical

## MPU subjects

- Appreciation of Ethics and Civilisations (Local students) / Malay Communication 1B (International students)
- Bahasa Kebangsaan A\* / Sustainable Living
- Integrity and Anti-Corruption
- Co-curriculum

# DIPLOMA IN CULINARY ARTS

Culinary Arts is a highly specialised programme designed to develop and nurture leaders in the culinary arts profession. The programme is developed to provide practical culinary and entrepreneurship skills to all the students in this programme.

## Highlights

- A balanced focus on practical and entrepreneurship skills in the areas of culinary and food service operations
- Internship programme with established hospitality and tourism organisations, the government sector, airlines, catering companies, events companies, food and beverage related organisations and more, for real industry exposure
- Emphasis on personal and soft skills development to prepare students for a rewarding career

## Career opportunities

Graduates will have their pick of career options in the hospitality and tourism industry. For example, they can choose to be a Professional Chef, Catering Manager, Restaurateur, Food Consultant, or even start their own food and beverage businesses

## Offered at

INTI International College Subang  
(R2/1013/4/0029) (06/2029) (MQA/FA1485)

INTI International College Penang  
(R2/1013/4/0122)(07/29)(MQA/FA1466)

**INTAKES: JAN, APR & AUG**

## Duration

2 Years (Inclusive of internship)

## Programme structure

### Year 1

- Culinary Skills
- Hospitality English 1
- Hospitality English 2
- Food Safety and Hygiene
- Garde Manger
- Asian Cuisine
- Bread and Bread Making
- Business Accounting
- Continental Cuisine
- Fundamentals of Marketing
- Introduction to the Hospitality Industry
- Pastry & Dessert

### Year 2

- Culinary Operations
- Food & Beverage Cost Control
- Food & Beverage Management
- Food & Beverage Operations
- Information Systems
- Supervision in Hospitality Industry
- Workplace Communication
- Pastry Confection
- Integrated Cuisine and Advanced Skills
- Internship Workshop
- Internship Practical

## MPU subjects

- Appreciation of Ethics and Civilisations (Local students) / Malay Communication 1B (International students)
- Bahasa Kebangsaan A\* / Sustainable Living
- Integrity and Anti-Corruption
- Co-curriculum

\* For Malaysian students who do not have a credit in SPM BM.

\* For Malaysian students who do not have a credit in SPM BM.

# BACHELOR OF FOOD SERVICE MANAGEMENT WITH CULINARY ARTS (HONOURS) 3+0

Licence Professionnelle Métiers Des Arts Culinaires Et Des Arts De La Table

in collaboration with



This programme trains students to manage various foodservice operations holistically with specialisation in Food Service Management with Culinary Arts. It is designed to prepare students to operate a restaurant, to supervise kitchen operations and to manage teams working in an international environment. Students will develop not only the knowledge and skills to handle the job, but also will acquire the adaptability towards change in foodservice trends.

Students enrolled in this programme are also registered as students of CY Cergy Paris Université. This presents an opportunity and possibility for students to experience a portion of their internship in Paris, which is home to many Michelin-starred restaurants. The academic qualification upon graduation provides an advantage to graduates applying to establishments under the European Union countries.

\*For Malaysian students who do not have a credit in SPM BM.

<sup>1</sup> For students progressing from INTI Diploma in Hotel Management or Diploma in Culinary Arts, the duration is 2 Years 8 Months.

## Highlights

- Equal mix of hands-on work and cognitive abilities.
- Three internships with progressing levels of industrial internship requirements.
- Internship opportunities at Michelin Star Restaurants including fine food or fine cuisine restaurants either locally or internationally.

## Career opportunities

- Catering Manager/Director
- F&B Manager
- Culinary Production Manager/Director
- Restaurant Manager
- Anything related to the food services industry

## Offered at

INTI International College Subang  
(N/1013/6/0002)(06/27)(MQA/PA 15754)

INTAKES: JAN, MAY & SEP

## Duration<sup>1</sup>

3 Years

## Programme structure

### Year 1

- Basic Professional Restaurant Techniques 1
- Basic Professional Restaurant Techniques 2
- Beverage Knowledge & Techniques 1
- Food Safety and Hygiene
- Hospitality Accounting Management
- Hospitality Law
- Principles of Marketing 1
- Project Management and Monitoring
- Restaurant Engineering 1
- Teams Management 1
- Terroirs - Food History, Heritage & Locavorism 1
- Tourism Economics
- Work Integrated Learning 1 (Internship)
- French 1
- Sales & Commercialisation in French 1
- Communication Skill 1
- Sales & Commercialisation in English 1
- Internship Workshop 1

### Year 2

- Analysis of Company Performance
- Beverage Knowledge & Techniques 2
- Business Law
- HACCP (Hazard Analysis Critical Control Point)
- Intermediate Professional Restaurant Techniques 1
- Intermediate Professional Restaurant Techniques 2
- International Mission
- Principles of Management
- Principles of Marketing 2
- Project Monitoring and Project Report
- Restaurant Engineering 2
- Teams Management 2
- Terroirs - Food History, Heritage & Locavorism 2
- Work Integrated Learning 2 (Internship)
- Communication Skills 2
- French 2
- Sales & Commercialisation in French 2
- Internship Workshop 2

### Year 3

- Marketing Applied to Food & Beverage
- Advanced Professional Restaurant Techniques 1
- Advanced Professional Restaurant Techniques 2
- Current Trends in World Tourism & Global Food Industry
- F&B Industry - Professional Seminars
- F&B Manager: Advanced Professional Knowledge
- Global Trend and World Culinary Culture
- Management Applied to Food & Beverage
- Marketing Tools for Restaurant
- Multicultural in Food & Beverage
- Restaurant Management
- Tutored Project
- Work Integrated Learning 3 (Internship)
- French 3
- Communication Skills 3
- Business Communications
- Internship Workshop 3

## MPU subjects

- Appreciation of Ethics and Civilisation (Local students) / Malay Communication 2 (International students)
- Philosophy and Current Issues
- Bahasa Kebangsaan A\* / Design Thinking
- Corporate Social Responsibility and Community Engagement
- Integrity and Anti-Corruption



Note: Programme structure is subject to change from time to time.

## About CY Cergy Paris Université

CY Cergy Paris Université was born of a merger between the University of Cergy-Pontoise and the EISTI and consists of two schools – ILEPS and EPSS. ESSEC Business School is a strategic partner in this project, and aims at achieving a double change of scale in accordance with the objectives of sustainable development, that is to say: academic standing, student experience.

CY is a contraction of Cergy, with the acronym expressing the university's pride in belonging to its home territory. The university, which spans the entire western Ile-de-France region and even beyond, is built on historically fertile land where people are allowed to think differently, to make innovative choices and to shape the future.



## CY GASTRONOMIE HÔTELLERIE

The gastronomy and hospitality schools of CY Cergy Paris Université merged and formed a new structure: CY Gastronomie Hôtellerie, which constitutes the School of Culinary and Hospitality Excellence at the University.

The two entities, renowned in the sectors of gastronomy, events, culinary design, hotels and restaurants, are joining forces to offer unparalleled education that is increasingly innovative and internationally oriented. Students are taught by a multidisciplinary teaching team consisting of recognised experts in the fields of hospitality, cuisine, food and wine, service, management, culinary arts and luxury.



### ITS VISION

That of a university that offers a rich diversity and has both a societal focus and an international standing.

### ITS MISSION

To enable new generations to tackle the complexity of the world from a sustainable perspective through the training it offers and the research it undertakes.

### ITS COMMITMENT

**Design your life**  
To prepare the students, who represent the future, using a three-pronged approach combining the campus life experience, active and committed teaching and a strong international outlook.

Number of students  
**25,000 students**  
CY Cergy Paris Université

# HEAR WHAT OUR ALUMNI SAY



“Thanks to INTI, I’m now working in a career that I am passionate about. I initially chose INTI because of its good resources and reputation. During my time there, I learned how to overcome failure, and the importance of being willing to commit, which all turned out to be useful traits in my future career. To fellow students, do not be afraid to explore and venture out of your comfort zone.”

**JOCELYN CHAN**  
Assistant Manager at Changi Cove Hotel, Singapore  
Diploma in Hotel Management

“Studying at INTI opened up countless opportunities for me to learn, grow, and gain industry-ready skills in hospitality and culinary arts. The guidance from experienced lecturers and hands-on training were instrumental in preparing me for real-world challenges. I’m proud to have represented INTI in competitions like FHM Culinaire Malaysia and BOTC, and to have interned at Gordon Ramsay Bar & Grill and Li’s Eatery. More than technical skills, INTI helped me build confidence, strengthen leadership, and stay motivated to succeed in the industry.”

**JACKSON WONG TZE FUNG**  
Diploma in Culinary Arts  
Currently pursuing Bachelor of Food Service Management with Culinary Arts (Honours) 3+0 in collaboration with CY Cergy Paris Université, France



“My time at INTI was truly life-changing. I met incredible people and gained invaluable experiences that shaped my personal and professional growth. One highlight was the opportunity to participate in a major culinary competition, which boosted my confidence and refined my skills. INTI equipped me with strong culinary foundations and practical knowledge that I continue to apply today. I’m now proud to be working in the food and beverage industry, focusing on consulting and sales—thanks to the solid start INTI gave me.”

**CHOI JUN YOUNG**  
Diploma in Culinary Arts  
Food & Beverage Consulting and Sales, Korea Education Group

“Studying at INTI has been a truly enriching experience that shaped both my academic and professional journey. Practical kitchen sessions, interactive classes, and supportive lecturers helped me grow into a confident future hospitality professional. INTI went beyond academic preparation by offering real-world opportunities through leadership roles, competitions, and group projects. These experiences revealed my potential and pushed me out of my comfort zone. With the strong foundation INTI provided, I proudly secured an internship at Mandarin Oriental Jumeirah in Dubai.”

**LUCY NANA SERWAA AFIA OSEI**  
Culinary Intern at Mandarin Oriental Jumeira, Dubai  
Diploma in Culinary Arts



## EMPLOYER TESTIMONIALS

### EASTIN HOTEL PENANG

“INTI students consistently add strong value to our company. Their work ethic, innovative mindset, and teamwork make them standout team members. Through initiatives like Employer Projects, Bootcamps, and expert sessions, they show eagerness to learn and perform beyond expectations. Their positive attitude and professionalism also help create a motivating work environment.”

Eva Liang ( Human Resources Manager )

### LEXIS SUITES PENANG

“INTI students consistently demonstrate professionalism, discipline, and a strong work ethic. They are well-mannered, respectful, and committed to their responsibilities. Their eagerness to learn, combined with their ability to complete tasks efficiently and adapt to new challenges, makes them stand out in the workplace. They approach their roles with dedication, ensuring meaningful contributions to any organisation.”

Ben Ho ( General Manager )

### ZUSPRESSO (M) SDN BHD

“Graduates from INTI are exceptionally well-prepared for the industry, equipped with both theoretical knowledge and practical skills. Their readiness to tackle real-world challenges sets them apart, enabling them to make meaningful contributions to our organisation from day one. We consistently find that INTI alumni excel in their roles, demonstrating a strong work ethic and innovative thinking that drive success.”

Venon Tian ( Chief Operating Officer )

## EMPLOYER PROJECTS

INTI has established close ties with leading companies in the industry to develop employer projects to enable students to gain real, hands-on work experience while studying. Through these projects, students are presented with immediate challenges faced by businesses, and are required to work together in teams to develop and present their proposals. Projects are based on real-life business issues that will help students to develop their knowledge and apply their soft skills in actual business scenarios.

Some employer projects undertaken by our students:

- **FINAL YEAR STUDENTS' PROJECTS**  
Students showcased their pastry confectionary projects using materials sponsored by Delphi, featuring brands like Van Houten, Andes, and Eureka.



- **CSR BUFFET WEEK**  
A Semi-Buffer Week to support Kechara Soup Kitchen, in collaboration with Eng Sheng and Cheffaro.



- **THE TITO'S PROJECT WITH TONG WOH**  
Integrating culinary and food and beverage subjects into a full-service fundraising dinner.



# HOSPITALITY COMPETITIONS AND STUDENT ACTIVITIES

## ▼ THE BATTLE OF THE CHEFS



## ▼ HILTON CULINARY CHALLENGE



## ▼ CULINARY WORKSHOP BY MASTER CHEF, DR RICK STEPHEN



## ▼ FHM (FOOD & HOTEL MALAYSIA) COMPETITION



## ▼ MALAYSIA CULINARY WORLD CUP 2025

Our students made a clean sweep at this prestigious competition – a testament to their dedication, creativity, and excellence.



## ▼ STUDENTS PARTICIPATING IN MASTERCHEF AUSTRALIA IN MALAYSIA



## ▼ INDUSTRY VISITATION: MANDARIN ORIENTAL, KUALA LUMPUR



## ▼ WORKSHOP COLLABORATION WITH CLUB MED



## ▼ WORKSHOP COLLABORATION WITH MONIN



# Get Connected with INTI!

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 [INTI.edu](https://www.facebook.com/INTI.edu)

 [INTI\\_edu](https://twitter.com/INTI_edu)

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 [INTI.edu](https://www.tiktok.com/@INTI.edu)

 [INTI International University & Colleges](https://www.linkedin.com/company/INTI-International-University-&Colleges)

## INTI NETWORK

**INTI INTERNATIONAL UNIVERSITY** <sup>DU022(N)</sup>  
06-798 2000 | Persiaran Perdana BBN, Putra Nilai, Bandar Baru Nilai, 71800 Nilai, Negeri Sembilan

**INTI INTERNATIONAL COLLEGE SUBANG** <sup>DK249-01(B)</sup>  
03-5623 2800 | No. 3, Jalan SS 15/8, Lot 29, 31, 33, 67, 69, 71, Jalan SS15/8A, No. 1, Jalan Subang Utama, 47500 Subang Jaya, Selangor

**INTI INTERNATIONAL COLLEGE PENANG** <sup>DK249-02(P)</sup>  
04-631 0138 | 1-Z, Lebuh Bukit Jambul, 11900 Bayan Lepas, Pulau Pinang

**INTI COLLEGE SABAH** <sup>DK249-03(S)</sup>  
088-489 111 | Level 2 (South Wing) & Level 5, KM10, Jalan Tuaran Bypass, 88450 Kota Kinabalu, Sabah

## INTI EDUCATION COUNSELLING CENTRES <sup>(266729-P)</sup>

**PERAK** 05-241 1933 | No. 258, Jalan Sultan Iskandar, 30000 Ipoh  
**JOHOR** 07-364 7537 | No. 25, 25-01, Jalan Austin Heights 8/1, Taman Austin Heights, 81100 Johor Bahru  
**PAHANG** 09-560 4657 | B16, Jalan Seri Kuantan 81, Kuantan Star City II, 25300 Kuantan  
**SARAWAK** 082-265 897 | Ground Floor SL. 38. Lot 3257, Block 16, Gala City, Jalan Tun Jugah, 93350 Kuching

