UCSI holds molecular gastronomy talk

KUCHING: UCSI University’s Culinary Arts Department recently held an educational talk on molecular gastronomy for its culinary arts students.

Riverside Majestic Hotel and Grand Margherita Hotel culinary director chef Adrian Oliver Jackson delivered the talk.

During his almost 20 years in the industry, Adrian has worked as executive chef and sous chef in places such as Dubai, Spain, Singapore and Bangkok.

The talk aimed to enrich the students’ learning experience during their two years of study at UCSI.

Molecular gastronomy is a sub-discipline of food science that seeks to investigate, explain and make practical use of physical and chemical transformations of ingredients that occur during cooking.

UCSI University Sarawak Campus houses the Faculty of Hospitality and Tourism Management (FHTM), providing niche programmes in nurturing students in many areas of hospitality and tourism, as well as hones management skills in the area of organising events and activities.

For more information on courses available, go to www.ucsi.edu.my, call 082-453535 or email askswk@ucsi.edu.my.