

Loke Hoi Weng

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Diploma in Kitchen Management and Food Production

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"I have what it takes to be a world-class cooking maestro in the culinary industry and I cook from the heart" - Chef Loke Hoi Weng.

Culinary Maestro Chef Loke Hoi Weng emerged onto the culinary arts scene in 1986, his passion for gastronomy having started his career in the hospitality industry. He enrolled as a student at Damansara College in 1987, majoring in food production and kitchen management. After obtaining a Diploma in Kitchen Management and Food Production he joined Shangri-La Hotel Kuala Lumpur. In 1989, he was hired at School of Marketing in Ipoh as a chef instructor of Kitchen Management, Food Preparation, Food Production and Food & Beverage Management. Even though he was an educator he was still very much active in the culinary world, working independently with a few restaurants as a chef cum consultant.

In 1995, he moved to Kuala Lumpur, establishing himself in the culinary industry, networking with numerous prestigious hotels such as Nikko Hotel, Renaissance Hotel and JW Marriot. His career started to take a new high by 1998 as he was the executive chef for two independent restaurants in Klang Valley.

By 2000, he was lecturing at Sunway University as a chef instructor and coordinator for the Culinary and Patisserie Unit. Besides his lecturing duties, he also carried out numerous workshops and team building sessions; namely, "Build your Sandwich Tower", "Working with Cheese", "Baking Healthy Bread", "Chocolate Work", "Wedding Cakes", and "French Petit Fours". Added to this, he was part of a team from various colleges as a supervisory chef. Through this collaboration he had the opportunity to work and learn from celebrity chefs such as Robert Rainford (King of Barbeque), Laura Clauder (French Cuisine) and Chef Wan (Malaysia Delight). Another one of his accomplishments was the writing of the recipe book, "Think fresh".

He is presently a lecturer in the Faculty of Hospitality and Tourism Management at UCSI University where he has been involved in implementing the praxis model of tertiary education. He has conducted workshops at Shunde Polytechnic in China, and attended a Korean Cuisine workshop at Jeonju University in Jeonju, Korea and Woosong University in Daejeon, Korea. He was recently awarded with Sijil Kemahiran Malaysia (Malaysia certificate of skills) up to level 3 for both pastry and culinary.