KUCHING: UCSI University culinary arts students won a bronze at the recent Ministry of Tourism ‘Young Tourism Chef Challenge’.

The competition emphasised the use of local produce and all participants were required to include terung asam, local mango and young coconut for six dishes including a main course and cold and warm desserts to be prepared within four-and-a-half hours.

“UCSI University started the culinary arts programme in 2012 and with one year’s experience, we are proud our students managed to get a bronze in this cooking competition despite the limited time frame,” said culinary arts programme head Joseph Martin Pudun in a statement.

The UCSI students prepared smoked ocean seabass with handmade linguini, grilled barramundi wrapped in banana leaves, chilled lemon meringue, mini chocolate souffle pie, young coconut pie and mango mousse.

UCSI University Sarawak Campus introduced the Work-Based Learning (WBL) approach for its diploma programmes in 2011 to achieve the Entry Point Project 10 (EPP10), which is to train 50,000 skilled workers annually.

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

Through WBL, students are given opportunities to try out possible future careers and gain expertise and experience.

Students also get to apply theoretical knowledge in the working environment, which provides them opportunities to learn about graduate employment and enhance their employability.

For more information on courses available at UCSI University Sarawak Campus, call 082-455255 or go to www.ucsiuniversity.edu.my.

GOOD EXPOSURE: Joseph (right) is seen with the students after the prize presentation.