

**MASTERS IN FOOD SERVICE MANAGEMENT - HM772**  
**DURATION OF STUDY: 1.5 - 2.5 YEARS/ 3 - 5 SEMESTERS**  
**(INTAKE : MARCH & OCTOBER)**

**Synopsis**

The Master Program by coursework is designed to train an individual or industry professionals seeking to advance their careers. This program prepares students for middle and upper-level management positions in the broad realms of hotels, resorts, restaurants, food service, tourism, and gastronomy-related fields. Students are expected to augment managerial competencies, analytical, organisational skills, and the ability to anticipate, decide and solve matters in situations related in his or her professional fields. The length of study is 1 ½ years for a full-time and 2 ½ years for a part-time basis. Successful completion of an approved subject leads to the award of a Master in Hospitality Management, Master in Tourism Management, Master in Foodservice Management, or Master in Gastronomy.

**Entry Requirement**

<b>General</b>	
<p>i. Bachelor of Science (Hons.) from UiTM in a related and appropriate area of specialization with a minimum CGPA of 2.75</p> <p>OR</p> <p>ii Bachelor's degree or its equivalent from other recognized universities approved by UiTM with minimum CGPA of 2.75 and working experience of two (2) years in related field.</p> <p>OR</p> <p>iii. A Bachelor's degree in the fields or related fields or equivalent not meeting a CGPA of 2.75 can be accepted subject to a minimum of five (5) years of working experience in a related field.</p> <p>Candidates without a qualification in the related fields or working experience in the relevant field must undergo PASS prerequisite courses determined by the faculty.</p>	
<b>Local</b>	<b>International</b>
<p>OR</p> <p>Fulfilled the Accreditation of Prior Experiential Learning (APEL) admission process for Master's Degree in the related area</p>	<p><b>Language Requirements</b></p> <p>International applicants are required to obtain a minimum:</p> <ul style="list-style-type: none"> <li>● TOEFL certificate with a score of at least 417-450 for (paper-based) or 107-131 (computer-based) or 35-45 (IBT); or</li> <li>● IELTS certificate with at least Band 5; or</li> <li>● MUET Band 3</li> <li>● Any English Language Test which is equivalent to B1 in the Common European Framework of Reference for Language (CEFR)</li> <li>● TOEIC: 356 - 440</li> <li>● BULATS: 40 - 50</li> </ul>

	Candidates who do not have TOEFL or IELTS are required to attend six (6) months of English Proficiency Class (EPC) prior to enrolment in the program. Upon completion of the EPC program, candidates need to sit for TOEFL/IELTS/MUET examination with the score stated above.
--	--

## Fee Structures

### Local

FEES	TOTAL RINGGIT MALAYSIA (RM)	
	Full-time	Part-time
Fees for semester 1	RM2,098	RM1,738
Fees for semester 2	RM2,225	RM1,565
Fees for semester 3	RM2,135	RM1,565
Fees for semester 4		RM1,265
Fees for semester 5		RM1,475
<b>TOTAL ESTIMATION FOR TUITION FEES</b>	<b>RM6,458</b>	<b>RM7,608</b>

*\*ESTIMATED FEES\* Subject to change*

*\*Fees for Convocation RM210 will be charged in the final semester*

### International

FEES	TOTAL RINGGIT MALAYSIA (RM)
Fees for semester 1	RM4,205
Fees for semester 2	RM4,545
Fees for semester 3	RM4,080
<b>TOTAL ESTIMATION FOR TUITION FEES</b>	<b>RM12,830</b>

## Program Structures

FULL-TIME		
Year 1		Year 2
Semester 1	Semester 2	Semester 3
1. HTF730 - Food Quality Assurance and Control 2. HTM701 - Research Methodology for Hospitality and Tourism 3. HTM705 - Strategic Marketing for Hospitality and Tourism 4. ELECTIVES (Choose ONE only) a. HTF735 - Managing Innovation in Foodservice Organizations b. HTF756 - Toxicology and Dose-Response in The Food Chain c. HTF745 - Foodservice Management Consulting	1. HTF760 - Foodservice Training and Development 2. HTF770 - Food Product Development 3. HTM720 - Quantitative Methods for Hospitality Research 4. HTM755 - Financial Management and Analysis for Hospitality and Tourism 5. ELECTIVES (Choose ONE only) a. HTF735 - Managing Innovation in Foodservice Organizations b. HTF756 - Toxicology and Dose-Response in The Food Chain c. HTF745 - Foodservice Management Consulting	1. HTM750 - Global Strategic Management for Hospitality and Tourism 2. HTM761 - Hospitality and Tourism Global Issues 3. HTM775 - Graduate Research

<b>PART-TIME</b>			
<b>Year 1</b>		<b>Year 2</b>	
<b>Semester 1</b>	<b>Semester 2</b>	<b>Semester 3</b>	<b>Semester 4</b>
1. HTF730 - Food Quality Assurance and Control  2. HTM701 - Research Methodology for Hospitality and Tourism  3. ELECTIVES (Choose ONE only) a. HTF735 - Managing Innovation in Foodservice Organizations  b. HTF756 - Toxicology and Dose-Response in The Food Chain  c. HTF745 - Foodservice Management Consulting	1. HTF760 - Foodservice Training and Development  2. HTM720 - Quantitative Methods for Hospitality Research  3. HTM755 - Financial Management and Analysis for Hospitality and Tourism	1. HTM705 - Strategic Marketing for Hospitality and Tourism  2. HTM750 - Global Strategic Management for Hospitality and Tourism  3. HTM761 - Hospitality and Tourism Global Issues	1. HTF770 - Food Product Development  2. ELECTIVES (Choose ONE only) a. HTF735 - Managing Innovation in Foodservice Organizations  b. HTF756 - Toxicology and Dose-Response in The Food Chain  c. HTF745 - Foodservice Management Consulting

<b>PART-TIME</b>
<b>Year 3</b>
<b>Semester 5</b>
1. HTM775 – Graduate Research