



Dual-certification Programme.

Hospitality, tourism industry

Highly practical course content

Championship in Transformative Learning

At MCE, we champion the Global Transformative Learning to cultivate future-proof graduates. The education of the Head, the Heart and the Hands is a holistic learning approach in transforming future leaders:

HEAD (Knowledge)

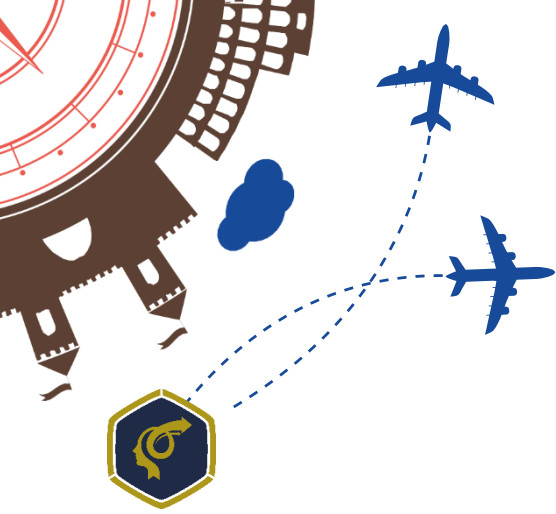
Providing the latest curriculum designed in collaboration with international partner universities, local industry practitioners and experts. Our proven teaching and learning process has seen many graduates from 90 countries - from successful entrepreneurs to senior executives and policy makers..

HEART (Attitude)

Being civic-minded and nurturing our students' heart have always been a big part of our curriculum. Throughout the programme, students are encouraged to organise and participate in Corporate Social Responsibility projects to use what they have learnt to give back to the community.

HANDS (Skills)

Having the right technical skills will give our students an advantageous edge over their peers. We work hand-in-hand with industry partners to offer professional certifications so that our students have the right academic knowhow, and the relevant technical abilities to put what they have learnt into practice.



Increasing the employability and marketability of graduates through the creation of new jobs and roles to meet tomorrow's industry needs.




Imbibing the idea of change as the only constant and creating a sustainable future through qualifications that matter.



Unleashing the true nature of graduates and their ability to touch lives and make a significant touch lives and make a significant.




Introducing innovative programmes that are in tandem with the market's growth and direction.



Every student learns coding relevant subjects



Inter-faculty assignments to develop cross-disciplinary skills



Cyber physical classrooms & learning



Multi-million Ringgit learning managementsoftware



Over 200 corporate partners & collaborations





WELL-BEING

- On-campus counsellors
- 24/7 accessibility to counselling services
- International office & student accommodation office



LEARN WHILE HAVING FUN

- Student Affairs Office
- Gym, E-Sports studio and extended facilities



PERSONAL DEVELOPMENT & GROWTH

- Personal Professional
- Development Programme Career Development Centre



STUDENT MOBILITY PROGRAMME

- Cross-campus experiences
- Option to transfer overseas

BEYOND EDUCATION

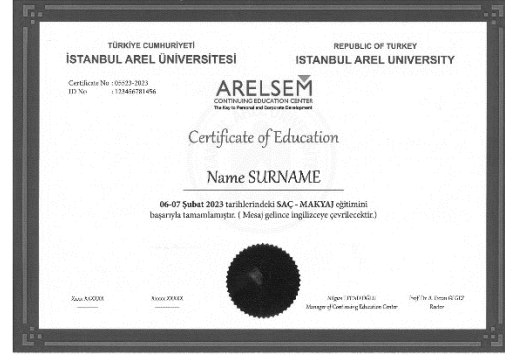


ACADEMIC SUCCESS

- Student Success Centre
- 24/7 Online learning portal (Blackboard & E-libraries)
- Free applications & tools (Microsoft 365, Adobe, AutoCount)



BRINGING THE WORLD



Istanbul Arel University,

Since its foundation, has been acting with the vision of being a world-class university. Within this context, and conscious of the changes in the globalizing world, the University gives great importance to developing and diversifying international relations. Arel University International Office has been established for this purpose. In this respect, International Office has accepted international students since 2009. As for the distribution of students who choose us, our students are mainly from Middle East, Caucasia, Central Asia and Africa.

Istanbul Arel University, while rapidly progressing on its way to being a world-class university, develops cooperation with universities in countries outside the European Higher Education Area and makes arrangements for admission of students from these countries. Within this context, principal objectives of the International Office include increasing opportunities for enhancing cooperation with universities in America, Canada, Africa, Middle East, Japan and China. "Directive on International Student Admissions" has been established to systematize international student admissions, and an increasing number of international students from various countries have been admitted to the University.

Istanbul Arel University's mission includes providing the best education for all students without discrimination, and the International Office undertakes this mission in the international context.

World chefs Academy

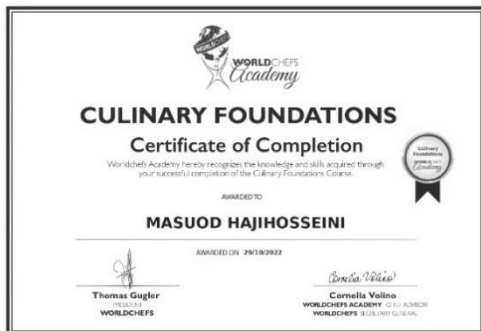
(www.worldchefsacademy.com) has expanded their course offerings, adding Sustainability Education for Culinary Professionals to the line-up of courses available for chefs around the world and at any stage of their career.

The e-learning version of Sustainability Education for Culinary Professionals was created by World chefs Feed the Planet initiative, powered by Electrolux Food Foundation and Custom Culinary, and includes eight lessons to help learners deepen their knowledge of sustainable culinary methods.

Graduates receive a World chefs certificate and digital credential in the form of a digital badge, an important way to make skills visible when seeking employment in professional kitchens or demonstrating commitment to the sustainability movement.

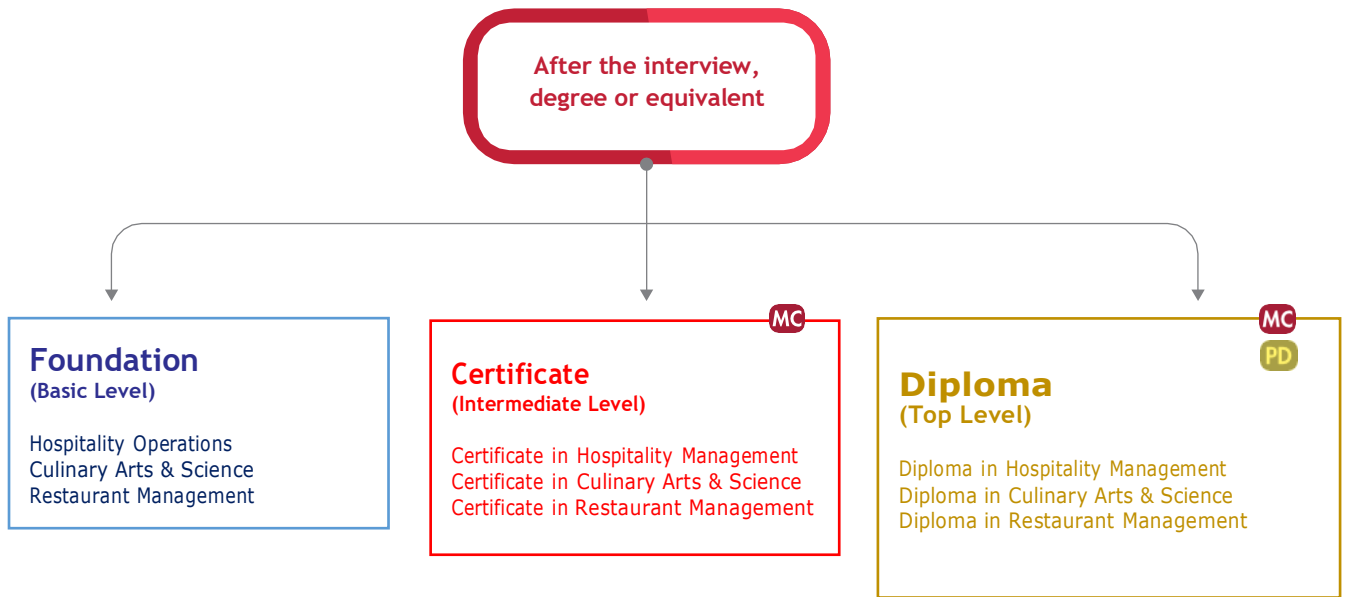
Paris, 13 of July 2022 – World chefs Academy has expanded their course offerings, adding Sustainability Education for Culinary Professionals to the line-up of courses available for chefs around the world and at any stage of their career. The online course includes eight lessons to help learners engage with key themes and deepen their knowledge of sustainable culinary methods.

The e-learning version of Sustainability Education for Culinary Professionals was created by World chefs Feed the Planet initiative, powered by Electrolux Food Foundation and Custom Culinary, with the support of content advisors of culinary educators and experts around the globe.



Powered by **hosco.**

A PATHWAY FOR EVERYONE



Credit Transfer

Your previous studies and qualifications may earn credits towards your diploma or degree. The award of credits are given on the basis of subject mapping and grades achieved. The maximum transferrable credits you may earn for a previous academic qualification could be 50% of the total credits at the Bachelor's degree. Work experience and other training certifications may earn you credit transfers of up to 50%. All credit transfer are subject to approvals by the Senate or College Academic Board.

MC Micro-Credential

We break it down to build you up. MCE's Micro-credentials are unbundled from accredited qualifications, offering the modern learners a tempting, tantalizing buffet-style learning model. While traditional diplomas or degrees are well-structured and solid, MCE's Micro-credentials offer learners the choice of ultimate flexibility and customization empowering learners to select only what they want to consume, experience and learn. Through our innovative curriculum framework, these unbundled courses delivered through micro-credentials can then be easily re-bundled into accredited and recognized qualifications.

PD Professional-Diploma



PROGRAMME MATRIX

ENGLISH REQUIREMENTS

Types of Exam	Diploma	Degree	Master
IELTS	Band 5.5	Band 6.0	Band 6.5
TOEFL	42	46	60
Cambridge English	154	160	169
Pearson Test	47	51	59
Linguaskill Cambridge	154 - 161	169 - 175	176 - 179
MUET	Band 2	Band 3	-

**The English requirement serves as a guideline and it is subject to change. The weightage requirement may vary for different programmes*

ENTRY REQUIREMENTS FOR INTERNATIONAL STUDENTS

A pathway for everyone

**Your prior-qualifications were not mentioned?
Did not meet the entry requirements?**

When there is a will, there's always a way. Contact us and schedule a FREE one-on-one consultation session to plot out a customized pathway that will fit your needs.

INTERNATIONAL HOSPITALITY & TOURISM MANAGEMENT.

Tourism is one of the fastest growing industries in the World region and there are many exciting opportunities in the management and development of tourism and hospitality businesses. We have established a partnership with the prestigious (YOUR Respect) University, which will arm you with the required knowledge and practical reinforcement in tourism and hospitality.

This program adds an international flavor to degree-level studies in one of today's fastest growing industries. This program is uniquely designed to meet the needs of employers. You will be empowered with professional communication, problem solving, teamwork relationships, building, and leadership skills.

Programme Modules

SEMESTER 1

- Impacts of Festivals and Events
- Global Tourism
- Marketing and Business for the Service Sector
- Tourism and Heritage Management
- Fundamentals of Tourism, Leisure and Hospitality
- Study Skills for the Service Sector
- English 1
- Research Methods for the Service Sector
- Strategic Planning for Tourism and Leisure
- International Hospitality Management
- Community Engagement

SEMESTER 2

- Impacts of Festivals and Events
- Global Tourism
- Marketing and Business for the Service Sector
- Tourism and Heritage Management
- Fundamentals of Tourism, Leisure and Hospitality
- Study Skills for the Service Sector
- English 1
- Research Methods for the Service Sector
- Strategic Planning for Tourism and Leisure
- International Hospitality Management
- Community Engagement

SEMESTER 3

- Internship



Financial Aid / Funding Available*

- MCE Monthly Installment
- Low Initial Payment

**terms & conditions apply.*

Student Mobility
Enhanced Syllabus Further Studies
Overseas Lecturers
Digital Library
Earn up Digital Badges

Executive Diploma (ED) Module

(Complete 6 modules to earn each award)

- EB in International Hospitality Management
- EB in International Travel & Tourism Management

Career Opportunities

As graduates of this programme, you stand a good chance of being employed in tourism companies and opportunities in regional and national hospitality and tourism organization in Turkey EU, UK, USA, Canada, Middle East and Asia and overseas.

The cost of consumables and issuance of invitations and acceptance for all trends is equivalent to 1000 dollars.

INTERNATIONAL CULINARY ARTS & SCIENCE

Do you have a passion for cooking and wish to become a chef in local and international hotels? You should consider a Diploma in Culinary Arts as it provides a basic training in culinary skills.

Our Diploma in Culinary Arts provides sufficient culinary background to enter the food service industry in entry- to mid-level positions and advance to a variety of related positions. We have designed the modules of this program in such a way that you have practical and theoretical training in all areas of food production.

By the end of the program, you will master Mediterranean, Middle Eastern, Asian and European cooking methods, design principles in food production, nutrition planning, as well as management and leadership skills.

Programme Modules

SEMESTER 1

- General Language Training
- Introduction to Hospitality Tourism Industry
- Baking and Patisseries
- Culinary foundation
- Menu Planning and Development
- Academic English
- Service Quality Management
- Purchasing, Cost and Control
- Entrepreneurship
- Food Nutrition, Hygiene and Sanitation
- Wine Management

SEMESTER 2

- MOLECULAR GASTRONOMY
- Culinary Cooking Techniques
- Food & Its Culture
- Advertising Creativity
- Fundamentals of Graphic Design
- Food and Beverage Themes & Concepts
- Culinary Artistry and Design
- International and Modern Cuisine
- Hospitality and Tourism Law
- Human Resource Management
- Co-curriculum Management
- Culinary Project

SEMESTER 3

- Internship



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Professional Diploma (PD) Module

(Complete 6 modules to earn each award)

- PD in Culinary Technology
- PD in Hospitality Business Management
- PD in International Gastronomy Management

Career Opportunities

As graduates of this programme, you stand a good chance of being employed in tourism companies and opportunities in regional and national hospitality and tourism organization in Turkey EU, UK, USA, Canada, Middle East and Asia and overseas.

The cost of consumables and issuance of invitations and acceptance for all trends is equivalent to 1000 dollars.

RESTAURANT MANAGEMENT

This programme will help you develop skills and understand the key concepts in restaurant operations. It will cover procedural knowledge needed for real-life scenarios and the right competencies to support execution excellence in restaurant operations.

Programme Modules

SEMESTER 1

- Introduction to Hospitality and Tourism Industry
- General Language Training
- Financial Accounting
- Food Production
- Principles of Management
- Food Nutrition, Hygiene and Sanitation
- Purchasing, Cost and Control
- Food and Beverage Service Skills
- Restaurant Operation and Services
- Introductory English

SEMESTER 2

- Principles of Marketing
- Growth Mindset
- Service Quality Management
- Hospitality, Tourism and Food Law
- Co-curriculum Management
- Entrepreneurship
- Restaurant Operations
- Restaurant Customer Service
- Food Handling and Storage
- Academic English

SEMESTER 3

- Internship
- Kitchen Operation
- Restaurant Leadership and Teamwork Skills



Financial Aid / Funding Available*

- MCE Monthly Installment
- Low Initial Payment

**terms & conditions apply.*

Student Mobility
Enhanced Syllabus Further Studies
Overseas Lecturers
Digital Library
Earn up Digital Badges

Professional Diploma (PD) Module

(Complete 6 modules to earn each award)

- PD in Hospitality Business Management
- PD in Gastronomy Business Management

Career Opportunities

As graduates of this programme, you stand a good chance of being employed in tourism companies and opportunities in regional and national hospitality and tourism organization in Turkey EU, UK, USA, Canada, Middle East and Asia and overseas.

The cost of consumables and issuance of invitations and acceptance for all trends is equivalent to 1000 dollars.










Scientific Foundations and Culinary Applications provides a unique overview of molecular gastronomy, a scientific discipline devoted to the study of phenomena that occur during the preparation and consumption of dishes.

In this training course, we will discuss the chemistry, biology and physics of food preparation along with the physiology of food consumption and the techniques of creating these scientific and artistic works and we use backgrounds in physics, biology and food chemistry and food preparation, along with good discussions about creativity and the art of cooking. As such, we have a comprehensive course in high-tech molecular foods, along with a practical guide through selected examples leading to molecular foods and newer applications.

The audience of this course will be the chefs of luxury and modern restaurants and hotels.






<p>Registration conditions</p> <p>Who can participate? in accepting the program; All those who want to enter the Cooking industry, whether they own a restaurant, Coffee Bar or tourist center for food , or want to consider this profession as their future job.;</p> <ul style="list-style-type: none"> • Having a diploma is enough, • Humans aged 16 to 60, • Prerequisite is an intermediate level of English • No work experience is required 	<p>Educational content</p> <ul style="list-style-type: none"> • Introduction • What Is Molecular Gastronomy? • Sense of Taste. Sense of Smell. Perception of Aroma • chemesthesis. • Texture (Sense of Touch) • Temperature • Concept of Flavor • Multimodal Integration • Adaptation and Mixture Suppression • How Different Food Production Techniques May Affect Flavor and Texture • Organic vs Conventional Farming • Effect of Feed on the Flavor of Meat • Effect of Feed on the Flavor and Texture of Dairy Products • Flavor Variation in Fruits and Vegetables • Food Processing (Cookery) • Flavor Development • Microbial Reactions • Chemical Reactions Affecting Flavor • Preparing Meat Stocks • Color of Food. Color of Meats. Color of Fruit and Vegetables • Textures in Food and How To Make Them • Relationships between Perceived Texture and Measurable Physical Properties • Complex Non Tissue Foods: Foams and Emulsions • Crystalline State in Foods. Glassy State in Foods. Gels and Gelation • Cooking of Meat • Cooking Methods and How They Work • Traditional Cooking Methods • New Cooking Techniques • Enjoyment and Pleasure of Eating, Sensory Perception of Flavor, Texture, Deliciousness, Etc. • Flavor Release Matrix Interactions and Thermodynamic Aspects • Transport of Volatiles and Kinetic Phenomena • In Vivo Flavor Generation • Sensory Perception of Flavor , Complexity and Deliciousness • Summary and the Future • Complexity and Satiety: Relationships between Liking, Quality, and Intake • Models for Cooks and Chefs • Language of Sensory Properties, Engaging the Public • Science Education Using Food as Exemplars <p>The book was sent as an attachment</p> <div style="display: flex; justify-content: space-around; align-items: center;">   </div> <div style="display: flex; justify-content: space-between; align-items: center; margin-top: 20px;"> <div style="text-align: center;">  <p>WORLD CHEFS Powered by hosco.</p> </div> <div style="text-align: center;">  <p>europass</p> </div> <div style="text-align: center;">  <p>LONDON BUSINESS SCHOOL E-SCHOOL</p> </div> </div>
<p>Duration of Education</p> <ul style="list-style-type: none"> • Totally 20 weeks, (480 hours) • Five days a week, (4 hours) online every day (Totally 400 hours online) and one day a week practical (4 hours) Practical of molecular gastronomy (Totally 80 hours practical in the kitchen) 	
<p>Training Methods</p> <p>All theory classes are held online (Four hours every day, and five days a week)</p> <p>And All practical classes are held in the university kitchen (4 hours of molecular Gastronomy, one day a week)</p> <p>The PDF book is provided for free</p> <p>Teaching pages are 150</p>	
<p>Promotion</p> <p>Advertising should be done through student recruitment agencies</p>	
<p>Suggested tuition:</p> <p>The cost of issuing invitation and acceptance and consumables for all trends is equivalent (Totally : 2000 \$ for a complete course)</p>	
<p>Document:</p> <p>In order to receive a "certificate", it is necessary to have 80% attendance and obtain a rank of 70 or higher in the exam held at the end of the course. "Certificate of participation" will be granted to the participants who not fail the exam form (your respected Department). And a "certificate" is also granted from (World Chefs) And a "certificate" is also granted from (Euro Pass)</p>	



Hospitality management focuses on customer satisfaction, which leads to loyalty and repeat business, as well as ensuring the safety and comfort of customers in a hotel, restaurant, or entertainment center.

Students in internships have the opportunity to gain practical experience in real hospitality organizations and the course integrates theories from similar disciplines such as business, business administration and supply chain management.






This course will give you all the knowledge you need, from hotel management to food handling policies, to start your hospitality career. The hospitality sector is growing at an incredible pace. Hotels are opening every day all over the world and millions of people around the world are employed in this industry. If you can acquire the necessary skills for this job, you can start a successful career anywhere.

<p>Registration conditions</p> <p>Who can participate? in accepting the program; All those who want to enter the tourism and hospitality industry, whether they own a hotel, restaurant, entertainment or tourist center, or want to consider this profession as their future job.;</p> <ul style="list-style-type: none"> • Having a diploma is enough., • People aged 16 to 60, • Prerequisite is an intermediate level of English • No work experience is required 	<p>Educational content</p> <p>Part 1</p> <ul style="list-style-type: none"> • CHAPTER 1 : THE HOSPITALITY INDUSTRY • CHAPTER 2 : FORCES AFFECTING GROWTH AND THE HOSPITALITY INDUSTRY • CHAPTER 3 : THE RESTAURANT BUSINESS • CHAPTER 4 : RESTAURANT OPERATIONS • CHAPTER 5 : RESTAURANT INDUSTRY ORGANIZATION, CHAIN, INDEPENDENT, OR FRANCHISE? • CHAPTER 6 : COMPETITIVE FORCES IN FOOD SERVICE • CHAPTER 7 : ON-SITE FOOD SERVICE • CHAPTER 8 : ISSUES FACING FOOD SERVICE • CHAPTER 9 : LODGING, MEETING GUEST NEEDS • CHAPTER 10 : HOTEL AND LODGING OPERATIONS <p>Part 2</p> <ul style="list-style-type: none"> • CHAPTER 12 : COMPETITION IN THE LODGING BUSINESS • CHAPTER 13 : TOURISM, FRONT AND CENTER • CHAPTER 14 : DESTINATIONS, TOURISM GENERATORS • CHAPTER 15 : MANAGEMENT TIME • CHAPTER 16 : PLANNING IN HOSPITALITY MANAGEMENT • CHAPTER 17 : ORGANIZING IN HOSPITALITY MANAGEMENT • CHAPTER 18 : HUMAN RESOURCES MANAGEMENT IN HOSPITALITY MANAGEMENT • CHAPTER 19 : CONTROL IN HOSPITALITY MANAGEMENT • CHAPTER 20 : LEADERSHIP AND DIRECTING IN HOSPITALITY MANAGEMENT • CHAPTER 21 : THE ROLE OF SERVICE IN THE HOSPITALITY INDUSTRY <p>The book was sent as an attachment</p> <div style="display: flex; justify-content: space-around; align-items: center;">   </div> <div style="display: flex; justify-content: space-between; align-items: center; margin-top: 20px;"> <div style="text-align: center;">  <p>WORLD CHEFS Powered by hosco.</p> </div> <div style="text-align: center;">  <p>europass</p>  <p>LONDON BUSINESS E-SCHOOL</p> </div> </div>
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<p>Promotion</p> <p>Advertising should be done through student recruitment agencies</p>	
<p>Suggested tuition:</p> <p>The cost of issuing invitation and acceptance and consumables for all trends is equivalent (Totally : 2000 \$ for a complete course)</p>	
<p>Document</p> <p>In order to receive a "certificate", it is necessary to have 80% attendance and obtain a rank of 70 or higher in the exam held at the end of the course. "Certificate of participation" will be granted to the participants who not fail the exam</p> <p>And a "certificate" is also granted from (London Business E.School)</p> <p>And a "certificate" is also granted from (World Chefs)</p>	



Strategic restaurant revenue management is a critical ingredient in your recipe for profitability. But using a proven system to manage key variables has impacts beyond revenue it has a ripple effect on customer service. Creating optimal table mixes and pricing helps you meet customer needs better than ever before.

This certificate program consists of two ten-week courses that cover the fundamentals of successful revenue management, providing practical guidance for implementing a restaurant revenue management strategy. You'll learn to optimize occupancy, table mix, meal duration, reservations and pricing, as well as use proven processes to diagnose operational problems and improve the customer service experience. Finally, you'll have the opportunity to bring your new knowledge together with a collection of tools for implementing a revenue management strategy that boosts profits depending on whether your restaurant is busy or slow.

<p>Registration conditions</p> <p>Who can participate? in accepting the program; All those who want to enter the tourism and hospitality industry, whether they own a hotel, restaurant, entertainment or tourist center, or want to consider this profession as their future job.;</p> <ul style="list-style-type: none"> • Having a diploma is enough., • People aged 16 to 60, • Prerequisite is an intermediate level of English • No work experience is required 	<p>Educational content</p> <p>Part 1</p> <p>CHAPTER 1 – Welcome to the Restaurant and Foodservice Industry CHAPTER 2 – Keeping Food Safe CHAPTER 3 – Workplace Safety CHAPTER 4 – Kitchen Essentials 1 – Professionalism CHAPTER 5 – Kitchen Essentials 2 – Equipment and Techniques CHAPTER 6 – Stocks, Sauces, and Soups CHAPTER 7 – Communication CHAPTER 8 – Management Essentials CHAPTER 9 – Fruits and Vegetables CHAPTER 10 – Serving Your Guests CHAPTER 11 – Potatoes and Grains CHAPTER 12 – Building a Successful Career in the Industry</p> <p>Part 2</p> <p>CHAPTER 1 – Breakfast Food and Sandwiches CHAPTER 2 – Nutrition CHAPTER 3 – Controlling Foodservice Costs CHAPTER 4 – Salads and Garnishing CHAPTER 5 – Purchasing and Inventory CHAPTER 6 – Meat, Poultry, and Seafood CHAPTER 7 – Marketing and the Menu CHAPTER 8 – Desserts and Baked Goods CHAPTER 9 – Sustainability: The “Greening” of Foodservice CHAPTER 10 – Global Cuisines 1: The Americas CHAPTER 11 – Global Cuisines 2: European, Mediterranean, and Eastern Cuisines</p> <p>The book was sent as an attachment</p> <div style="display: flex; justify-content: space-around; align-items: center;">   </div>
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