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Outlines

- 1. Introduction to the Taylor's University, Malaysia and Faculty of Social Sciences and Leisure Management.
- 2. Key Pillars of Higher Education Institutions.
- 3. The Impacts of COVID-19.
- 4. Pandemic Pedagogy: Alternatives to Industrial Attachment.
- 5. Key Considerations.

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Introduction to the Taylor's University, Malaysia and Faculty of Social Sciences and Leisure Management.













1969: Taylor's College Malaysia was established as branch of Taylor's College Melbourne.

2010 till now: Taylor's University Lakeside Campus, Malaysia.

12,000 students on Lakeside Campus



NO.1 PRIVATE UNIVERSITY IN MALAYSIA & SOUTHEAST ASIA







* Based on 2021 QS World University Rankings.



* Based on 2020 QS World University Rankings.



Top Industry Leaders

Choose Only From The Best

As Malaysia's top private university for Employer Reputation, Taylor's continues to grow from strength to strength in the 2019 QS Asia University Rankings. This further cements our position in the top 1% of Asian universities.



Taylor's University is recognised as the 4th best university in the world and Asia's best for the graduate employment rate indicator in the 2019 QS Graduate Employability Rankings.





Taylor's University is recognized in the QS World University Rankings by Subject 2020 as the No. 16 university in the World for the Hospitality & Leisure Management subject.



Taylor's University is rated at <u>TIER 6 (OUTSTANDING)</u> in <u>D-SETARA rating</u> – the highest rating awarded in this exercise.



Taylor's University is rated at TIER 5 (EXCELLENT) in SETARA 2009, 2011, 2013 & 2017



International Accreditations





International Memberships

ACCREDITED MEMBER







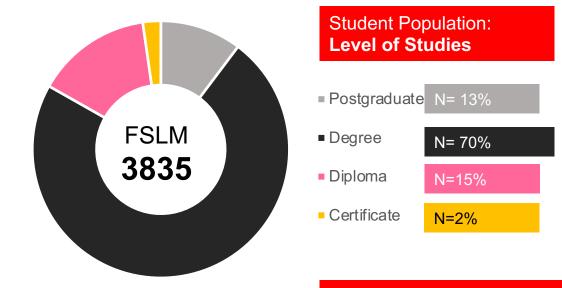


The Faculty: Faculty of Social Sciences and Leisure Management (FSLM)

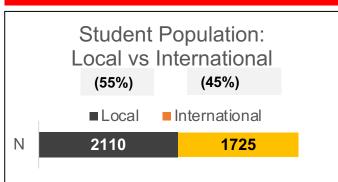


FACULTY OF SOCIAL SCIENCES AND LEISURE MANAGEMENT

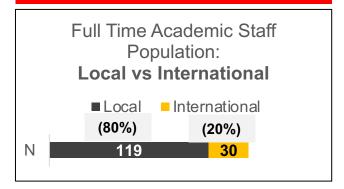
- 1. School of Hospitality, Tourism and Events.
- 2. School of Food Studies and Gastronomy.
- 3. School of Media and Communication.
- 4. School of Liberal Arts and Sciences.
- 5. School of Education.
- 6. Taylor's Culinary Institute.



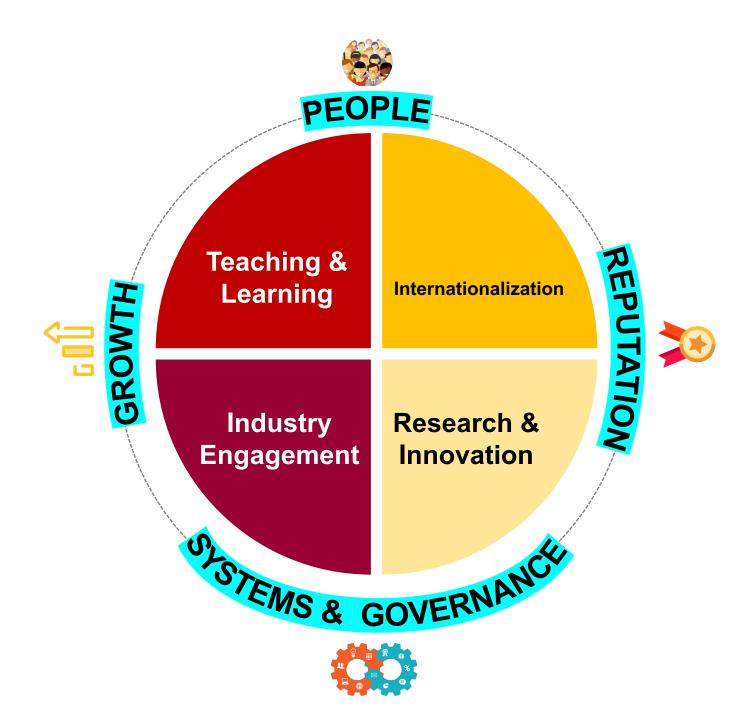




A total of 149 full time academic staff.







The Impacts of COVID-19.



Economy

- Covid-19 Lockdown have led to a deep economic dive, sending shockwaves around the world
- IMF estimated world GDP will fall by 3% in 2020, as compared to 2009 which was one of the worst year of the global financial crisis GDP dipped only 0.1% Advanced Economies are now expected to contract by 6.1% and emerging market economies to shrink by 1% in 2020

IMF admits that the impact of the pandemic is devastating – far worst than the 1930's Great Depression

- The damage so far is severe with global supply chains being seriously disrupted, global business confidence has since softened & consumer confidence dented. Recovery is unlikely to be V-Shaped
- All these now depends heavily on when effective treatments & vaccines becomes widely & readily available

Higher Education

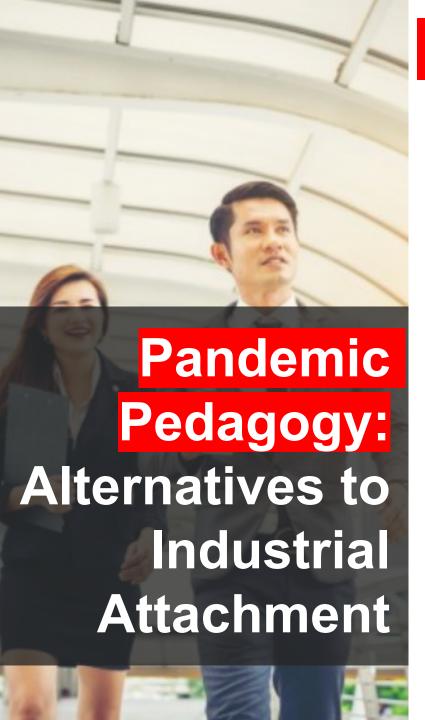
- Switching from face-to-face to online engagement and learning (synchronous and asynchronous).
- Alternative form of examinations and assessments which must be aligned with the programme learning outcomes and MQA compliance.
- Students' access to internet and electronic devices.
- Capability and readiness of the technology to support higher load of usage.
- Various Time Zones.
- Students and educators adjusting to the new form and teaching, learning and assessments.
- New students' recruitment.

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Pandemic Pedagogy: Alternatives to Industrial Attachment.



- The current situation may not permit the industry to accept industrial training students. As such the following alternatives are recommended:
 - 1. <u>To move</u> the industrial training semesters to the next semester.
 - 2. <u>To replace</u> the industrial training to other relevant alternatives depending on the field of the programme and to meet the learning outcomes.
 - a. The alternative plan should emphasize industry exposure and the grading system should reflect student's competency achievement and transparent to the students.
 - b. E.g.: Industry-based project, Problem-based project, Topical Studies or Research Project



Our Strategies

- 1. Proceed with Internship as usual either physically or via online.
- 2. Proceed with Internship with a delay of the commencement date, upon request.
- 3. Not able to do the internship, but to take up alternative projects.
 - a) Projects provided by employers.
 - b) Consultancy-based work with the respective industries.
 - c) Projects offered by the school with Industry input.



3(a): Projects provided by employer.

- Projects must be provided and supervised by employers from the same industry which will meet the prescribed outcomes of the course.
- E.g.: MACEOS & STEP programme





STEP programme partners:



















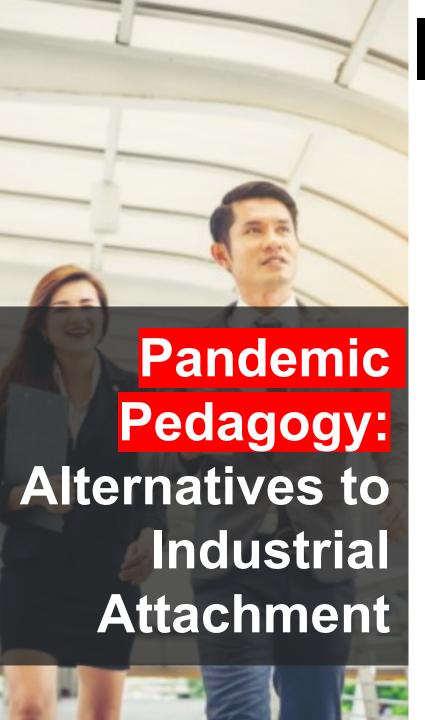




3(b): Consultancy-based work with the respective industries.

- To work with the respective industries and produce detailed report on the required tasks which will meet the prescribed outcomes of the course:
 - E.g.: online content analysis, data collection and analysis, propose viable conclusions and recommendations based on the findings.





3(c): Projects offered by the school.

- To take up projects offered and supervised by the school academics with Industry input which will meet the prescribed outcomes of the course.
 - E.g.: writing a structured business plan for the respective industry





Initiatives to Complement the Strategies



- 1. Professional talks by Industry.
- 2. Webinars by the school with Industry speakers
- 3. Webinars with Alumni



Professional Chef Series

Grab a chance to be up close and personnal with a Michelin Star Chef

GaefMoutet

Taylor's Culinary Institute is proud to present the Professional Chef Series, where you will be given the opportunity to ask questions to our guest.

Please send us your questions prior to the event, the chef will draw lot the question and answer them on the day of the event.

Send your questions now to: https://forms.gle/87sg1BZwsXnavYTs7





27th May 2020 @ 2PM Meeting ID: 938 6005 0659 Password: 692484

About Gae Moutet

From competing in numerous international competition to winning multiple awards. Chef Gaël Moutet started his culinary career for several years in France before moving to the 2 Michelin Starred Restaurant Laurent.

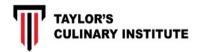
He later then venture into hotels where he joined the **Ritz Cartlton** group between **Barcelona**, **Hongkong** and **Malaysia**. Chef Gaël is currently the **Executive Pastry Chef** at **St Regis Kuala Lumpur** where he oversees coordinating the banquets, buffets, weddings, in room dining, restaurant and all hotel outlets menus, as well as St Regis Hotel Catering offsite events.

French Pastry Chef, Gaël Moutet was the Finalist representing Spain at Valrhona International Restaurant Dessert Competition – C3 (Chocolate Chef Competition) Madrid Fusion - International Gastronomy Summit in 2012.







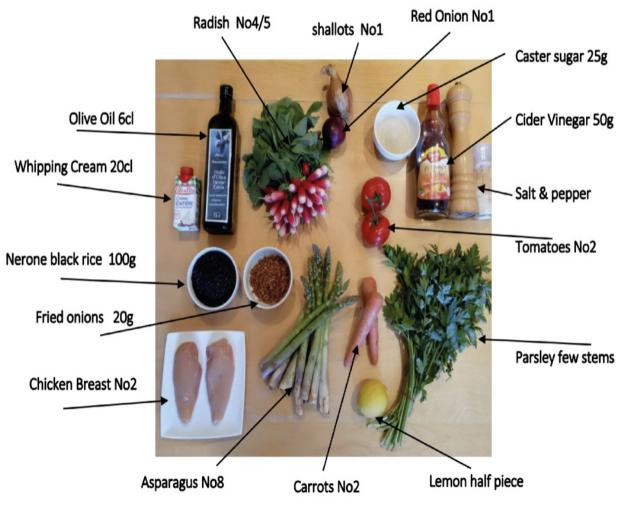


Pascal Bonnafous @home





Ingredients (2 pax)



Industry Webinar Series 1.0

Tuesday, 12 May 2020 at 10.00 am (GMT+8)

Sustenance in the post Covid19 era for the hospitality industry



Mr Halim Merican Acting President, MAH



Mr Kenneth Foong Vice President -Exhibition, MACEOS



Prof. Mohd Said Bani Founder and owner of bzBee Consult





Ms Puteri Sofia Senior Lecturer, Taylor's University Law School



Ms Lim Hooi Shan Clinical Psychologist & Senior Lecturer, Taylor's University



Dr Shantini Thuraiselvam Program Director, Taylor's University



Mr Brian Verghese Moderator

Scan QR code or click the link to register



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SCHOOL OF HOSPITALITY, TOURISM AND EVENTS

Topics covered:

- Challenges faced by Hoteliers post Covid-19
- > Challenges faced by the MICE sector
- Communicating process during a crisis
- What's next for the hotel industry
- "Fear' post-Covid-19 and psychological impact on consumers
- Cost-cutting effect on the employees
- Predictions from revenue management perspective

Industry Webinar Series 2.0

Thursday, 14 May 2020 at 11.00 am (GMT+8)

Transformations
in the
Hospitality Industry:
Moving Forward
with New Business
Opportunities



Ms Jasmine Heng Chairman, MAH Selangor



Dr Jiseon Ahn Senior Lecturer, Taylor's University



Dr Ruth Sabina Francis Senior Lecturer, Taylor's University



Mr Gopinath Sangaran Senior Lecturer, Taylor's University



Dr Rupam Konar Senior Lecturer, Taylor's University



Assoc. Prof. Dr Kandappan Balasubramaniam Senior Lecturer, Taylor's University



Dr Mayukh Dewan Senior Lecturer, Taylor's University



Dr Shantini Thuraiselvam Moderator

Scan QR code or click the link to register



Topics covered:

- Opportunities & Threats for hoteliers
- Strategic management; What direction to take
- Hotel industry comeback strategy
- Coaching; Key to recover
- > Innovative service design
- innovative service design
- Technology innovation and future workforce skills for restaurants
- > Changes in eating behaviours

https://forms.gle/19bvSjNCj79cbSGN8



SCHOOL OF HOSPITALITY, TOURISM AND EVENTS

Key Considerations.



- 1. Create and sustain strong industrial partnership and support.
- 2. Alternative arrangements must be aligned with the course and programme learning outcomes.
- 3. Clear and transparent communication to students on the alternative assessment and grading scheme.
- 4. Adequate resources to support the delivery of alternative assessments.
- 5. New normal opens doors to new possibilities.

Thank You.