

Symphony of collaboration

■ By Tan Bee Hong

THE sun was still bright when a small group of men and women made their way to the fifth floor of the Sunway College one early Saturday evening.

The men in their batik and suits and the well-coiffured women decked in silk and shawls looked a little out of place amidst students in jeans, T-shirts and sneakers.

The fifth floor is where the fine-dining restaurant of the college's School of Hospitality and Tourism Management (SHTM) is located.

The event, titled "Symphony of Dairy Cuisine and Charity Dinner", was held both to launch an industry recipe book titled *Fresh*

Thinking in Dairy Cuisine and to raise a sum of RM1,800 for the Malaysian Association for the Blind.

The event was also a test of sorts for the final-year students of SHTM, who organised each and every step of the dinner, down to the food, restaurant decorations, flower arrangements, speeches, entertainment and service.

The book is a first-time collaboration effort between chefs from SHTM and New Zealand Milk (M) Sdn Bhd.

According to the latter's food and business head, Sydney Tan, the company usually invites chefs from abroad to come up with new recipes to inspire its customers in the industry such as bakeries, restaurants and hotels.

"But last year, we decided to do a tie-up with

Sunway College instead and the five lecturer-chefs worked hard for six months to come up with the recipes in the book," he said.

Mae Tan, director of SHTM, said the Sunway team, comprising chefs Busky Matthews Baskaran, Andy Woon, Kenneth Chee, Siew Lee and Loke Hoi Weng, came up with 40 recipes.

"The launch of the recipe book at this charity dinner gives our chefs the opportunity to prepare a selection of their creations for the guests to savour," Mae added.

"When we presented the book at a trade meeting in Shanghai, the response was so good that the regional offices in Taiwan, Singapore, Japan, Indonesia, Philippines and Hong Kong sent in requests for the book immediately. Some of the customers (chefs) even improved on the recipes further," said Sydney happily. "We're going to make this an annual project."



LAUNCHING THE BOOK (from left): Sunway College director Lee Weng Keng, Sydney Tan, Puan Sri Datin Seri Susan Cheah and Mae Tan



LEADING THE TEAM: Chefs Busky Matthews Baskaran (right) and Andy Woon

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