



NEW ERA
INSTITUTE

OF VOCATIONAL & CONTINUING EDUCATION
新纪元技职与推广教育学院
LO2635
Owned by Dong Jiao Zong Higher Learning Centre Bhd (292570A)



课程设有实习
With Internship

亚细安烹饪
ASEAN Culinary Art
(SIACA)

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ASEAN Culinary Art

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2 年课程

Years Course

▲ 80% 实践训练
80% Practical Skills

▲ 20% 理论
20% Theory

▲ 教学媒介语以中文为主，
英文为辅
Medium of Instruction:
Chinese & Simple English

▲ 16 岁以上即可报读，
无需入学资格
Entry Requirement:
16 Years Old & Above

▲ 课程设有实习
With Internship

两年的亚细安烹饪艺术专业技职课程 旨在培养学生掌握东南亚及国际多元化料理的专业技能。课程涵盖 西餐、泰国料理、马来料理、点心、烧腊、娘惹料理、食品雕刻、甜品制作、东南亚小吃的制作工艺，同时教授厨房管理、营养与成本控制、食材分析及餐饮创新实践。

通过系统化培训，学生将具备在餐饮行业就业或创业的能力，成为专业厨师、餐厅管理者或食品创新者。

The two-year Vocational Course in ASEAN Culinary Arts is designed to equip students with professional skills in Southeast Asian and international cuisines. The programme covers Western cuisine, Thai cuisine, Malay cuisine, dim sum, Cantonese roasted meats, Nyonya cuisine, food carving, dessert making and Southeast Asian street food. Additionally, students will learn kitchen management, nutrition and cost control, ingredient analysis, and culinary innovation.

Through structured training, graduates will be well-prepared for careers in the food and beverage industry as professional chefs, restaurant managers, or food innovators.

学生将学习 / Students will learn and be able to:

▲ 掌握 36 种烹饪技法

掌握 36 种基础烹调技法，包括煎、炸、蒸、煮、焖、炒、切、雕、拌等，全面建立扎实的厨艺基础，提升职业竞争力。

Master 36 Culinary Techniques

Master 36 fundamental cooking techniques, including pan-frying, deep-frying, steaming, boiling, stewing, stir-frying, slicing, carving, and mixing, to build a solid culinary foundation and enhance career competitiveness.

▲ 资深师傅亲授

由拥有多年行业经验的专业厨师授课，学生将学习餐饮行业的核心技能，并接受业界大师的专业指导。

Learn from Expert Chefs

Taught by experienced culinary professionals, students receive hands-on training and expert guidance from industry masters.

▲ 行业衔接与实习机会

课程提供与著名酒店、餐厅及餐饮企业的合作机会，学生毕业后能有机会顺利进入职场。

Industry Connections & Internship Opportunities

Collaborations with renowned hotels, restaurants, and food establishments, providing students with opportunities for a smooth transition into the workforce after graduation.

▲ 现代化厨房设备

配备专业级别的厨房设备，让学生在真实的烹饪环境中学习，提高实战能力。

State-of-the-Art Kitchen Facilities

Equipped with professional-grade kitchen facilities, allowing students to train in a realistic culinary environment and enhance practical skills.

▲ 竞赛与挑战机会

学生有参与国内外烹饪比赛，通过实战提升技艺，拓展职业发展机会。

Competition & Challenge Opportunities

Students participate in national and international culinary competitions to enhance their skills through practical experience and expand their career opportunities.

课程内容 | COURSE OUTLINE

- 厨房卫生与安全
Kitchen Hygiene and Safety
- 基本刀法与镬法
Basic Knife Skills and Wok Cooking Techniques
- 亚细安料理食材分析
Analysis of ASEAN Cuisine Ingredients
- 基本小吃烹饪技巧
Basic Snacks Cooking Techniques
- 亚细安料理烹饪技法
ASEAN cuisine cooking techniques
- 与工作相关的软技能
Work-Based Soft Skills
- 烹饪食材的剖析与采购
Analysis and Purchasing of Cooking Ingredients
- 蔬果雕刻艺术与创意摆盘
Fruits and Vegetables Carving Art and Food Presentation
- 中华传统菜肴
Traditional Chinese Dishes
- 中西合璧菜肴
Chinese and Western Fusion Dishes
- 泰式料理技法
Thai Cooking Techniques
- 营养学与成本控制
Nutrition and Cost Control
- 亚细安厨艺16式
16 Methods of ASEAN Cooking
- 经典中华传统美食
Classic Chinese Traditional Cuisine
- 中西合璧多样法
Diverse Approaches to East-West Culinary Fusion
- 娘惹料理技法
The Art of Nyonya Cuisine
- 越式料理技法
The Art of Vietnam Cuisine
- 米其林摆盘技巧
Michelin Setting Technique
- 广粤烧腊技术
Cantonese Roasted Meat Techniques
- 厨房规划与设计
Kitchen Planning and Design
- 中式烹饪陶盘艺术
Chinese Culinary Pottery Art
- 印度尼西亚料理技法
The Art of Indonesia Cuisine
- 马来西亚美食的艺术
The Art of Malaysia Cuisine
- 食物问题的处理与解决
Food Problems and Solutions
- 创意菜式的设计与配搭
Creative Cuisine Design and Collocation
- 亚细安烹饪艺术实践（实习）
ASEAN Culinary Arts Practical (Internship)

* Please note that the modules listed are indicative and may be subject to change.



评估标准 | ASSESSMENT

100% 的作业和实践练习，本课程亚细安烹饪课程，聚焦于工作场所的实际应用。

鼓励团队合作，让学生学会分组合作或单独工作以完成专题作业。

100% Assignment and Practical Exercises. The course ASEAN Culinary Art focus on the practical application of these skills in the workplace. Teamwork is encouraged and students learn to work in groups to complete their projects.



考取资格 | QUALIFICATIONS

英国国立西苏格兰学院专业文凭

Diploma awarded by West College Scotland, UK

英国国立西苏格兰学院高级专业文凭

Advanced Diploma awarded by West College Scotland, UK



就业前景 | CAREER PATHWAYS

行政总厨、厨师长、中餐厨师、酒店厨师、餐厅主厨、餐厅主管、餐饮企业家、美食顾问、食品研发专员、菜单策划师、餐饮运营经理、食品质量与安全专员、厨房管理执行员、雕刻与摆盘艺术家、国际烹饪培训师、餐饮连锁管理专员、采购员、厨艺老师、烹饪比赛评审、餐饮顾问、自雇人士等。

Executive Chef, Head Chef, Chinese Cuisine Chef, Hotel Chef, Restaurant Chef, Restaurant Supervisor, Culinary Entrepreneur, Food Consultant, Food Research and Development Specialist, Menu Planner, Food and Beverage Operations Manager, Food Quality and Safety Specialist, Kitchen Management Executive, Carving and Food Presentation Artist, International Culinary Trainer, Restaurant Chain Management Specialist, Procurement Officer, Culinary Instructor, Culinary Competition Judge, F&B Consultant, Self-Employed, and more.



引领你实现梦想，成为专业、顶尖的厨师。

Leading you to fulfill your dream and become a professional and top chef.



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📘 新纪元技职与推广教育学院

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