### PROGRAMME EDUCATIONAL OBJECTIVES (PEO)

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<th>PROGRAM KYPJ</th>
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| DIPLOMA IN FOOD SERVICE (HALAL FOOD) (D3) | 1) Graduates are able to apply and analyze fundamental knowledge, understanding and practical experience to provide quality products and services to the related industries.  
2) Graduates are able to demonstrate professionalism in providing services to the recipients and provider of the service related industry.  
3) Graduates are able to act effectively as an individual and in a team with leadership, managerial and entrepreneurial capabilities in related industry.  
4) Graduates are able to lead and engage in teams in problem solving tasks across disciplines through effective communicative abilities. |

### PROGRAMME LEARNING OUTCOMES (PLO)

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| 1) Students are able to acquire knowledge and apply principles and theories in area of foodservice system that related to halal food industry.  
2) Students are able to demonstrate skill in food preparation and cooking techniques to meet the production requirement of halal foodservice operation.  
3) Students are able to apply their interpersonal skills in daily life as well as the communities.  
4) Students are able to demonstrate positive work values, ethics, morality and professionalism.  
5) Students are able to communicate and cooperate with other individuals within an organization with excellent leadership quality.  
6) Students are able to identify and solve task related problems.  
7) Students are able to manage information and engage in life-long learning for continual professionalism growth.  
8) Students are able to apply managerial and entrepreneurial skills. |