

## Cooking up a storm at Sunway

SUNWAY College's School of Hospitality Management recently hosted a training session for Nestle Products' food service sales staff in order to further develop uses for the company's culinary products with special emphasis on Maggi Concentrate Chicken Stock (MCCS).

Phase One of the training, which involved looking into the basic applications of the food culinary range was held in June.

In the second phase, the 35-strong sales force was organised into three teams to cook different dishes using MCCS as the base. The stock was used to prepare dishes such as *wanton mee*, peanut and lotus root soup, dry mutton curry and chicken rendang.

Earlier this year, the internationally acclaimed association of fine dining, *Confrerie De La Chaines Des Rotisseurs*, recognised the facilities at the college's School of Hotel Management as being world class.

The association also held its regional and national finals of the 1998 Best Commis Rotisseur competition at the college.

The school itself provides comprehensive training leading to certificate, diploma and degree qualifications at both local and overseas institutions.

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