College hosts cooking competition

By CHOW HOW BAN

ONLY five months old, but the Sunway College's School of Hospitality Management has already been gaining ground among internationally-acclaimed dining institutions.

The Confrerie De La Chaîne Des Rotisseurs, a historical international fine-dining association comprising worldwide members from some distinguished restaurants, discovered the college's potential and awarded them the job of hosting the 1998 Best Commis Rotisseurs National Finals cooking competition.

Sponsored by Nestle, the national competition was staged at the college's hospitality management training room recently.

Organising chairman Kai Wagner said the school was picked as the host because the college owned the most complete facilities in town.

"I had checked out the college and found that the facilities from kitchen access to cutlery were perfect for the competition. To organise a cooking competition, you need individual cooking space. It is not the size of the kitchen that matters but the setup in which cooks can adapt to easily," said Wagner.

Mae Tan, the school's director said the school was glad to be given the honour to host the competition.

"Organising such an event will certainly help the school's reputation," Tan said.

"In fact our students have also benefitted from the organisation as they were there to see and learn from their superiors," Tan said.

Wagner said participants for the finals were not given any prior indication on the type of ingredients which would be used for the cooking.

"The participants were only shown the ingredients when they arrived at the college," he said.

Wagner said there was a variety of ingredients such as meat, vegetables, seafood and fruits supplied to the finalists and it was up to them to select what they wanted and create their own menus and dishes.

"They were allocated an hour to select and create their three-course menus and another three hours to prepare the food," Wagner said.

He said the competition was opened for those aged 25 and below as it had been for long Confrerie De La Chaîne Des Rotisseurs' policy to find young and gifted cooks.

The winners were selected not only on how tasty their dishes were, but also on their creativity, presentation, hygiene, wastage of food and self-conduct.

The finalists were Lee Hoe Yin(Shangri-La Hotel,KL), Foo Teck Hiang(Mango Tree Restaurant,KL), Hadijah Majid(The Imperial Sheraton,KL), Yusny B. Annuar(Istana Hotel,KL), Rafizi B. Shariff(Istana Hotel,KL), Shafif Razman(Concorde Hotel,KL), V. Sundramuhir(Penang Parkroyal Hotel), Ho Ming Chuan(Penang Mutiara Hotel), Sabri B. Mohd Soid(The Andaman Hotel,Langkawi) and Nashahar Ahmad(Sheraton Penang).

The winner will be announced at the association's annual dinner early next month and will represent Malaysia at the 1998 International Best Commis Rotisseurs held in Stockholm, Sweden in December.
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