

Frankie Loke and Bernard Tan, two participants of the eight-day catering course, learnt how to start their own catering business, how to cook an extensive range of food for catering purposes and the art of catering.

There are also courses on how to prepare a diverse range of pastry products and cakes.

❑ TO those who love cooking, Sunway College is holding short culinary courses, open to members of the public.

Conducted by chef lecturers from the college's School of Hospitality and Tourism Management (SHTM), participants learn the A-to-Z of starting a catering business and advanced pastry artistry.

SHTM director Mae Tan said the courses are designed for participants to get personalised attention from the school's chef-lecturers in various types of cooking.

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