KUCHING: A group of UCSI University Culinary Arts students are proud to gain their first bronze in recent cooking competition organised by the Ministry of Tourism Malaysia.

“UCSI University started the Culinary Arts programme only in 2012 and with this one year experience, we are very proud with our students as they manage to prove their effort by getting bronze in this cooking competition with limited time frame given,” said Joseph Martin Pudun, the Head of Programme for Culinary Arts.

“They are given very limited time for preparation before the competition. They only managed to prepare themselves one day before the event as all of them, under the Work-Based Learning programme, were required to work with the collaborated hotel. I am really happy with their result,” he added.

The competition emphasized on local products to be used in each recipe; all the participants were required to use Terung Asam, local mango and young coconut as the ingredients to prepare six dishes including main course and cold and warm desserts within four and a half hours.

Dishes prepared by the students were 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 programme in 2011 as one of the efforts in achieving the Entry Point Project 10 (EPP10), which is to train 50,000 skilled workers annually.

“The core concept 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.

Through WBL, students are given the opportunities to try out possible future career and gain expertise and experience in a particular role or job.

Apart from that, students are given the chance to apply theoretical knowledge in the working environment which provides them the opportunities to learn about graduate employment and enhance their employability.

For more information on the courses available in UCSI University Sarawak Campus, please call +6082 – 455 255 or log on to www.ucsiuniversity.edu.my.
THE students showing their medal and prizes with their Head of Programme, Joseph Martin Pudun (first from right) and Chef lecturer after the competition.