

Career Eye-Opener for UCSI university students

KUCHING: UCSI University Culinary Arts Department, had recently organised an educational talk on “Molecular Gastronomy” to its Culinary Arts students at its Sarawak Campus.

The talk was delivered by Chef Adrian Oliver Jackson, the Director of Culinary for Riverside Majestic Hotel and Grand Margherita Hotel, Kuching. Being in the industry for almost 20 years, Chef Adrian had his experience from Executive Chef to Sous Chef in different countries, which include Dubai, Spain, Singapore and Bangkok.

The main objective of this talk is to enrich students’ learning experience within their two years of study at UCSI University. The molecular gastronomy is an embedded curriculum of

the Commercial Cookery and Institutional Food Production courses in the culinary arts programme. Apart from the sharing, Chef Adrian also demonstrated the preparation of Truffle and Potato Espuma as well as Deconstructed Tomato Soup “Spaghetti” to give a better understanding on the Molecular Gastronomy to the students. Students were shown the ways to prepare the delicacies in a non conventional approach.

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. It is also the social, artistic and technical components of culinary and gastronomic phenomena. Molecular Gastronomy has been

practiced by both scientists and food professionals in many professional kitchens and labs and takes advantage of many technical innovations from scientific discipline. Today, molecular gastronomy is gaining wide popularity among the young budding chefs around the world.

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

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



CHEF Adrian (second row, sixth from left) in a group photo with UCSI University Head of Culinary Arts Department, Joseph Martin Pudun (second row, fifth from right) and students after the talk and demonstrations.