

**2022  
PROSPECTUS**



**5-STAR  
EXPERIENCES**



**SAITO**  
UNIVERSITY  
COLLEGE



# CREATING OPPORTUNITIES, TRANSFORMING LIVES.

This is our promise, as a University College, to you. You who are about to take your first step into the working world. You who found the courage to meet new people, learn new things, and embrace new experiences. It's not easy. And it can get pretty scary at times. We're here for you and with you, every step of the way. To help you find your wings. Show you the vast sky. Encourage you to fly farther, higher, and faster than ever before. When the next generation of students come into the classroom, we'll inspire them with your stories.



# AWARDS AND RECOGNITION



**Prime Minister's CSR Award**  
(Winner)



**EMPLOYABILITY**

*100% voted by leading graduate employers*

**TALENTBANK™**  
[www.bestuni.com.my](http://www.bestuni.com.my)

\*For the category of Marketing and Animation

## **GOOD TEACHING**

Our team of professional educators care, nurture and develop minds and talents of our students.

## **APPLIED LEARNING & WORK-INTEGRATED LEARNING**

Lessons are not just confined to the four walls of a classroom. We integrate academic learning with practical training in workplace to give exposures to the students. Students learn by engaging in direct application of skills and theories in and out of classrooms.

## **WORK & STUDY PATHWAY**

At Saito University College, we strive to bring you to greater heights. You are assured of a future as we work side by side with the relevant industries in ensuring there are work opportunities as we do not just stop at teaching.

# **OUR TEACHING PHILOSOPHY**



**SAITO**  
UNIVERSITY  
COLLEGE



# OUR GRADUATE OUTCOMES

A low-angle shot looking up at several black graduation caps (mortarboards) falling through the air against a bright, cloudy sky. The caps are in various stages of descent, some fully open and others partially open, creating a sense of movement and celebration.

RESILIENT

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CONFIDENT

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KNOWLEDGEABLE



**“The graduate must stand out in his/her ability to stretch and excel in diverse situations and be resilient in the new economy.”** Professor Vinitha Guptan

# FROM THE VICE CHANCELLOR

At Saito University College, we have your future in mind. In fact, that is what we have been doing since our inception in 1988 and the Covid-19 pandemic has hastened the effort to go beyond the future. Our faculty have always been keeping abreast with changes and developments, planning the future, all for the benefits of our students who look forward to brighter future. We always strive to provide awesome student experience and constantly finding ways to look into new skills, experience and knowledge as an important factor to being future-focused.

A future-focused university may not know what the future lies but having a mindset that focuses on future helps you make the right decisions. Our global pathway and global classroom initiatives have enabled students to learn from experts at the comfort of their room. We have expanded our classrooms beyond the four walls making sure learning is fulfilling and yet fun. Our learning mode is agile. From face to face classrooms, we have gone on online mode and we are now in the hybrid mode to suit the new normal.

We create opportunities for students to be mobile and continue their studies by providing various modes of study and options to choose from. It can range from Open and Distance Learning to hybrid, face to face, Saito University College is ready to face the new normal. We envision that business and industry will recognise the integrated and diverse skill-sets of a Saito graduate not only with knowledge but the work integrated and practice skills that enable them to transition seamlessly into the workplace.

The graduate must stand out in his/her ability to stretch and excel in diverse situations and be resilient in the new economy – they must be recognised for skills that are harder to replicate via automation. This is our focus.

Professor Dr. Vinitha Guptan  
Vice Chancellor  
Saito University College



# OUR MILESTONES

1988

Founded by Tetsuo Saito.  
Initially known as Saito  
Academy of Graphic Design.  
Malaysia's FIRST Diploma in  
Graphic Design programme

1996

Launched a new programme  
(Diploma in Interior Design)

Campus moved to larger  
facility at PJ New Town

2002

Launched 3rd Design  
programme (Diploma in  
Multimedia Design)

2010

Moved into current campus  
to cater to growing  
number of students

2011

Saito student population  
reached 1000

Won NAPEI Excellence Award,  
Medium-sized College

Awarded a Certificate of Merit by  
the Star Business Awards

2012

Launched new Design programme  
(Diploma in Fashion Design)

Saito students made their mark in  
the Malaysia Book of Records for the  
biggest 3D painting on canvas for  
Nestlé Malaysia's 100th anniversary

2013

Won NAPEI Excellence Award,  
Large-scale College

Awarded the coveted 6-star  
(Outstanding) MYQUEST rating  
in the "Science, Mathematics and  
Computing" cluster by the  
Ministry of Higher Education

2014

Awarded Most Promising Award  
by the Star Business Awards



## 2015

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Won NAPEI Excellence Award,  
Large-scale College

Awarded the coveted 6-star  
(Outstanding) MYQUEST rating  
in the “Arts and Humanities”  
cluster by the Ministry of Higher  
Education

## 2017

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Upgraded to Saito University  
College

Awarded the coveted 6-star  
(Outstanding) MYQUEST rating  
in the “Arts & Humanities and  
Services” clusters by the  
Ministry of Higher Education

## 2019

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The formation of Meridian  
Saito College

## 2020

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The Saito Education group expanded  
our network and established a new  
campus in Cheras. We proudly  
named it Kampus Saito

## 2021

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Launch of the Saito fully  
integrated Learning Management  
System through the Microsoft  
Teams platform

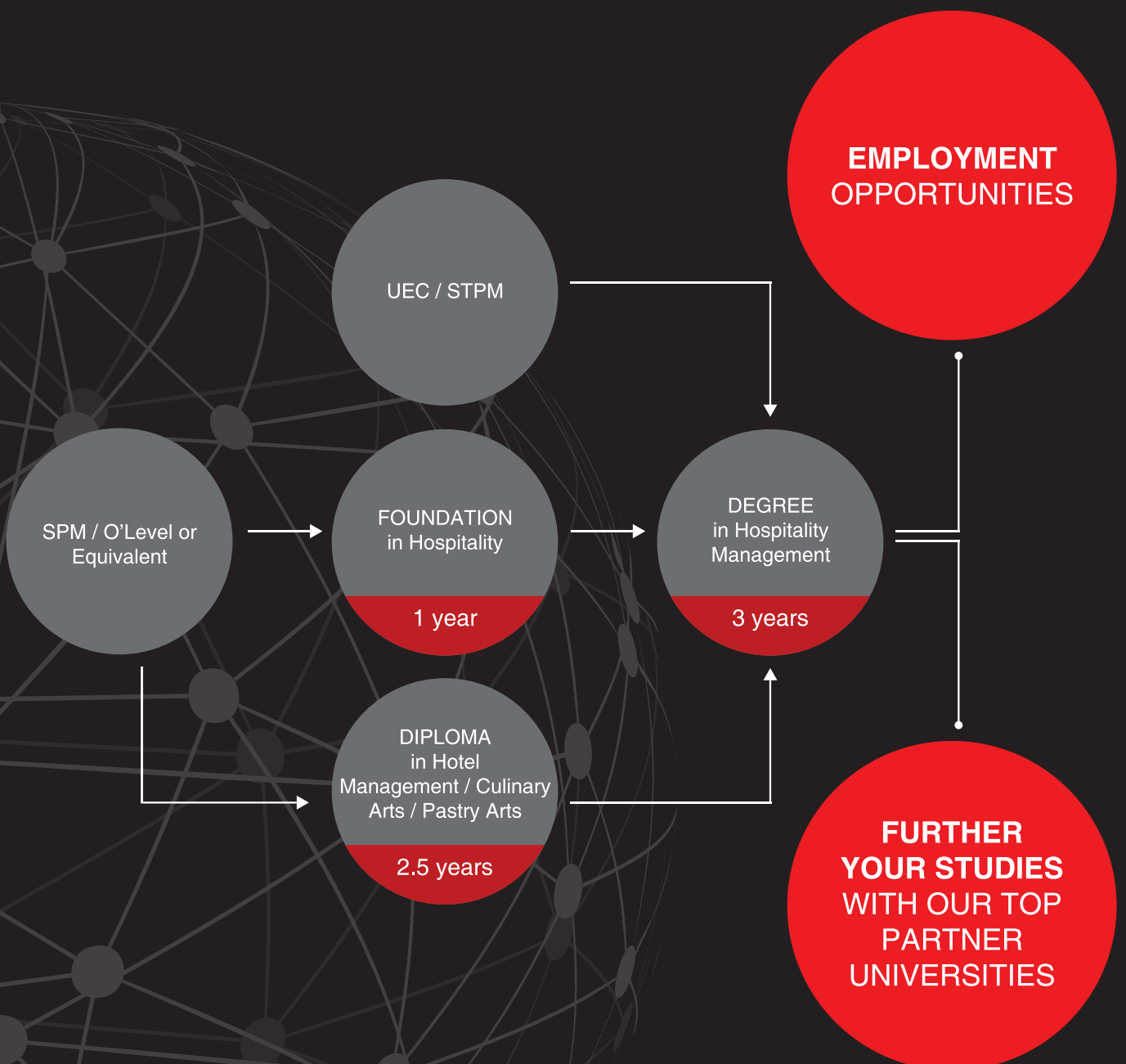
## 2022

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Launch of the Master in Business  
Administration



# ACADEMIC PATHWAY





# PARTNER UNIVERSITIES

Saito University College has partnered with many top and prestigious universities around the world to offer its students opportunities to gain international exposure. It allows students to pursue their academic programmes, student exchange programme and joint projects.



## UNITED KINGDOM

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- ◆ University of The West of England Bristol
- ◆ De Montfort University
- ◆ Solent University



## TAIWAN

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- ◆ Ling Tung University
- ◆ Taipei Tech



## CHINA

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- ◆ Sichuan Fine Arts Institute



## AUSTRALIA

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- ◆ University of Canberra



# INDUSTRY & AFFILIATE PARTNERS

The university has established smart partnership with large organisations and government linked companies (GLCs) to allow students to gain knowledge and capabilities. Students are given the opportunity to hone their skills as they progress to the workforce.

- ◆ Safeguards Asia
    - ◇ Safeguards Oceanic
    - ◇ Safeguards Cambodia
    - ◇ Safeguards Vietnam
    - ◇ Safeguards Thailand
    - ◇ Myanmar Safeguard
    - ◇ Sri Lanka Safeguard
  - ◆ Multi Meridian Sdn Bhd
  - ◆ SAFWorks Sdn Bhd
  - ◆ Rex Industry Berhad
  - ◆ Polis Diraja Malaysia
  - ◆ National Anti-Drug Agency
  - ◆ Malaysian Maritime Enforcement Agency
  - ◆ Malaysian Road Transport Department
  - ◆ Royal Malaysian Customs Department
  - ◆ Malaysian Civil Defence Department
  - ◆ Malaysian Fire & Rescue Department
  - ◆ Malaysian Immigration Department
- 

- ◆ DHL
- ◆ Pos Malaysia
- ◆ Petronas
- ◆ Sin Chew Media Corporation Berhad
- ◆ DMC - Digital Marketing Consultancy
- ◆ Les' Copaque Production
- ◆ STEM 4 All Makerspace
- ◆ Saltycustoms
- ◆ Gecko Studio
- ◆ Backbone Entertainment
- ◆ PolyAssests United
- ◆ Inmage
- ◆ Beyond Photography Academy
- ◆ Monster Interactive
- ◆ Nexus Creative
- ◆ BBDO
- ◆ UNIQLO
- ◆ Lemon Sky
- ◆ Inspedia
- ◆ Lelong.my
- ◆ iPay88
- ◆ MOG eyewear
- ◆ Six in the City
- ◆ TS Exim
- ◆ Inovar Floor
- ◆ ArcRadius
- ◆ Rumah Tangsi
- ◆ Kokuyo International
- ◆ Nurita Harith
- ◆ Kuala Lumpur Fashion Week
- ◆ Wyndham Hotel & Resort
- ◆ Best Western i-City
- ◆ Gold Coast Morib International Resort
- ◆ Victoria Home
- ◆ Seri Costa Melaka
- ◆ Sepang Goldcoast Avani Resort

# PROFESSIONAL PARTNERS

Saito University College has partnered with the most esteemed professional associations and certification bodies around the world to offer industry recognised certifications to our students opportunities to gain international exposure.

- ♦ CMI - Chartered Management Institute
- ♦ CILT - The Chartered Institute of Logistics & Transport
- ♦ LogM - Society of Logisticians, Malaysia
- ♦ NAECEM - National Association of Early Childhood Care & Education of Malaysia
- ♦ MIID - Malaysia Institute of Interior Designers
- ♦ wREGA - Graphic Design Association Of Malaysia
- ♦ MBOT - Malaysia Board of Technologists
- ♦ ASIS - American Society of Industrial Security, Malaysia

## INDUSTRY & AFFILIATE PARTNERS





# WHY LÉ MASTERS?

# 1

## MASTERS OF HOSPITALITY

The Top Gurus in the hospitality industry will mentor our students, imparting them exclusive knowledge of what it takes to be the best.

### DATO' FAZLEY YAAKOB

Celebrity MasterChef Malaysia



- ◆ Culinary Ambassador, Four Seasons Hotel
- ◆ Executive Chef / Owner, Suka Sucre Bistro
- ◆ Ambassador of Lé Masters, Saito UC
- ◆ Culinary Ambassador, Starbucks





## **AMILIA ABDUL HAMID**

Group HR Manager  
Grand Darul Makmur Hotel

- ◆ A highly experienced human resource expert in recruitment, counselling and induction
- ◆ Self motivated and dynamic characteristics
- ◆ Experienced in liaising with Immigration and government bodies for expatriates and foreign workers



## **ANTHONY KONG TEK WEI**

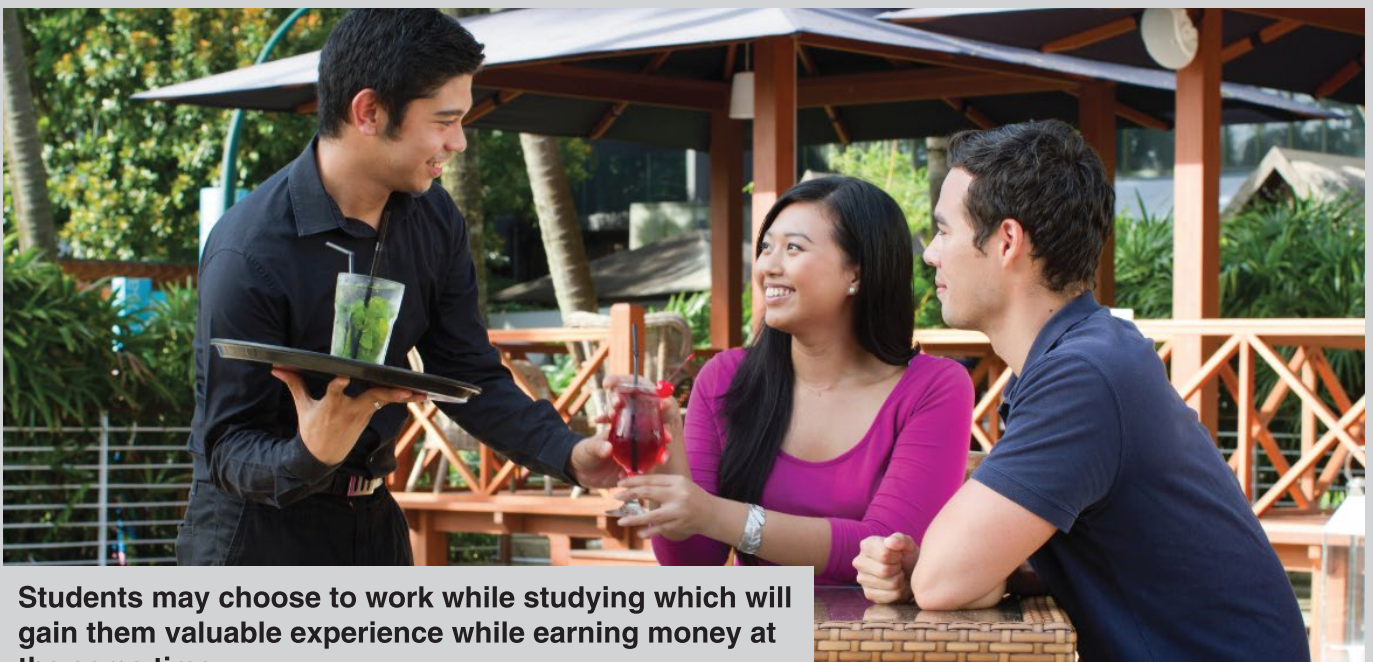
Group General Manager,  
Best Western i-City  
and 8 Kia Peng Suites

- ◆ Has worked at major hotels in Malaysia and Brunei
- ◆ Took part in more than 20 trade and travel shows globally
- ◆ Responsible for organising ASEANTA Awards for Excellence, ASEAN Tourism Conference, 2005, 2006

# WHY LÉ MASTERS?

## 2 WORK INTEGRATED LEARNING

Our work based learning process gives students an opportunity to earn, gain knowledge and skill to prepare them to be future hospitality professionals.





## OUR PARTNERS



**BEST WESTERN HOTEL**



**8 KIA PENG, POOL VIEW**



**8 KIA PENG, SKY LOUNGE**

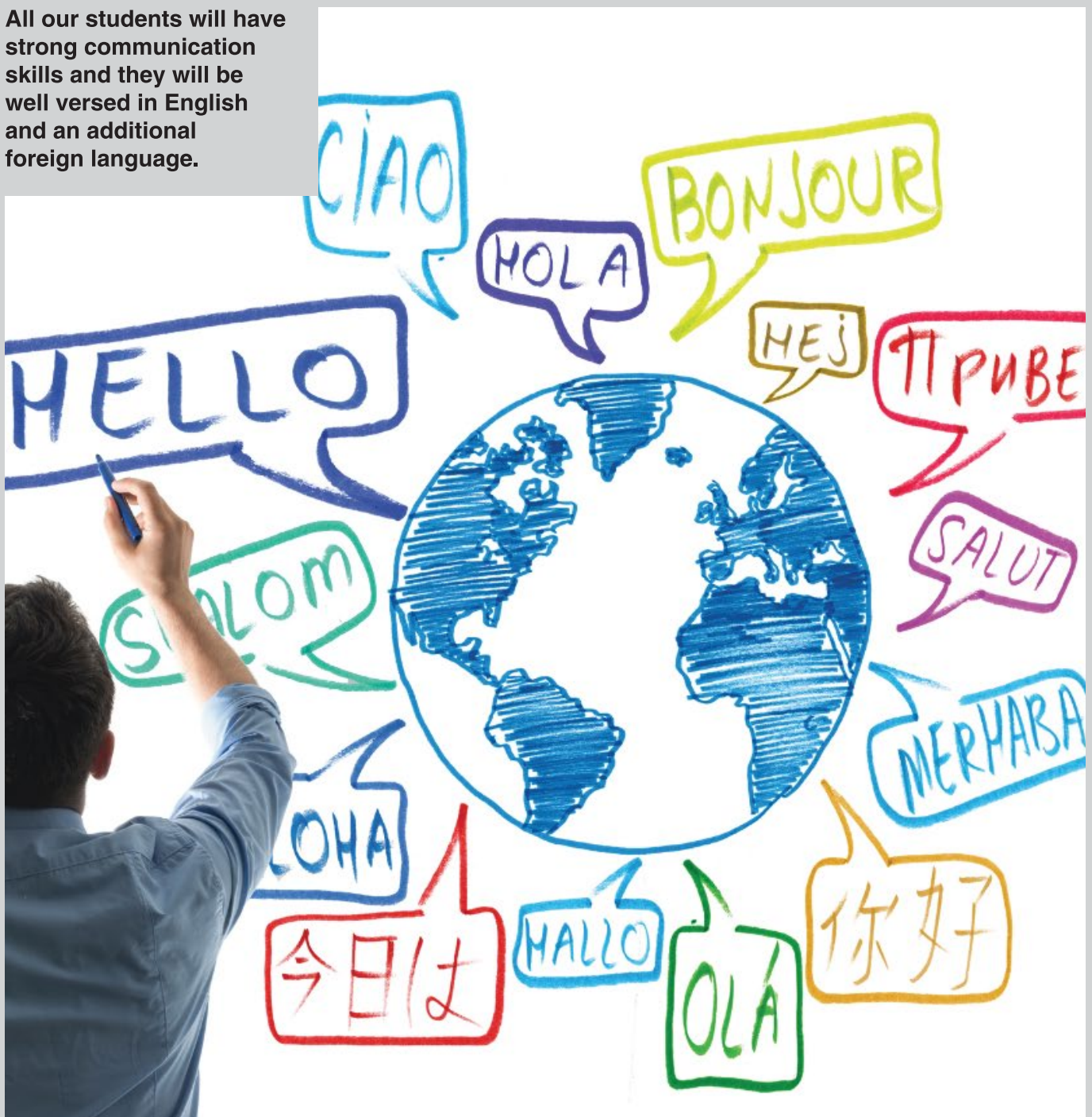


# WHY LÉ MASTERS?

## 3 THE LÉ MASTERS ADVANTAGE

Our students are taught additional skills that will enable them to shine in the hospitality industry.

All our students will have strong communication skills and they will be well versed in English and an additional foreign language.





**Our students will also  
be competent in  
personal branding  
and the art of  
networking.**





# THE LÉ MASTERS ACADEMIC TEAM

As a hospitality and culinary arts school dedicated to the well-rounded education and preparation of truly stellar hospitality professionals, we committed to giving the best for our students. Our academic foster working relationships with industry mentors to enable students to excel in their careers.



**TS DR ZAHAR ALI,**  
Le Masters School Dean



**NOR' ATIRAH ZALIA NORZALI,**  
Head of Programmes

**NURUL HUDA JOHARI,**  
Lecturer



**NURUL AMIRAH ROSLI,**  
Lecturer





# FOUNDATION IN HOSPITALITY

MOA/PA13112 (11/25) JPT/BPP(U)1000-801/158 Jld 3(2) (12/25)

The Foundation in Hospitality programme is an intensive preparatory programme and it is designed to provide comprehensive hospitality knowledge to students who are keen in pursuing their career in hospitality industry. Our team of lecturers who are not only have the academic qualifications but backed with the industry experience will share the experience and knowledge in the wide range of hospitality subjects to basic management where the transferable skills you gain will ensure you have a smooth transition to your bachelor programme.







## YEAR 1

- ◆ Introduction To Hotel Industry
- ◆ Food, Safety And Hygiene
- ◆ Basic Computer Skills
- ◆ Presentation Skills
- ◆ Tourism and Travel Operations
- ◆ Introduction To Accounting
- ◆ Food Preparation
- ◆ Introduction To Marketing
- ◆ English For Academic Purposes
- ◆ Food And Beverage Operation
- ◆ Principles Of Management
- ◆ Communication Skills
- ◆ Time Management
- ◆ Customer Service
- ◆ Hotel Operation Management
- ◆ Room Division
- ◆ Introduction To Entrepreneurship
- ◆ Introduction To Human Resource



## ACADEMIC PATHWAY

**FOUNDATION  
IN HOSPITALITY**



**BACHELOR  
OF HOSPITALITY  
MANAGEMENT (HONS)**

# DIPLOMA IN CULINARY ARTS

JPT/BPP(U)1000-801/158 Jld 3(1) (12/27) MQA/PA12549 (11/25)

Some say, cooks can learn “on the job”, but a culinary student’s job is to learn as much as possible. And our culinary lecturer’s job is to teach you. Everyone is working towards the same goal — providing students with the knowledge, skills and tools they’ll need to be successful in the field. The perfect culinary arts curriculum would include learning opportunities that cover a wide range of skills that is being offered from us together with the Masters from the industry. Explore the culinary world with us!





## YEAR 1

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- ◆ Pengajian Malaysia 2 (MPU)
- ◆ Hospitality English
- ◆ Introduction To Hospitality Industry
- ◆ Food Hygiene, Sanitation and Safety
- ◆ Theory Of Food
- ◆ Pengurusan Masa (MPU)
- ◆ Introduction To Computer Applications
- ◆ Food & Beverage Management
- ◆ Food and Beverage Operation
- ◆ Basic Western
- ◆ Food & Beverage Cost Control
- ◆ Hak Asasi Manusia (MPU)
- ◆ Principles of Accounting
- ◆ Principles of Marketing

## YEAR 2

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- ◆ Khidmat Masyarakat (MPU)
- ◆ Legal Aspects in Hospitality Industry
- ◆ Human Resource Management
- ◆ Basic Pastry & Bakery
- ◆ Asian Cuisine
- ◆ Garde Manger
- ◆ Purchasing and Procurement
- ◆ French Language
- ◆ Artistic Skills
- ◆ World Cuisine
- ◆ Entrepreneurship

## YEAR 3

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- ◆ Industry Internship

## CAREER PROSPECTS

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Professional Chef	Baker
Cook	Pastry Chef
Executive Chef	Station Chef
Head Cook	F&B Outlet Manager
Sous Chef	



# DIPLOMA IN HOTEL MANAGEMENT

MQA/PA12550 (11/25) JPT/BPP(U)1000-801/158 Jld 3(3) (12/27)

The hotel industry is such as a unique sector, it requires a more specialized form of training, such as a hotel management course. The curriculum is custom-tailored to prepare students for a career in hotel management. We provide the hands-on approach with work-based learning elements in our learning and teaching will give students the inner workings of the hotel industry, including essential skills that will ultimately improve their productivity and performance in this wide-reaching industry. We will take your hospitality and business knowledge to the next level.





## YEAR 1

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- ◆ Pengajian Malaysia 2 (MPU)
- ◆ English
- ◆ Introduction To Hospitality Industry
- ◆ Food & Beverage Management
- ◆ Food Hygiene, Sanitation and Safety
- ◆ Pengurusan Masa (MPU)
- ◆ Business Communication
- ◆ Principles of Marketing
- ◆ Principles of Management
- ◆ Food and Beverage Operations
- ◆ French Language
- ◆ Principles of Accounting
- ◆ Hospitality English
- ◆ Introduction To Basic Computer Applications

## YEAR 2

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- ◆ Managing Front Office Operations
- ◆ Managing Housekeeping Operations
- ◆ Theory of Food
- ◆ Food and Beverage Cost Control
- ◆ Hak Asasi Manusia (MPU)
- ◆ Event Management
- ◆ Introduction to Human Resource Management
- ◆ Hospitality Law
- ◆ Purchasing & Procurement
- ◆ Basic Cookery
- ◆ Entrepreneurship
- ◆ Khidmat Masyarakat (MPU)

## YEAR 3

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- ◆ Industry Internship

## CAREER PROSPECTS

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- |                       |                           |
|-----------------------|---------------------------|
| Travel Agency Manager | Front Office Manager      |
| Hotel Manager         | Housekeeping Manager      |
| Restaurant Manager    | Quality Assurance Manager |
| Cruise Director       | Room Division Manager     |
| F&B Manager           |                           |



# DIPLOMA IN PASTRY ARTS

JPT/BPP(U)1000-801/158 JLD 3 (5) (12/27) MQA/PA13823 (11/25)

Diploma in Pastry Arts from Lé Masters will enable students to learn faster with all the hands-on experience and work-based learning and teaching approach. Students will be exposed or gained the techniques through a hands-on professional events and industry visitation.

The team of lecturers are equipped with the industry experience and academic qualification that will be training and mentoring the students in the current facilities equipped with the latest equipment's, ingredients, and tools.







## YEAR 1

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- ◆ Introduction to Hospitality Industry
- ◆ Hospitality English
- ◆ Food Hygiene, Sanitation and Safety
- ◆ Theory of Foods
- ◆ Basic Western Cookery
- ◆ Pengajian Malaysia (MPU)
- ◆ Food and Beverage Management
- ◆ Food and Beverage Operation
- ◆ Basic Pastry and Bakery
- ◆ Principles of Marketing
- ◆ Pengurusan Masa (MPU)
- ◆ Principles of Accounting

## YEAR 2

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- ◆ Hak Asasi Manusia (MPU)
- ◆ Introduction to Human Resource
- ◆ Asian Cuisine
- ◆ Garde Manger
- ◆ Introduction to Computer Applications
- ◆ Khidmat Masyarakat (MPU)
- ◆ Purchasing and Procurement
- ◆ Hospitality Law
- ◆ Artistic Skills
- ◆ Food and Beverage Cost Control
- ◆ World Cuisine
- ◆ Entrepreneurship
- ◆ French Language / Mandarin

## YEAR 3

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- ◆ Internship

## CAREER PROSPECTS

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Pâtissier  
 Cake Designer  
 Baker  
 Boulangerie Owner

# BACHELOR OF HOSPITALITY MANAGEMENT (HONS)

AWAITING MQA APPROVAL

The Bachelor in Hospitality Management will prepare graduates to lead and launch businesses or embark on a hospitality career with hospitality know-how and soft skills, combined with management expertise and academic rigour through learning from leading experts in academia and industry practice.

Our Hospitality Management course is an ideal choice if you seek a professional career in the hospitality and tourism industries. It encompasses a wide range of businesses and services such as hotels and resorts, restaurants and bars, event planning, spa and recreations, theme parks, travel and tourism and more.

Our expert team of academics and industry partners strategically planned and designed our Hospitality Management programmes to ensure industry-relevant competencies. Our motto, “5-Stars Experience,” offers students a fun, good learning experience with industry-leading facilities conducive to hospitality success.

Partnering with global industry players such as Best Western and Wyndham provides a comprehensive environment for students to gain the best knowledge and skills in the hospitality world. This allows for a work-integrated learning approach which includes practical training and internships at leading establishments, which exposes our students to both classroom and industry facilities, providing a competitive advantage by having students work at 4 or 5-stars hotels, restaurants or organisations in the hospitality industry for hands-on learning and real-world experiences while studying.







## YEAR 1

- ◆ TITAS/ Bahasa Melayu Komunikasi 2 (MPU)
- ◆ Introduction to Hospitality & Tourism Industry
- ◆ Sanitation, Safety and Hygiene
- ◆ Hospitality English
- ◆ Accounting for Hospitality & Tourism
- ◆ Pengajian Malaysia / Hubungan Etnik (MPU)
- ◆ Front Office Management
- ◆ Basic Food Preparations (Practical)
- ◆ Travel and Tour Operation / Introduction to Tourism Business
- ◆ Food & Beverage Service (Practical)
- ◆ Hospitality Marketing
- ◆ Principles of Management for Hospitality & Tourism
- ◆ Information Technology for Business
- ◆ English for Academic Purposes

## YEAR 2

- ◆ Ekonomi Malaysia / Perlembagaan dan Masyarakat (MPU)
- ◆ Housekeeping Management
- ◆ Human Resource Management
- ◆ Restaurant Business Operation
- ◆ Food Cost Control
- ◆ Hotel Operations
- ◆ Hospitality Revenue Management
- ◆ Restaurant Layout and Design
- ◆ Research Methodology for Hospitality Industry
- ◆ Business Finance
- ◆ French language / Mandarin
- ◆ Travel Agency Management

## YEAR 3

- ◆ Training & Development in Hospitality Industry
- ◆ Financial Management
- ◆ Events Planning & Management
- ◆ Rooms Division Studies
- ◆ Customer Services in Hospitality
- ◆ Hospitality Marketing and Sales Techniques
- ◆ Organisational Behaviour for Service Industry
- ◆ Meeting, Incentive, Convention and Exhibition
- ◆ Menu Design and Engineering
- ◆ Industrial Training

## CAREER PROSPECTS

Travel Agency Manager  
 Hotel Manager  
 Restaurant Manager  
 Cruise Director  
 F&B Director  
 Front Office Manager  
 Housekeeping Manager  
 Quality Assurance Manager  
 Rooms Division Manager

# STUDENT ACTIVITIES









# LÉ MASTERS FACILITIES





# KAMPUS SAITO





**SAITO**  
UNIVERSITY  
COLLEGE

INTERESTED TO KNOW MORE? CONTACT US!



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Visit us at [www.saito.edu.my](http://www.saito.edu.my)



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