

MOBILITY PROGRAMME 2025

2 to 4-week Hospitality & Cultural Immersion Programme

This immersive training programme is designed for individuals passionate about hospitality management, culinary arts, and pastry and dessert preparation.

Participants will gain hands-on experience in essential techniques and recipes while exploring Malaysia's rich hospitality and cultural landscape. Whether you're an aspiring pastry chef or a culinary enthusiast, this course will enhance your skills and confidence in the kitchen.



Programme focus

- ✓ Malaysia's hospitality industry & cultural influences
- ✓ Hands-on culinary sessions
- ✓ Pastry and bakery workshops
- ✓ Malaysian desserts workshop
- ✓ Industry field trips
- ✓ Cultural immersion



Methodology

- Project-based learnings • Interactive workshops
- Case studies • Project presentations



Fees include

- Accommodation
- Airport transfers
- Excursions
- Industry visit
- Welcome lunch
- Learning resources & materials
- Certificate

Excludes: Flight tickets, meals & personal expenses

**Prices are subject to change*

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**SCAN QR
for more
information**

