

ASPIRING chefs take note: this is your chance to prove your mettle and show what you can do.

Grab this opportunity to be a part of the Next Big Chef (NBC) competition and get set to impress with your culinary prowess.

The NBC is an annual cooking competition hosted and started by UCSI University Sarawak Campus in 2013.

It was then brought to UCSI University Kuala Lumpur Campus in 2017, to showcase NBC in Klang Valley.

This competition aims to widen the horizons of the younger generation in the culinary world; participants are made up of Form 5 students from schools around Klang Valley.

The NBC identifies talent, recognises culinary prowess and rewards excellence.

The types of challenges are varied and test participants' skills and creativity in ingredient preparation, meal preparation, taste tests and signature dish presentations.

Organised by UCSI's Hospitality and Tourism Management Faculty and headed by Asst Prof Mohamad Fadzly Che Omar, Asst Prof Loke Hoi Weng as well as chef Muhammad Haziq Muizzuddin Jamalulail and assisted by students of the faculty, NBC exposes participants to the exacting standards expected by the industry's best establishments and the discerning tastes of food critics.

Last year, 50 teams took part in this competition, which was separated into semifinal and final rounds.

Each year, the theme of the competition changes. This year, the faculty has chosen Malaysian Heritage Cuisine to showcase and put forward classic Malaysian cuisine by the younger generation.

It is also to encourage them to take the initiative to understand and familiarise themselves with the wide variety of Malaysian cuisine.

Classic Malaysian cuisine is becoming renowned in the world

BE THE NEXT BIG CHEF

Cooking competition identifies talent, recognises culinary prowess and rewards excellence



Last year's participants preparing their showcase dishes for the judging panel. (Right) Students showing off their culinary skills at UCSI University's Next Big Chef competition last year.

today in terms of cooking skills and ingredients.

The tastes and flavours of our cuisine are also unique and remarkable.

This year, the third NBC is spicing up the competition structure. Rather than just coming for the preliminary round and preparing the dishes, participants in teams of two will submit the recipes they

plan to cook to the faculty. The top 50 recipes will be shortlisted to compete in the grand final.

The participants will need to prepare one type of rice, one type of protein, one type of vegetable and one type of side dish.

The dishes prepared will be presented in *hidang* style.

The top three winners will receive UCSI University Trust

Bursary worth RM70,000 and cash prizes worth RM1,800 in total. Consolation prizes will be UCSI University Trust Bursary worth a total of RM20,000.

This competition will not only be judged by the in-house chefs, but also by invited professional chefs.

The faculty has also invited chefs from the Gastronomy Association of Malaysia to be judges.

The competition briefing will be held on March 9 and the grand finals is on March 16 at UCSI College, Kuala Lumpur Campus.

Recipe submission deadline is this Friday.

The competition is open to all SPM or O-Level candidates. For details, call Grace Hoh (016-986 8410), email gracehoh@ucsiuniversity.edu.my or scan the QR code.