

# World-class hospitality training at Nilai College

## Course available at degree, diploma, certificate levels

By **R.V. Veera**

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**T**HERE is a new kid on the block at Nilai College — Muhammad Kamel Abdullah, popularly known as Chef Kamel.

He has over 20 years of working experience in the hospitality industry, specifically in the food industry.

At Nilai College, the largest private campus in Malaysia, Kamel spends most of his time — understandably at the college's hospitality building.

"After years of working in the hotel industry and travelling around the world, I feel its now time for me to share my skills and knowledge, and train new blood," said Kamel, who has been a visiting chef at some of the best hotels in the world.

Looking back on the development of the hospitality industry in Malaysia, Kamel has come to realise that basic culinary procedures are not being followed because of high operational costs such as manpower.

"My dream is to make this college one of the best hospitality schools in the nation.

"I would like to develop new courses, such as a professional chef programme that will eventually become a signature programme of Nilai College."

Kamel's qualifications and accomplishments are impressive. He is one of the few people in Malaysia to have the HACCP (Hazard Analysis Critical Control Point) certification, which is recognised by the World Health Organisation.

Kamel, who obtained a Master Chef certification from Switzerland in 1987, has worked for several hotels, including Shangri La, and was a consulting chef for the royal family of Brunei.

He has participated in many local and international culinary competitions since 1984 and has won numerous awards.

Nilai College's state-of-the-art hospitality building — which is under the School of Hospitality Management, has the modern and fully equipped La Trobe Restaurant as well as a five-star hotel reception and front-office facilities running on the world-class Fidelio system.

Nilai College offers the Hospitality Management course at degree, diploma and certificate levels.

Through the multi-exit points system, Hospitality students at Nilai College have the advantage of obtaining a certificate at the end of each semester. Students may leave the college to work for a year or more and then re-enroll when their career demands higher qualifications.

Students can also pursue a 2+1 Hospitality degree at one of two prestigious overseas universities affiliated with Nilai College: La Trobe University (LTU) in Melbourne, Australia, or The University of Strathelyde in the United Kingdom.

Jim McCullough, Head of Nilai Colleges Hospitality Management programme said there is a high demand for hospitality staff.

The demand for hospitality personnel are in areas such as front office, house-keeping, food and beverage, kitchen, marketing, leisure and entertainment, human resource management and finance. A certificate qualification covers basic and advanced skills, while a diploma or degree qualification covers core, specialist and senior management skills.

McCullough, who is also Head of Nilai College's Australian Foundation programme, offered some advice to current and prospective Hospitality students said: "A career in this field is not as glamorous as it seems — it is a service industry. You must be able to relate to and communicate with people.

Nilai College's Hospitality Management programme has a good mix of academic and practical subjects, and a high number of class contact hours.

Students are prepared for future management positions because they receive solid grounding in all aspects: practical (kitchen, restaurant and accommodation), accounting (budgeting and cost control), computing (computerised control and booking systems), marketing, management (training and supervision), and human resource management.

He said Nilai College is preparing to offer two certificate-level NVTC courses specialising in Kitchen and Food & Beverage in 2002 to cater to this type of students.

Nilai College has three intakes a year: January, May and September. The next intake will be on Sept 3 and 4.

For more information, please call 06-850 2338, fax 06-850 2339, e-mail [enquiry@nilai.edu.my](mailto:enquiry@nilai.edu.my) or visit our college website at [www.nilai.edu.my](http://www.nilai.edu.my)