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EDUCATION GUIDE

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UOC

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■ Find out more at *http://www.newcastle.edu.my*, email admissions@newcastle.edu.my, call 07-555 3800, or WhatsApp 011-1231 5411/012-784 9456.

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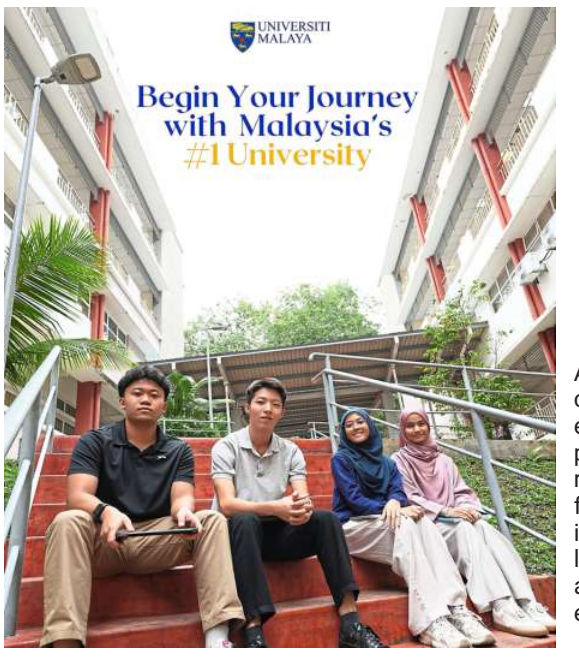

A vibrant campus environment plays a crucial role in fostering innovation, leadership and academic excellence.

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The Universiti Malaya (UM) Pre-U Open Day takes place on April 4 to 5 at Dewan Tunku Canselor.

UM invites you to explore foundation and diploma pathways, preparing you for success in undergraduate studies both locally and internationally.

UM, consistently ranked among the top universities in the world, offers foundation and diploma programmes designed to equip students with the knowledge and soft skills needed to excel in competitive degree programmes.

Whether you are interested in foundation or diploma studies, this event gives you the chance to discover which route best aligns with your strengths, interests and career aspirations.

During the Open Day, you will have the opportunity to meet academic representatives from faculties, programme advisors and current student volunteers for direct consultation and hear about their experiences studying at UM.

You can also receive personalised guidance on selecting the right programmes, meeting admission requirements and planning your foundation or diploma journey.

You may explore the iconic Dewan Tunku Canselor by driving or strolling around and experience the vibrant campus. Imagine yourself studying at a prestigious, globally recognised university, with complete facilities and a dynamic academic community that fosters innovation, leadership and excellence.

Come and meet UM's education experts, explore foundation and diploma pathways and secure your place with direct consultation.

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■ For more details, visit *study.um.edu.my* or email ads.admin@um.edu.my

Mastering skills in culinary arts

CULINARY arts is the art of preparing, cooking, presenting and serving food in a more professional manner. Those in this field are responsible for preparing delicious food and creating edible artwork.

MSU College's School of Hospitality, Education and Business Studies (SHB) offers a Diploma in Culinary Arts, enabling students to transform their love and passion for cooking into professional skills that will lead them into the rewarding and exciting world of food preparation.

The programme not only exposes students to a variety of culinary arts disciplines, but also provides a strong blend of culinary knowledge, practical competency, industry know-how and management skills.

This includes patisserie and local cuisine, visually appealing food presentation and essential cooking and food processing techniques.

For entry requirement, students must obtain a minimum of three credits in any subjects in the Sijil Pelajaran Malaysia (SPM) or its equivalent.

Graduates of the diploma can either enter the workforce immediately or further studies at the Management and Science University (MSU) through the School of Hospitality and Creative Arts (SHCA).

They may perform credit transfer into the second year of a Bachelor's degree in the same field or other related programmes.

In line with MSU College's aim to produce balanced, holistic and well-rounded graduates, various components are integrated into the learning experience to further enhance students' soft skills and ensure they are job-market ready.

With the knowledge and entrepreneurial exposure and soft skills gained, graduates may pursue careers in hotels, start their own restaurants or cafes, or operate catering businesses.

Apart from this programme, students may also choose other programmes such as Tourism Management, Hotel Management and Food Service and Restaurant Management.

MSU College is also an MSU APEL Centre, allowing potential candidates to take the APEL Aptitude Test as a non-conventional pre-qualification for entry into higher studies. MSU currently offers APEL A and APEL C at T-3 (certificate), T-4 (diploma), T-6 (bachelor's degree) and T-7 (master's degree) levels.

■ For more information on the programmes offered, call the college's team at 03-5521 6787 or email enquiry@msucollege.my or visit *www.msucollege.edu.my*

Turn your passion for cooking into a professional career with MSU College's Diploma in Culinary Arts.

Shaping the future of food with innovation

HAVE you ever wondered who creates healthier snacks, ensures the safety of the food we eat or develops sustainable packaging to protect our planet?

Behind every safe, nutritious and innovative food product is a team of food scientists working to shape the future of what we eat.

As global concerns about nutrition, food safety and sustainability continue to grow, the role of food scientists has become increasingly important.

Recognising this growing need, IMU University has introduced the Bachelor of Science (Honours) in Food Science Innovation, an undergraduate programme designed to prepare future professionals to address challenges in modern food systems.

Developed in close collaboration with industry partners, the programme reflects the evolving demands of the global food industry and equips students with the knowledge and practical skills needed to create safe, nutritious and sustainable food solutions.

Under the tagline "Rethink Health, Redefine Food", the programme integrates food science with innovation, sustainability and consumer insights.

Students also participate in industrial field trips, such as visits to Nestlé Manufacturing (Malaysia) Sdn Bhd, where they observe the company's sustainability practices and learn about eco-friendly production processes.

Education meets industry

A distinctive feature of the programme is its 2U1i (two years in university and one year in industry) work-based learning model, which combines academic study with industry immersion.

The first two years at the university will build a strong foundation in areas such as food science, food processing technology, nutrition, consumer studies and regulatory standards.

In their final year, students will undertake a year-long placement in the food industry, allowing them to gain valuable real-world experience and professional exposure.

This work-based learning approach enables students to apply their knowledge in practical settings while building professional networks that can support future careers.

The curriculum has also been designed with input from local and international industry partners to ensure graduates are equipped with relevant skills, aligned with current industry needs.

Students also participate in industrial field trips, such as visits to Nestlé Manufacturing (Malaysia) Sdn Bhd, where they observe the company's sustainability practices, learn about eco-friendly production processes and understand how major food manufacturers implement environmentally responsible operations.

Such experiences provide invaluable insights into real-world challenges and solutions within the food industry.

Preparing graduates for the future

The programme is guided by IMU's S.I.H.A.T. values – Sustainable, Innovative, Healthy, Affordable and Tasty – encouraging students to design food solutions that benefit both people and the planet.

Graduates will be well positioned to pursue careers across the food and beverage industry, agri-food sector, regulatory bodies and research organisations.

Potential career pathways include food product development, food safety and compliance, sensory science, sustainability consulting and food entrepreneurship.

At IMU, students can complete the entire programme locally or transfer to the University of Leeds in the UK to complete their degree.

This international partnership reflects the strong alignment between IMU's innovative education and global academic standards, which provides students with valuable international exposure.

The Bachelor of Science (Honours) in Food Science Innovation offers two intakes each year: April and September.

Students enrolling in the programme for the 2026 intakes are eligible for a RM15,000 Global Leadership Scholarship, with an additional RM10,000 offered only to students joining the programme in April.

The university also offers the IMU-Merit Scholarship and IMU-Need Scholarship to eligible students. All scholarships are awarded at the University's discretion. Terms and conditions apply.

Applications are now open for this year's April intake. Interested students can apply online through the IMU's website.

■ For details, visit *www.imu.edu.my*, email start@imu.edu.my or call IMU at 03-2731 7272.

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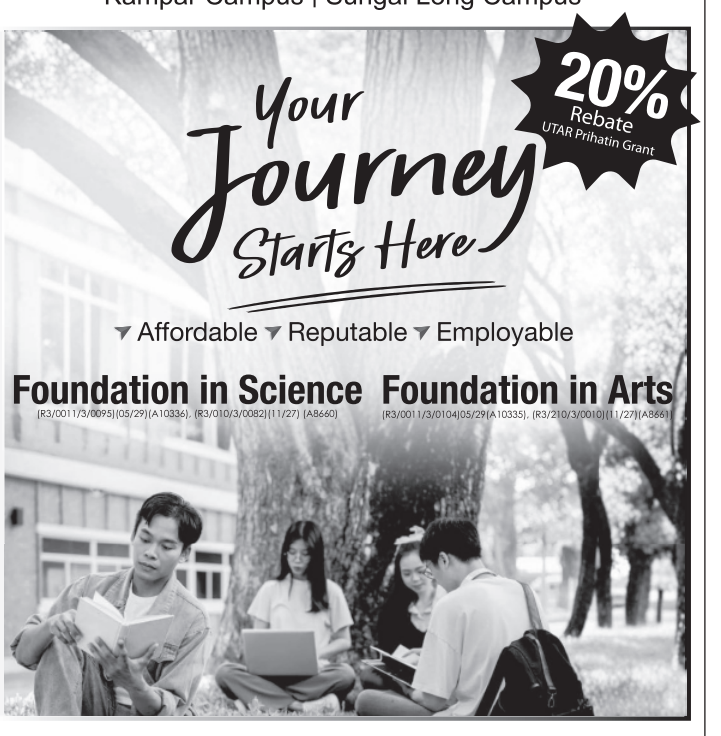

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Top-ranked creative school

AT the Rookies World University Rankings, the nation's leading art and design institution, The One Academy has taken the global spotlight, once again putting Malaysia on the world map. This prestigious platform celebrates creativity across fields such as games, animation, visual effects, immersive media, graphic design, motion graphics and architectural visualisation and is recognised as the ultimate benchmark for creative excellence worldwide.

The Rookies World University Rankings is an annual ranking judged solely on how well a school prepares its students to produce a world-class portfolio, with no influence from application numbers or advertising revenue.

It serves as the definitive measure of creative excellence, recognising universities and colleges worldwide that consistently produce top-tier talent across diverse creative disciplines.

This year's edition received 6,577 entries from 486 schools across 104 countries, reviewed by 132 renowned creative professionals.

In the 2025 Rookies World University Rankings, The One Academy achieved outstanding placements across multiple categories, outshining creative powerhouses from the United States, Spain and Germany.

Placed prominently among the 'Top Global Creative Schools', it ranked No.1 for Graphic Design, Immersive Media, as well as Web and App Design; Top 2 for Concept Art; Top 3 for Product and Industrial Design; Top 5 for Motion Graphics; Top 7 for 2D Animation and Top 9 for Architectural Visualisation.

To ensure the legitimacy of these prestigious titles, the institution's overall standing is also determined by calculating the median student score.

Bonus points are granted to students designated as finalists, highly commended, runners-up, or winners in each category.

Students of The One Academy took centre stage with several individual award wins for their incredible projects.

The Rookie of the Year title for Web and App Design was awarded to Tan Ning. Angelina Vivian Kay won the People's Choice Award for Immersive Media, while Yap Li Wen and Gavin Gan Zi Yang earned Runner-Up titles in Web and App Design as well as in Immersive Media, respectively.

"One key reminder from my lecturer was to 'do good projects'. This mindset pushed me to focus on real problems instead of simply designing something that looks nice, helping me better consider the people I am designing for," said Tan Ning, reflecting on her achievement.

Meanwhile, in the Concept Art category, the Career Opportunities Award (sponsored by PlaySide Studios) went to Tan Mei Shan. This special award goes beyond creative excellence, it recognises one talented participant who can effectively position themselves in a real-world career setting. As part of the award, Mei Shan will be given a four-week paid onsite internship with PlaySide Studios, an Australian video game developer and publisher.

"This award has given me more confidence to keep creating. It feels like a sign that I'm on the right path and I hope to carry this motivation forward," Mei Shan shared.

It takes confidence to submit students' creative artworks internationally to be evaluated. The One Academy's achievements in the Rookies World University Rankings and its recognition as the top creative education institution highlights its commitment to student success.

The One Academy was ranked the world's No.1 Creative School at the 2024 Rookies World University Rankings.

By taking part in competitions like this, it not only solidifies the college's position among industry giants but gives their students the confidence and reassurance they deserve for their exceptional skills.

The One Academy is committed to providing the best art education programmes and continues to nurture its students passionately through its "Masters Train Masters" coaching philosophy, which has been practised for over 35 years.

The institution offers diploma and degree courses in Graphic Design: Advertising and Branding, Digital Animation, Digital Media Design, Interior Architecture and Design, Illustration, Fine Arts, as well as Paris Fashion Design and Pattern Making.

■ For more information, visit *www.toa.edu.my* or call 03-7875 5510 or e-mail your enquiries to info@toa.edu.my.

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Rising through the ranks

MANAGEMENT and Science University (MSU) continues its strong performance in the Quacquarelli Symonds (QS) World University Rankings (WUR) by Subject 2026, maintaining a significant presence across multiple academic disciplines.

In this latest edition, MSU's subjects are ranked under four major areas: Arts and Humanities, Social Sciences and Management, Engineering and Technology, and Life Sciences and Medicine, reinforcing the university's academic strength and employability-driven learning ecosystem.

Five MSU subjects are featured this year, reflecting continuous growth in teaching quality, research excellence, and industry relevance across its faculties.

The broad area of Social Sciences and Management places MSU within the World Top 325, highlighting its strong global standing.

A notable achievement comes from Business and Management Studies, which climbs an impressive 89 positions to secure a place in the World Top 112.

Meanwhile, Arts and Design is ranked within the World Top 201–300, and Computer Science and Information Systems rises by 350 places to break into the World Top 351–400 band.

Life Sciences and Medicine also earns recognition within the World Top 701–850.

MSU made strong gains in the QS Subject Rankings 2026.

Making its debut this year, Accounting and Finance enters the rankings strongly in the World Top 251–300 band.

Beyond subject rankings, MSU continues to excel across global league tables. In the QS World University Rankings 2026, MSU is positioned within the Top 597 universities worldwide, strengthening its identity as a leading centre of higher learning.

The university also retains its place among the Top 50 Universities Under 50, underscoring its impressive growth trajectory since its establishment.

Regionally, MSU shines in the QS Asia University Rankings, where it is placed 125th in Asia and 30th in South-East Asia, reflecting its significant contribution to regional academic advancement and research development.

MSU's dedication to producing industry-ready graduates is further affirmed by its 301+ ranking in the QS Graduate Employability Rankings, demonstrating its effectiveness in preparing students for global career success.

MSU was also awarded with the QS 5-Stars Overall on the metrics of Teaching; Facilities; Employability, Good Governance; Social Impact; Academic Development; Global Engagement; Hospitality and Leisure Management; and Diversity Equity and Inclusion.

Supported by experienced academic staff and international visiting professors, MSU adopts a holistic educational framework that integrates Technical and Vocational Education and Training (TVET) with academically rigorous programmes.

Students engage in industry internships, community projects, creative entrepreneurship, and global mobility experiences, cultivating the well-rounded qualities highly sought after by employers.

Through collaborations with over 3,000 industry partners via the University-Industry Advisory Panel (UIAP), MSU ensures its programmes remain aligned with current and emerging industry needs.

Complementing this, the university's Graduate Employability Skills (GEmS) and Personal Enrichment Competencies (PEC) programmes help students build strong soft skills and workplace competencies.

MSU also fosters global readiness through partnerships with more than 500 institutions in over 40 countries, offering extensive opportunities for international study, cultural immersion, and overseas internships.

The university's diverse academic ecosystem spans multiple faculties and schools, including the Faculty of Health and Life Sciences, Faculty of Business Management and Professional Studies, Faculty of Information Sciences and Engineering, International Medical School, School of Pharmacy, School of Dentistry, School of Veterinary Medicine, School of Education and Social Sciences, School of Hospitality and Creative Arts, School of Graduate Studies, Graduate School of Management, and Centre for Fundamental Studies.

As an applied, enterprise-driven, holistic, and international university, MSU offers a wide range of foundation, undergraduate, postgraduate, and flexible learning pathways.

Where service meets leadership

HOSPITALITY is more than service; it is the art of making people feel welcomed, cared for, and remembered.

At Tunku Abdul Rahman University of Management and Technology (TAR UMT), this craft is cultivated step by step – beginning at The Roots, a training restaurant run by Diploma in Hotel Management students, and progressing to The Place, where Bachelor in Hospitality Management students take the lead in managing full restaurant operations.

These two learning environments represent more than just physical spaces; they guide students from foundational practical skills to advanced managerial competencies.

For Yip Hui Ciing, a Diploma in Hotel Management student, the journey began with a love for hands-on learning.

"I chose TAR UMT because the learning facilities are comprehensive. There is a well equipped training kitchen, the Fern House – a hotel setup for housekeeping training and The Roots restaurant. As I prefer learning by doing, having access to these works well for me."

> TURN TO PAGE 6

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Preparing for an AI-driven future

ARTIFICIAL intelligence (AI) is no longer a concept confined to science fiction. From personalised recommendations on streaming platforms to medical diagnostics and smart city systems, AI is increasingly shaping industries and transforming how people live and work.

For students considering AI-related fields, it is important to recognise that AI is inherently interdisciplinary.

At Universiti Tunku Abdul Rahman (UTAR), several programmes incorporate AI-related knowledge while equipping students with strong technical foundations.

Students interested in AI and related technologies may explore programmes offered by UTAR's Faculty of Information and Communication Technology (FICT).

Among them is the Bachelor of Computer Science (Hons), which includes an AI specialisation covering areas such as machine learning and intelligent systems. UTAR also offers the Bachelor of Information Technology (Hons) in Industrial Intelligent Systems, which focuses on intelligent technologies and industrial digitalisation, as well as the Bachelor of Information Systems (Hons) in Digital Economy Technology, which examines digital technologies and their role in the digital economy.

UTAR equips today's students to become tomorrow's innovators in the age of artificial intelligence.

Engineering programmes also expose students to AI applications. For instance, UTAR's Bachelor of Telecommunications Engineering with Hons introduces technologies associated with the Fourth Industrial Revolution, including AI-enabled communication systems and emerging digital infrastructures.

At UTAR, initiatives such as the Alibaba Cloud Academy Skills Center provide students with opportunities to gain hands-on experience in cloud computing technologies closely linked to AI development.

The centre offers training and facilities that allow students to explore advanced technologies and obtain industry-recognised certifications during their studies.

■ Visit UTAR Open Day on April 4 to 5 and 25 to 26, May 2 to 3, 16 to 17 and May 23 and 24 (9am to 4.30pm) at the Kampar and Sungai Long campuses.

For more information, go to *www.utar.edu.my* or call 05-468 8888 (Kampar Campus), 03-9086 0288 (Sungai Long Campus).

Yip carefully plating a vegetable roulade during her culinary practical session at The Roots.

Learning the essentials of hospitality operations

> FROM PAGE 5

At The Roots, Yip learned the essentials of hospitality operations: handling customers, maintaining cleanliness, working the cashier counter, and coordinating service flow all formed part of her daily routine.

The experience also gave her a clearer understanding of what it's really like to work in the hospitality industry.

"I realised that serving people is not just about completing tasks. It's about creating a good experience for them.

"We have to think ahead and understand what they need. At the same time, we also need to cultivate a positive and resilient mindset as the challenges may vary and will demand a lot of patience," she highlighted.

Chan Ruey Nie, a Bachelor in Hospitality Management (Hons) student, said The Place represents the next stage, a transition from "doing" to "leading".

Students no longer simply execute tasks; they also design, plan, and manage them.

According to TAR UMT Hospitality Management programme leader Dr Muhamad Aizuddin Ibrahim, the progression from The Roots to The Place is intentional and transformative.

"At the diploma level, students build a strong foundation in operational skills through hands-on practice. They learn discipline, service flow and customer interaction.

"When they advance to their degree, the emphasis shifts towards leadership, strategic thinking and management."

■ To find out more, join TAR UMT's Open Day every weekend in April 2026, from 10am to 5pm or visit *www.tarc.edu.my*

Alternatively. contact TAR UMT's Faculty of Social Science and Humanities (FSSH) at 011-1078 5990/011-1059 7135 or email them at fssh@tarc.edu.my.

Prospective students are encouraged to apply online at *www.tarc.edu.my*. Various financial aid are also available for qualified students.

University of Cyberjaya has embedded a deliberate approach to education across its programmes, ensuring that industry-integrated curricula expose students to current professional practices, not just theoretical frameworks.

Pick a university that proves its worth

FOR school-leavers and their families, one question tends to cut through the noise of open days and brochure promises in the weeks following SPM results: Will this education programme lead to a good job?

With the rising cost of tertiary education and an increasingly competitive job market that's evolving faster than ever thanks to advances in digitalisation and artificial intelligence, parents and students alike are more discerning when it comes to their education programme selection.

They want to know not just what a university offers, but what it delivers, and they want proof.

This shift has placed graduate employability firmly at the centre of how universities are evaluated today.

Accreditations, rankings and facilities still matter, but families are increasingly asking a sharper question: does this institution have a verifiable track record of producing graduates that employers actually want to hire?

What families are looking for

When weighing up a tertiary institution, families consider several things: whether programmes are aligned with where the industry is headed; whether students get meaningful real-world exposure through clinical placements, industry projects and professional networks; and whether qualifications carry weight beyond the local market. Most importantly – where are the alumni today?

These are the concerns of a generation that understands a degree is an investment, and that the return on that investment is measured in outcomes.

Institutions that can answer these questions with evidence, not just aspiration, are the ones earning genuine confidence. University of Cyberjaya (UoC) is one such institution.

Employer validation

Two of UoC's programmes – Animation and Physiotherapy – were each awarded the Talentbank 6-Star Employer Choice in the Talentbank Graduate Employability Index 2026, one of Malaysia's most rigorous frameworks for measuring graduate employability through direct employer validation.

Both programmes placed within the Top 5 in their respective categories among private universities in Malaysia.

What makes this particularly significant is the breadth of disciplines involved.

Animation and Physiotherapy sit at opposite ends of the academic spectrum – one rooted in creative technology, the other in clinical healthcare.

Both achieved top-tier employer validation in the same year, which signals something beyond individual programme success; it points to an institutional culture where employability is a core outcome, not an afterthought.

"When employers consistently choose our graduates across different fields, it tells us that what we are doing inside the classroom is translating meaningfully outside of it," says UoC Industry and International Engagement senior manager Nalena Balachandran.

"These recognitions reflect the relationships we have built with industry partners over the years, and the deliberate way we have structured our programmes to meet their evolving needs."

Global benchmark for creative education

Complementing this is UoC's recognition in the QS World University Rankings by Subject 2026, for Art & Design (ranked 101–150 band globally) – a meaningful achievement for a private Malaysian university competing alongside established institutions from across Asia, Europe and beyond.

University of Cyberjaya's Creative Arts and Design programmes have been recognised in the QS World University Rankings by Subject 2026, placing in the 101–150 band globally for Art and Design.

For students considering Animation or design-related disciplines, it offers an important reassurance: UoC's creative education is not only producing locally employable graduates, it is being measured against global peers.

Choosing an outcome

For students and their parents pondering the next step, the decision they face is more than course selection; it's a choice about the kind of future being invested in. UoC's graduates are sought after by employers, its programmes are recognised globally, and its commitment to turning academic potential into professional preparedness is producing results that speak for themselves.

■ Find out more at UoC's Open Day on April 11 and 12, through workshops, hands-on experiences, education counselling and campus tours.

For details and to register, visit *www.cyberjaya.edu.my*

University of Cyberjaya's Physiotherapy programme has been awarded a 6-Star Employer Choice rating in the Talentbank Graduate Employability Index 2026.

GRAND OPEN DAY

11 & 12 APRIL 2026 | 10 A.M. - 5 P.M.

Join us to explore pathways to higher education, ask us about 100%* scholarships, and enjoy **INTERACTIVE WORKSHOPS** with our experience academic teams.

Scan to Register:

NURSING DISCOVERY & SPONSORSHIP APPLICATION DAY 2026 (11 APRIL ONLY)

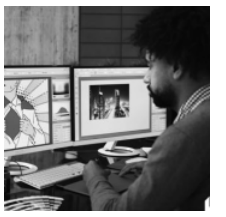
Ask us about sponsorships, financial aid, career pathways, and apply with us. Join hands-on activities like CPR, basic anatomy, bandaging, and communication skills.

DISCOVER EXPERIMENTAL PSYCHOLOGY

Explore hands-on EEG brainwave recording and VR techniques to study behaviour. Enjoy demos on memory, sound effects on brain activity, and how VR-based sound therapy helps with stress and anxiety.

DISCOVER UI/UX DESIGN

Join an interactive session to learn how designers plan digital products. Get hands-on with industry tools while exploring the basics of UI and UX design.



DISCOVER GRAPHIC DESIGN

Join an interactive class to turn ideas into visual designs. Get hands-on with industry tools while learning key skills like layout, typography, and visual storytelling.

DISCOVER PODCASTING PRODUCTION

Join us and experience content development from ideation to recording and presentation of engaging conversations, just like the professionals.

DISCOVER EARLY CHILDHOOD EDUCATION

Step into our Mock Classroom and experience learning through play, creativity and interaction. Children aged 3–6 years old are also welcome to join the activities.

DISCOVER SUGAR IN DRINKS

Ever wondered how much sugar is really in your favourite drinks? Join us at the Dietetics Lab with our Dietetics students. Through experiential visual demonstrations, discover the sugar content hidden in everyday beverages.

National Cancer Society Malaysia
Giving Hope Celebrating Life

JEJAK KANSER PROGRAM BY NATIONAL CANCER SOCIETY MALAYSIA (NCSM)

Free health screening for the first 50 visitors each day, for all Malaysians and Permanent Residents aged 18 and above. Subsequent screenings are available at RM30/person, with an additional PSA screening offered for men aged 45 and above.

University of Cyberjaya (DU053(B)) | **Cyberjaya College Central** (DK354(B))
Persiaran Bestari, Cyber 11, 63000 Cyberjaya, Selangor Darul Ehsan
Level 1, Persiaran Bestari, Cyber 11, 63000 Cyberjaya, Selangor Darul Ehsan

+603 8313 7000 **+6011 1112 3344** **cyberjaya.edu.my/openday-2026** **@unicyberjaya**

UNLEASHING CHANGEMAKERS™