UCSI University to hold second Iron Chef competition

KUCHING: UCSI University Sarawak Campus will be holding its second Iron Chef competition soon, after the successful competition last year.

UCSI will be participating in a local education fair held from March 9 to 10 from 10am to 6pm at Borneo Convention Centre Kuching (BCCK). The competition will be held on the first day from 1pm to 4pm.

Instead of restricting the competition to UCSI students only, the competition is also open to local secondary schools this year.

The university has been receiving overwhelming response from them since the competition open for registration.

There will five participating teams with two members which are open to secondary schools in Kuching.

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

All 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 this competition is to promote culinary skills and its job opportunity in the global industry.

Apart from that, UCSI University also hopes to instill an 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 one of the efforts to achieve the Entry Point Project 10 (EPP10), which is to train 50,000 skilled workforce annually.

The core concept of the approach is to train 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, call 082 – 455255 or log on to www.ucsiuniversity.edu.my.

YOUNG CHEFS: Iron Chef 2012 participants posing with the judges in a group photo after the competition.