

## Certificate III Courses Offered Under the Memorandum of Understanding between Faculty of Hospitality and Tourism Studies and Ministry of Tourism



Faculty of Hospitality and Tourism Studies

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# Introduction

The courses offered by the Faculty of Hospitality and Tourism Studies under the Memorandum of Understanding between The Maldives National University and the Ministry of Tourism aims to set a perfect foundation for the development of the workforce in the tourism industry. The understanding is to equip a pathway for those who lack the sector specific academic background. Hence, allowing participants to pursue studies in the areas of interest while continuing to work in the resorts.

The experience from these courses offered will provide study experience which are combined with experiential learning. Meanwhile, coherently allowing participants to pursue further studies.

## Vision

The Faculty of Hospitality and Tourism Studies with its professional staff with modern technological resources will prepare well educated responsible citizens, enabling them to contribute to the society and help develop, grow and sustain the hospitality and tourism sector while achieving a quality of life that is fulfilling.

## Mission

To become a premier educational establishment which provides quality learning, environment and experience that meets international standards of the hospitality and tourism profession.

# Courses Offered

The courses currently offered under the memorandum of understanding include;

1. Certificate III in Patisserie
2. Certificate III in Food and Beverage Operations
3. Certificate III in Front Office Operations and
4. Certificate III in Housekeeping Operations

## Offered Course Objectives

- Meet the increasing demands within the Tourism industry for intellectually competent individuals.
- Provide a smooth pathway to successfully complete the programs offered in-order to progress to higher education in future.
- Provide means for the development of personnel skills essential to prosper in the service industry.
- Provide a broader foundation of knowledge and skills for jobs which may require proficiency.
- Meet the changing requirements of the growing tourism industry of the Maldives whilst providing students with intellectual development.
- Develop the ability to interrelate and use competency, knowledge, skills, and understanding acquired from the programs in the workplace.
- Provide opportunities for self-development to enhance a positive attitude at the workplace.

# Admission and Application

Online application: - [portal.mnu.edu.mv](http://portal.mnu.edu.mv)

Last date to accept the application for semester 2, 2021: - 05th August 2021.

Registration date upon acceptance by: - 22nd August 2021.

Deadline to drop subjects without academic penalty: - 14th October 2021.

## Detailed Course Information

Course Name: - Certificate III in Patisserie

Maldives National Qualification Level: - 3

Entry Criteria: - Successful Completion of Basic Education

Attainment of a Level 2 qualification

Alternative Entry Criteria: - 18 years old OR 1 year work experience

Course Duration: - 1 semester (6 months)

## Course Structure

Modules	Individual module fee
Hotel and Cold Desserts	415
Baking Principles and Yeast Goods	498
Basic Decorations	415
Food Safety and Sanitation	249
Fundamentals of Cookies and Petit Fours	415
Fundamentals, Skills and Techniques in Patisserie	415
Introduction to Cakes	498
First Aid and Firefighting	830
<b>Total Course Fee</b>	<b>3735</b>

### Important contacts from Faculty of Hospitality and Tourism Studies

Name	Designation	Email
Zeenath Solih	Dean, Faculty of Hospitality and Tourism Studies	zeenath.solih@mnu.edu.mv
Rahushath Ibrahim	Head of Department, Food and Beverage	rahushath.ibrahim@mnu.edu.mv
Hashma Adnan	Head of Department, Department of Hospitality Management	hashma.adnan@mnu.edu.mv
Aishath Sobaha Hussain	Focal point to Ministry of Tourism	aishath.sobaha@mnu.edu.mv

Note: -

- With applications, an assigned focal point from the learning and development department and a supervisor must be identified from each resort.
- Assistance will be provided during the registration period and orientation by the focal point appointed from the faculty.

## Tentative Class Schedule

### Class Schedule for certificate III in Patisserie Term 2, 2021

Month	S	M	T	W	T	F	S	Calender Dates	MOT- Certificate III in Patisserie
AUG	1	2	3	4	5	6	7		
	8	9	10	11	12	13	14	8 Aug, Registration / Professional Development	
	15	16	17	18	19	20	21	Result Finalization	
	22	23	24	25	26	27	28	Week 1 - registration deadline 22nd Aug	
SEP	29	30	31	1	2	3	4	Week 2	Food Safety & Sanitation (HAS013)
	5	6	7	8	9	10	11	Week 3	
	12	13	14	15	16	17	18	Week 4	Fundamental, Skills and Techniques in Patisserie (CAT083)
	19	20	21	22	23	24	25	Week 5	Intro to Cakes (CAT089)
	26	27	28	29	30	1	2	Week 6	Fundamentals of Cookies and Petit Fours (CAT081)

OCT	3	4	5	6	7	8	9	Week 7	
	10	11	12	13	14	15	16	Week 8 14 Oct, Deadline to drop subjects without academic penalty	Hot and cold desserts (CAT015)
	17	18	19	20	21	22	23	Week 9 Application open for term 1 2022 - 21st October	
	24	25	26	27	28	29	30	Week 10	Baking Principles and Yeast Goods (CAT017)
NOV	31	1	2	3	4	5	6	Week 11 Term Break	
	7	8	9	10	11	12	13	Week 12	Basic Decoration (CAT012)
	14	15	16	17	18	19	20	Week 13	First Aid
	21	22	23	24	25	26	27	Week 14	Fire Fighting
DEC	28	29	30	1	2	3	4	Week 15	
	5	6	7	8	9	10	11	Exam Week 1	



	12	13	14	15	16	17	18	Exam Week 2	
	19	20	21	22	23	24	25	Result Finalization	
	26	27	28	29	30	31	1	26 Dec, Year end holidays begin	

### Tentative Practical Block for Certificate III in Patisserie Term 2, 2021

Time	Sunday	Monday	Tuesday	Wednesday	Thursday
16:00-18:00	Patisserie Practical	Patisserie Practical	Patisserie Practical	Patisserie Practical	Patisserie Practical
18:00-21:00					

\* First Aid and Firefighting dates will be informed once the course commences



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