

## KEMUNCULAN PERTAMA GIS DI IASC ASIAN CULINARY CHALLENGE 2015

Dari 8 hingga 10 Jun 2015, 38 orang pelajar Global Institute of Studies (GIS) telah menyertai pertandingan IASC Asian Culinary Challenge 2015 bertempat di Dewan Jubli Perak Sultan Haji Ahmad Syah, Kuantan Pahang. Pertandingan ini dianjurkan sebagai landasan kepada chef muda berumur 25 tahun ke bawah untuk mengetengahkan bakat dan kreativiti mereka dalam bidang seni kulinari. Pertandingan ini disertai peserta dari seluruh Malaysia dan juga daripada Thailand dan Indonesia.

Pertandingan ini dirasmikan oleh Menteri Besar Pahang, YAB Dato' Sri Diraja Haji Adnan b Haji Yaakob. Selain itu, Tengku Puan Pahang Tunku Azizah Aminah Maimunah Iskandariah yang merupakan penaung kepada pertandingan masakan ini turut mencemar duli dengan menghadiri pertandingan ini.

Selain daripada pelajar Diploma dalam Seni Kulineri, pelajar berumur 16 dan 17 tahun dari kursus SKM Pembuatan dan Penyediaan Makanan serta SKM Pembuatan Pastri turut menyertai pertandingan ini. Pelajar GIS memasuki semua 14 kategori yang dipertandingkan, seperti *plated course*, masakan panas, pembuatan pastri serta masakan tradisional Pahang. Walaupun GIS menyertai pertandingan ini buat julung kalinya, GIS telah berjaya menggondol 2 emas, 2 perak, 7 gangsa dan 11 tempat keempat bergelar Diploma.

Najwa Akmal Kamarulzaman, 16 bekas pelajar SMK Cempaka berjaya mendapat pingat perak manakala Mohd Kamal, 17 bekas pelajar SMK Seri Sepang berjaya mendapat tempat keempat bagi kategori masing-masing. Kedua-dua pelajar ini meneruskan pengajian dalam Sijil Kemahiran Malaysia (SKM) di GIS selepas PT3 kerana didorong oleh minat mendalam terhadap bidang kemahiran berbanding bidang akademik.

Selain daripada mencungkil bakat chef muda, pertandingan peringkat Asia ini juga mampu meningkatkan tahap keyakinan diri para pelajar. Diharapkan GIS akan terus mencipta kejayaan dalam pertandingan sebegini di masa akan datang.



Para pelajar GIS bersama pensyarah pengiring.



Pemenang pingat emas kategori masakan tradisional Pahang, Nadia bt Bahari, 19 menerima pingat dari KDYTN Tengku Puan Pahang.



Pemenang pingat perak kategori pasta, Najwa Akmal Bt Kamarulzaman, 16 menerima pingat dari YB Dato' Hj Ahmad Munawar bin Hj Abdul Jalil.



Pemenang pingat emas kategori 'lamb', Nur Aisyah bt Nasrudin 19 menerima pingat dari KDYTN Tengku Puan Pahang.



Pemenang pingat perak kategori masakan tradisional Pahang, Nurul Fazirah bt Kamaruddin, 19 menerima pingat dari YB Dato' Hj Ahmad Munawar bin Hj Abdul Jalil.

## GIS DEBUT IN IASC ASIAN CULINARY CHALLENGE 2015

From 8 to 10 June 2015, 38 Global Institute of Studies (GIS) students have competed at The IASC Asian Culinary Challenge 2015 held at Dewan Jubli Perak Sultan Haji Ahmad Syah, Kuantan Pahang. The competition was held as a platform for young chefs below 25 years old to portray and flaunt their talent and creativity in the culinary arts field. The competition was also joined by participants from Indonesia and Thailand, as well as all over Malaysia.

The opening ceremony was officiated by Menteri Besar Pahang, YAB Dato' Sri Diraja Haji Adnan b Haji Yaakob. The competition was also honoured with the involvement of Tengku Puan Pahang Tunku Azizah Aminah Maimunah Iskandariah as the patron of the event. Also present was Malaysian Master Chef, Chef Sabri.

GIS students who participated were also from SKM Food Preparation and Production and SKM Pastry Production aged 16 and 17 apart from students from Diploma in Culinary Arts. The students competed in 14 different categories such as plated course, hot cooking for lamb, pastry making and also Pahang traditional cuisine. Despite participating in such event for the first time, GIS has won 2 gold, 2 silver, 7 bronze and 11 fourth place called Diploma.

Among the winners, Najwa Akmal Kamaruzzaman aged 16 previously from SMK Cempaka and Mohd Kamal, aged 17 previously from SMK Seri Sepang were also awarded with second and fourth place in pasta and poultry category respectively. Both of them enrolled in Sijil Kemahiran Malaysia (SKM) in GIS after PT3 due to strong interest in culinary skills instead of pursuing the academic pathway.

Besides being the platform for young chefs to flaunt their talent, this competition also aims to promote nutritional food to the society. As for GIS, the students were also able to develop self esteem and also improve self confidence by joining such international event. Therefore, we hope to see events alike in the future, with more success stories.



GIS students with accompanying lecturers.



Gold medallist for Pahang Traditional Cuisine, Nadia bt Bahari aged 19 receiving her medal from KDYTN Tengku Puan Pahang.



Silver medallist for main course pasta, Najwa Akmal Binti Kamaruzzaman aged 16 receiving her medal from YB Dato' Hj Ahmad Munawar bin Hj Abdul Jalil.



Gold medallist for main course lamb, Nur Aisyah bt Nasrudin aged 19 receiving her medal from KDYTN Tengku Puan Pahang.



Silver medallist for Pahang Traditional Cuisine, Nurul Fazirah bt Kamaruddin aged 19 receiving her medal from YB Dato' Hj Ahmad Munawar bin Hj Abdul Jalil.