

International learning ground



IMU's dietetics with nutrition students (back row, from left) Wong Wei Xiang, Yap Thien Vern and Lim Wan Ying underwent a three-week attachment at a private hospital in Thailand.

medical conditions.

"One of the main learning outcomes was exposure to a different work culture and ethics. Thai people are friendly and when it

comes to work, they worked efficiently and effectively. It was amazing seeing such a small group of people dishing out 500 to 800 meals at least three times a day.

"One of our greatest experiences was being able to see the differences between their food culture and ours. We also had a great time enjoying the food in Bangkok."

Taught by experienced and practising faculty, students of the dietetics with nutrition programme can opt to either complete their four-year degree locally at IMU or transfer to the University of Otago in New Zealand or the University of Newcastle in Australia after two years of study at IMU.

These international partnerships are a testament to the alignment of IMU's curriculum to global standards.

The commencement dates for the Bachelor of Science (Hons) Dietetics with Nutrition programme are in July and September.

If you have a pre-university qualification, a strong background in science, good communication skills and a caring attitude, apply now for the dietetics with nutrition programme for a career that helps to ensure patients' diets are on track.

Students with exceptional academic ability and other achievements can apply for scholarship or a special bursary of 25% tuition waiver offered in conjunction with the university's 25th anniversary celebrations.

If you have just completed your Sijil Pelajaran Malaysia and do not have a pre-university qualification, consider enrolling in the one-year IMU Foundation in Science – the direct route for entry into any of the university's degree programmes.

■ For more information, call 03-2731 7272, e-mail start@imu.edu.my or visit www.imu.edu.my.

THREE Bachelor of Science (Hons) Dietetics with Nutrition students from International Medical University (IMU) had the opportunity to undergo a three-week attachment at a private hospital in Thailand. Yap Thien Vern, Lim Wan Ying and Wong Wei Xiang share their experience:

"As globalisation increases, our palates are becoming more global with Thai food being a much sought-after cuisine. This has resulted in us choosing to go to Bangkok, the most visited city in the world, for our attachment and to experience its diverse food culture.

"We were fortunate enough to be accepted by Sodexo Thailand, a company that manages the food service operations at Bumrungrad International Hospital, to observe and participate in its food service operations for three weeks during our attachment there in December last year.

"The three weeks in Thailand were well spent. Everyone was kind and helpful, ensuring that we achieved our learning objectives throughout the attachment.

"We were exposed to the food service operations, inpatient wards and general working procedures. We were also given opportunities to actively participate in the work process and have hands-on experience in the kitchen.

"We were placed in the various kitchens in the hospital, such as the Japanese kitchen, halal kitchen, Chinese kitchen, Thai kitchen and Western kitchen, to help with food preparation and plating.

"On top of that, we visited patients to obtain their diet orders according to their personal preference and tailor it to their