



ASCOT ACADEMY

Sabah's Hospitality, Tourism and Culinary Training Centre
'A Qualification and A Career'

A JV of UMS Link Holdings Sdn Bhd and Borneo Eco Healing Center Sdn Bhd



HOSPITALITY AND CULINARY PROGRAMME Skills for brighter future

Are you looking for a qualification that can help you at work ?
Let CITY & GUILDS kick start your perfect career in the Hospitality Industry!!!

City and Guilds of London Institute (City & Guilds) is the United Kingdom's largest and best known vocational, managerial and engineering training, offering over 500 qualifications in 28 industry areas, spanning from entry level to the equivalent of a postgraduate degree. We are a world-leading provider of qualification and learning support for work and adult life.

Relevant courses, useful skills

Learn the skills and background knowledge that you need to do a particular job

Learn at work

Their qualifications are designed for work, lots of them can be taken while you're at work - on day release for example.

Do it in practice

Focus on building up practical skills - building your confidence at the same time.

Respect and recognition

Because of these three reasons, employers respect our name. When they see City & Guilds on your CV, they know it stands for high-quality training. Lots of people have said that their City & Guilds qualification was the reason they were offered their job.

City & Guilds
Approved Centre

FOOD PREPARATION AND CULINARY ARTS

The City & Guilds International Vocational Qualification in Food Preparation and Culinary Arts provides knowledge and skills appropriate for the international catering industry. This qualification is underpinned by the premise that a good foundation of high quality cooking skills and the ability to apply them across a range of catering contexts is essential for work as a successful chef.

CERTIFICATE LEVEL

This qualification offers an introduction to basic cookery skills. The practical units are based on the different methods of cookery and include units on cold preparation and basic pastry techniques.



MODULES

- Safety at work
- Food safety at work
- Food Preparation methods
- Cost control operations
- Storage and care of materials
- Nutrition at work
- Cooking methods: boiling, Poaching, stewing, steaming, braising, deep frying, shallow frying, baking, roasting, grilling microwave cooking
- Cold food preparations
- Basic Pastry techniques

DIPLOMA LEVEL

The diploma is suitable for those with some level of experience or successful completion of the certificate. The candidates' skills are developed through the use of a greater range of commodities within the practical units.



MODULES

- Safety at work
- Food safety
- Kitchen maintenance and design
- Budgets, costing and control
- Nutrition and dietetics
- Menu planning
- Preparation, cooking and service: meat and poultry dishes, fish and shellfish dishes, stocks, sauces and soups, pulse and vegetable dishes, pastry dishes, farinaceous, pasta and rice dishes, cold preparation dishes, egg dishes and savories

ADVANCED DIPLOMA LEVEL

At Advanced Diploma level the candidate specialises in Cuisine studies and will develop a wider range of techniques including supervisory skills.



MODULES

- Food safety operations and supervision
- Staff organisation in the kitchen and ancillary areas
- Product development and presentation
- Cultural dimensions of food
- Costing, budgets and control
- Materials management
- Production systems, planning and organisation
- Quality assurance of products and services
- Menu policy and planning
- Training and team development Cuisine studies only
- Cuisine studies: advanced techniques

RECEPTION OPERATIONS AND SERVICES

The City & Guilds International Vocational Qualification in Reception Operations and Services provides knowledge and skills appropriate for the international hospitality industry. This qualification is underpinned by the premise that a good foundation of high quality skills and an ability to apply them across a range of services is essential to working successfully in the hospitality industry.

CERTIFICATE LEVEL

This qualification offers a sound introduction to basic reception operations services. Some of the units are generic such as safety, security, customer care and personal presentation. The practical units are based on the provision reception operations and services and include a range of related subjects such as general reception duties, front office, reservation and guest accounting procedures.



MODULES

- Security practices
- Customer care
- Personal presentation
- Safe practices
- Fire prevention
- General reception procedures
- General front office procedures
- Advanced reservation procedures
- Guest accounting procedures
- Selling and marketing techniques

DIPLOMA LEVEL

The diploma is suitable for those with some level of experience or successful completion of the certificate. The qualification develops candidates' knowledge and understanding of the range of reception services that are available.

MODULES

- Security practices
- Customer care
- Personal presentation
- Safe practices
- Fire prevention
- General reception procedures
- General front office procedures
- Advanced reservation procedures
- Guest accounting procedures
- Selling and marketing techniques



ADVANCED DIPLOMA LEVEL

At Advanced Diploma level the candidate will study how to develop sales, forecast, control and manage the reception operation. This level is therefore suitable for a head receptionist.

MODULES

- Security practices
- Customer care
- Personal presentation
- Safe practices
- Fire prevention
- General reception procedures
- General front office procedures
- Advanced reservation procedures
- Guest accounting procedures
- Selling and marketing techniques



ACCOMMODATION OPERATIONS AND SERVICES

The City & Guilds International Vocational Qualification in Accommodation Operation and Services provides knowledge and skills appropriate for the International hospitality industry. This qualification is underpinned by the premise that a good foundation of high quality skills and an ability to apply them across a range of accommodation operations and services that are essential to working successfully in the hospitality industry.

CERTIFICATE LEVEL

This qualification offers a sound introduction to basic food and beverage skills. Some of the units are generic such as safety, security, customer care and personal skills. The practical units are based on the provision accommodation operations and services and include a range of related subjects such as cleaning procedures, organisation of cleaning and care of textiles.

MODULES

- Security practices
- Security at work
- Customer care
- Personal skills
- Safety at work
- Fire prevention
- Cleaning procedures
- Organisation of cleaning
- Design décor and furnishings
- Care of textiles



DIPLOMA LEVEL

The diploma is suitable for those with some level of experience or successful completion of the certificate. The qualification develops candidates' knowledge and understanding of the range of accommodations services that are available. This will make the qualification suitable for a person operating as a team leader with some supervisory responsibilities.

MODULES

- Security practices
- Customer care
- Personal skills
- Safety at work
- Fire prevention
- Types of accommodation services
- Planning organising housekeeping
- Principles of design, décor and furnishings
- Control in the accommodation environment



ADVANCED DIPLOMA LEVEL

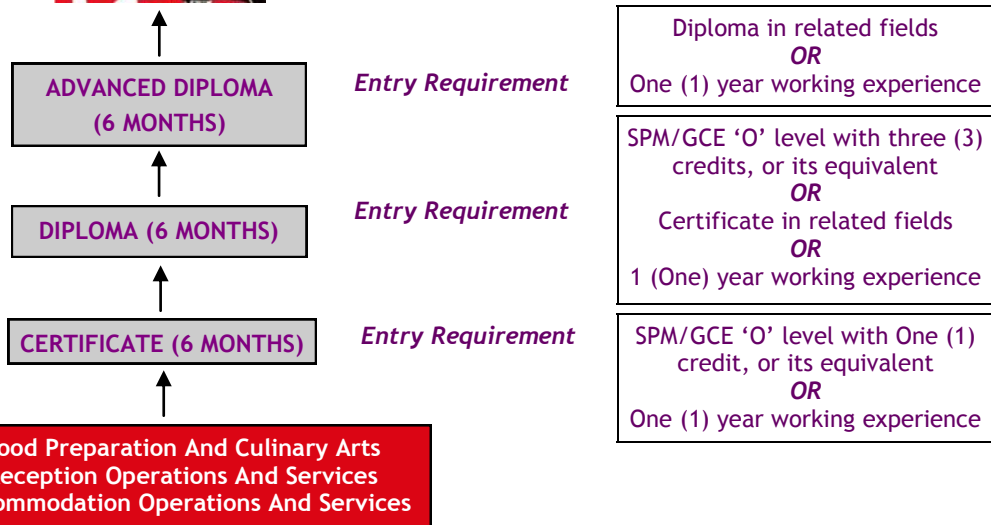
At Advanced Diploma level the candidate will study a range of supervisory skills such as staffing the service, quality control, financial control and design aspects.

MODULES

- Security practices
- Customer care
- Personal skills
- Safety at work
- Fire prevention
- Range of accommodation services
- Staffing the service
- Quality control
- Financial control
- Design aspects



EDUCATION PATHWAY & ENTRY REQUIREMENT



ABOUT ASCOT ACADEMY

We are a newly accredited Vocational Training Centre, specialising in Hospitality, Tourism and Culinary Arts courses. The Academy is located at Auto City Building of 1 Borneo Hypermall and has officially begun its operation on the 1st March 2010. Ascot Academy, is the result of a joint venture agreement between UMS Link Holdings Sdn Bhd, itself the corporate entity of Universiti Malaysia Sabah (UMS) and Borneo Eco Healing Center Sdn Bhd, a local private firm.

The Ascot Academy offers a variety of modern facilities which caters specifically to the theoretical and practical studies of the Tourism and Hospitality Industry. Great care has taken towards the development and set up of these facilities in order to ensure that the students of the Academy receive the very best and most relevant learning experience.

FACILITIES

- 9 Well Appointed Training Room
- Food & Beverage Training Lab
- Kitchen Training Lab - including Pastry Kitchen & Butchery
- Front Office Training Lab
- Guest Mock Up Room / Housekeeping Training Lab
- Student Research Centre
- Student Locker Rooms
- Student Lounge Area



ASCOT INDUSTRY PARTNERS



CYBERVIEW LODGE RESORT & SPA,
CYBERJAYA, SELANGOR



NOVOTEL KOTA KINABALU
1BORNEO, SABAH



HYATT REGENCY KINABALU,
SABAH



GAYA CENTRE HOTEL,
SABAH



BERINGGIS BEACH RESORT, SABAH



PELANCONGAN TAIKAR
WORLD MART SDN BHD,
SABAH



MOUNT KINABALU ADVENTUROUS
TRAVEL (SABAH) SDN BHD

LE MERIDIEN KOTA KINABALU,
SABAH

SHANGRI-LA RASA RIA RESORT &
SPA & SHANGRI-LA TANJUNG ARU
RESORT & SPA, SABAH

SUTERA HARBOUR RESORT,
SABAH

SUTERA HARBOUR RESORT,
SABAH

NEXUS KARAMBUNAI RESORT & SPA,
SABAH

and many more.....

Managed by ULink Ascot Sdn Bhd (875429)

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