Culinary students make UCSI University proud

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

“UCSI University started the Culinary Arts programme only in 2012, we are very proud of them for getting the bronze despite the limited time to prepare for the competition.

“They only managed to prepare themselves one day before the event as all of them are in the Work-Based Learning (WBL) programme which requires them to work with the collaborating hotel,” said head of programme for culinary arts, Joseph Martin Pudun.

The competition emphasised on the use local products in the recipes.

The participants used terung asam, local mango and young coconut to prepare six dishes including the main course and cold and warm desserts within four and a half hour.

Dishes prepared by the students were Smoked Ocean Seabass with Handmade Linguini, Grilled Barramundi Wrap in Banana Leaves, Chilled Lemon Meringue, Mini Chocolate Souffle Pie, Young Coconut Pie, and Mango Mousse.

UCSI University Sarawak Campus introduced the WBL for its diploma programme in 2011 as one of the efforts in achieving the Entry Point Project 10, which is to train 50,000 skilled workforce 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 the traditional industrial training at the end of a study programme.

Through WBL, students are given the opportunity 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 to enhance their employability.

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