



PANDUAN PROGRAM PENGAJIAN PRASISWAZAH

Undergraduate Studies Programme Guide

Bachelor Sains Pengurusan Perkhidmatan Makanan dengan Kepujian
Bachelor of Science in Food Service Management with Honours

SESI AKADEMIK

Academic Session

2022/2023

FAKULTI SAINS DAN TEKNOLOGI MAKANAN

Faculty of Food Science
and Technology

FAKULTI SAINS DAN TEKNOLOGI MAKANAN

Maklumat Am

Ditubuhkan dalam tahun 1982, Fakulti Sains dan Teknologi Makanan merupakan Fakulti yang aktif dan mempunyai reputasi tinggi sebagai sebuah Fakulti yang terbaik di Universiti Putra Malaysia. Fakulti ini mempamerkan dasar visi penubuhan Universiti untuk memenuhi keperluan negara dalam bidang sains, teknologi, pembuatan, pengurusan, pemasaran dan khidmat makanan melalui pengajaran, penyelidikan, dan perkhidmatan profesional. Visi ini telah direalisasikan secara sistematik oleh kakitangan akademik dan sokongan Fakulti yang sangat komited dan sentiasa berkongsi pendapat dengan saintis di institusi akademik dan penyelidikan, industri dan pelanggan.

Tiga tunjang utama Fakulti adalah Jabatan Sains Makanan, Jabatan Teknologi Makanan, dan Jabatan Pengurusan dan Khidmat Makanan. Ketiga-tiga Jabatan mengamalkan kesepaduan persekitaran kerja yang interaktif di mana pendekatan sinergetik digunakan dalam menyumbang kepada kecemerlangan Fakulti Sains dan Teknologi Makanan.

Terdapat empat program yang ditawarkan oleh Fakulti iaitu Bachelor Sains dan Teknologi Makanan dengan Kepujian, Bachelor Sains Pengajian Makanan dengan Kepujian, Bachelor Sains Pengurusan Perkhidmatan Makanan dengan Kepujian dan Bachelor Sains Operasi Pembuatan Makanan dengan Kepujian. Program Bachelor Sains dan Teknologi Makanan dengan Kepujian menekankan latihan keseluruhan dalam bidang sains dan teknologi makanan yang merangkumi kimia, mikrobiologi, pemprosesan dan kejuruteraan makanan. Manakala program Bachelor Sains Pengajian Makanan dengan Kepujian merupakan kurikulum komprehensif yang bakal menghasilkan graduan terlatih dan profesional dalam bidang pemprosesan, pengeluaran, pengurusan dan pemasaran makanan. Program Bachelor Sains Pengurusan Perkhidmatan Makanan dengan Kepujian pula di wujudkan bagi melahirkan graduan profesional yang menyeluruh meliputi aspek sains makanan, kulinari dan gastronomi, layanan, pengurusan dan keusahawanan serta berupaya menjalankan penyelidikan dan pembangunan dalam bidang perkhidmatan makanan. Manakala Program Bachelor Sains Operasi Pembuatan Makanan dengan Kepujian yang ditawarkan bakal melahirkan profesional yang berpengetahuan dan berkemahiran teknikal dalam bidang operasi pembuatan makanan serta berkebolehan menyelesaikan masalah bidang operasi pembuatan makanan secara inovatif, kreatif dan beretika yang mampu berkomunikasi dan menunjukkan keupayaan pengendalian operasi pembuatan makanan serta mempunyai ciri keusahawanan dalam bidang yang diceburi dan juga mampu menjalankan penyelidikan dan pembangunan dalam bidang operasi pembuatan makanan.

FACULTY OF FOOD SCIENCE AND TECHNOLOGY

General Information

Established in 1982, the Faculty of Food Science and Technology is an active faculty which is highly regarded as one of the best faculties at Universiti Putra Malaysia. The faculty depicts the foundations of the vision for the establishment of the university to fulfill the nation's needs in the field of food science, technology, manufacturing, management, marketing and service through teaching, research, and professional services. This vision has been systematically realized by academic and supporting faculty staff who are highly committed and frequently share ideas with scientists at academic and research institutions, industries, and clients.

The three main pillars of the faculty are the Department of Food Science, Department of Food Technology and the Department of Food Service and Management. All three departments have an integrated interactive working environment whereby a synergetic approach is adopted to contribute to excellence in the Faculty of Science and Technology.

The faculty offers four programs i.e. Bachelor of Food Science and Technology with Honours, Bachelor of Science in Food Studies with Honours, Bachelor of Science in Food Service Management with Honours and Bachelor of Science in Food Manufacturing Operations with Honours. The Bachelor of Food Science and Technology with Honours program emphasizes on overall training in the field of food

science and technology which include food chemistry, microbiology, processing, and engineering. Meanwhile, the Bachelor of Science in Food Studies with Honours program has a comprehensive curriculum designed to produce well-trained and professional graduates in the field of food processing, production, management, and marketing. The Bachelor of Science in Food Service Management with Honours program was established to produce wholesome professional graduates covering aspects of food science, culinary and gastronomy, service, management, and entrepreneurship and can conduct research and development in the field of food service management. The Bachelor of Food Manufacturing Operations with Honours program, on the other hand, will produce professionals who are knowledgeable and technically skilled in the field of food manufacturing operations as well as able to solve problems in the field of food manufacturing operations in an innovative, creative and ethical manner, and can communicate and demonstrate the ability to handle food manufacturing operations and entrepreneurship in the field ventured and are also able to conduct research and development in the field of food manufacturing operations.

Pengurusan Fakulti/ Faculty Management

Dekan/ Dean

Prof. Madya Dr. Anis Shobirin Meor Hussin

Timbalan Dekan (Akademik dan Hal Ehwal Pelajar)

Deputy Dean (Academic and Student Affairs)

Prof. Madya Dr. Radhiah binti Shukri

Timbalan Dekan (Siswazah, Penyelidikan dan Inovasi)

Deputy Dean (Postgraduate, Research, and Innovation)

Prof. Madya Dr. Rabiha binti Sulaiman

Timbalan Dekan (Pembangunan dan Jaringan)

Deputy Dean (Development and Networking)

Prof. Madya Dr. Maimunah Sanny

Ketua Jabatan Sains Makanan

Head, Department of Food Science

Dr. Rashidah Sukor

Ketua Jabatan Teknologi Makanan

Head, Department of Food Technology

Prof. Madya Dr. Chong Gun Hean

Ketua Jabatan Pengurusan dan Khidmat Makanan

Head, Department of Food Service and Management

Dr. Ungku Fatimah Ungku Zainal Abidin

Ketua Penolong Pendaftar

Head Assistant Registrar

Pn. Rozi Tamin

Program Prasiswazah yang ditawarkan/Undergraduate Programs being offered:

Bachelor/Bachelor

1. Bachelor Sains dan Teknologi Makanan dengan Kepujian / *Bachelor of Food Science and Technology with Honours*
2. Bachelor Sains Pengajian Makanan dengan Kepujian / *Bachelor of Science in Food Studies with Honours*
3. Bachelor Sains Pengurusan Perkhidmatan Makanan dengan Kepujian / *Bachelor of Science in Food Service Management with Honours*
4. Bachelor Sains Operasi Pembuatan Makanan dengan Kepujian / *Bachelor of Science in Food Manufacturing Operations with Honours*

MAKLUMAT DAN SKEMA PENGAJIAN PAKEJ ELEx UNTUK PROGRAM 4 TAHUN/

INFORMATION AND STUDY SCHEME ELEX PACKAGE FOR 4 YEAR PROGRAM

**(Berkuatkuasa Untuk Ambilan Oktober 2021 Dan Seterusnya/
Effective For intake October 2021 onwards)**

ELEX Requirements for Graduation

The required number of LPE courses, CEL courses and LAX points to be fulfilled is based on MUET Bands as shown in the table below:

CEFR Tahap	MUET Tahap	TOEFL/IELTS Skor	CIEP Tahap	Pearson Test of English (PTE) Academic Skor	Cambridge English Skor	Keperluan Bergraduat
C1 – C2	5.0 – 5+	TOEFL iBT 95 – 120 IELTS 7.0 – 9.0	-	76 - 90	180 – 230	2 LPE + 1 CEL + 24 mata LAX <i>atau</i> 1 LPE + 1 CEL + 24 mata LAX + 1 Bahasa global
B1 – B2	3.0 – 4.5	TOEFL iBT 42 – 94 IELTS 4.0 – 6.5	104 – 109	43 – 75	140 – 179	2 LPE + 2 CEL + 24 mata LAX
A1-A2	1.0 - 2.5	TOEFL iBT N/A IELTS 2.5 – 3.5	101 – 103	24 – 42	100 – 139	3 LPE + 3 CEL + 24 mata LAX

ELEX Scheme

Students **must** enroll in LPE, CEL and LAX each semester as specified in the ELEX Scheme.

The following table shows the ELEX Scheme for each semester according to MUET Bands

Semester	SKEMA UNTUK PROGRAM 4 TAHUN		
	MUET 1.0 – 2.5 IELTS 2.5 – 3.5 CIEP 101 – 103 PTE 30 – 42 CE 120 – 139	MUET 3.0 – 4.5 TOEFL iBT 42 – 94 IELTS 4.0 – 6.5 CIEP 104 – 109 PTE 43 – 75 CE 140 – 179	MUET 5.0 – 5+ TOEFL iBT 95 – 120 IELTS 7.0 – 9.0 PTE 76 – 90 CE 180 – 230
1	LAX 12 mata	LAX 6 mata	LAX 6 mata
2	CEL2102 LAX 6 mata	LPE2403	Pilih SATU: CEL 2103/2104
3	LPE2302	LPE2503	Pilih SATU: LPE2303/LPE2504/ Bahasa global
4	LPE2403	LAX 6 mata	LAX 6 mata
5	LPE2503	Pilih SATU: CEL 2105/2106/2107	Pilih SATU: LPE2303/LPE2504/

			Bahasa global
6	Pilih SATU: CEL 2105/2106/2107	Pilih SATU: CEL 2105/2106/2107	LAX 6 mata
7	Pilih SATU: CEL 2105/2106/2107	LAX 6 mata	LAX 6 mata
8	LAX 6 mata	LAX 6 mata	-

Note:

Students must follow the scheme of study provided based on MUET (or equivalent) every semester.

- Students MUET Band 5 and 6 have the option of taking either one or two LPE courses. Students who choose one LPE course, must also take a course in global language.
- Students who are on Industrial Training in a specific semester, do not need to register for English Language course or English Language skills activities for that semester but have to register and attend the course or activity in the preceding or prospective semester (subject to pre-requisite courses).

Information for ELEX (English Language Experience) package

I. LPE courses [credit (2+1)]

- LPE2302 (Reading for Academic Purposes)
- LPE2403 (Academic Interaction and Presentation)
- LPE2503 (Academic Writing)
- LPE2303 - **ONLY** for MUET Band 5 & 6
- LPE2504 - **ONLY** for MUET Band 5 & 6

Note: Students who failed the BBI course, must repeat the course until they pass before taking the next course.

II. CEL courses

- CEL2102 (Effective Listening and Speaking)
- CEL2103 (Writing Academic Texts)
- CEL2105 (Spoken Communication for the Workplace)
- CEL2106 (Communication for Professional Development)
- CEL2107 (Written Business Communication)

Note: Students who obtained Level 1 for CEL course, must repeat the course until pass (Level 2 and above).

III. LAX

- LAX (6 points or 12 points); 1 point = 2 hours per week
- 6 points LAX = 6 weeks x 2 hours per week
- 12 points LAX = 12 weeks x 2 hours per week
- LAX activities offered each semester will be announced by CALC (Centre for the Advancement of Language Competence)

Note: Students who obtained TM (Not Satisfactory), must take the same or different LAX activities to replace the failed activity points (TM). Students must ensure that the required number of LAX points is fulfilled before graduation.

Note:

Students must follow the prescribed scheme of study based on their MUET results (or equivalent) every semester.

- MUET Band 5 and 6 students can choose to enrol in either one or two BBI courses. If they choose to do one BBI course, they must also enrol in one global language.
- Students who are away on Industrial Training in any semester do not have to enrol in any course or LAX activity for that particular semester. However, they must enrol in a course or LAX activity in the prior or subsequent semester (subject to course pre-requisites).

ELEX Package Information

I. BBI Courses [(2+1) credits]

- LPE2302 (Reading for Academic Purposes)
- LPE2403 (Academic Interaction and Presentation)
- LPE2503 (Academic Writing)
 - BBI2425 – for MUET Band 5 & 6 students only
 - BBI2426 – for MUET Band 5 & 6 students only

Note: If students fail in a BBI course, they must repeat and pass the course before they can enrol in a subsequent BBI course.

II. CEL Courses

- CEL2102 (Effective Listening and Speaking)
- CEL2103 (Writing Academic Texts)
- CEL2105 (Spoken Communication for the Workplace)
- CEL2106 (Communication for Professional Development)
- CEL2107 (Written Business Communication)

Note: If students obtain LEVEL 1, they must repeat and pass the course (LEVEL 2 and above).

III. LAX

- LAX (6 points or 12 points); 1 point = 2 hours per week
- 6-point LAX = 6 weeks x 2 hours per week
- 12-point LAX = 12 weeks x 2 hours per week

Note: If students obtain TM (*Tidak Memuaskan/Unsatisfactory*), they must enrol in the same or different LAX activity to replace the failed points. Students must ensure that they fulfil the required number of LAX points for graduation.

IV. Pre-requisites for courses

- LPE2302: MUET Band 1 – 2/equivalent
- LPE2403: CEL 2102 Level 2 or MUET Band 3 – 4/equivalent
- LPE2503: Passed LPE2403
- CEL2103: Passed LPE2503 or MUET Band 5 – 6/equivalent
- CEL2102, 2105, 2106, 2107: No pre-requisite required

**Bachelor Sains Pengurusan
Perkhidmatan Makanan dengan
Kepujian**

***Bachelor of Science in Food
Service Management with
Honours***

STRUKTUR KURIKULUM/ CURRICULUM STRUCTURE

Nama Program	: Bachelor Sains Pengurusan Perkhidmatan Makanan dengan Kejujian/ Bachelor of Science in Food Service Management with Honours
Jumlah Kredit Bergraduat	: 128 Jam Kredit/ Credit Hours
Tempoh Pengajian	: 8 Semester/ Semesters (4 Tahun/ Years)
Matlamat Program	: <ol style="list-style-type: none"> 1. melahirkan profesional yang kompeten dalam bidang pengurusan perkhidmatan makanan dan bidang yang berkaitan 2. melahirkan profesional yang mengamalkan penyelidikan secara inovatif dan kreatif dalam bidang pengurusan perkhidmatan makanan dan bidang yang berkaitan 3. melahirkan profesional yang menyumbang kepada pembangunan lestari dan kesejahteraan masyarakat

Ringkasan Hasil Pembelajaran Program

PO UPM	PO1	PO3	PO2	PO5	PO4	PO7	PO10	PO9	PO8	PO6
	Pengetahuan dan Kefahaman	Kemahiran kognitif	Kemahiran praktikal	Kemahiran interpersonal	Kemahiran	Kemahiran	Kemahiran numerasi	Kepimpinan, autonomi dan	Kemahiran personal dan keusahawanan	Etika dan profesionalisme
PO Program BSPPM dengan Kejujian	FSP01	FSP02	FSP03	FSP04	FSP05	FSP06	FSP07	FSP08		
	Menerangkan teori dan pengetahuan teknikal yang komprehensif dalam bidang pengurusan perkhidmatan makanan.	Mengaplikasi pengetahuan dengan menggunakan kemahiran kritikal dan analitikal dalam bidang pengurusan perkhidmatan makanan.	Mempamerkan kemahiran praktikal secara kompeten menggunakan pelbagai kaedah dan prosedur penting dalam menyelesaikan masalah kompleks berkaitan bidang pengurusan perkhidmatan makanan.	Berkomunikasi secara bertulis dan lisan dengan berkesan serta berupaya berkolaborasi dengan individu dari pelbagai latar belakang dalam menyampaikan pengetahuan berkaitan bidang pengurusan perkhidmatan makanan.	Mengaplikasi kemahiran digital dan numerasi dengan memanfaatkan pelbagai maklumat, aplikasi media dan teknologi bagi menyokong kajian/kerja berkaitan pengurusan perkhidmatan makanan.	Mempamerkan kualiti kepimpinan, autonomi, tanggungjawab dan profesionalisme dalam organisasi perkhidmatan makanan.	Melibatkan diri secara efektif dalam pembelajaran sepanjang hayat untuk meningkatkan kompetensi peribadi dan keusahawanan dalam bidang pengurusan perkhidmatan makanan.	Mempamerkan etika dan profesionalisme dalam membuat keputusan dan tindakan berkaitan isu pengurusan perkhidmatan makanan.		
Jumlah Kursus	41	27	25	18	11	9	9	20		

1. Kursus Wajib/ *Compulsory Courses* (14 Kredit / 14 Credits)

KOD KURSUS/ COURSE CODE	NAMA KURSUS/ COURSE NAME	Kr	K	A/T	PRASYARAT/ PREREQUISITE	(√) Jika lulus/ if passed
MGM3180	Asas Keusahawanan/ <i>Basic Entrepreneurship</i>	3	2	1	Tiada/ <i>None</i>	
SKP2101*	Kenegaraan Malaysia/ <i>Malaysian Nationhood</i>	3	3	0	Tiada/ <i>None</i>	
FEM2401**	Politik Malaysia Dan Masyarakat/ <i>Malaysian Politics and Society</i>	2	2	0		
SKP3112*	Falsafah dan Isu Semasa/ <i>Philosophy and Current Issues</i>	2	2	0	Tiada/ <i>None</i>	
SKP3113**	Falsafah dan Isu Semasa Masyarakat Sipil/ <i>Philosophy and Current Issues in Civil Society</i>	3	3	0	Tiada/ <i>None</i>	
atau/ or SKP3123**	atau/ or Penghayatan Etika dan Peradaban di Malaysia/ <i>Internalization of Ethics and Civilization in Malaysia</i>					
SKP3122*	Penghayatan Etika dan Peradaban/ <i>Internalization of Ethics and Civilization</i>	2	2	0	Tiada/ <i>None</i>	
LPM2100**	Bahasa Melayu Komunikasi/ <i>Malay Language Communication</i>	2	2	0	Tiada / <i>None</i>	
PRT2009	Pertanian dan Kehidupan/ <i>Agriculture and Life</i>	2	1	1	Tiada/ <i>None</i>	
QKU2203	Pembangunan Kesukarelawanan/ <i>Volunteerism Development</i>	2	0	2	Tiada/ <i>None</i>	

Nota: * pelajar tempatan/ local student **pelajar antarabangsa/ international student

2. Kursus Teras Umum / *General Core Courses* (23 kredit/ 23 credits)

KOD KURSUS/ COURSE CODE	NAMA KURSUS/ COURSE NAME	Kr	K	A/T	PRASYARAT/ PREREQUISITE	(√) Jika lulus/ if passed
ACT3112	Perakaunan Pengenalan/ <i>Introductory Accounting</i>	4	3	1	Tiada/ <i>None</i>	
ACT3211	Pengurusan Kewangan/ <i>Financial Management</i>	3	3	0	ACT3110 atau ACT3112 atau ACT3113	
LPE2403	<i>Interaksi dan Pembentangan Akademik/ Academic Interaction and Presentation</i>	3	3	0	LPE2302 atau MUET Band 3 atau 4	
LPE2503	<i>Penulisan Akademik/ Academic Writing</i>	3	3	0	LPE2403	
LP_2101	Bahasa Global Asas I/ <i>Basic Global Language I</i>	3	3	0	Tiada/ <i>None</i>	
LP_2102	Bahasa Global Asas II/ <i>Basic Global Language II</i>	3	2	1	Tiada/ <i>None</i>	

MTH3003	Statistik bagi Sains Gunaan/ <i>Statistics for Applied Sciences</i>	4	3	1	Tiada/ None
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3. Kursus Teras Disiplin / *Core Discipline Courses (71 kredit/ 71 credits)*

KOD KURSUS/ COURSE CODE	NAMA KURSUS/ COURSE NAME	Kr	K	A/T	PRASYARAT/ PREREQUISITE	(√) Jika lulus/ if passed
ECN3010	Prinsip Ekonomi/ <i>Principles of Economics</i>	3	3	0	Tiada/ None	
FSM3007	Pengenalan kepada Industri Perkhidmatan Makanan/ <i>Introduction to Food Service Industry</i>	3	3	0	Tiada/ None	
FSM3206	Teknologi Penghasilan Makanan Berkuantiti/ <i>Technology in Mass Food Production</i>	3	2	1	Tiada/ None	
FSM3207	Kimia dan Kefungsian Ramuan Makanan/ <i>Chemistry and Functional Properties of Food Ingredients</i>	3	2	1	Tiada/ None	
FSM3208	Pemakanan dalam Perkhidmatan Makanan/ <i>Nutrition in Food Service</i>	2	2	0	Tiada/ None	
FSM3209	Mikrobiologi dalam Perkhidmatan Makanan/ <i>Microbiology in Food Service</i>	3	2	1	Tiada/ None	
FSM3304	Teori Asas Penyediaan Makanan/ <i>Basic Theory of Food Preparation</i>	3	3	0	Tiada/ None	
FSM3305	Amali Asas Penyediaan Makanan/ <i>Fundamental Laboratory for Food Preparation</i>	2	0	2	Tiada/ None	
FSM3402	Khidmat Layanan Restoran/ <i>Restaurant Services</i>	3	1	2	FSM3304 dan FSM3305	
FSM3502	Pembangunan Menu/ <i>Menu Development</i>	3	3	0	FSM3304	
FSM3609	Pengurusan Sumber Manusia dalam Perkhidmatan Makanan/ <i>Human Resource Management in Food Service</i>	3	3	0	Tiada/ None	
FSM3606	Pembelian dalam Perkhidmatan Makanan/ <i>Procurement in Food Service</i>	3	3	0	Tiada/ None	
FSM3607	Amalan Halal dalam Perkhidmatan Makanan/ <i>Halal Practices in Food Service</i>	2	2	0	FSM3007	
FSM3608	Pengurusan dan Kawalan Kos Perkhidmatan Makanan/ <i>Food Service Management and Cost Control</i>	3	3	0	FSM3502	
FSM4102	Kaedah Penyelidikan dalam Industri Makanan/ <i>Research Methodology in Food Industry</i>	3	2	1	Tiada/ None	

FSM4208	Kebersihan dan Sanitasi dalam Perkhidmatan Makanan/ <i>Hygiene and Sanitation in Food Service</i>	3	3	0	FSM3209
FSM4209	Inovasi Makanan dalam Perkhidmatan Makanan/ <i>Food Innovation in Food Service</i>	3	1	2	FSM3207, FSM3305, FSM3502 dan FSM3606
FSM4309	Penyediaan Makanan dan Khidmat Layanan Komersial/ <i>Commercial Food Preparation and Services</i>	2	0	2	FSM3305 dan FSM3402
FSM4505	Digitalisasi dan Pengurusan Sistem Maklumat dalam Industri Perkhidmatan Makanan/ <i>Digitalization and Management Information Systems in Food Service Industry</i>	3	2	1	FSM3007
FSM4507	Fasiliti, Susun Atur dan Rekabentuk Perkhidmatan Makanan/ <i>Food Service Facilities, Layout and Design</i>	3	2	1	FSM3402 dan FSM3502
FSM4602	Pengurusan Kualiti dalam Perkhidmatan Makanan/ <i>Quality Management in Food Service</i>	3	3	0	FSM3007
FSM4604	Pemasaran dalam Perkhidmatan Makanan/ <i>Marketing in Food Service</i>	3	3	0	FSM3502
FSM4805	Perundangan Industri Perkhidmatan Makanan/ <i>Food Service Industrial Law</i>	3	3	0	Tiada/ <i>None</i>
FSM4959	Disertasi Bacelor/ <i>Bachelor Dissertation</i>	6	0	6	Tiada/ <i>None</i>

4. Latihan Industri/ *Industrial Training*

KOD KURSUS/ COURSE CODE	NAMA KURSUS/ COURSE NAME	Kr	K	A/T	PRASYARAT/ PREREQUISITE	(√) Jika lulus/ if passed
FSM4902	Latihan Industri/ <i>Industrial Training</i>	12	0	12	Melengkapkan 200 jam latihan di rangkaian L'apprenti bagi pelajar BSPPM	

5. Kursus Elektif/ *Elective Courses*

KOD KURSUS/ COURSE CODE	NAMA KURSUS/ COURSE NAME	Kr	K	A/T	PRASYARAT/ PREREQUISITE	(√) Jika lulus/ if passed
FST4832	Penilaian Deria Makanan/ <i>Sensory Evaluation of Food</i>	2	1	1	MTH3003	

FSM4210	Pemakanan Lanjutan dalam Perkhidmatan Makanan/ <i>Advanced Nutrition in Food Service</i>	3	3	0	FSM3208
FSM4308	Penyediaan Makanan Warisan Malaysia/ <i>Preparation of Malaysian Heritage Foods</i>	3	1	2	FSM3304 dan FSM3305
FSM4705	Pengurusan Restoran/ <i>Restaurant Management</i>	3	3	0	FSM3606 dan FSM4507
FSM4706	Pengurusan Perkhidmatan Makanan Institusi/ <i>Institutional Food Service Management</i>	3	3	0	FSM3208 dan FSM3502
FSM4707	Pengurusan Minuman/ <i>Beverage Management</i>	3	3	0	Tiada/ <i>None</i>
FSM4781	Keusahawanan dalam Perkhidmatan Makanan/ <i>Entrepreneurship in Food Service</i>	3	1	2	FSM4604
FSM4806	Kontrak Dan Francais Dalam Perkhidmatan Makanan/ <i>Contract and Franchise In Food Service</i>	3	3	0	Tiada/ <i>None</i>

SKEMA PENGAJIAN BACELOR SAINS PENGURUSAN PERKHIDMATAN MAKANAN DENGAN KEPUJIAN / STUDY SCHEME FOR BACHELOR OF SCIENCE IN FOOD SERVICE MANAGEMENT WITH HONOURS

TAHUN 1/ 1ST YEAR

SEMESTER 1/ 1ST SEMESTER

KOD KURSUS/ COURSE CODE	NAMA KURSUS/ COURSE NAME	Kr	K	A/T
FSM3007	Pengenalan kepada Industri Perkhidmatan Makanan/ <i>Introduction to Food Service Industry</i>	3	3	0
FSM3208	Pemakanan dalam Perkhidmatan Makanan/ <i>Nutrition in Food Service</i>	2	2	0
FSM3304	Teori Asas Penyediaan Makana / <i>Basic Theory of Food Preparation</i>	3	3	0
FSM3305	Amali Asas Penyediaan Makanan/ <i>Fundamental Laboratory for Food Preparation</i>	2	0	2
QKU2203A	Pembangunan Kesukarelawanan/ <i>Volunteerism Development</i>	1	0	1
SKP2101*	Kenegaraan Malaysia/ <i>Malaysian Nationhood</i>	3	3	0
FEM2401**	Politik Malaysia Dan Masyarakat/ <i>Malaysian Politics and Society</i>	2	2	0
SKP3122*	Penghayatan Etika dan Peradaban/ <i>Internalization of Ethics and Civilization</i>	2	2	0
LPM2100**	Bahasa Melayu Komunikasi/ <i>Malay Language Communication</i>	2	2	0
JUMLAH/ TOTAL		16	13	3

SEMESTER 2/ 2ND SEMESTER

KOD KURSUS/ COURSE CODE	NAMA KURSUS/ COURSE NAME	Kr	K	A/T
ACT3112	Perakaunan Pengenalan/ <i>Introductory Accounting</i>	4	3	1
LPE2403	Interaksi dan Pembentangan Akademik/ <i>Academic Interaction and Presentation</i>	3	3	0
FSM3402	Khidmat Layanan Restoran/ <i>Fundamental Laboratory for Food Preparation</i>	3	1	2
FSM3609	Pengurusan Sumber Manusia dalam Perkhidmatan Makanan/ <i>Human Resource Management in Food Service</i>	3	3	0
PRT2009	Pertanian dan Kehidupan / <i>Agriculture and Life</i>	2	1	1
QKU2203B	Pembangunan Kesukarelawanan/ <i>Volunteerism Development</i>	1	0	1
JUMLAH/ TOTAL		16	11	5

TAHUN 2/ 2ND YEARSEMESTER 1/ 1ST SEMESTER

KOD KURSUS/ COURSE CODE	NAMA KURSUS/ COURSE NAME	Kr	K	A/T
ECN3010	Prinsip Ekonomi/ <i>Principles of Economics</i>	3	3	0
FSM3207	Kimia dan Kefungsian Ramuan Makanan/ <i>Chemistry and Functional Properties of Food Ingredients</i>	3	2	1
FSM3502	Pembangunan Menu/ <i>Menu Development</i>	3	3	0
FSM3606	Pembelian dalam Perkhidmatan Makanan/ <i>Procurement in Food Service</i>	3	3	0
LPE2503	Penulisan Akademik/ <i>Academic Writing</i>	3	3	0
MGM3180	Asas Keusahawanan/ <i>Basic Enterprenuership</i>	3	2	1
JUMLAH/ TOTAL		18	16	2

SEMESTER 2/ 2ND SEMESTER

KOD KURSUS/ COURSE CODE	NAMA KURSUS/ COURSE NAME	Kr	K	A/T
FSM3206	Teknologi Penghasilan Makanan Berkuantiti/ <i>Technology in Mass Food Production</i>	3	2	1
FSM3209	Mikrobiologi dalam Perkhidmatan Makanan/ <i>Microbiology in Food Service</i>	3	2	1

FSM3607	Amalan Halal dalam Perkhidmatan Makanan/ <i>Halal Practices in Food Service</i>	2	2	0
FSM3608	Pengurusan dan Kawalan Kos dalam Perkhidmatan Makanan/ <i>Food Service Management and Cost Control</i>	3	3	0
MTH3003	Statistik Bagi Sains Gunaan/ <i>Statistics for Applied Sciences</i>	4	3	1
SKP3112*	Falsafah dan Isu Semasa/ <i>Philosophy and Current Issues</i>	2	2	0
SKP3113**	Falsafah dan Isu Semasa Masyarakat Sipil/ <i>Philosophy and Current Issues in Civil Society</i> atau/ or	3	3	0
atau/ or SKP3123**	Penghayatan Etika dan Peradaban di Malaysia/ <i>Internalization of Ethics and Civilization in Malaysia</i>			
JUMLAH/ TOTAL		17	14	3

TAHUN 3/ 3RD YEAR

SEMESTER 1/ 1ST SEMESTER

KOD KURSUS/ COURSE CODE	NAMA KURSUS/ COURSE NAME	Kr	K	A/T
ACT3211	Pengurusan Kewangan/ <i>Financial Management</i>	3	3	0
FSM4102	Kaedah Penyelidikan dalam Industri Makanan/ <i>Research Methodology in Food Industry</i>	3	2	1
FSM4208	Kebersihan dan Sanitasi dalam Perkhidmatan Makanan/ <i>Hygiene and Sanitation in Food Service</i>	3	3	0
FSM4209	Inovasi Makanan dalam Perkhidmatan Makanan/ <i>Food Innovation in Food Service</i>	3	1	2
FSM4507	Fasiliti, Susun Atur dan Rekabentuk Perkhidmatan Makanan/ <i>Food Service Facilities, Layout and Design</i>	3	2	1
LP_2101	Bahasa Global Asas I/ <i>Basic Global Language I</i>	3	3	0
JUMLAH/ TOTAL		18	14	4

SEMESTER 2/ 2ND SEMESTER

KOD KURSUS/ COURSE CODE	NAMA KURSUS/ COURSE NAME	Kr	K	A/T
FSM4505	Digitalisasi dan Pengurusan Sistem Maklumat dalam Industri Perkhidmatan Makanan/ <i>Digitalization and Management Information Systems in Food Service Industry</i>	3	2	1

FSM4604	Pemasaran dalam Perkhidmatan Makanan/ <i>Marketing in Food Service</i>	3	3	0
FSM4959A	Disertasi Bachelor / <i>Bachelor Disertation</i>	3	0	3
	Kursus Elektif/ <i>Elective</i>	8		
	JUMLAH/ TOTAL	17	5	4

TAHUN 4/ 4TH YEAR

SEMESTER 1/ 1ST SEMESTER

KOD KURSUS/ COURSE CODE	NAMA KURSUS/ COURSE NAME	Kr	K	A/T
FSM4309	Penyediaan Makanan dan Khidmat Layanan Komersial/ <i>Commercial Food Preparation and Services</i>	2	0	2
FSM4602	Pengurusan Kualiti dalam Perkhidmatan Makanan/ <i>Quality Management in Food Service</i>	3	3	0
FSM4805	Perundangan Industri Perkhidmatan Makanan/ <i>Food Service Industrial Law</i>	3	3	0
FSM4959B	Disertasi Bachelor / <i>Bachelor Disertation</i>	3	0	3
LP_2102	Bahasa Global Asas II/ <i>Basic Global Language II</i>	3	2	1
	JUMLAH/ TOTAL	14	8	6

SEMESTER 2/ 2ND SEMESTER

KOD KURSUS/ COURSE CODE	NAMA KURSUS/ COURSE NAME	Kr	K	A/T
FSM4902	Latihan Industri/ <i>Industrial Training</i>	12	0	12
	JUMLAH/ TOTAL	12	0	12

KURSUS TAWARAN FAKULTI ATAU PUSAT LAIN/ COURSES OFFERED BY OTHER FACULTIES OR CENTRES

(Sila rujuk sinopsis pada fakulti atau pusat berkenaan/ Please refer to course synopsis from the respective faculties or centres)

1. FAKULTI EKOLOGI MANUSIA/ FACULTY OF HUMAN ECOLOGY

1.1	SKP2101	Kenegaraan Malaysia/ <i>Malaysian Nationhood</i>	3 (3+0)
1.2	SKP3112	Falsafah dan Isu Semasa/ <i>Philosophy and Current Issues</i>	2 (2+0)
1.3	SKP3122	Penghayatan Etika dan Peradaban/ <i>Internalization of Ethics and Civilization</i>	2 (2+0)

2. FAKULTI PERTANIAN/ FACULTY OF AGRICULTURE

2.1	PRT2009	Pertanian dan Kehidupan/ <i>Agriculture and Life</i>	2 (1+1)
2.2	PPT4202	Perancangan dan Pengurusan Projek Perniagaantani/ <i>Agricbusiness Project Planning and Management</i>	3 (3+0)
2.3	PPT4702	Keusahawanan Perniagaantani/ <i>Agricbusiness Entrepreneurship</i>	3 (2+1)

3. PUSAT PEMAJUAN KOMPETENSI BAHASA/ CENTRE FOR THE ADVANCEMENT OF LANGUAGE COMPETENCE (CALC)

3.1	LPE2302	<i>Reading for Academic Purposes</i>	3 (3+0)
3.2	LPE2403	<i>Academic Interaction and Presentation</i>	3 (3+0)
3.3	LPE2503	<i>Academic Writing</i>	3 (3+0)
3.4	BBI2412	<i>Writing for Academic Purposes</i>	3 (2+1)
3.5	LPE2303	<i>Critical Reading Skills</i>	3 (2+1)
3.6	LPE2504	<i>Creative Writing Skills</i>	3 (2+1)
3.7	LP_2101	Bahasa Global Asas I/ <i>Basic Global Language I</i>	3 (3+0)
3.8	LP_2102	Bahasa Global Asas II/ <i>Basic Global Language II</i>	3 (2+1)
3.9	LP_2103	Bahasa Global Asas III/ <i>Basic Global Language III</i>	3 (2+1)

4. FAKULTI EKONOMI DAN PENGURUSAN/ FACULTY OF ECONOMY AND MANAGEMENT

4.1	MGM3101	Prinsip Pengurusan/ <i>Principles of Management</i>	3 (2+1)
4.2	MGM3113	Gelagat Organisasi/ <i>Organizational Behavior</i>	3 (3+0)
4.3	MGM3180	Asas Keusahawanan/ <i>Basic Entrepreneurship</i>	3 (2+1)
4.4	MGM3211	Prinsip Pemasaran/ <i>Principles of Marketing</i>	3 (3+0)
4.5	MGM3244	Gelagat Pengguna/ <i>Consumer Behavior</i>	3 (3+0)
4.6	MGM4154	Pengurusan Perdagangan Antarabangsa/ <i>International Business Management</i>	3 (3+0)
4.7	MGM4183	Keusahawanan/ <i>Entrepreneurship</i>	3 (3+0)

4.8	MGM4204	Pemasaran Perkhidmatan/ <i>Services Marketing</i>	3 (3+0)
4.9	MGM4219	Pengurusan dan Strategi Pemasaran/ <i>Marketing Strategy and Management</i>	3 (3+0)
4.10	MGM4224	Pemasaran Langsung/ <i>Direct Marketing</i>	3 (3+0)
4.11	MGM4264	Penyelidikan Pemasaran/ <i>Marketing Research</i>	3 (3+0)
4.12	MGM4273	Pemasaran Antarabangsa/ <i>International Marketing</i>	3 (3+0)
4.13	MGM4284	Pengurusan Promosi/ <i>Promotion Management</i>	3 (3+0)
4.14	ACT2112	Perakaunan Pengenalan/ <i>Introductory Accounting</i>	4 (3+1)
4.15	ACT2131	Perakaunan Kos dan Pengurusan/ <i>Cost and Management Accounting</i>	3 (3+0)
4.16	ACT3211	Pengurusan Kewangan/ <i>Financial Management</i>	3 (3+0)
4.17	ACT3112	Perakaunan Pengenalan/ <i>Introductory Accounting</i>	4 (3+1)
4.18	ECN3100	Prinsip Ekonomi/ <i>Principles of Economics</i>	3 (3+0)
4.19	HPR4100	Pengurusan Hotel dan Pusat Peranginan/ <i>Hotel And Resort Management</i>	3 (3+0)
4.20	HPR4314	Pengurusan Acara, Konvensyen Dan Pameran/ <i>Event, Convention And Exhibition Management</i>	3 (3+0)

5. FAKULTI SAINS/ *FACULTY OF SCIENCE*

5.1	PHY2001	Fizik Am/ <i>General Physics</i>	4 (3+1)
5.2	CHY2001	Kimia Am/ <i>General Chemistry</i>	4 (3+1)
5.3	FST3201	Kimia Organik 1/ <i>Organic Chemistry I</i>	4 (3+1)
5.4	MTH3003	Statistik Bagi Sains Gunaan/ <i>Statistics for Applied Sciences</i>	4 (3+1)

6. FAKULTI PERUBATAN DAN SAINS KESIHATAN/ *FACULTY OF MEDICINE AND HEALTH SCIENCES*

6.1	DTK3000	Kaunseling Pemakanan/ <i>Nutrition Counseling</i>	3 (2+1)
6.2	DTK3200	Pemakanan Klinikal/ <i>Clinical Nutrition</i>	4 (3+1)
6.3	DTK3201	Diet Terapi I/ <i>Therapeutic Diet I</i>	3 (3+0)
6.4	SBP3202	Biokimia Klinikal/ <i>Clinical Biochemistry</i>	3 (2+1)

7. FAKULTI BAHASA MODEN DAN KOMUNIKASI/ *FACULTY OF MODERN LANGUAGE AND COMMUNICATION*

7.1	KOH3432	Kemahiran Komunikasi Interpersonal/ <i>Interpersonal Communication Skill</i>	3 (2+1)
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8. FAKULTI PENGAJIAN PENDIDIKAN / *FACULTY OF EDUCATIONAL STUDIES*

8.1	FCE3204	Kemahiran Berfikir/ <i>Thinking Skills</i>	2 (2+0)
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