



CULINARY ADVENTURE: (Second row from sixth left) Adrian and Culinary Arts Department head Joseph Martin Pudun(second row, seventh left) are seen with the students after the talk.

UCSI holds molecular gastronomy talk

KUCHING: UCSI University's Culinary Arts Department recently held an educational talk on molecular gastronomy for its culinary arts students.

Riverside Majestic Hotel and Grand Margherita Hotel culinary director chef Adrian Oliver Jackson delivered the talk.

During his almost 20 years in the industry, Adrian has worked as executive chef and sous chef in places such as Dubai, Spain, Singapore and Bangkok.

The talk aimed to enrich the

students' learning experience during their two years of study at UCSI.

Molecular gastronomy is part of the Commercial Cookery and Institutional Food Production curriculum.

Adrian also demonstrated the preparation of truffle and potato espuma as well as deconstructed tomato soup 'spaghetti'.

Molecular gastronomy is a sub-discipline of food science that seeks to investigate, explain and make practical use of physical and chemical transformations

of ingredients that occur during cooking.

UCSI University Sarawak Campus houses the Faculty of Hospitality and Tourism Management (FHTM), providing niche programmes in nurturing students in many areas of hospitality and tourism, as well as honours management skills in the area of organising events and activities.

For more information on courses available, go to www.ucsi.edu.my, call 082-455255 or email askswk@ucsi.edu.my.