UNIVERSITI TEKNOLOGI MARA

ADAPTATION OF ETHNIC CUISINE ATTRIBUTES, PREPARATION AND FORMATION OF COMMON ACCEPTABLE CUISINE

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Thesis submitted in fulfillment of the requirements for the degree of

Master of Gastronomy

Faculty of Hotel and Tourism Management

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Candidate’s Declaration

I declare that the work in this thesis was carried out in accordance with the regulations of Universiti Teknologi MARA. It is original and is the result of my own work, unless otherwise indicated or acknowledged as referenced work. This thesis has not been submitted to any other academic institution or non-academic institution for any other degree or qualification.

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ABSTRACT

The concept of common acceptable cuisine usually discussed in the multi
cultural/ethnic nation as it represents the process of sharing acceptable cuisine among
the ethnic groups. The common acceptable cuisine also consider as a precursor that
takes place in the process of constructing the national food identity within ethnic
groups in the multicultural countries which denotes to social integration, reputable
and nation building. The practice on cultural adaptation of cuisine is believed
enhances the process of sharing the common acceptable cuisine which in turn
promoting inter-ethnic social cohesion. In this sense, the adaptation of certain ethnic
cuisine through types of food, methods of cooking, ingredients and eating decorum by
ethnic groups and mediates by preparation is believed creating or enhancing the
process of formation on common acceptable cuisines in a multicultural country. In
line with this, Malaysia as the multicultural country without doubt is continuing to
experience a cross-culturing processes among the ethnic groups in term of culture,
including cuisine therefore the concept that have been highlighted can suitably be
investigated. Owing to that, this study empirically investigate the adaptation level of
Malay, Chinese and Indian chefs on each other ethnic cuisine attributes through
preparation toward the beliefs of formation on common acceptable cuisine in
Malaysia. Using the quantitative approach, the selected Malay, Chinese and Indian
chefs that work and experiences in various food establishments like hotels,
restaurants, catering operations and other related operation within the Kuala Lumpur
and Selangor (Shah Alam and Petaling Jaya) were surveyed. The information required
was gathered through self-reported and self-administered questionnaire. Through
frequencies, descriptive (mean score) and inferential statistic (standard multiple
regressions) analyses, some useful insights on the issue investigated were obtained. A
very clear picture emerged that most of the three major ethnic chefs, Malay, Chinese
and Indian were having a common view on the process of adaptation of ethnic cuisine
attributes (types of food, method of cooking, ingredients and eating decorum) and no
doubt believing preparation or practicing of it is giving advantages to the formation of
common acceptable cuisine for the country. These optimistic indications therefore
carry varying consequences and implications for chefs, those individual closely
associated with food preparation and the relevant authorities.

Keywords: Adaptation, Ethnic Foods, Preparation, Formation, Common
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