UCSI University holding ‘Iron Chef II’ at local education fair

KUCHING: UCSI University Sarawak Campus will be participating in a local education fair on the 9th and 10th of March from 10am to 6pm at Borneo Convention Centre Kuching (BCCK).

The university will be holding its second ‘Iron Chef Competition’ on the first day of the event from 1pm to 4pm.

Instead of being restricted to UCSI students only, this year’s competition will be open to local secondary schools.

Last year’s competition was a huge success.

The university has been receiving overwhelming response from local secondary schools since the competition opened for registration.

The competition will be limited to five teams including two which are for secondary schools in Kuching.

Students are required to prepare a set of international cuisine with appetizer and main course within the duration given.

All the ingredients for the competition will be prepared by the university and will only be reviewed on that day to create more challenges to the students and excitement to the public.

The main objective of the competition is to promote the dedicated skills and arts of culinary and its related job opportunity in the global industry.

Apart from that, UCSI University also hopes to instill interest in cooking and food preparation to the younger generation.

UCSI University Sarawak Campus introduced the Work-Based Learning (WBL) approach for its Diploma programme in 2011 as part of its efforts in achieving the Entry Point Project 10 (EPP10), which is to train 50,000 skilled workforces annually.

The core concept of the approach is to train the students to be skilful through experiential learning in the real working environment instead of traditional industrial training at the end of a programme of study.

For more information on the event and courses available in UCSI University Sarawak Campus, please call +6082 - 455255 or log on to www.ucsiuniversity.edu.my.
“IRON Chef 2012” participants posing with the judges after the competition.