Culinary Arts students attend talk on Molecular Gastronomy

KUCHING: UCSI University Culinary Arts Department recently organised an educational talk “Molecular Gastronomy” to its Culinary Arts students here.

The talk was delivered by chef Adrian Oliver Jackson, the director of culinary for Riverside Majestic Hotel and Grand Margherita Hotel, Kuching. Adrian has been in the industry for close to 20 years, having been executive chef and sous chef around the world like Dubai, Spain, Singapore and Bangkok.

The main objective of the talk was to enrich students' learning experience within their two years of study at UCSI University.

Apart from the sharing, Adrian also demonstrated the preparation of Truffle and Potato Espuma as well as Deconstructed Tomato Soup Spaghetti, to give a better understanding of the meaning of molecular gastronomy.

Students were shown ways to prepare the delicacies in a non-conventional approach.

The molecular gastronomy is an embedded curriculum of the Commercial Cookery and Institutional Food Production courses in the culinary arts programme.

It is a sub-discipline of food science that seeks to investigate, explain and make practical use of physical and chemical transformations of ingredients that occur during cooking. It is also the social, artistic and technical components of culinary and gastronomic phenomena.

It has been practised by both scientists and food professionals in many professional kitchens and labs and takes advantage of many technical innovations from scientific discipline.

Today, molecular gastronomy is gaining wide popularity among the young budding chefs around the world.

UCSI University Sarawak Campus houses the Faculty of Hospitality and Tourism Management (FHTM), providing niche programmes in nurturing its students in many areas of hospitality and tourism as well as honing their management skills in the area of organising events and activities.

For more information on courses available, call UCSI University, Sarawak Campus at 082-455 255 or fax at 082-455 015 or go to www.ucsi.edu.my, or email askswk@ucsi.edu.my.