

NEWSLETTER

MARCH | APRIL | MAY 2026 | Vol.02



Your Next Holiday Starts Here!

Get ready for Malaysia's biggest showcase of hotel deals, holiday packages and travel experiences at the MAH Domestic Tourism Fair 2026! From luxurious staycations and island escapes to family attractions and exclusive travel promotions, discover amazing offers from across the country, all under one roof.

Book smarter, save bigger and start planning your next Malaysian getaway today!



MAH Hospitality Week 2026

MAH Hospitality Week is Malaysia's premier hospitality industry event, bringing together hoteliers, suppliers, tourism stakeholders, industry leaders and professionals for networking, knowledge sharing and business opportunities. Through exhibitions, conferences, talent development initiatives and recognition programmes, the event fosters collaboration, innovation and excellence while supporting the sustainable growth of the hospitality sector



MAH L&D Professional Hospitality Training Programme

Designed by the industry for the industry, the MAH Learning & Development (MAH L&D) Professional Hospitality Training Programme empowers hospitality professionals with the expertise, leadership skills and practical knowledge needed to excel in a dynamic environment. Through focused, hands-on learning, the programme supports career growth while advancing service excellence and industry competitiveness.

Gold Partner

Silver Partner

Bronze Partner

Supporting Partner



LG Electronics INTRIX

SHARP Feruni exely



MAH Chapter's Annual General Meeting (AGM) 2026

United Chapters · Advancing Together

The remaining State Chapters of the Malaysian Association of Hotels (MAH) successfully convened their Annual General Meetings (AGMs) in March and April 2026, completing this year's nationwide AGM cycle.

Following the earlier meetings held in January and February, the conclusion of the March and April sessions marks an important milestone in the association's continued commitment to good governance, active member engagement, and collective progress within Malaysia's hospitality industry.

Sincere appreciation is extended to all State Chapter Committees, secretariats, and members for their dedication, support, and active participation throughout the AGM season. The encouraging turnout and constructive discussions demonstrated a strong sense of unity and a shared commitment to strengthening the association while advancing the interests of the hospitality sector.

MAH Kuala Lumpur Chapter AGM 2026

Date: 31st March 2026

Venue: Renaissance Kuala Lumpur Hotel & Convention Centre



MAH Pahang Chapter AGM 2026

Date: 1st April 2026

Venue: Grand Darul Makmur Hotel, Kuantan



MAH Penang Chapter AGM 2026

Date: 3rd April 2026 | Venue: Fifth Avenue Hotel



Board of Directors Meeting

Venue: Element Kuala Lumpur | 17th April 2026

The leadership team gathered to exchange updates, discuss key priorities and advance initiatives that contribute to the continued development of both the association and Malaysia's hotel industry.



Advocacy & Representation

Key Takeaways from MAH CEO

Preparing Hotels for the Next Era of Hospitality | 9th March 2026

As Malaysia gears up for Visit Malaysia 2026, the hospitality sector continues to play a pivotal role in shaping visitors' experiences and perceptions of the country. During a live interview on Bernama TV on 9th March 2026, MAH Chief Executive Officer, Mr Isaac Raj, shared insights on the industry's outlook, discussing the opportunities and challenges ahead while emphasising the importance of service excellence, workforce development, sustainability and digital transformation.

Key Takeaways

Service Excellence Remains the Ultimate Differentiator

While hotel facilities and star ratings continue to play an important role, guest experience remains the true measure of hospitality success. According to Isaac, service quality and the ability to create meaningful guest interactions are what leave a lasting impression and encourage repeat visits. To support this effort, MAH and Tourism Malaysia have launched nationwide training initiatives to strengthen service culture, communication skills, service recovery and the warmth of Malaysian hospitality in preparation for Visit Malaysia 2026.

Investing in People and Talent Development

The hospitality industry continues to face workforce challenges following the pandemic, particularly in attracting and retaining skilled talent. Many experienced employees transitioned to other sectors during the COVID-19 period, creating a talent gap across the industry. Through its Learning and Development programmes, MAH continues to support member hotels with training and upskilling initiatives aimed at rebuilding service excellence and developing a future-ready workforce.

Sustainability Is No Longer Optional

Sustainability has become a key consideration for travellers, especially among younger and international markets. Hotels are increasingly adopting environmentally responsible practices, including reducing single-use plastics, improving waste and water management, enhancing energy efficiency and embracing ESG principles. MAH has also introduced ESG certification programmes to help hotels align with global sustainability standards and prepare for future industry requirements.



Digitalisation Is Transforming Guest Experiences

Technology is reshaping the hospitality landscape, with digital platforms, mobile applications and AI-driven solutions becoming increasingly important in delivering seamless guest experiences. Rather than replacing human interaction, digitalisation enables hotel teams to focus on personalised service while maintaining the human touch that remains central to hospitality.

Strengthening Malaysia's Competitive Edge

Malaysia continues to enjoy several competitive advantages, including its renowned hospitality culture, diverse culinary offerings, strong English proficiency, affordability, safety and growing portfolio of Muslim-Friendly Tourism and Hospitality-certified hotels. However, Isaac emphasised the need for continued investment in service quality, talent development and supportive policies to ensure the industry remains competitive within the region.

Looking Ahead

Despite global uncertainties and rising operational costs, the outlook for Malaysia's hospitality sector remains positive. By embracing innovation, strengthening service excellence and investing in sustainability and people, the industry is well-positioned to support Visit Malaysia 2026 and deliver memorable experiences for visitors from around the world.



Support for MYFutureJobs Wira Initiative

Championing Talent and Successful Career Transitions For Malaysia's Veterans | 10th March 2026

Support was extended to the Program LINDUNG Kerjaya MYFutureJobs Wira through participation in its Memorandum of Understanding (MoU) signing ceremony, reflecting a shared commitment to strengthening employment opportunities for Malaysian Armed Forces (ATM) veterans. The initiative brings together MINDEF, KESUMA, PERKESO, PERHEBAT and JHEV ATM in a strategic collaboration aimed at placing 5,000 veterans into meaningful careers by 2030 through enhanced job matching, data integration and workforce support programmes. Participation in the event underscored support for efforts to empower veterans and facilitate their transition into the civilian workforce, while enabling industries to benefit from the valuable skills, discipline and experience they bring.



Engagement with LHDN on Withholding Tax Clarification

Seeking Greater Clarity on WHT for OTA Commissions | 17th March 2026

A constructive engagement session was held with the Inland Revenue Board of Malaysia (LHDN) to seek clarification on the applicability of withholding tax (WHT) on commissions paid to Online Travel Agents (OTAs). Discussions focused on addressing industry concerns regarding the scope of WHT, particularly in determining which service providers are subject to the tax. The need for clearer guidance was also highlighted to help hotels better understand their obligations and ensure compliance with the relevant requirements. The engagement provided a valuable platform for dialogue, and appreciation is extended to LHDN for its openness in addressing industry concerns. Continued advocacy efforts will remain focused on securing greater clarity on regulatory matters affecting the hotel industry.



Tourism Malaysia Strategic Meeting with Industry Stakeholders

Strengthening Industry Collaboration for Tourism Resilience | 17th March 2026

Tourism Malaysia's Meeting on Strategic Collaboration: Opportunities and Quick-Win Initiatives brought together key tourism stakeholders to discuss strategies for sustaining Malaysia's tourism growth amid evolving global travel conditions. Chaired by Director General of Tourism Malaysia, Mohd Amirul Rizal Abdul Rahim, the session focused on addressing current challenges and identifying practical measures to support continued tourist arrivals. Key discussions centred on market diversification, enhanced connectivity, strengthened promotional efforts and responsive strategies to mitigate the impact of external uncertainties on inbound tourism. Participants also explored opportunities for greater collaboration to reinforce Malaysia's competitiveness as a tourism destination.

The meeting served as a valuable platform for exchanging industry insights, addressing operational concerns and identifying collaborative initiatives that can further strengthen the tourism ecosystem. Continued engagement between industry stakeholders and Tourism Malaysia remains essential in supporting industry readiness, enhancing resilience and sustaining growth momentum in the lead-up to Visit Malaysia 2026.



Industry Dialogue on Malaysia's Minimum Wage Review

Engaging Stakeholders on the Review of the Minimum Wage Order | 6th April 2026

The Stakeholder Engagement Session on the Review of the Minimum Wage Order (MWO) 2024, organised by the Ministry of Human Resources (KESUMA) at the Putrajaya International Convention Centre (PICC), brought together employers, employees, industry associations and trade unions to discuss labour market developments and wage policy considerations. Officiated by Deputy Minister of Human Resources, YB Datuk Khairul Firdaus Akbar Khan, the session forms part of the National Wages Consultative Council's (NWCC) review process under the National Wages Consultative Council Act 2011, which mandates a review of the minimum wage at least once every two years.

Discussions focused on the implementation of the current minimum wage framework and the need to ensure future wage policies remain balanced, data-driven and responsive to labour market realities, while supporting both employee welfare and business sustainability. Continued constructive dialogue among stakeholders remains essential in developing policies that support a competitive, sustainable and inclusive workforce ecosystem.



Courtesy Visit to JHEAIK on Halal Industry Development

Strengthening Halal Standards in the Hospitality Industry| 13th April 2026

A constructive engagement was held with the Halal Management Division of the Kedah State Islamic Religious Affairs Department (JHEAIK) to explore opportunities for strengthening halal standards and best practices within the hospitality sector. The discussion, which focused on hotel operations in Langkawi, examined potential areas of collaboration to support enhanced halal compliance and industry development. It also provided a platform for dialogue on strengthening alignment between industry practices and regulatory expectations. The engagement was attended by Honorary Secretary General Dato' Megat Shahrul Azman Abas, Kedah Chapter Chairman Eugene Dass, and Secretariat General Manager Noorfadhillah Ariffin. Continued collaboration with JHEAIK is welcomed in advancing shared objectives to uphold industry standards and enhance Malaysia's position as a leading hospitality destination.



Key Industry Discussions at the 2026 TPN Engagement Session

Strengthening Tourism Industry Collaboration | 14th April 2026

The first Tourism Productivity Nexus (TPN) Monitoring Meeting and Engagement Session for 2026 brought together approximately 70 representatives from the tourism industry and relevant government agencies to align programme planning and establish strategic priorities for the year ahead. The session strengthened collaboration between industry and government stakeholders in advancing the productivity, competitiveness and sustainability of Malaysia's tourism sector.

Participants were also briefed on available grant opportunities from NCIA and UNDP, current initiatives by UOA Group and Evenesis, as well as industry perspectives on proposed tourism development projects, including the feasibility study for the Cameron Highlands Tourism Railway. Chaired by TPN Champion En. Rohizam Md Yusoff, alongside representatives from MPC and MOTAC, the engagement reflected a shared commitment to ensuring tourism initiatives are implemented in a structured, relevant and impactful manner to support the continued growth of the industry.



Contributing to Discussions on Food Waste Indicators

Addressing Food Waste for Greater National Competitiveness | 21st April 2026

A stakeholder engagement session organised by the Malaysian Productivity Corporation (MPC) provided a platform to discuss the Food Waste Sub-Indicator recently introduced in the World Competitiveness Yearbook (WCY). As the Secretariat for National Competitiveness, MPC convened the session to gather industry feedback on the definition, scope, methodology and data sources used in measuring food waste. The initiative aims to ensure that the indicator accurately reflects Malaysia's current situation while supporting efforts to improve the country's competitiveness ranking.

Discussions also highlighted the importance of food waste reduction in advancing the United Nations Sustainable Development Goals (SDGs), particularly Goal 12 on Responsible Consumption and Production. The engagement served as a valuable platform for sharing industry insights and supporting the development of more effective and sustainable food waste management practices.



Malaysia's First Food Waste & Sourcing Guidebook

A Milestone for Sustainable Hospitality and Events | 30th April 2026

The launch of Malaysia's first Best Practices on Waste Management and Responsible Sourcing Guidebook was officiated on 30 April 2026 by MAH President Datin Christina Toh. The initiative was led by the Kuala Lumpur Convention Centre Business Events Alliance (KLCCBEA) in collaboration with WWF-Malaysia, Taylor's University and UCSI University.

Developed through a cross-sector partnership involving industry, academia and sustainability experts, the guidebook provides practical guidance on responsible sourcing and food waste reduction, addressing one of Malaysia's key sustainability challenges. It combines industry best practices, research insights and behavioural approaches to encourage more sustainable operations across the hospitality and business events sectors.

Supported by Sunway Resort Hotel and The Westin Kuala Lumpur, the initiative reflects a collective commitment to advancing sustainability and contributing towards Malaysia's goal of reducing food waste by 50% by 2030. The guidebook will also serve as an educational resource, with adoption by higher learning institutions to help nurture future sustainability leaders.



Launch of New Personal Data Protection Guidelines

Supporting Responsible Innovation, Transparency, And Data Protection | 30th April 2026

The launch of three new guidelines by the Personal Data Protection Department (JPDP) highlighted ongoing efforts to strengthen personal data protection practices and support the responsible use of emerging technologies, including artificial intelligence (AI). Introduced during the PDPA Connect: Strengthening Digital Trust 2026 event, the guidelines cover Data Protection Impact Assessment (DPIA), Data Protection by Design (DPbD), and Automated Decision-Making and Profiling (ADMP). The new frameworks aim to enhance risk management, accountability, transparency and fairness in the processing of personal data. The initiative reflects Malaysia's continued commitment to strengthening digital trust and ensuring organisations are better equipped to manage personal data responsibly in response to evolving technological developments.



Industry Insights at National MFTH Seminar 2026

Strengthening Malaysia's Muslim-Friendly Tourism Sector | 6th May 2026

Representation at the Seminar Pelancongan Islam & Hospitaliti Mesra Muslim Peringkat Kebangsaan 2026, held at Universiti Sains Islam Malaysia (USIM), highlighted industry perspectives on the development of Muslim-friendly hospitality in Malaysia. Dato' Megat Shahrul Azman Abas was invited as a speaker, presenting on the topic "Perhotelan Mesra Muslim: Perspektif Persatuan Hotel Malaysia Terhadap Isu & Cabaran Semasa", where he shared insights on the growth of Muslim-friendly hospitality and the challenges faced by hotels in supporting Malaysia's Islamic tourism agenda.

The seminar brought together industry leaders, academics and stakeholders to exchange ideas, discuss emerging trends and explore the future direction of the Muslim-Friendly Tourism and Hospitality (MFTH) sector. Discussions reinforced the importance of collaboration in strengthening the industry's competitiveness and sustainability. A key takeaway from the seminar was that the concept of "Muslim-friendly" extends beyond religious requirements, encompassing universal values such as comfort, safety, cleanliness and quality service for all travellers. The insights shared are expected to continue supporting the development of a progressive, inclusive and globally competitive tourism and hospitality industry.



Malaysia Hotel Innovation Summit 2026

Innovation, Sustainability and the Future of Hospitality | 8th May 2026

Proud to serve as a valued partner of the Malaysia Hotel Innovation Summit 2026, the platform brings together hospitality professionals, industry leaders, hotel owners, technology experts, designers, architects and solution providers to explore the future of the hotel industry.

As Malaysia's hospitality sector continues to embrace digital transformation, the summit provides a key opportunity for networking, knowledge sharing and collaboration among more than 260 senior industry professionals from Malaysia and across the region. This year's programme focuses on emerging industry trends and innovations, including digital transformation, sustainable smart buildings and AI-driven guest experiences, highlighting the technologies and strategies shaping the next generation of hospitality.



National Skills Development Council 2026

Strengthening Malaysia's Skilled Workforce Through TVET | 19th May 2026

The National Skills Development Council (MPKK) Meeting No. 1/2026, chaired by Deputy Minister of Human Resources and MPKK Chairman, YB Datuk Khairul Firdaus Akbar Khan, focused on advancing Malaysia's Technical and Vocational Education and Training (TVET) agenda and strengthening national skills development. Key discussions included the approval of four new National Occupational Skills Standards (NOSS) in Cyber Security and Malaysian Sign Language (BIM), underscoring the country's commitment to meeting future industry demands and enhancing human capital development.

Updates were also shared on the Malaysian Skills Certification System (SPKM), enforcement and compliance initiatives, as well as progress under the Skilled Human Capital Development Blueprint 2021–2025. The meeting reflects ongoing efforts to strengthen the national skills ecosystem and workforce competencies, contributing to the development of a highly skilled talent pool that supports Malaysia's economic growth and industry competitiveness.



Bacfree Malaysia's Event

Supporting Sustainable Hospitality Initiatives | 20th May 2026

Leading the Wave: Measurable Sustainability in Hospitality, organised by associate member BacFree Malaysia and hosted by fellow member PARKROYAL COLLECTION Kuala Lumpur, highlighted ongoing industry efforts towards more sustainable hospitality practices. The event marked PARKROYAL COLLECTION Kuala Lumpur's adoption of BacFree's EcoTap water filtration and disinfection system, a significant initiative aimed at eliminating single-use plastic water bottles as part of its commitment to responsible hospitality.

Bringing together hospitality leaders, sustainability advocates and representatives from MOTAC, the session featured discussions on national sustainable tourism initiatives and the Green Hotel Rating System, underscoring the growing importance of measurable sustainability practices within the industry. The event also showcased how collaboration and innovation can drive meaningful progress towards a greener, more responsible and future-ready tourism ecosystem.



Engagement Meeting with PERHEBAT

Collaborating To Develop A Stronger And More Resilient Workforce | 21st May 2026

A productive engagement session was held with Perbadanan Hal Ehwal Bekas Angkatan Tentera (PERHEBAT) to explore potential areas of collaboration in supporting workforce development within the tourism and hospitality industry. The discussion focused on creating opportunities for retired military personnel through industry training placements and employment pathways within MAH member establishments and the broader hospitality ecosystem.

Recognising the valuable skills, discipline and experience that veterans bring to the workforce, support is extended to efforts that facilitate their career transition while addressing industry talent needs. Both parties look forward to strengthening collaboration and exploring initiatives that will benefit veterans, the hospitality sector and the nation's tourism industry.





UPDATE...

Geopolitical Tensions Impact Hospitality and Tourism

Monitoring Industry Performance Amid Global Developments

The ongoing geopolitical tensions in the Middle East continue to create challenges for Malaysia's tourism and hospitality sectors, with industry stakeholders closely monitoring the implications of disrupted air travel, rising fuel prices and changing traveller behaviour.

Flight rerouting and cancellations resulting from regional airspace disruptions have affected some international arrivals, particularly from markets that traditionally transit through Middle Eastern hubs. Several hotels have also reported cancellations from international guests, while concerns remain over the potential impact on high-value markets from the Middle East and Europe.

Despite these challenges, domestic tourism and regional travel demand have helped maintain overall occupancy levels, providing some resilience for the sector. Industry stakeholders continue to monitor developments closely as Malaysia advances towards Visit Malaysia 2026.

MAH Calls on Members to Support Industry Impact Survey

In support of ongoing industry monitoring efforts, Tourism Malaysia has launched a survey to assess the impact of the Middle East crisis on the hotel industry, focusing on weekly room bookings and occupancy trends. The data collected will contribute to periodic impact assessments and will be reported through the Ministry of Economy to the Majlis Tindakan Ekonomi Negara (MTEN) to support policy considerations and mitigation measures.

MAH encourages all hotel members to participate in the survey and provide timely feedback to help ensure the industry's concerns and challenges are accurately represented.

Tourism Malaysia Survey: Impact of Middle-East Crisis on the Hotel Industry: <https://tinyurl.com/TMHotelSurvey2026>



MAH Calls for Support Amid Industry Challenges

Strengthening Industry Resilience Through Strategic Advocacy

The hotel industry continues to face growing challenges, including increasing booking cancellations and rising operating costs driven by ongoing geopolitical uncertainties and global supply chain disruptions.

In response to these developments, active engagement has been undertaken with relevant authorities, accompanied by a series of proposals aimed at supporting industry resilience and recovery. Key recommendations include fiscal relief measures, operational cost mitigation, workforce support initiatives, domestic tourism stimulus programmes, enhanced incentives for the MICE sector, and policies to strengthen business confidence ahead of Visit Malaysia 2026.

Advocacy efforts by the Malaysian Association of Hotels (MAH) also focus on measures to ease cashflow pressures, stimulate tourism demand, stabilise supply chain costs and ensure continued support for hotels as key contributors to Malaysia's tourism economy. Representing the interests of the hotel industry remains a priority, and engagement with stakeholders will continue to ensure members' concerns are addressed. Further updates will be shared as discussions progress.

Letter to Ministries: Joint Memorandum on Industry Support Measures

MAH, MAHO and MyBHA Seek Government Support for Hospitality Sector

MAH, together with the Malaysian Association of Hotel Owners (MAHO) and the Malaysian Budget & Business Hotel Association (MyBHA), submitted a joint memorandum to the Government outlining urgent support measures to help the hotel industry navigate mounting operational pressures.

Representing more than 4,000 registered hotels nationwide, the three associations highlighted the challenges arising from global geopolitical uncertainties, including escalating operating costs, supply chain disruptions and increasing booking cancellations, which continue to impact business sustainability and cashflow.

The memorandum proposes a range of interventions focused on fiscal relief, operational cost mitigation, workforce support, tourism demand stimulation and stronger government-industry collaboration. Key recommendations include temporary tax relief measures, utility and operational cost support, targeted wage assistance, domestic tourism incentives, enhanced MICE support, and policy reviews affecting government-related hotel bookings and events.

The associations reaffirmed the importance of close collaboration between the Government and industry stakeholders to safeguard the resilience of Malaysia's hospitality sector and support the nation's tourism growth agenda, particularly in the lead-up to Visit Malaysia 2026.



Tel: 63 4251 8477 (MAH) / 63 2891 4644 (MAHO) / 616 215 9313 (MyBHA)

Rujukan Kami : PMO.JL-1
Tarikh : 6/5/2026

YANG AMAT BERTHORMAT DATO' SERI ANWAR BIN IBRAHIM
Perdana Menteri
Pejabat Perdana Menteri
Blok Utama, Bangunan Perdana Putra,
Pusat Pentadbiran Kerajaan Persekutuan, 62502
PUTRAJAYA

Yang Amat Berhormat Dato' Seri,

MEMORANDUM BERSAMA PERSATUAN-PERSATUAN HOTEL: CADANGAN INTERVENSI DAN SOKONGAN INDUSTRI PERHOTELAN MALAYSIA MENANGANI TEKANAN OPERASI SEMASA

Dengan segala hormatnya kami ingin menarik perhatian Yang Amat Berhormat Dato' Seri mengenai perkara di atas.

Kami, mewakili **Persatuan Hotel Malaysia (MAH)**, **Persatuan Pemilik Hotel Malaysia (MAHO)** dan **Persatuan Hotel Bajet & Bisnes Malaysia (MyBHA)**, merupakan tiga persatuan utama industri perhotelan negara yang mewakili lebih 4,000 hotel berdaftar merangkumi kategori 1 hingga 5 bintang serta hotel bajet (Orkid) di bawah Kementerian Pelancongan, Seni dan Budaya Malaysia (MOTAC).

Kami ingin menarik perhatian pihak Kerajaan terhadap cabaran semasa yang dihadapi oleh industri perhotelan negara.

2. Sektor pelancongan secara konsisten merupakan antara tiga penyumbang utama kepada ekonomi negara dan, sejak tahun 2024, menyediakan peluang pekerjaan kepada kira-kira 3.5 juta tenaga kerja, bersamaan 21.6% daripada jumlah guna tenaga nasional. Industri perhotelan merupakan komponen teras yang menyokong

Melaysia 1 / 4

JOINT LETTER BETWEEN MAH, MAHO & MYBHA



sent to :



Prime Minister Office



Ministry of Tourism Arts & Culture



Ministry of Finance



Ministry of Economy



Ministry of Human Resources

MAH Past Events

MAH Towerrunning Championship 2026

Advancing the Industry, One Step at a Time

The inaugural MAH Towerrunning Championship 2026, organised in collaboration with the Malaysia Towerrunning Association (MTA), concluded successfully on 11 April 2026 at THE FACE Suites. The championship brought together approximately 300 participants, comprising both experienced competitors and first-time entrants, who took on the demanding vertical race challenge of 51 floors, or 1,186 steps. The event showcased remarkable determination, resilience and sportsmanship across all categories.

This inaugural initiative reflects a continued commitment to promoting wellness, engagement and community building within the hospitality industry, while introducing a dynamic and inclusive sporting platform for members and industry partners. Appreciation is extended to all partners, sponsors, volunteers and participants whose support and contributions helped make the event a success.



CATEGORY 1: MTA WOMEN

1st Place	Cheong Yan Wei	Time: 8:07 Mins
2nd Place	Raisya Adelea Rohazam	Time: 8:20 Mins
3rd Place	Nurul Juliana Shakira Abdul Halim	Time: 8:30 Mins



CATEGORY 2: MTA MEN

1st Place	Soh Wai Ching	Time: 6:01 Mins
2nd Place	Muhammad Hazim Zuhairi Azahari	Time: 6:28 Mins
3rd Place	Samson Karega Kamau	Time: 6:52 Mins



CATEGORY 3: MAH WOMEN

1st Place	Liza Amelia Armen	Hotel: Grand Hyatt Kuala Lumpur	Time: 11:31 Mins
2nd Place	Siti Nur Aini Ghazali	Hotel: Concorde Hotel Kuala Lumpur	Time: 12:44 Mins
3rd Place	Nurul Atieyqah Syuhada Amir	Hotel: Dorsett Hartamas Kuala Lumpur	Time: 16:33 Mins

CATEGORY 4: MAH MEN

1st Place	Muhammad Danial Salahudin	Hotel: The Everly Putrajaya	Time: 9:27 Mins
2nd Place	Muhammad Muazim Noor Azmi	Hotel: Hyatt Regency Midtown	Time: 9:42 Mins
3rd Place	Abdul Rasyid Mohd Salehuddin	Hotel: Grand Hyatt Kuala Lumpur	Time: 9:52 Mins



CATEGORY 5: MAH GROUP CHAMPIONSHIP

1st Place	Grand Hyatt Kuala Lumpur	Team Time: 32:06 Mins
2nd Place	1969 Business Suites	Team Time: 47:12 Mins
3rd Place	JUS CLIMBLAH	Team Time: 48:54 Mins

MAH Hospitality Week 2026

Brings Industry Together Through Innovation, Leadership and Excellence

Concluding on a high note at Berjaya Times Square Hotel Kuala Lumpur, MAH Hospitality Week 2026 successfully brought together the hospitality community from 13th to 14th May 2026 for two days of networking, collaboration and industry advancement. Through a series of flagship programmes, the event showcased the sector's resilience, strengthened stakeholder engagement and reaffirmed a shared commitment to excellence, innovation and sustainable growth.

Key programmes featured during MAH Hospitality Week 2026 included:

- ✧ Hospitality Suppliers Expo (13–14 May 2026)
- ✧ MAH 52nd National Annual General Meeting (AGM) (13 May 2026)
- ✧ MAHTEC-UiTM Executive Diploma Graduation Ceremony & Rebranding Announcement (13 May 2026)
- ✧ MAH Gala Dinner & Awards Night 2026 (13 May 2026)
- ✧ Hospitality Leadership Conference (HLC) 4.0 (14 May 2026)

MAH extends its sincere appreciation to all sponsors, exhibitors, speakers, partners, delegates and attendees whose support and participation contributed to the success of the event and the continued advancement of Malaysia's hospitality industry. For more detailed coverage of the event, please refer to the **MAH Hospitality Week 2026 Special Edition**.



MAH Domestic Tourism Fair 2026 Kuantan

Promoting Domestic Travel and Strengthening Tourism Recovery

The MAH Domestic Tourism Fair 2026 Kuantan concluded successfully after a vibrant three-day showcase at East Coast Mall, attracting more than 30,000 visitors and reaffirming strong interest in domestic travel. Featuring exclusive travel packages, accommodation promotions, interactive activities, lucky draws and the Harmoni Muzik Fest, the Fair brought together tourism and hospitality stakeholders from across Malaysia to promote the nation's diverse travel experiences.

The event was officially opened by YB Leong Yu Man, Pahang State Executive Councillor for Unity, Tourism and Culture, who highlighted Pahang's continued tourism success and ambitious targets under Visit Malaysia 2026. As Malaysia's top-performing state for hotel occupancy for three consecutive years, Pahang continues to play a key role in driving the nation's tourism growth through destinations such as Cameron Highlands, Tioman Island, Genting Highlands and Taman Negara.





MAH Domestic Tourism Fair 2026

MAH Domestic Tourism Fair 2026 Returns Across Three Key Cities

Following the strong response and positive outcomes of last year's edition, the Malaysian Association of Hotels Domestic Tourism Fair will return in 2026 with three editions scheduled across major destinations nationwide.

- ★ **Pahang:** 29th – 31st May 2026
- ★ **Kuala Lumpur:** 24th – 26th July 2026
- ★ **Penang:** 25th – 27th September 2026

Positioned as a consumer-focused travel expo, the Fair promotes domestic tourism by showcasing attractive hotel packages, exclusive travel deals and curated local experiences. The platform offers MAH members a valuable opportunity to engage directly with consumers, strengthen brand visibility and stimulate bookings across key markets. Members are encouraged to participate in the city that best aligns with their target audience or maximise outreach by joining all three editions. Be part of this dynamic initiative aimed at revitalising domestic travel and strengthening Malaysia's tourism landscape in 2026.



MAH-AVIS VM2026 Treasure Hunt

REGISTRATION NOW OPEN: MAH-AVIS VM2026 TREASURE HUNT!

Adventure, teamwork and discovery await as the MAH-AVIS VM2026 Treasure Hunt returns for another exciting edition! Gather your team and get ready to hit the road for a thrilling journey filled with clues, challenges and unforgettable experiences. Whether you're a seasoned treasure hunter or joining for the first time, this is your opportunity to test your creativity, collaboration and problem-solving skills while exploring the attractions, culture and warm hospitality of Negeri Sembilan.

Event Details

Route: Kuala Lumpur → Port Dickson, Negeri Sembilan

Date: Saturday, 22nd August 2026

Entry Fee: RM1,000 per team (Includes one-night accommodation and dinner)

Team Size: 4 participants per team

Why Join?

- Exciting treasure hunt challenges and puzzles
- Valuable networking opportunities with industry peers
- Attractive cash prizes to be won
- Lucky draw prizes and surprises
- A fun-filled road trip and team-building experience



Executive Diploma in Hospitality & Tourism Management 2026

Elevate Your Skills, Empower Your Career

Advance your career with the Executive Diploma in Hospitality and Tourism Management, a flexible programme designed for working professionals ready to upskill, lead and excel. Gain practical management and leadership skills grounded in real world industry insights, and position yourself for success in today's dynamic hospitality and tourism sector.

MODULE	COURSE CONTENT	PROGRAM DATE
CERTIFICATE IN HOSPITALITY SUPERVISION TRAINER: MS CANNY TAN	• UNDERSTANDING SUPERVISION • RECRUITMENT & SELECTION • ORIENTATION & TRAINING • PRODUCTIVITY & LABOR COSTS • TEAM BUILDING • DISCIPLINE & RELATED EMPLOYMENT CONCERNS • LEADERSHIP & MOTIVATION • SUPERVISORY SOFT SKILLS	9 & 10 FEBRUARY 2026
CERTIFICATE IN HOUSEKEEPING OPERATIONS & MANAGEMENT TRAINER: MR SUGUNASINGAM	• INTRODUCTION TO HOUSEKEEPING • CLEANING RESPONSIBILITIES OF HOUSEKEEPING • HOUSEKEEPING & HUMAN RESOURCE ISSUES • MANAGING INVENTORIES • CONTROLLING EXPENSES • STAFFING THE HOUSEKEEPING DEPARTMENT • HOUSEKEEPING CLEANING ROUTINES • MANAGING TRAINING IN HOUSEKEEPING • OVERSEEING SAFETY & SECURITY MANAGING AN ON-PREMISES LAUNDRY	30 & 31 MARCH 2026
CERTIFICATE IN HUMAN RESOURCES MANAGEMENT TRAINER: MR HENNY ONG	• INTRODUCTION TO HUMAN RESOURCES IN THE HOSPITALITY INDUSTRY • FORECASTING & MANPOWER PLANNING • RECRUITMENT & SELECTION • EMPLOYEE ORIENTATION • PERFORMANCE APPRAISAL DISCIPLINE	14 & 15 APRIL 2026
CERTIFICATE IN FOOD & BEVERAGE MANAGEMENT TRAINER: MR AMERJIT SINGH	• OVERVIEW OF FOOD & BEVERAGE OPERATIONS • HISTORY AND CHALLENGES IN RESTAURANT OPERATIONS • CHARACTERISTICS OF A RESTAURANT- LOCATION AND DESIGN • CONCEPTS OF SUCCESSFUL RESTAURANTS LIFE CYCLE • CONSIDERATIONS IN PLANNING MENU AND THE CURRENT TREND • SANITATION, RECEIVING AND FOOD PRODUCTION • RECRUITING AND STAFFING FOR RESTAURANT • BUDGETING, COST CONTROL AND OPERATION • PLANNING KITCHEN LAYOUT AND OPERATION FLOW • BAR LAYOUT AND DESIGN • STAFFING AND TRAINING PLAN FOR RESTAURANT OPERATIONS • MARKETING PLAN	19 & 20 MAY 2026
CERTIFICATE IN EVENT MANAGEMENT TRAINER: MS YVONNE LIM	• DESCRIPTION AND PURPOSE OF EVENT • EVENT MARKETING AND COMMUNICATIONS	29 & 30 JUNE 2026

CERTIFICATE IN FRONT OFFICE OPERATIONS TRAINER: MR REGUNATHAN VAITHI	• UNDERSTANDING FRONT OFFICE OPERATIONS • GUEST EXPERIENCE CYCLE • FRONT OFFICE ACCOUNTING & AUDIT • PLANNING & EVALUATING OPERATIONS • REVENUE MANAGEMENT CONCEPT • MANAGING HUMAN RESOURCES • IMPORTANCE OF FRONT OFFICE TECHNOLOGY • ENHANCING GUEST EXPERIENCE	28 & 29 JULY 2026
CERTIFICATE IN TOURISM & HOSPITALITY SERVICES TRAINER: MR KEN CHEAH	• INTRODUCTION TO TOURISM INDUSTRY • HOSPITALITY & RELATED SERVICES • FOOD & BEVERAGE INDUSTRY • MICE INDUSTRY • ADVENTURE AND TOURISM SEGMENTATIONS • TOURISM PRODUCTS • TRANSPORTATION • FUTURE OF TOURISM & HOSPITALITY	12 & 13 AUGUST 2026
CERTIFICATE IN HOSPITALITY SALES & MARKETING TRAINER: MR EUGENE DASS	• UNDERSTANDING HOSPITALITY MARKETING & SALES • MARKET MIX & MARKETING STRATEGIES • POSITIONING, CONSUMER BEHAVIOR AND PREFERENCES • UNDERSTANDING PRICING & APPLICATIONS • SITUATION ANALYSIS • MARKETING RESEARCH • MARKETING PLAN & ITS IMPLEMENTATION HOSPITALITY SALES	23 & 24 SEPTEMBER 2026
CERTIFICATE IN HOTEL FINANCIAL MANAGEMENT TRAINER: MR SONNY GAN	• ACCOUNTING PRINCIPLES & CONCEPTS • FINANCIAL STATEMENTS • ANALYZE HOSPITALITY FINANCIAL STATEMENTS BUDGETING & FORECASTING	29 & 30 OCTOBER 2026

MAHTEC CERTIFICATE

EXECUTIVE DIPLOMA IN HOSPITALITY MANAGEMENT 2026

POWERED BY MAH INDUSTRY SUBJECT MATTER EXPERT AND UTM FACULTY OF TOURISM & HOSPITALITY

BONUS TRACK!

Join the Executive Diploma and received FREE 12 months of continuous e-learning access through the MAHTEC Virtual Academy (MVA) designed to support career advancement.

REGISTER NOW!

IN PARTNERSHIP WITH:

SUPPORTED BY:

MAHTEC CERTIFICATE

EXECUTIVE DIPLOMA IN HOSPITALITY MANAGEMENT 2026

PROFESSIONALLY CERTIFIED BY MAH

PREREQUISITES:

1. Minimum 12-months hospitality working experience.
2. To attend each month 2-days per certificate program. Full attendance is required.
3. Submission of individual assesment and case study group presentation.
4. A passing mark of 70% is required to be eligible for the certificate.
5. Executive Diploma participants are entitled to 12 months of MVA (e-Learning follow-up progress)
6. HRD Corp claimable program RM 1,999+ (for 2-days) and RM 2,599+ (for 3-days) per certificate per month
7. For Non-Malaysian, payment will be made directly to MAHTEC.

IN PARTNERSHIP WITH:

SUPPORTED BY:



WORLD'S TOP 20
#1 IN SOUTHEAST ASIA

HOSPITALITY & LEISURE MANAGEMENT



PROFESSIONAL HOTEL CERTIFICATION

TAYLOR'S UNI

16 – 17 JULY 2026

**Taylor's University
Lakeside Campus**

**PROFESSIONAL CERTIFIED
HOTEL MANAGER**

2 DAYS

GLOBAL STRATEGIC DECISION PLANNING

- Strengthen advanced decision-making skills, marketing intelligence and commercial acumen to drive competitive advantage
- Emphasis on diagnostic and predictive metrics such as RGI, MSI, Sales Mix, TRevPAR, RVPAC, BBG Analysis
- **Outcome:** Elevate strategic decision-making using scenario-based challenges, market trends and consumer behaviour, to improve revenue opportunities

SHARED LEARNING PHILOSOPHY:

- Scenario-based learning, decision-making simulations, data and case analysis and group strategy problem-solving
- Real-world project-based learning, strategic foresight analysis, stakeholder negotiation simulations & capstone project presentation

TARGET AUDIENCE:

- HOD, Division Manager, Hotel Manager, Operation Manager

RM3,200*

**SCAN THIS
QR CODE
TO REGISTER**



Shantini ThuraiSelvam, PhD, CHIA®, CFP™

Dr. Shantini ThuraiSelvam is an HRD Corp Accredited Trainer, Certified Financial Planner (CFP®), and Certified Hotel Industry Analytics (CHIA®) Authorised Instructor with over 28 years of professional experience spanning banking, finance, hospitality, and higher education. She currently serves as a Senior Lecturer at Taylor's University, School of Hospitality, Tourism and Events, where she teaches revenue management, hospitality business modelling, research methods, and facilitates hospitality analytics workshops.

Dr. Shantini's training expertise covers personal financial management, financial planning, hospitality analytics, revenue management, sustainability, and leadership development. She is a frequent speaker, moderator, and industry panellist, known for delivering practical, engaging, and evidence-based learning experiences that bridge academic knowledge with real-world application.

✉ mahtec@hotels.org.my

☎ +603 4252 5332

🌐 mahtraining.com.my

📘 [malaysiantrainingeducationcentre](https://malaysiantrainingeducationcentre.com)

📞 +6012 301 8477



WORLD'S TOP 20
#1 IN SOUTHEAST ASIA

HOSPITALITY & LEISURE MANAGEMENT



PROFESSIONAL HOTEL CERTIFICATION

TAYLOR'S UNI

23 – 25 JULY 2026
Taylor's University
Lakeside Campus

**PROFESSIONAL CERTIFIED
HOTEL OFFICER**

2.5 DAYS

ADVANCED STRATEGIC LEADERSHIP

- Moves participants from operational thinking to strategic leadership
- Emphasises P&L ownership, OKRs, Coaching, Leadership & Strategic Planning
- **Outcome:** Confident departmental leaders capable of leading teams and business units

SHARED LEARNING PHILOSOPHY:

- Case-based simulation-driven, performance-oriented
- Designed for immediate workplace application

TARGET AUDIENCE:

- Talent, Executive, Supervisor, Assistant Manager (6 months above)

RM2,500*

**SCAN THIS
QR CODE
TO REGISTER**



Dr. Vinayaraj Mothiravally

Executive Trainer | Strategic Leadership & Business Transformation

Dr. Vinayaraj Mothiravally is a seasoned academic and industry leader with over 25 years of experience in higher education, hospitality, and corporate consultancy. Holding a Ph.D. and multiple certifications in Learning & Development, Instructional Design, and Leadership, he has served in senior roles including Deputy Dean at Taylor's University, Principal Lecturer in Singapore, and F&B Director in Dubai.

Renowned for driving institutional growth and profitability, he has led curriculum innovation, operational efficiencies, and strategic consulting for multinational firms, making him a sought after trainer in hospitality and business leadership.



✉ mahtec@hotels.org.my

☎ +603 4252 5332

🌐 mahtraining.com.my

📘 [malaysiantrainingeducationcentre](https://malaysiantrainingeducationcentre.com)

📞 +6012 301 8477

A	EXECUTIVE DIPLOMA IN HOSPITALITY MANAGEMENT (IN COLLABORATION WITH UTM)	DAYS	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
1	Certificate In Hospitality Supervision	2		9-10										
2	Certificate in Housekeeping Operations & Management	2			30-31									
3	Certificate in Human Resources Management	2				14-15								
4	Certificate in Food and Beverage Management	2					19-20							
5	Certificate in Event Management	2						29-30						
6	Certificate in Front Office Operations	2							15 - 16					
7	Certificate in Tourism Management & Hospitality Services	2								3 - 4				
8	Certificate in Hospitality Sales and Marketing	2									23-24			
9	Certificate in Hotel Financial Management	2										21 - 22		

B	Management & Leadership	DAYS	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
1	Emotional Intelligence in Leadership	2					21-22					5-6		
2	Essential Leadership Core Competencies	2				6-7								
3	Strategic Planning & Management for Department Head	2		25-26							1-2			
4	Supervisory Management Development	2						18-19						14-15
5	Leadership Branding In The Hospitality Industry @ Ai Era (NEW)	1							27					
6	Managing Gap Generation (NEW)	2			5-6					6-7				
7	Service Success Program (NEW)	2	21-22							10-11			2-3	
8	AI in Action- Practical Applications for hotel (NEW)	2		24-25			4-5							
9	AI-Driven Leadership Edge in Hospitality (NEW)	2									10-11			
10	Effective Time Management (NEW)	1	21			22			29					
11	AI & Digital Productivity For Hotel Professionals (NEW)	2						8 - 9						1-2

C	Rooms Division	DAYS	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
1	Understanding Housekeeping Operations	2	7-8											
2	Laundry and Linen Room Operations and Management	2		2-3			7-8	29 - 30				12 - 13		
3	Professional Room Attendant	2			30-31				8 - 9					8 - 9
4	Housekeeping Leadership Supervisory Skills	2				1-2				5 - 6			18 - 19	

D	Food and Beverage	DAYS	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
1	Elevated Fine-Dining Service Technique	2							6-7					
2	Elite Butler Service - Precision, Poise & Professionalism	2					21-22					28-29		
3	Food & Beverage Recipe Costing And Selling Price (SP) Setting	2	12-13							10-11				
4	Food & Beverage Service Excellence	2			5-6				29-30					
5	Food Handling and Hygiene Practices In Hospitality	2						11-12			1-2			
6	Millennial Concept of Food & Beverage Management	2		9-10					26-27					
7	The Amazing Protocol & Delight Service	2					11-12							2-3
8	VIP & Protocol Service Skill	2				21-22							2-3	
9	Fundamental Mixologi & Bartender (NEW)	2				13-14							10-11	

E	Human Resources	DAYS	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
1	Managing Misconduct, Discipline and Domestic Inquiry	2	19-20								21-22			
2	Personal Mastery for Effective Leadership & Execution	2				15-16						26-27		
3	Train Hospitality Trainer	2		9-10					8-9					
4	Executive Certificate for Training Manager	2						11-12					12-13	

F	Sales and Marketing	DAYS	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
1	Developing High Performing Team	2					13-14							9-10
2	Digital Marketing Strategy for Hotel Industry	2	20-21			9-10				6-7				
3	OTA Control & Maximizing Sales Results	2			9-10			3-4						9-10
4	Re-aligning Sales Strategy	2			2-3				27-28					
5	Revenue Budgeting	2								10 - 11				
6	Hospitality Revenue Management	2						22 -23						

G	Communication	DAYS	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
1	Effective Communication for Hoteliers	2		25-26									5-6	
2	English for Hospitality Communication	2					4-5					1-2		
3	Unlocking The Dialogue The Art Of Interactive Communication	2							1-2					
4	Image Empowerment Workshop Crafting Your Professional Identity	2			16-17									

H	Finance & Audit	DAYS	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
1	Finance for Non-Finance Executive	2				14-15	20-21				24-25			
2	Finance for Non-Finance Managers	2						9-10				22-23		
3	Income Audit	2		25-26					27- 28			8-9		
4	Understanding P&L For Non-Finance	2	7-8						13-14					
5	SMART Budgetting	2			2-3					10-11				2-3

I	Front Office & Customer Service	DAYS	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
1	Changing Mind Set for Service Excellence	2										8-9		
2	Customer Service Excellence for Front of the House	2			12-13					4-5			2 - 3	
3	Executive Certificate for Duty Manager	2				23-24	19-20			3-4				7-8
4	Hotel Service Excellence	2	5-6				11-12		29 - 30		17-18			
5	The Excellent Hospitality Services	2	7-8							17 - 18				
6	Groom Your Brand & Front Liners (NEW)	1							15 - 16					
7	To be a Great Host	2				6-7					7-8			7-8
8	Turning Complaints to Compliments	2							1-2				23-24	

J	Safety and Security	DAYS	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
1	Engineering & Preventive Maintenance	2	21-22							17-18				1-2
2	Occupational Safety & Health Management for Hospitality (OSHA)	2		2-3			7-8							
3	Hospitality Security Management	2			30-31		18-19				14-15			
4	Cybersecurity for Hotel Operation (NEW)	2	27-28					8-9		4 - 5				
5	PDPA Compliance for Hotels (NEW)	2					19-20					12-13		
6	Effective Customer Service for Security Officers (NEW)	2						3-4					10-11	
7	Security Risk Management Fundamental (NEW)	2		9-10					16-17					
8	Command & Control - Effective Supervision & Supervisory Skills (NEW)	2				1-2								21-22

K	Facility Management & Sustainable	DAYS	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
1	Sustainable Hotel Facility Management	2		24-25					1-2			5-6		

L	Online Program	DAYS	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
1	Understanding P&L For Non-Finance	1		12							17			
2	Cybersecurity For Hotel Operation	1			5				30					
3	Revenue Management in a Digital World	1			12									17
4	AI Driven Leadership	1				16		25					19	
5	PDPA Compliance for Hotels (NEW)	1		24		30			9					
6	Managing Gap Generation	1								13				
7	Digital Marketing for Hotel Industry	1					18		16			15		
8	AI & Digital Productivity For Hotel Professionals (NEW)	2		26		23	21	18						

IN-HOUSE EXCLUSIVE PROGRAM		DAYS
1	VM2026 Malaysian Hospitality @ MAH	1
2	Power Of WE - Teambuilding	1
3	Leadership Branding In The Hospitality Industry @ Ai Era	1
4	ESG For Hotels Intermediate Training	2
5	SMART Hospitality With AI & Data Readiness Series Programs	2

Professional Certificate		DAYS
Professional Hotel Certificate by Taylor's University		
1	Professional Certified Hotel Officer	2.5
2	Professional Certified Hotel Executive	2.5
3	Professional Certified Hotel Manager	2
4	Professional Certified Hotelier	2
AHLEI Certification by Aariana Hospitality Academy		
1	Certified Hotel Administrator (CHA)	5
2	Certified Hotel Revenue Management (CHRM)	3
3	Certified Hospitality Trainer (CHT)	3

Date stated are subject to confirmation or as published via future email notices.

All brochures are available at the MAH L&D Website at <https://mahtraining.com.my/>

All programmes can be conducted in-house and customised to your organisation's need.

All courses are HRDC claimable.

Venue: MAH Training Centre @ Wisma MAH (unless stated otherwise)

Let's Get in Touch.

+603 4252 5332 +6012 301 8477

mahtec@hotels.org.my

www.mahtec.com.my

malaysiantrainingeducationcentre



PERKATUAN HOSPITALITI MALAYSIA
MALAYSIAN HOSPITALITY ASSOCIATION

EMPLOYER'S CIRCULAR NO. 2/2026

REVISIONS TO THE TRAINING GRANT APPLICATION REQUIREMENT FOR LEVY-BASED TRAINING SCHEME



1. PURPOSE OF THE REVISION

The revision aims to provide sufficient time for the employers to plan and execute training effectively, strengthen governance, improving efficiency and ensuring all trainings conducted are reviewed and approved before the training commencement date. It is also to ensure all approved trainings are conducted in accordance with the HRD Corp approved terms and conditions.



2. WHICH SCHEMES ARE AFFECTED BY THE REVISION?

The revision applies to the following schemes:

- i. HRD Corp Claimable Courses (HCC)
- ii. Skim Bantuan Latihan (SBL)
- iii. Skim Latihan Bersama (SLB)
- iv. Future Workers Training (FWT)



3. IMPLEMENTATION DATE



The revised term & conditions for Levy-Based Training Schemes will be effective and capable to all new grant applications submitted from **15th June 2026** onwards.



Any modification request for grants approved before **15th June 2026** will not be considered.



4. SUMMARY OF REVISIONS

The following table outlines the current and revised policy across key components of the grant management process.

No.	Item	Current Term	Revised Term
1	 Grant Submission Approval	- Employers are required to submit grant applications at least one (1) day before the training commencement date. - Training programmes must commence within six (6) months from the date of the training grant application.	- Employers must obtain grant approval fourteen (14) calendar days before the training commencement date. - Training should commence between fourteen (14) to ninety (90) calendar days from the grant approval date.
2	 Query	- No maximum limit is imposed on the number of queries or grant applications. - Employers are allowed to address and respond to each query raised within 30 days.	Only one (1) query per application will be considered. - Employers are required to address the query within five (5) calendar days. - HRD Corp reserves the right to reject the application if the query is not addressed accordingly.
3	 Grant Modification	Modifications are permitted and can be applied from the period between grant approval and claim submission.	- Employers will NO LONGER be permitted to modify an approved grant. - Should an employer wish to make any changes, the employer must cancel the existing approved grant and submit a new application.
4	 Appeal	Employers are allowed to submit appeals after the training commencement date. Such appeals will be considered by HRD Corp on a case-by-case basis.	Appeal will NO LONGER be considered.
5	 Verification	Verification is conducted on a case-by-case basis on an approved grant that is delivered locally.	Verification shall be conducted on approved grants for physical training and remote online training (ROT), excluding e-learning, coaching and mentoring, and training conducted overseas.



Plan ahead. Comply early. Train effectively.
Together, let's build a skilled, future-ready workforce.

Events Calendar

2026

MAH Hospitality Week 2026
 13th May National AGM
 14th May HLC 4.0
 MAHTEC Graduation
 Gala Dinner & HEA
 HSE Day 1

Legend
 HEA – Hotel Employee Awards
 HSE – Hospitality Suppliers Expo
 HLC – Hospitality Leadership Conference
 MDTF – MAH Domestic Tourism Fair



Note: Date & venue are subject to change



Malaysian Association of Hotels (MAH)

C5-3, Wisma MAH, Jalan Ampang Utama 1/1,
 One Ampang Avenue, 68000 Ampang,
 Selangor, Malaysia.

Tel : 603-4251-8477

Email : info@hotels.org.my

Website : www.hotels.org.my

Stay Connected :



MAH Communications Sub-Committee

President : Datin Christina Toh

Secretariat :

Chief Executive Officer : Isaac Raj

General Manager : Fadhillah Ariffin

Senior Executive : Aliff Azzan

Muhammad Ammar Aqlan

Media Agency : Adelston Media Sdn Bhd

Malaysian Association of Hotels (MAH) is the umbrella body for hotels in Malaysia formed in 1974 and initially established by a group of concerned and dedicated hoteliers to bring about a more dynamic hospitality industry aimed at building a workforce of highly skilled, innovative and disciplined individuals. MAH, as the official national network for the hotel industry, represents more than 1000 hotels throughout Malaysia supplying more than 150,000 rooms which is over half of the total number of hotel rooms available as guest accommodation in this country. With 13 chapters across the nation, MAH acts as the voice of the industry, working as one body to promote, protect, represent and advance the interests of our members.

* Advertising opportunities are now available in MAH Newsletter.

For advertising enquiries, please contact

- MAH's MarComm at marcomm@hotels.org.my or

- Adelston Media at mahnewsletter@adelstonmedia.com.