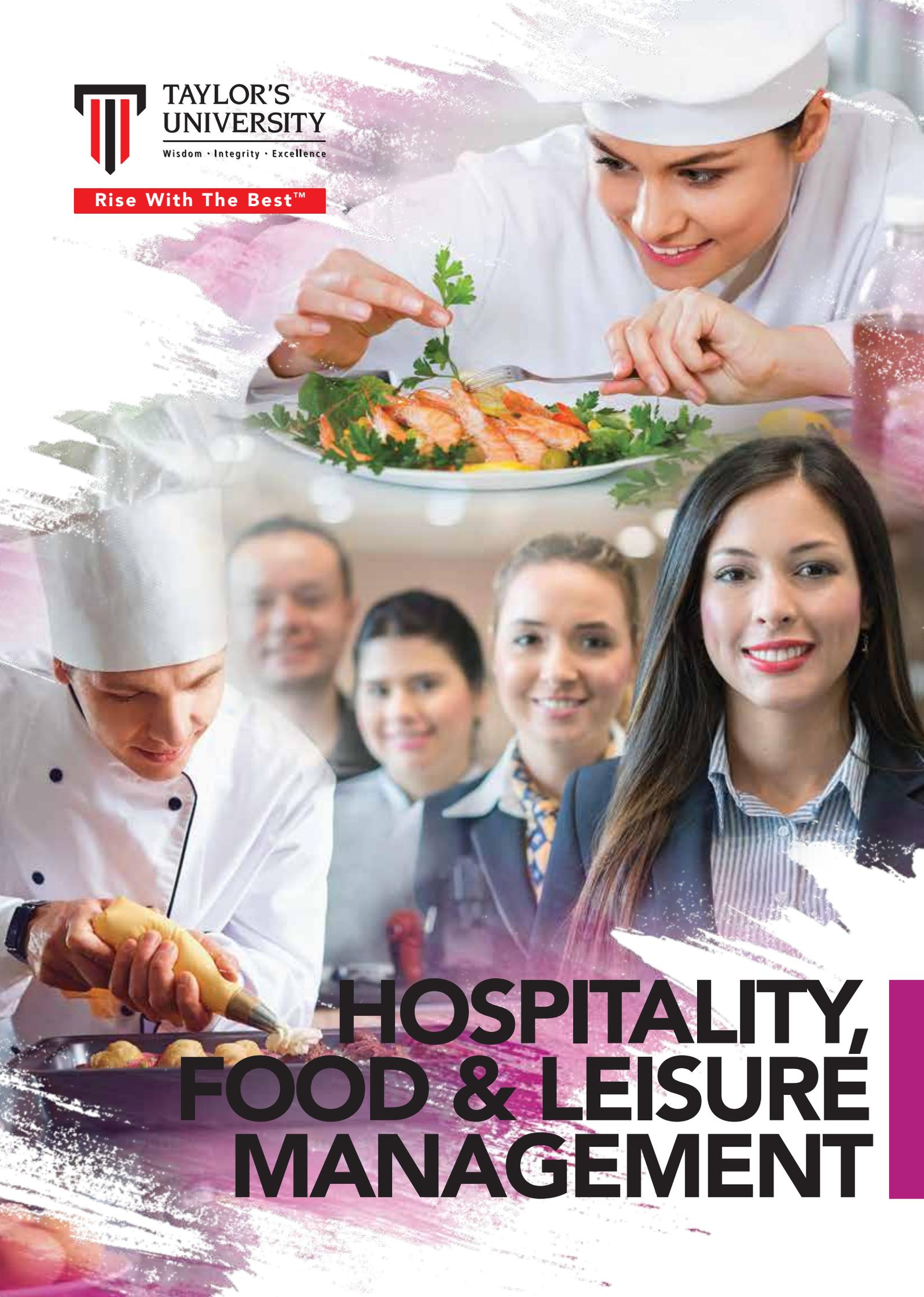




**TAYLOR'S
UNIVERSITY**

Wisdom · Integrity · Excellence

Rise With The Best™



HOSPITALITY, FOOD & LEISURE MANAGEMENT

THE **FUTURE** OF HOSPITALITY, FOOD AND LEISURE MANAGEMENT

THE 4th INDUSTRIAL REVOLUTION

At Taylor's University, we are constantly keeping ahead to ensure we future-proof our students. As we enter the 4th Industrial Revolution (4IR), advancements will change how we work, play and live. The revolution is characterised by a range of new technologies that are fusing the physical, digital and biological worlds, impacting all disciplines, economies and industries, and even challenge the status quo of education and its graduates.

With technology and mobile app adoptions, we will never have to worry about transportation with e-hailing rides in foreign countries. Maps are accessible on mobile, and hotels are not just the option for accommodation with the familiarity of AirBnB. People are savvier to find food places that are highly-rated. And this is only the beginning. With the gaining adoption of VR, one can travel the world, shop, all from the comfort of their own living room.

The hospitality, tourism and culinary arts sectors are growing at an exponential pace and Taylor's prides itself on matching every stride of this growth. With its dynamic programmes and outlook, it is obvious why Taylor's leads the way for hospitality education in Southeast Asia. The facts are clearly in the figures for this achievement and Taylor's continues to raise the bar as a highly-admired award winning school.



HERE ARE SOME TRENDS AND NEW IDEAS HEADLINED GLOBALLY:



Keeping health and wellbeing top-of-mind, wellness travel will continue to grow.



Smart rooms that knows the guests and cares about their preferences.



VR and AR in pre-booking storytelling will become more important



Healthy food options will continue to grow including more vegan restaurants, the rise of the poke bowl, paddock-to-plate concepts



Hotel technology like smart rooms and seamless booking-to-lodging will be perfected.



F&B provenance will continue to be more popular. Consumers will look for transparency in the source of the ingredients.



An increase in AI presence with service robots to provide flawless travel experience.

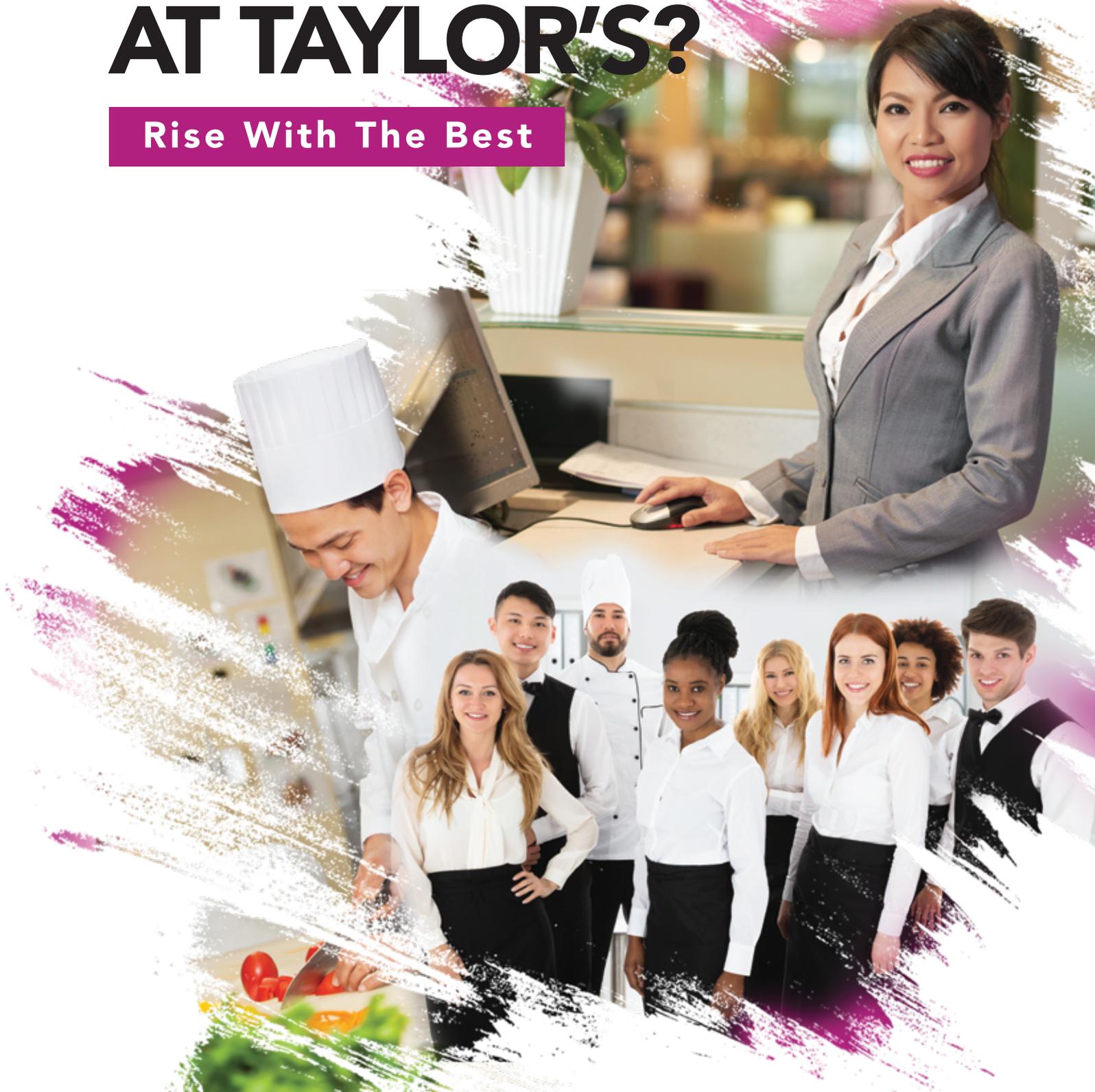


Driving food business with design that evokes an emotional response and attachment from customers

We continuously focus to research what's ahead to ensure we have the capacity, skills and knowledge to equip our students with unconventional teaching and learning methods.

WHY HOSPITALITY, FOOD AND LEISURE MANAGEMENT AT TAYLOR'S?

Rise With The Best





YOUR FUTURE IS OUR PRIORITY

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



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.



WORLD-CLASS STANDARDS, FACILITIES AND ENVIRONMENT

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



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.



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



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 and Marriott to name a few.



BREAK BOUNDARIES TOGETHER

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



RESEARCH-LED TEACHING

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

PUSH BOUNDARIES

INNOVATIVE & EXPERIENTIAL METHODS OF TEACHING & LEARNING

TAYLOR'S CURRICULUM FRAMEWORK (TCF)



FLEXIBILITY IN CUSTOMISING YOUR DEGREE

An increasing number of employers, including top conglomerates like Google and Deloitte, are placing less value on academic credentials. They prize talents with:

- **APTITUDE**
- **ACQUIRED SKILLS**
- **PERSONALITY**
- **INDUSTRY KNOWLEDGE**

This is supported by studies such as Corporate Recruiters Survey 2015.

The report released by the **Graduate Management Admission Council** showed that:

92% of recruiters surveyed would consider a candidate based on their proven ability to perform

AT TAYLOR'S, WE GET YOU READY!

The **TCF** is the first-of-its-kind in Malaysia



The uniqueness of this framework allows you to **CUSTOMISE YOUR DEGREE**

You can now **PAIR** your major from **SCHOOL OF HOSPITALITY, TOURISM & EVENTS (SHTe) AND SCHOOL OF FOOD STUDIES AND GASTRONOMY** with other modules of your choice. Or even get a **2ND MAJOR** in other fields to complement your degree.



In other words, you have **CONTROL** of your **FUTURE!**

THE **3** KEY STRENGTHS



FLEXIBLE

Transdisciplinary, highly flexible degree to design



BROAD-BASED

Exposure across multiple discipline areas



PERSONALISED

Personalise your course of study based on your own unique interests, strengths, aspirations and career ambitions

THE **3** KEY BENEFITS



GRADUATE MULTI-SKILLED

Be marketable with future-proof skills, enhanced with your unique interests and strengths



GRADUATE A GLOBAL CITIZEN

Be global and culturally adaptive through international mobility opportunities



GRADUATE FUTURE-READY

Be adaptable to high job mobility through independent self-directed learning

AN UNCONVENTIONAL FRAMEWORK

TAYLOR'S CURRICULUM FRAMEWORK (TCF)



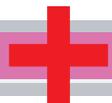
PRIMARY MAJOR

PRIMARY CORE

Common core modules within the primary discipline

SPECIALISATION

Specialised modules related to primary field of study



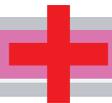
UNIVERSITY CORE

COMPULSORY GENERAL MODULES BY MOE

- Hubungan Etnik / Malaysian Studies 3
- Tamadun Islam dan Tamadun Asia / Bahasa Melayu Komunikasi 2
- Community Service Initiative

SPECIALLY-DESIGNED UNIVERSITY MODULES

- Life Skills for Success & Well-Being
- Millenials in Malaysia: Team Dynamics and Relationship Management



COMPLEMENTARY STUDIES

Students are given the opportunity to mix and match modules. They can complement their primary major with the below.

FREE ELECTIVES

Choose 5 – 7 electives from three clusters which are not related to the primary major. These clusters include:

- Arts, Humanities and Social Sciences
- Business, Services and Management
- Science, Technology and Society

MINOR

Gain breadth of knowledge by taking five set modules (or total 20 credit hours) outside of a particular major field of study. There are 54 minors offered.

EXTENSION

Expand depth of knowledge by taking five set modules (or total of 20 credit hours) in a specific area within a major field of study. There are 21 extensions available.

2ND MAJOR

A second major provides students the opportunity to master another field of study by taking 12 set modules (or total of 48 credit hours) in another field or discipline. Choose from 11 majors.



TYPICAL PROGRAMME STRUCTURE

Year 1

Same Discipline Modules

Year 2

Same Discipline Modules

Year 3

Same Discipline Modules



MPU Subjects

GET A DUAL AWARD

Taylor's School of Hospitality, Tourism and Events and School of Food Studies and Gastronomy offers dual award degree and diploma programmes in collaboration with the University Toulouse – Jean Jaurés (UT2J) and the Academy of 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 or degree programmes at Taylor's.



ACADEMY OF TOULOUSE (ADT), FRANCE

- ADT is a division of the French Ministry of 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 Education.

UNIVERSITY TOULOUSE - JEAN JAURÉS (UT2J), FRANCE

- 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.



AWARDS AND RECOGNITION

WE HAVE APPETITE FOR AWARDS



Ranked No.14th in the World by QS World Ranking 2019 for Hospitality & Leisure Management

United Nations World Tourism Organisation (UNWTO-TEDQUAL)

TedQual certification was awarded to the faculty, making it the only university in Malaysia to receive this highest accreditation for excellence by the United Nations

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

For achieving the world chefs' global standards of quality culinary education

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

awarded the TedQual certification to the faculty, making it the only university in Malaysia to receive this highest accreditation for excellence by the United Nations

Pacific Asia Travel Association (PATA) Grand Award

Education & Training category for its public-private partnership in education and training, 2015

Brand Laureate

Best Brand in Hospitality, Tourism & Culinary Arts Education, 2011



World's 1st International Young Chef Olympiad 2015

Champion: 2015

World Gourmet Summit (Regional Category)

Culinary Institution of the Year Award. 2012

Hospitality Asia Platinum Awards (HAPA)

Academic & Research Excellence in the hospitality Education Institution Category 2013 – 2015

Monin Cup Competition

- a. Champion 2018, Mocktail
- b. Champion 2017, Cocktail
- c. Champion & 2nd Runner Up 2016, Cocktail

Hilton Malaysia Hospitality Talent Cup Competition

- a. Champion, Cocktail category, 2018
- b. Champion, Marketing Pitch competition, 2017
- c. Champion and 1st runner-up in the Bar Cup: Signature Cocktail Presentation, 2016

AFECA Asia MICE Youth Challenge - International Challenge

Champion, Taiwan 2017,
Runner up South Korea 2018

AFECA Asia MICE Youth Challenge - Malaysia Challenge

- a. National Level Champion, MACEOS Business Event Pitch Challenge 2018
- b. Champion, Business and Major Events Challenge 2018
- c. Champion, Malaysia Challenge 2017

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

Culinaire Malaysia

- a. Most Outstanding Catering Team Catering Services, 2017
- b. Winning 30 medals with 3 Golds, 7 Silver, 15 Bronze and 5 Diplomas, 2017
- c. Winning 9 medals with 4 Golds, 4 Silvers and 1 Bronze, 2015
- d. Winning 25 medals with 4 Golds, 12 Silvers and 9 Bronzes, 2013

Research Chefs Association (RCA) Student Culinology® Competition

- a. Champion 2019, Kentucky
- b. Champion, 2017, Puerto Rico - 2nd runner-up in Savoury Category, 2017, Puerto Rico - 1st runner-up in Pastry Category, 2017, Puerto Rico
- c. Champion, 2016, Colorado
- d. 1st runner-up, 2015, New Orleans
- e. 1st runner-up, 2014, Oregon

International Young Chef Olympiad Competition

- a. Champion, 2018
- b. Silver Medalist, 2017
- c. Champion, 2015

World Skills Competition, Culinary

- a. Bronze Medalist, 2017, Abu Dhabi
- b. Best of the Nation, 2015, Brazil
- c. Best of the Nation, 2013, Germany

ASEAN Skills Competition, Culinary

- a. Gold Medalist 2018, Thailand
- b. Gold Medalist 2016, Malaysia
- c. Gold Medalist, 2014, Vietnam
- d. Gold Medalist, 2012, Indonesia

Worldskills Malaysia Belia (WSMB), Bakery

- a. Gold Medalist 2018



GLOBAL EXPERIENCE

▶ INTERNATIONAL STUDENT MOBILITY PROGRAMME

The School actively encourages students to explore a period of overseas study through our affiliations with 22 foreign universities. Our students have the opportunity to experience a semester abroad with credit transfer to the United Kingdom, Finland, France, Switzerland, South Korea or Netherlands, where they will have the privilege of embarking on international learning adventures. 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.



CHANG KAY SHIN

Bachelor of Hospitality & Tourism Management (Hons)



Our trip to France was such a memorable experience. We participated in management games and set up virtual businesses, which taught us about the decision-making process and how-to best plan and implement business strategies. This interesting experience has better prepared us for the working world.

INDUSTRY-CENTRIC CURRICULUM

We continue to be an active and influential participant in the industry. In addition to 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 also serve as adjunct lecturers, research partners and mentors to our students.

We work together closely with our Industry Advisory Panel (IAP) to ensure that the curriculum provided is relevant with current industry trends, practices and requirement.

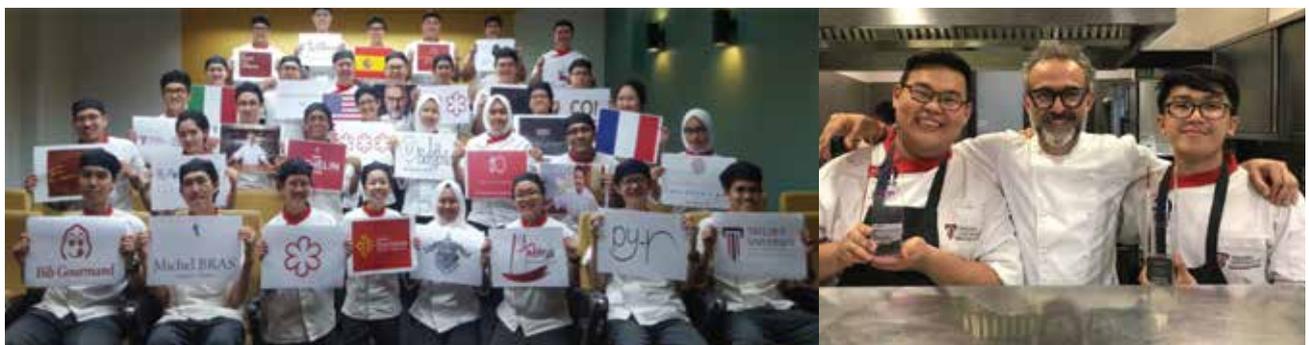
ONCE IN A LIFETIME OPPORTUNITY WITH MICHELIN STAR INTERNSHIPS

School of Food Studies and Gastronomy aims to provide students with the best internship and career placement options. Taylor's University is the only university that offers this opportunity to further their culinary skills with this exceptional experience.

Since 2011, we have placed over 100 students to intern at Michelin starred restaurants. Osteria Fransescana, Modena, Italy was named the BEST RESTAURANT IN THE WORLD 2018, 2 of our students were interns there. Every year, students experience a 3 month long internship at Michelin-starred restaurants around the world such as:

- Osteria Fransescana, Modena, Italy
- Restaurant Martin Berasategui, San Sebastian, Spain
- COI restaurant, California, USA
- Michel Bras
- Restaurant Le Parc
- La Bergerie
- Le Puits du trésor
- Restaurant Les Frères Ibarboure
- Restaurant L'Auberge des Lices
- Bistrot Blasco & Cook
- Restaurant Briketenia
- Grand Thalasso & Spa
- Restaurant l'Epicurien
- Restaurant l'Ambrosia
- Maison BRAS
- Restaurant Chez Emile
- Le pois gourmand
- Restaurant Py-r
- Restaurant Le Puits Saint-Jacques L'Espirits du Vin

* This list is current as for the time of publication.



Interning at Michelin-starred restaurants

FAST TRACK TO TOP EMPLOYERS

We continue to spearhead innovative programmes that place students on a fast-tracked 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.



FUTURE GENERAL MANAGER PROGRAMME (GEM)

This comprehensive management and development programme that 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

Our Partners:



STUDENT EMPLOYMENT PROGRAMME (STEP)

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



STEP 2.0

This opportunity gives better exposure to students of the various different department with the different levels of job role and position, to gain better competencies to be an all-rounded future hoteliers. It was a week long exposure with 50 students participating each time.



EMPOWERING LEADERS INTO INDUSTRY FOR TOURISM AND 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.

BECOME FUTURE-PROOF

GLOBAL AND LOCAL COLLABORATIONS AND LINKAGES WITH THE INDUSTRY AND 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.



LEARNING FROM EXPERTS

Through workshops, practical demonstrations and talks, students are offered the opportunity to acquire knowledge from various experts across the different disciplines of tourism, hospitality and culinary arts. Students gain access to these accomplished professionals who share their techniques, knowledge and more importantly, inspire our next generation of professionals.

Opening Hotels and Restaurants:
A Project Management Approach

JEAN-JACQUES KIEFER

Group General Manager,
Sunway Lagoon Resort Hotel

Managing Memorable Events

DR. GLEN MCCARTNEY

Assistant Professor,
University of Macau

The Hospitality

CHRIS EHMANN

General Manager,
PJ Hilton

Travel and Our Environment

DEBORAH CHAN

Program Manager,
Wild Asia Sdn. Bhd.

An Insight to French Wine

DOMINIQUE HEBRAD

Owner and Wine Maker,
Maison Hebrard

Contemporary Issues in Tourism
Policy Planning and Development

ALEX RAJAKUMAR

Director,
**Commonwealth Tourism
Centre (Capacity Building)**

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 Meridien Kuala Lumpur

Coffee Appreciation

FERGUS LIM

Accounts Manager,
Kaffa Solutions

The World of Event Management

MARK LEE

Chief Operating Officer,
Hot Shoes Event Management

The Winner of
MasterChef USA, Season 1

WHITNEY MILLER



Award Winning Author

CHEF ROBERT DANHI



RESEARCH-LED TEACHING

As the industry shifts its focus to the Asia Pacific, 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 provide a strong base for a merger of knowledge and research - as evident in 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 for sustainable tourism in the long-run.

▶ CENTRE FOR RESEARCH AND INNOVATION IN TOURISM, HOSPITALITY AND FOOD STUDIES (CRiT)

The Centre for Research and Innovation in Tourism Hospitality and Food Studies (CRiT) actively facilitates multidisciplinary projects that combine the wide scope of social science with tourism, hospitality and food studies.





▶ CULINOLOGY® PROGRAMME

Seeking to break the boundaries between culinary arts and food science, Taylor's developed the first culinology degree outside the United States. In collaboration with the Research Chefs Association of America (RCA), the programme requires graduates to have a grasp on both culinary practices and food science principles. This programme moulds students to become holistic food development specialists who are in high demand in today's society.



A student team from Taylor's University, comprising four final year Bachelor of Science (Hons) Culinary students, were announced winners of the 2019 Student Culinary Competition in the United States (US). The competition took place in March 2019 in the US and the students won gold with their own take on an American traditional stew called burgoo.

WORLD-CLASS STANDARDS, FACILITIES AND ENVIRONMENT

As your vested partner throughout your education journey, future-proofing you is our priority. To do that we ensure our students get all the service and facilities that are nothing less than world-class.

WORLD-CLASS FACILITIES

OUR BENCHMARK FACILITIES INCLUDE:

- Hotel Suites
- Wine Laboratory
- Eight (8) State-of-the-art Restaurants including 3 specially designed fine dining restaurants (Truffles, Thyme, and Tarragon), 3 specialised training restaurants (C-Essence, T-Essence, and S-Essence), 1 Asian Restaurant, (Tiffin), 1 lifestyle Food Bar (Tangerine).
- Taylor's Culinary Suites, consists of 8 kitchen and pastry labs, 1 garde manger kitchen and 1 artist kitchen
- Manifestation- The Culinary Bar Theatre
- Tourism Innovation Labs
- Events Projects Room
- CRIT (Centre for Research and Innovation in Tourism, Hospitality and Food studies)
- R&D Kitchen, Analytical Room, Sensory Lab
- Chemistry Lab and Food Science Lab
- Food & Nutrition Research Lab
- Cook-Chill Commercial Production Centre
- Mixology Lab
- Commercial Production Center



Eight state-of-the art restaurants



Food & Nutrition Research Lab



Taylor's Culinary Suites



Wine Laboratory



Hotel Suites



CRiT (Centre for Research and Innovation in Tourism, Hospitality and Food studies)



SAMANTHA YAP MUN LEE
Bachelor of Hospitality & Tourism Management (Hons)

“

Being part of the programme exposed me to many real-life situations. We were required to organise various events, from themed dinner parties to an international level conference. All these experiences helped me harness my skill, plus gain hands-on experience and confidence- skills that are highly sought-after by top employers.

FUN APPROACH TO LEARNING

Taylor's School of Hospitality, Tourism and Events (SHTe) and School of Food Studies and Gastronomy philosophy 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

Students gain industry insight and knowledge of best practices through visits to manufacturing facilities, hotels, food and beverages outlets, tourist spots and other unique destinations.

- FRIM's Nature-inspired Learning
- High-5 Bread Town
- Exco Taiwan
- Cameron Highlands
- Guinness Anchor Berhad (GAB)

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 and airline reservation systems 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.



ALAND ADHI CHRESETIANTO
*Bachelor of Culinary Arts &
Foodservice Management (Hons)*

“

During my course, I had the privilege of preparing a lunch service at the Embassy of Malaysia. The experience taught me a great deal of things that I could not learn from textbooks. It also improved my communication skills and increased my confidence.

▶ ECOTOURISM & NATURE ADVENTURE

Students are put in a unique position as they leave the classroom and head to the great outdoors to experience nature-based tourism first hand.



▶ SPA MANAGEMENT

Dedicated trips for students to understand the benefits of a spa experience and acquire extra knowledge and insight into the operations of a destination spa.



▶ FOREIGN LANGUAGES

Students are required to learn a foreign language, which adds to their international flavour (French is compulsory, with options of Japanese, Korean or Spanish).



▶ TOUR AND TRAVEL OPERATIONS MANAGEMENT

Tourism Management students gain hands on experience of organising domestic tours. In the course of their trips, they learn about travel management, tour operations, business management and budgeting.



CHOONG EE HVA

Bachelor of Hospitality & Tourism Management (Hons)

“

My internship allowed me to apply the knowledge and skills learned in classroom and enabled me to gauge how prepared I am to join the industry. Going through the internship made me mentally stronger and generally more independent.

REFERENCE LIST

Academie de Toulouse
www.ac-toulouse.fr

Alliance Francaise
www.kl.alliancefrancaise.org.my

CETIA
www.isthia.fr

Delf Dalf
www.ciep.fr/en/delfdalf

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>

TAYLOR'S UNIVERSITY

YOUR PORTAL TO THE FUTURE



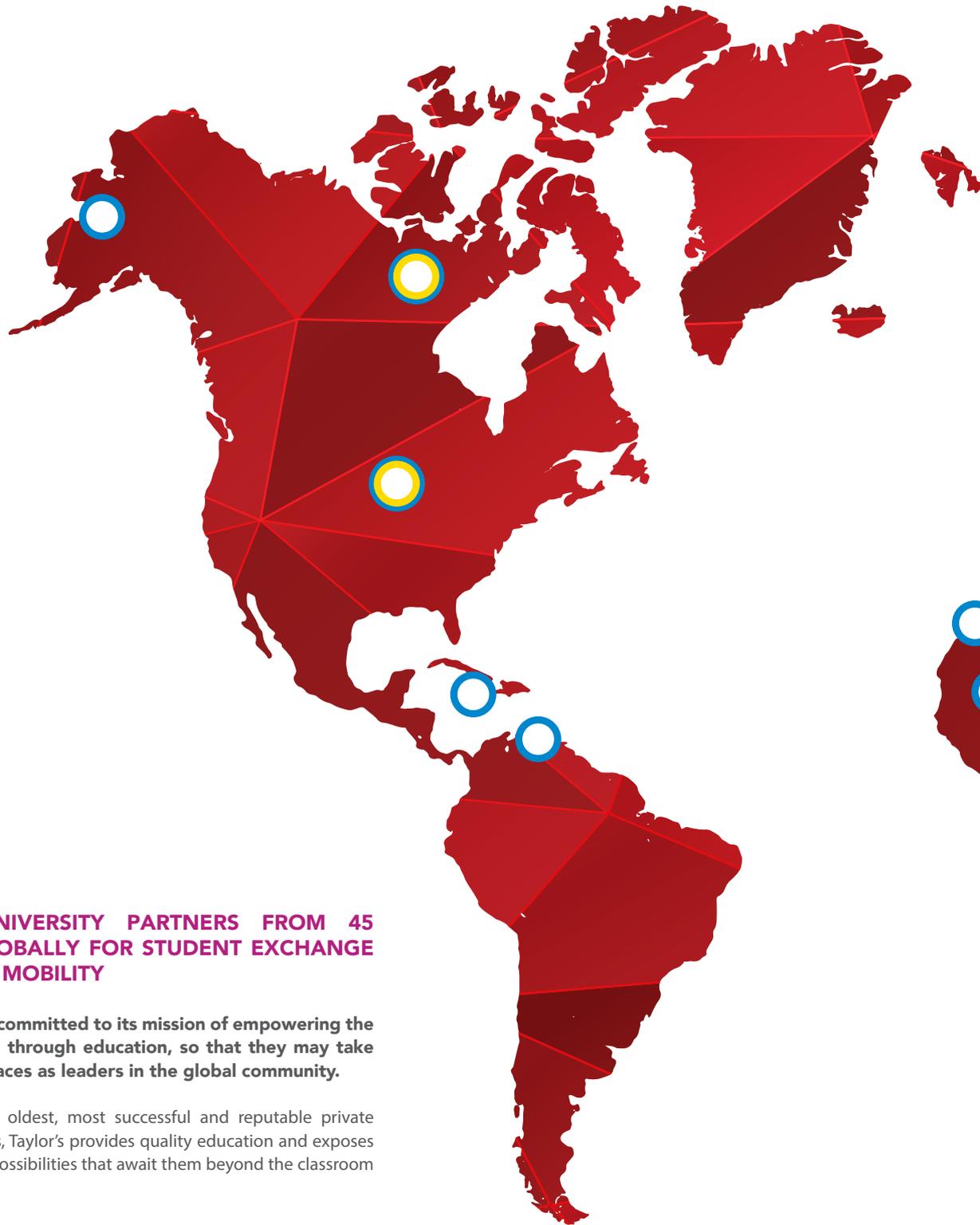
Since its inception, Taylor's has continuously provided excellent services for its students in terms of diverse study options, relevant curriculum and teaching methods, ongoing partnerships with leading universities worldwide, strong industry linkages, up-to-date facilities and well-equipped campuses. Taylor's University offers a myriad of courses in tertiary education, from diploma, to degree, post-graduate and professional programmes. Students can choose to enroll in courses encompassing fields such as Business, Hospitality, Tourism, Psychology, American Degree Program, Architecture, Quantity Surveying, Communications, Law, Computer Science, Design, Engineering, Pharmacy, Biosciences, Food Studies & Gastronomy, Medicine, Education and Performing Arts.

The quality of the undergraduate teaching and learning at Taylor's was acknowledged when it garnered a 'Tier 5: Excellent' rating in the Rating System for Malaysian Higher Education (SETARA) by the Ministry of Higher Education Malaysia in all four audit exercises. Taylor's University is the best private university in Malaysia for the graduate employment rate indicator under the QS Graduate Employability Rankings 2020 exercise; ranked at no. 135 in Asia in the QS Asia University Rankings 2019, and listed in the top 1 percent of universities in Asia. Taylor's University was also awarded 5-Star rating in six (6) categories of the QS Stars Rating. Taylor's University was also recognised as the number 14 university in the world for Hospitality & Leisure Management by QS World University Rankings by Subject 2019. Taylor's was listed in the top 2% universities in the world by QS World University Rankings. These achievements are important milestones for Taylor's, in line with its aim of becoming one of Asia's leading universities.

Taylor's has received numerous recognitions locally and internationally from professional bodies such as the CDIO Initiative (Conceiving, Designing, Implementing, Operating), National Academy of Engineering in the USA and the Royal Institution of Chartered Surveyors (RICS) to name a few.

Taylor's continues to play a strong role in developing Malaysia's human resource capital, and boasts a 100,000-strong alumni, many of whom have become leaders in their respective fields.

GLOBAL CONNECTIONS



OVER 250 UNIVERSITY PARTNERS FROM 45 COUNTRIES GLOBALLY FOR STUDENT EXCHANGE & SHORT TERM MOBILITY

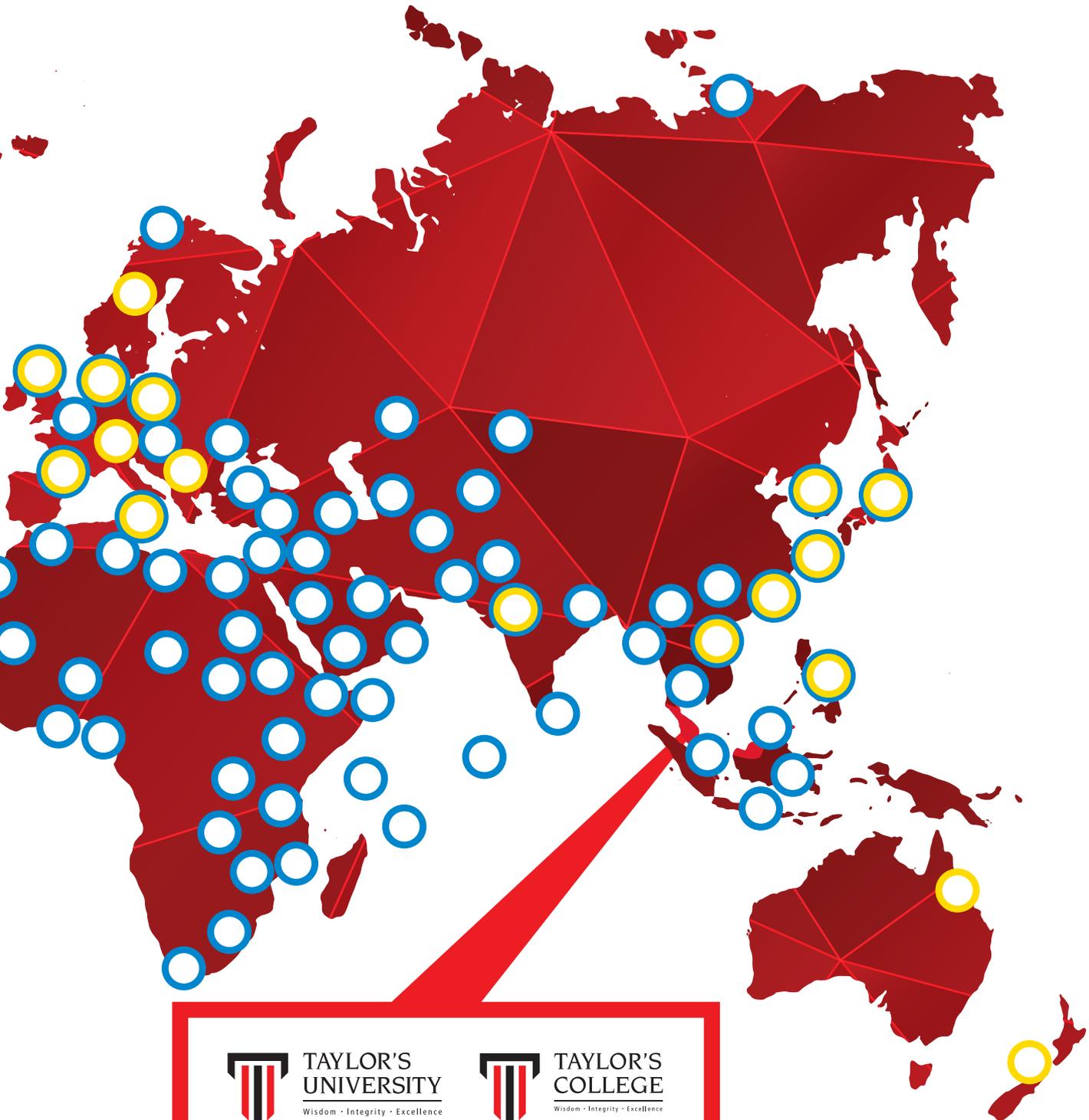
Taylor's is strongly committed to its mission of empowering the youth of the world through education, so that they may take their productive places as leaders in the global community.

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.

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 a dynamic, global marketplace.

Home to Our International Students

International Opportunities for Our Students



**TAYLOR'S
UNIVERSITY**
Wisdom · Integrity · Excellence



**TAYLOR'S
COLLEGE**
Wisdom · Integrity · Excellence

ACHIEVEMENTS

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

17
AWARDS



ranking
& ratings
and more from
2016 to 2019

109th

in the 2020



TIER **5:**
EXCELLENT

Rating System for
Malaysia Higher
Education (SETARA)
by the
Ministry of Higher
Education Malaysia

TOP
PRIVATE
UNIVERSITY

in Malaysia
for Graduate
Employability
Rankings 2020

Listed in the
TOP 1%
UNIVERSITIES
ASIA



No. **1** in Business &
Management
Studies

amongst all
Private Universities
in Malaysia in the 2019



by subject

No. 14

in the world for
Hospitality & Leisure
Management Subject
in 2019



TOP 2%
UNIVERSITIES
WORLDWIDE



9 consecutive
years of

Gold Award
in the
'Education
& Learning'
category in
Putra Brand Awards



AWARDS



Private University in Malaysia for Employer Reputation

QS Asia University Rankings 2020
QS World University Rankings 2020
QS Graduate Employability Rate 2020



GOLD, 2010 - 2018
PLATINUM, 2019
HALL OF FAME, 2019

QS WORLD UNIVERSITY RANKINGS

PUTRA BRAND
GOLD AWARDS



Malaysia Rating for University and
University College Excellence



HOSPITALITY
AND TOURISM
D-SETARA
OUTSTANDING RATING



2011 - 2019

PERFORMANCE RATING BY MINISTRY
OF HIGHER EDUCATION

READER'S DIGEST TRUSTED BRAND
GOLD AWARDS

20
19

- Ranked 109th in the 2020 Asia University Rankings
- 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
- No. 1 in Business and Management Studies amongst all Private Universities in Malaysia in the 2019 QS World University Rankings by Subject
- We've moved up 7 spots to clinch World No.14 in the 2019 QS World University Rankings by Subject for Hospitality and Leisure Management
- No. 1 private university in Malaysia for the graduate employment rate indicator in the 2020 QS Graduate Employability Rankings
- Awarded 5-Star rating in six (6) categories of the QS Stars Rating
- Platinum Award in the 'Education & Learning' category at Putra Brand Awards and inducted into the Putra Hall of Fame
- Gold Award in the 'Private University/College' category for the 9th consecutive year in the annual Reader's Digest Trusted Brand Awards

20
18

- Ranked 135th in the 2019 QS Asia University Rankings
- 4th best university and Asia's best for the Graduate Employment Rate indicator in the 2019 QS Graduate Employability Rankings
- Placed 216th in the world for the Employer Reputation indicator in the 2019 QS World University Rankings
- Ranked 21 in the 2018 QS World University Rankings by Subject for Hospitality and Leisure Management
- Awarded 5-Star in five (5) categories of the QS Stars Rating
- Gold Award in the 'Education & Learning' category for the 9th consecutive year in Putra Brand Awards
- Gold Award in the 'Private University/College' category for the 8th consecutive year in the annual Reader's Digest Trusted Brand Awards

20
17

- Top 200 universities in Asia in the QS Asia Ranking
- Awarded 5-Star rating in five (5) categories of the QS Stars Rating
- Gold Award in the 'Education & Learning' category for the 8th consecutive year in Putra Brand Awards
- Gold Award in the 'Private University/College' category for the 7th consecutive year in the annual Reader's Digest Trusted Brands Award

20
16

- Top 200 universities in Asia in the QS Asia Ranking
- Awarded 5-Star rating in five (5) categories of the QS Stars Rating
- Gold Award in the 'Education & Learning' category for the 7th consecutive year in Putra Brand Awards
- Gold Award in the 'Private University/College' category for the 6th consecutive year in the annual Reader's Digest Trusted Brands Award

PRIORITISING RESEARCH & INNOVATION

OUR CHANGE COMPASS AND TELESCOPE INTO THE FUTURE

Taylor's University has a firm footing in research and 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 are a university centered on research and innovation initiatives.

We adopt a progressive outlook, embedding research components throughout our programmes and encouraging them at various levels in each faculty.

Our students and faculty members engage extensively in "applied research", which enhances the body of knowledge and creates a direct impact on real world applications.

All academic staff appointed at the degree level actively undertake research within the institution or in collaboration with industries or universities, either foreign or local.

This research work results in creation and dissemination of new knowledge, feeding into the practical application, and ultimately enhances learning at Taylor's.

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.



Law
(CRELDA)



Engineering
(CERD)



Business
(CAFÉ)



Architecture, Building
& Design (MASSA)



Business (Case &
Research Centre)



Hospitality, Tourism
& Food Studies (CRIT)



Communication
(SEARCH)

TAYLOR'S

TEACHING & LEARNING SUPPORT

ted

Teaching &
Educational
Development



TED complements the work of academic staff to create excellence in teaching through practice, development, and innovation.

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

eLa

e-Learning
Academy



eLA's task is to help our academic staff effectively implement the use of technology in transforming the learning journey of students.

This enables them to learn in a collaborative, self-directed and personalised manner, anytime and anywhere.

SSC

Student Success
Centre



The Student Success Centre (SSC) assists students as they adjust to university studies.

SSC offers intervention for students via a blend of workshops, personalised 1-to-1 consultations and peer support services to provide learning opportunities throughout the students' journey towards academic success.

LIFE SKILLS MODULES & SHINE PROGRAMME

Rise With The Best

LIFE SKILLS MODULES

Life Skills Modules is an integrated SHINE Core Empowerment Series into University Core Modules for all first year and first semester students at Taylor's University. It sets the stage for students to start right and a foundational pathway to SHINE Award.

Top employers and research findings indicate that in future, a balance of cognitive and soft skills become more important. In the 4IR, technology like AI will take over most of the cognitive scope staging soft skills as key differentiators for employees and entrepreneurs.

SHINE PROGRAMME

With a strong commitment to holistic development, Taylor's University is proud to introduce the SHINE Award - an achievement record that formally recognises and rewards all students who wish to reach their full potential by taking part in fun and diverse extra-curricular activities both on and off-campus.

The SHINE programme is a structured platform that helps our students to organise, manage and track their involvement and achievement in recognised extra-curricular activities using a point system.

The SHINE Programme empowers students with critical skills that employers seek in graduates, the "5Cs":



Creativity & Innovation



Critical Thinking & Problem Solving



Cultural Adaptation



Communication



Collaboration

THE LIFE SKILLS MODULES FOCUSES ON:



Emotional Intelligence



Self-awareness



Self-management



Social Awareness



Relationship Management

SHINE AWARD



The SHINE Award highlights the achievements and skills obtained by our graduates through their extra-curricular activities. Upon graduation, students who qualify for the SHINE Award will be conferred with a second transcript during their graduation, to complement their academic transcript, thus formally recognising their soft skills.

In order to qualify for the SHINE Award, students must participate in the SHINE Programme. Based on the points that they obtain, students will earn a Platinum, Gold, or Silver ranking in their SHINE Award.

VICE CHANCELLOR & PRESIDENT'S MESSAGE

Introduced in 2018, the Taylor's Curriculum Framework is the first-of-its-kind framework in Malaysia, which enables students to combine subjects of study. As a Taylor's student, you will now be able to shape and balance your own study programme. This is unique in Malaysia, adopting similar approaches by world's leading universities.

The flexibility of our degree and diploma programmes, combined with training modules in employability and life skills, is designed to ensure that Taylor's graduates are ready to meet future challenges. If you are able to adapt to the seismic change anticipated from the 4th Industrial Revolution, you will always be the first choice for leading employers.

There is much more to Taylor's University than our programmes. Taylor's attracts many of the brightest and most creative students from around the world. Our students come together to create a vibrant and exciting community which supports a wide range of sporting, cultural and leisure activities, which have become the hallmark of the Taylor's experience.

We hope that you will choose Taylor's University for your higher education and make your own contribution to the Taylor's experience. Most importantly, let us work together to ensure that when you graduate, you are ready to create your own successful and exciting future.

I hope that what you learn about Taylor's University will help you decide to make the best possible investment in your future and join our unique Taylor's community.

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

With very best wishes,

Professor Michael Driscoll

Vice Chancellor and President of Taylor's University.





**TAYLOR'S
UNIVERSITY**

Wisdom · Integrity · Excellence

Rise With The Best™

Taylor's University Lakeside Campus

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This publication contains information, which is current as of January 2020. Changes in circumstances after this date may impact upon the accuracy or timeliness of the information. 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 prospectus without notice. Readers are responsible for verifying information that pertains to them by contacting the university.