

Iron Chef II competition sizzles up BPIEF 2013

KUCHING: UCSI University Sarawak Campus continued to add culinary flair to the Borneo Post International Education Fair (BPIEF) this year by holding its second Iron Chef competition on March 9 alongside the education fair held at the BCKK.

Created to promote the delicate skills in culinary arts and its related job opportunity in the global industry to the younger generation, five pairs of secondary school students participated in the competition with Eddy Wong Yan Li and Abdul Raziq Latif Aldi-Jasmani

(SM Teknik Kuching) emerging as champions.

They were followed by first runner-ups Dayang Irna Shamini Abang Hipni and Siti Aminah Yahya (SM Teknik Kuching) and second runner-ups Nursyamira Mohamad Ali and Noor Wahidah Fazan (SMK St Teresa).

The other two groups that participated were Sean Isaac and Beatrice Musa (SMK St Thomas) and Hanis Ahmad Zaki Mohd Zulkipli and Mohd Hafizuddin Mario (SMK St Thomas).

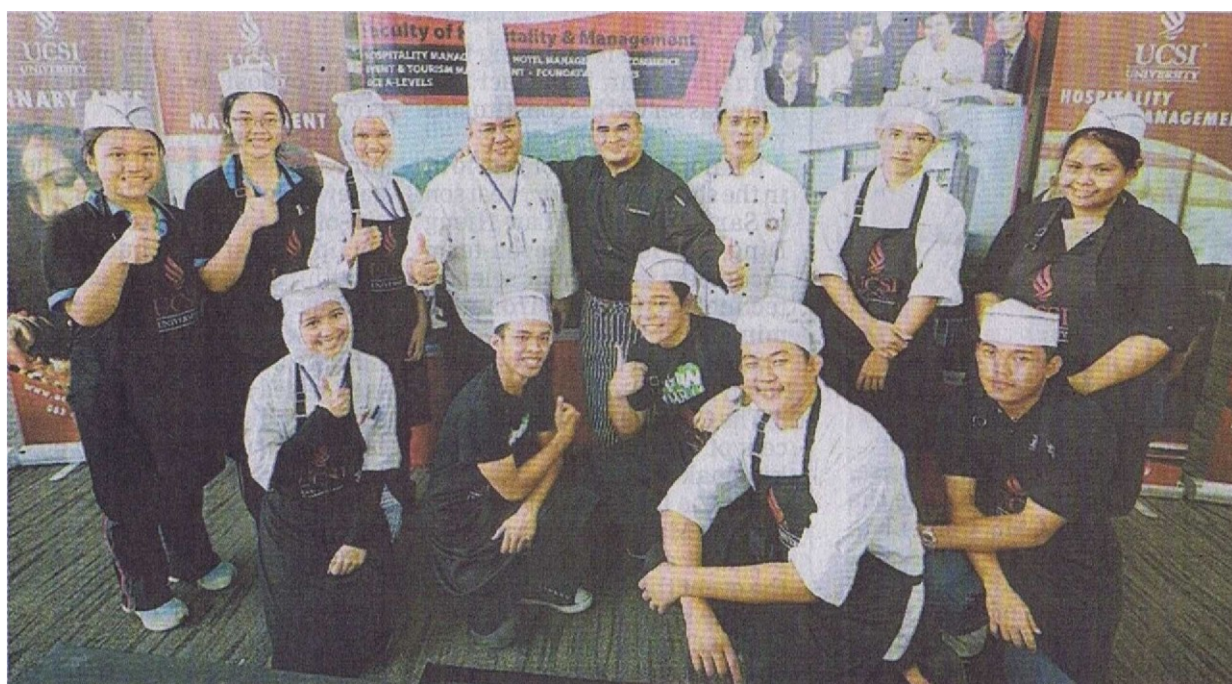
UCSI introduced the Work-Based Learning (WBL) approach for its diploma programme

in 2011 as one of the effort in achieving the Entry Point Project 10 (EPP10), which is to train 50,000 skilled workforces annually. The core concept of the approach is to train the students to be skilful through experiential learning in the real working environment instead of traditional industrial training at the end of a programme of study.

For more information on the event and courses available in UCSI University Sarawak Campus, please call +6082-455255 or log on to www.ucsiuniversity.edu.my.



WELL DONE: The winners with Associate Professor Dr Li Jianyao (third left), the Dean of Faculty of Hospitality and Tourism Management, UCSI University.



LEARNING EXPERIENCE: Group photo of all the participants with the judges (back row, from fourth left) Chef Melvin from BCKK, Joseph Martin Pudun from UCSI University and Chef Inchin from UCSI University.