

Headline	Liew wins Iron Chef contest with Hawaiian Fettuccine		
MediaTitle	Borneo Post Online(www.theborneopost.com)		
Date	04 Mar 2012	Color	Full Color
Section	NEWS	Circulation	300
Order Rank	7	Readership	
Language	English	ArticleSize	N/A
Journalist	N/A	AdValue	RM 400
Frequency	Daily	PR Value	RM 1,200



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Liew wins Iron Chef contest with Hawaiian Fettuccine

by [Zoe Hillson](#). Posted on [March 4, 2012, Sunday](#)



IRON CHEFS: Liew (centre) displays his winning dish together with judges and participants (from left) Lao, Dorge, Chin, Sim, Muneeb and Joseph.

KUCHING: A unique combination of Italian and tropical flavours in a dish called 'Hawaiian Fettuccine' won the judges' taste buds at the 'Iron Chef' competition at The Borneo Post International Education Fair (BPIEF) yesterday.

The talent behind the dish was Andrew Liew, a Diploma in Tourism student from UCSI University.

Judges of the competition were impressed with the texture of his handmade fettuccine and gave positive reviews on the unique flavours which included pineapple cubes for a fresh sweet bite.

Judge Joseph Pudun, a culinary lecturer from UCSI University also noted Liew's simple but elegant presentation of the dish.

All three judges including UCSI University master barista Christopher Lao and BPIEF chairman Dorje Rajah gave Liew's dish 237 out of 300 points.

During the 45 minutes competition organised by UCSI University, participants were required to come up with a pasta dish. All contestants made their pasta dish from scratch.

Other dishes featured by three other contestants were 'Spicy Mushroom Fettuccine' by Lorek Chin, 'Beef Bolognese Spaghetti' by Andy Sim and 'Cannelloni Stuffed with Minced Beef and Mornay Sauce' by Muneeb Sidiqqi. According to UCSI University chief operating officer Lu Huong Ying, the event is held to showcase the talents of students from the university's Faculty of Hotel Management and Hospitality.

"The tourism and hospitality courses at UCSI are designed with innovative approaches that focus on work-based learning. Our aim is to provide more industrial training and working experience instead of just theoretical studies," she said.

For more information, members of the public may contact UCSI University Sarawak Campus at 082-455255.

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