



# Turning Passion into Career

*Immerse fully into the art of baking*





- 1977 Denmark Cake House
- 1988 Sekolah Pastri English Hotbreads
- 1997 English Hotbreads School of Baking
- 2004 Malaysian Institute of Baking
- 2016 Malaysian Integrated Business College
- 2019 MIB College

# 1<sup>st</sup> Baking School In Malaysia

## Building on more than 40 years of Excellence

MIB's roots were grounded as early as 1966, where the Yong family ran Sun Weng Lock Confectionary. In 1977, the family-run business branched out to offer short baking classes before offering professional diploma courses in the late 1980s. For over a decade, we became widely known as the pioneers in baking and education, under the brand Malaysian Institute of Baking (MIB).

*"Ushering in the new era, MIB College strives to uphold the legacy of our heritage, our co-founders' philosophies, and our commitment to equipping future leaders."*

## Vision & Mission

To be a creative and progressive institution that inspires passion through quality, holistic education encompassing skills, knowledge and values.

We provide unfailing support and guidance for students, and produce graduates that are differentiated by their distinguished character and passion for their work.



## Message from Director and CEO

MIB College started from the humble beginnings of a confectionary shop to now an established baking and culinary college recognised by the Ministry of Higher Education.

Compassion, perseverance and passion for food- these are the values of the Yong Family, on which MIB College was built on. Now, three-generations later, as a brother and sister team, we want to carry on the legacy of our forefathers with a passionate and dynamic approach.

As Malaysians, we love food!

It is through food that we express our creativity, identity, emotions and compassion. Being in the education industry, we aim to introduce new and innovative ways in the way we think, eat, create and talk about food.

As our late-father, Don Yong aka Dr Baker said, "When you do things with sincerity, such as ensuring quality education and having a close rapport with your students, they will be inspired to learn because they can sense your concern for their welfare."

After all, all we really want is to inspire and help create a happier and healthier community.

*By Director, Yong Mei Kei and CEO, Yong Lee Kwong*

“Choose your job to be your passion. By doing what you love, you will be creative and happy for the next 50 years of your life. Then, for another 50 years, it will become your hobby. That, is a fulfilling life.”

*; aka Dr. Baker, former chairman and co-founder of late father of Director Mei Kei and CEO Lee Kwong*





# Meet Our Experts



## Chef Mei Kei

*Executive Gastronomy Chef*

A qualified food technologist with a huge passion for food and well-being. Chef Mei Kei has extensive experience in kitchen operations and food manufacturing from Australia, Spain, USA and Asia. She believes in spreading joy and happiness through food.



## Chef Ng

*Executive Pastry Chef*

An MIB graduate himself, Chef Ng has gone on to win various competitions, even appearing on national television as a celebrity chef! His passion in the kitchen is contagious and is quick to share his experience with students.

# 烘焙科技大专文凭

我們的我们的烘焙科学与技术文凭 (BST) 结合了具有实际应用的烘焙理论和科学，与商业科目，确保全面的教育，为你未来的职业生涯做好准备。

课程时长	26个月+4个月实习培训 (2.5年)
课程编号	MQA/A9436
入学月份	4月，9月，1月
入学资格	<div><div>通过 SPM 3个Credits / UEC 3个Bs / IGCSE 3个Credits</div><div>BST (MQF 4级文凭)</div><div><div>1. 从事酒店、餐饮、食品制造和生产、研发、销售和营销、创业等相关职业。</div><div>2. 修读相关课程的学士学位。</div></div></div>
文凭	文凭: MQA 文凭 - 烘焙科学与技术文凭 (4级, MQF) *烘焙科学与美食管理国际文凭 (4级, RQF) * 国际甜点艺术高级文凭 (5级, RQF)
资助选项	贷学金，公积金第二户口
奖学金	对烘焙抱有极高热忱并通过SPM，至少拥有3个As 并即可申请!

\* OTHM 的附加文凭，由 Ofqual UK 批准和监管

## 第一个学期

- 管理原理与实践
- 专业英语商务沟通
- 销售与市场营销
- 卫生与食品安全
- 蛋糕装饰设计概论
- 蛋糕和海绵蛋糕基础课程
- 面包和发酵食品基础课程

## 第二个学期

- 高级面包和发酵食品课程
- 专业英语商务沟通
- 蛋糕和化学膨发产品
- 信息技术概论
- 厨房管理与设计

## 第三个学期

- 创业学
- 高级西点和饼干
- MPU 1 Pengajian Malaysia/ BM Komunikasi

## 入学要求

- ✓ SPM 3个Credits
- ✓ UEC SM3 3个Bs
- ✓ O-level 3个Credits
- ✓ 其他资格将根据与 IGCSE 'O' level 考试的等效性进行评估或
- ✓ 通过 APEL - MQA 完成入学要求测试 (最低 20 岁)

## 第四学期

- 成本、预算和菜单规划
- 烘焙科学
- 甜点基础课程
- MPU 2 Leadership / Bahasa Kebangsaan A
- 糖艺 (高级蛋糕装饰)

## 第五个学期

- 餐厅管理
- 高级糖艺
- MPU 3 Pengajian Moral / Pengajian Islam
- 食物的文化纬度
- 高级甜点

## 第六个学期

- 国际料理
- 食品展示和研发
- MPU 4 Event Management

## 第七个学期

- 实习

# Why 2½ Years?

## Science

It's so much more than just following recipes. Understanding various aspects in baking, from ingredient knowledge to baking theory, enables you to have a solid foundation in food science, so you can problem-solve and innovate.

## Business

We teach you a range of business subjects like entrepreneurship, sales and marketing, and food costing. You will be well-equipped and industry-ready at the end of your Diploma, opening up wider options for career progression.

## Internship

Industry training is compulsory in your Diploma. We partner with a range of prestigious names in the hospitality industry such as hotels, restaurants and bakeries, where MIB students are highly preferred.

## Basic to Advanced

Your educational journey with us will be holistic and comprehensive. Our chefs and lecturers guide you along the entire journey, from basic techniques to advanced, experience-backed knowledge sharing.

## Out-of-Classroom Exposure

Guided visits to farms, markets, restaurants, factories and events provide valuable experience and insight. Understanding how the real world works adds to the readiness of graduates.





# Alumni



## Jun Soh

*Chief Operating Officer of English Hotbreads  
BST06, Class of 2004*

With the exposure and experience that I gained at MIB, I was able to apply my knowledge in product and business development, and now I run the operations of a leading food manufacturer.



## Gan Si Ni

*Operations Manager at Jenn Confectionaries  
BST14, Class of 2010*

MIB taught me a lot of basic skills, which provided me with the understanding and knowledge required when creating new recipes. The management subjects also gave me a lot of help, especially Kitchen Management!

# Awards & Achievements

## World Pastry Cup 2019

*(Coupe de Monde de la Pâtisserie 2019)  
BST11, Class of 2009*

Our alumni Otto Tay was part of the team of 3 representing Malaysia in the World Pastry Cup 2019 in France, who emerged as champions.

## Cake Challenge Malaysia 2019

*MIB students led by Executive Pastry Chef Ng*

Tan Chee Yin	BST26	-	<b>Gold</b>
Chia Zhen Yin	BST27	-	<b>Gold</b>
Jolene Ooi	BST27	-	<b>Bronze</b>
Chin Yi Jie	BST27	-	<b>Consolation</b>
See Mun Yee	BST27	-	<b>Outstanding</b>
Chin Yi Jie	BST27	-	<b>Silkomart Best Pick</b>

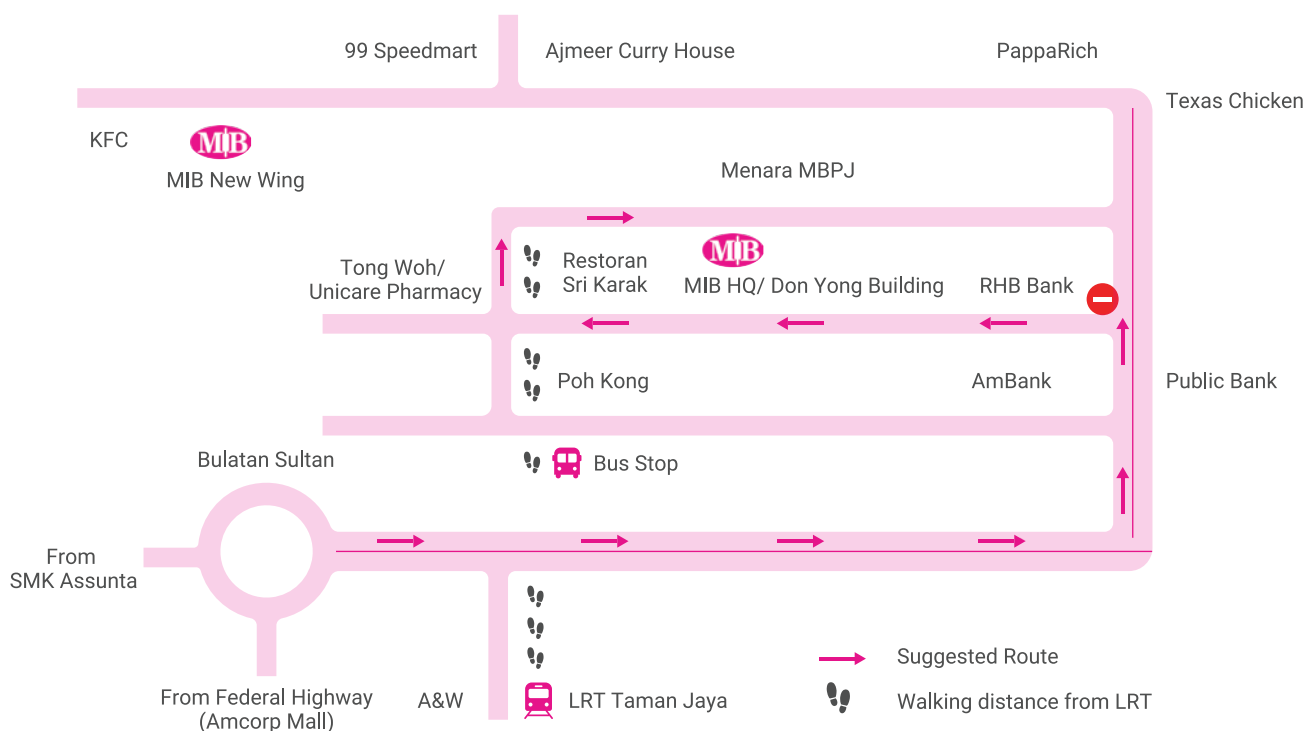




# We're located in a UNESCO Learning City

Petaling Jaya recently won the UNESCO Learning City Award, with "exemplary progress and commitment to promote education and lifelong learning at the local level", and we're situated right in the heart of it - New Town.

We are easily accessible, through free bus routes, walking distance to and from Taman Jaya LRT Station, and a fantastic centralized location - 20 minutes by train or 10 minutes by car into Kuala Lumpur.



**MIB College** (32005-V)

(Wholly owned by Malaysian Institute of Baking Sdn. Bhd.)

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# COURSE FEE STRUCTURE 2022

## DIPLOMA IN BAKING SCIENCE & TECHNOLOGY (MQA/A9436)



### Self Funding

<b>OPTION 1: FULL PAYMENT (5% DISCOUNT)</b>	<b>RM</b>
TOTAL FEE	43,777.00
REGISTRATION FEE	1,977.00
COURSE FEE (after 5% DISCOUNT)	41,800.00

<b>OPTION 2: SEMESTER PAYMENT</b>	<b>RM</b>
TOTAL FEE	45,977.00
REGISTRATION FEE	1,977.00
SEMESTER 1	7,335.00
SEMESTER 2 - 6	7,333.00
SEMESTER 7	NO PAYMENT

### Flexi Payment Plan\*

<b>OPTION 3: MONTHLY INSTALMENT</b>	<b>RM</b>
TOTAL FEE	47,808.00
REGISTRATION FEE	1,977.00
SEMESTER 1	7,335.00
TOTAL INSTALMENT	38,496.00
	( 24 MONTHS / RM1,604 )

### PTPTN Loan

<b>SCENARIO 1: MAX PTPTN LOAN</b>	<b>RM</b>
TOTAL FEES PAYABLE	24,617.00
COURSE FEE	44,000.00
PTPTN LOAN	(21,360.00)
REGISTRATION FEE	1,977.00
SEMESTER 1	3,775.00
SEMESTER 2 - 6	3,773.00
SEMESTER 7	NO PAYMENT

<b>SCENARIO 2: 75% OF MAX PTPTN LOAN</b>	<b>RM</b>
TOTAL FEES PAYABLE	32,360.00
COURSE FEE	44,000.00
PTPTN LOAN	(13,617.00)
REGISTRATION FEE	1,977.00
SEMESTER 1	5,068.00
SEMESTER 2 - 6	5,063.00
SEMESTER 7	NO PAYMENT

<b>SCENARIO 3: 50% OF MAX PTPTN LOAN</b>	<b>RM</b>
TOTAL FEES PAYABLE	36,899.00
COURSE FEE	44,000.00
PTPTN LOAN	(9,078.00)
REGISTRATION FEE	1,977.00
SEMESTER 1	5,822.00
SEMESTER 2 - 6	5,820.00
SEMESTER 7	NO PAYMENT

### Mode of Payment

**MONEY ORDER/ BANK DRAFT/ CHEQUE PAYABLE TO:**  
" Malaysian Institute of Baking Sdn Bhd "

**DIRECT BANK-IN/ ONLINE TRANSFER INTO**  
Account Number: Public Bank 3108029724

**EPF WITHDRAWAL AVAILABLE**  
from the Second Account of Parents

### PTPTN Loan + Flexi Payment Plan\*

<b>SCENARIO 1: MAX PTPTN LOAN</b>	<b>RM</b>
TOTAL FEES PAYABLE	25,392.00
COURSE FEE	44,000.00
PTPTN LOAN	(21,360.00)
REGISTRATION FEE	1,977.00
SEMESTER 1	7,335.00
TOTAL INSTALMENT	16,080.00
	( 24 MONTHS / RM 670 )

<b>SCENARIO 2: 75% OF MAX PTPTN LOAN</b>	<b>RM</b>
TOTAL FEES PAYABLE	33,504.00
COURSE FEE	44,000.00
PTPTN LOAN	(13,617.00)
REGISTRATION FEE	1,977.00
SEMESTER 1	7,335.00
TOTAL INSTALMENT	24,192.00
	( 24 MONTHS / RM 1,008 )

<b>SCENARIO 3: 50% OF MAX PTPTN LOAN</b>	<b>RM</b>
TOTAL FEES PAYABLE	38,280.00
COURSE FEE	44,000.00
PTPTN LOAN	(9,078.00)
REGISTRATION FEE	1,977.00
SEMESTER 1	7,335.00
TOTAL INSTALMENT	28,968.00
	( 24 MONTHS / RM1,207 )

### UK Examination Fee (Additional)

\*International Diploma In Baking Science & Gastronomy  
Management, Level 4  
RM 1,000

**FULL FEE WAIVER FOR EARLY BIRD REGISTRATION\***

\* T&C APPLIES  
REGISTRATION FEE IS NON-REFUNDABLE