

CATATAN KEMBARA TURKI:

*DOLMABAHCE SARA YI
VS TOPKAPI SARA YI*

BARISTA
PROFESSION

5 MIRACULOUS
RESTAURANTS
KUALA LUMPUR

Caffeine +
is coffee good or bad?

4
6
8
10
12
14
16
18
20
22
24
26
29



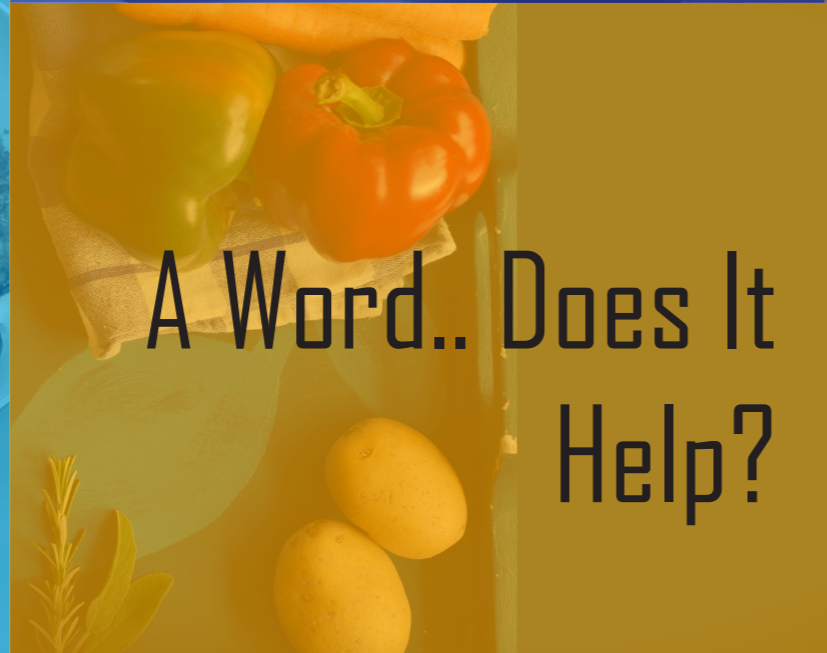
Railway Tourism



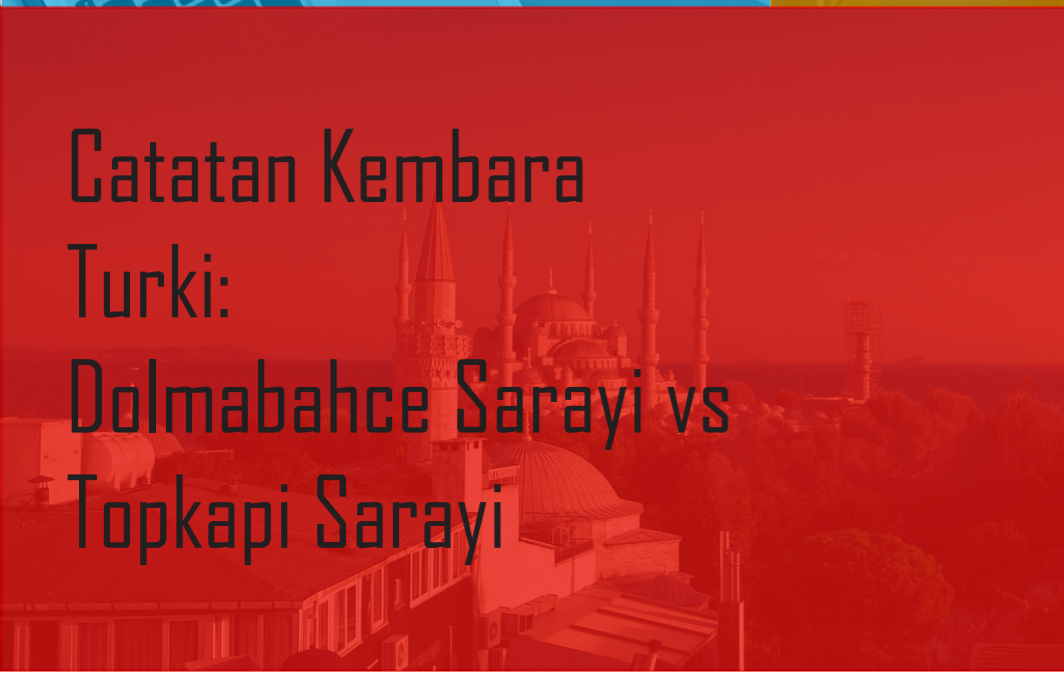
Coffee: Good or Bad/ Caffeine+



5 Miraculous Restaurants - Kuala Lumpur



A Word.. Does It Help?



Catatan Kembara Turki: Dolmabahce Sarayi vs Topkapi Sarayi



What to Do with Used Coffee Grounds?

Times of Hieroglyph Again
Rahman Abdullah, Harnizam Zahari, Nik Adnan Nik Mat, Nazarudin Derani & Razlan Adli Zain

Railway Tourism
Zatul Iffah Mohd Fuza, Ramha Rozaili ramli & Sulaiha Mohd Isa

5 Miraculous Restaurants - Kuala Lumpur
Jazira Anuar, Faliza Mahamed Ali, Noristisarah Abd Shattar & Noraida Abdul Karim

Catatan Kembara Turki
Noor Emilina Bt Mohd Nasir

Barista Profession/ Tips
Jazira Anuar & Siti Khuzaimah Abu Bakar/ Muhammad Dzafir Zulkifli, Amanina Mat Ghani, Wan Nor Bayah Wan Kamarudin & Malina Hanum Mohd Kamal

Coffee: Good or Bad?/ Caffeine+
Siti Rapidah Omar Ali/ Mohd Hazrin Iman Noorkhizan

What to Do with Used Coffee Grounds?
Azlina Samsudin

Work-based Learning (WBL)
Jazira Anuar, Norzaidah Ngali & Noralisa Ismail

Simple, Miniature, Consistent
Rahman Abdullah, Harnizam Zahari, Nik Adnan Nik Mat, Nazarudin Derani & Razlan Adli Zain

A Word.. Does It Help?
Rahman Abdullah

It's This, Not That
Mohd Aliff Abdul Majid, Izhar Hafifi Zainal Abidin & Mohd Izwan Mohd Zaki

Color-blocking Night
Haslina Che Ngah & Siti Noraisah Dolah @ Abdullah

Pengalaman Latihan Industri: Felda D'Saji Sdn Bhd
Puteri Nur Elisha Abd Razak & Fatimah Abd Ghani

TIMES OF HIEROGLYPH AGAIN

*Rahman Abdullah, Harnizam Zahari, Nik Adnan Nik Mat, Nazarudin
Derani, Razlan Adli Zain*

There was a time when words are crafted into a fine sentence, and made as simple as possible or device into complex literature endeavors in order to deliver a message, a set of knowledge, an information, a communication or any conveyance to other parties or individuals. This basically commence as early as when words, and alphabets are introduced in almost any civilization existed or still in existence. But before that, ancient civilization does not rely on words or alphabets in conveying any of the above mentioned purposes. Ancient civilization, especially the Egyptian relies on pictures that represents words or meanings in order to deliver their purposes whether it is communication, messages, knowledge or just any daily conversation. That is hieroglyph, a picture with a thousand words or interpretation that is still up to this day are being interpreted by archaeologists, historians and experts of ancient civilization. The disadvantage of hieroglyph is that the interpretation of its meaning could be numerous since it depends on the knowledge, nature, demeanor and mood of the person interpreting it. If there are 10 individuals interpreting it, it could well be 10 interpretations, with

the exceptions of experts.

This method of hieroglyph seems to be back nowadays in the form of pictures of many social media feats. A lot of today's interpretation seems to be immediate, avid, and spontaneous in nature. In addition to that, the interpreters are not experts and the interpretation could well transverse into a different perspective, given the interpreters point of view. A lot of electronic media medium nowadays prefer a picture or photo features that shows the proper definition of angles, the correct posture, the right dress materials, lighting and so on, but it still serves the same purposes: giving viewers rooms to interpret in any way they deem suitable.

The discussions of whether hieroglyph interpretation is a good or a bad thing is perhaps should be left for another day. But the point of view of this discussions is that we are very much back to the basics all over again, and as such we are in a time where books, words and sentence are well on their respected shelf and pictures and photos are the new medium of communication, conveyance, knowledge, information or even pedagogy of teaching.



RAILWAY TOURISM

Zatul Iffah Mohd Fuza, Ramha Rozaili Ramli & Sulaiha Mohd Isa

photo by Toshiyuki Imai/flickr.com

Rail tourism or also known as rail travel or train travel is one of the best alternative choices that one can take to travel around Malaysia. The Malaysian Railways like KTM Intercity, operated by Keretapi Tanah Melayu Berhad (KTMB), offers intercity passenger railway service within the region of Peninsular Malaysia and Singapore and hence allow for greater travel experiences among the two countries. The rail tourism concept is not only very economical and at a very reasonable price, but it is also pretty much a convenient manner to travel and is safer than driving. Other benefits offered by KTMB includes special discounted fare to students market in which, they are eligible for up to 40% fare discount if they register for an I-Card Student.

The KTM Intercity services consists of 2 types of trains namely local trains (also known as “mail trains”) and express trains. Lines along the West Coast of Peninsular Malaysia mostly support express trains only, while those along the East Coast lines supports both mail train and express trains services. As illustrated in picture 1 (Intercity Train Route), the rail’s main long distance lines are arranged in a shape of alphabet Y. The left arm is the West Coast Line while the right arm is the East Coast Line, the junction where the Y forks is Gemas district and the last stop towards the bottom of the Y shape is Johor Bahru and Singapore.

The West Coast Line is also called the North-South route. The path goes up the western side of Peninsular Malaysia that past Kuala Lumpur, Ipoh and Penang. The route even goes further up to (and across) the Thai border. Among tourists attractions that are available throughout this route includes Kuala Lumpur City, Gunung Jerai and other natural attractions along the pathway.

The East Coast Line is also known as the East-South Route or the Jungle Railway. It crosses the heavily forested heart of Peninsular Malaysia before arriving at the East Coast near Kota Bharu, the capital city of Kelantan. Here, it is possible to cross the Thai border by continue travelling via Thailand train. This path enables passengers to grasp a view of Taman Negara, Stong Hill, Gua Musang, lush rainforest, oil palm and rubber plantations, villages and historic, quaint railway stations.

In Gemas there are a few interesting tourists spot including the site of the Gemenchuh River Bridge and the Kelamah River War Memorial. Both attractions are historical war sites. The Gemenchuh River Bridge is a wooden bridge that was blown up by the Australian Forces as they desperately attempted to stem the tide of the Japanese invasion through Malaya in the final days of the Battle of Malaya. The Kelamah River War Memorial was built in memory of those who served the Australian Battalion as well as the Japanese soldiers that were killed in battle during World War II.

One of the tourist attractions that may be viewed surrounding the route towards Johor Bahru is Gunung Ledang, the highest mountain in Johor state. Here, you can choose to anticipate in energetic hiking or simply enjoy a pleasant picnic by the cool stream from the Puteri Waterfalls. In Singapore, on the other hand, don’t forget to visit Universal Studios Singapore, Sentosa Island and many more.



5

Miraculous RESTAURANTS

- KUALA LUMPUR -

Jazira Anuar, Faliza Mahamed Ali, Noristisarah Abd Shattar & Noraida Abdul Karim

Kuala Lumpur restaurants dining scene is extensive, to aggregate the diversity of culture traditions in Malaysia. The emergence of cafes and restaurants had contributed to these dynamic dining scenes. There are several unique cafes/ restaurants that demand customers visit in Kuala Lumpur. Here are five (5) miraculous venues that we would like to suggest.

First and foremost, is the Namoo on the Park. Located in Solaris Dutamas, Kuala Lumpur, it is a Korean desserts café serving varieties of main course and desserts in Korean style. One unique item here is the Namoo Rice Beef Burger, where the patty was made from rice cakes and a bit thick. The cozy ambience of the café also contributes to the classy style of the restaurants. Secondly, is the Whimsical Gelateria & Caffe. The special cotton candy floss here camouflage a coffee cup that has a scoop of Gula Melaka. This special item is popular among customers that dine here.

Third restaurant that is in the list is Coffee Societe. Its unique attraction is Espresso served with nutella sauce. The ice cubes are 100% espresso served with sweetened nutella sauce and milk to the side. The second and third restaurants are also located in Solaris Dutamas.

The Owls Café is at number four, located in Bukit Jalil. The signature dish in Owls Café is the waffles. They have Rebecca (waffle with banana, berries, almond flakes, coconut flakes, Maple syrup & earl grey ice cream) selling at RM18. Last but not

least, is Pulp by Papa Palheta located in Bangsar. It is an independent coffee boutique, specializing in roasting coffee in Malaysia and Singapore. They are the distributors and resellers of Synesso, Rocket & Marco commercial machines in Malaysia & Singapore. Other than featuring their own café, they also carry other coffee making equipment, accessories and maintenance tools.

Overall, we can summarize that restaurant operators keep on continuously intensify their menu selection to cater more varieties on the menu, ameliorate food taste and quality as well as gathering feedbacks from customers. We managed to interview some of the customers at Namoo on the Park café. Here are their feedbacks. "The service is smooth and efficient and the baristas are friendly". Additionally, another customer postulated, "The café is homely feel and comfortable. We can sit here for hours". Generally, we agreed on the remarkable taste for the specialty items as well as the reasonable price for food & beverage items at all this five (5) cafes. The selection of coffees is fabulous though some of us are not coffee lovers.

It's the current trend that cafes currently remain as Malaysians main obsession of foodies. Thousands of mouth-watering photos of food are dominating our computers and mobile screen through restaurant websites and social media account. Let us give countless supports to our gastronomic industry.

Catatan Kembara

TURKI

Dolmabahce Sarayi VS Topkapi Sarayi

Noor Emilina Bt Mohd Nasir

Istana Dolmabahce dibina pada pemerintahan Sultan Abdul Mejid I yang merupakan Khalifah Empayar Uthmaniyyah yang ke 31 (1839 - 1861). Ia dibina bagi menggantikan Topkapi Sarayi yang merupakan istana lama pentadbiran Ottoman di Istanbul (lebih kurang 400 tahun). Jika dibandingkan dengan Istana Topkapi, ianya jauh berbeza kerana unsur-unsur seni bina Uthmaniyyah yang terukir indah sudah tidak dapat dilihat di Istana Dolmabahce yang dipenuhi dengan unsur moden dan lebih mewah berasaskan seni bina Eropah. Istana ini terus didiami oleh Khalifah Uthmaniyyah yang seterusnya sehingga kepimpinan kerajaan sekular iaitu Mustafa Kamal Atatürk yang meninggal dunia di istana ini. Ramai yang berpendapat istana yang serba moden

dan mewah ini adalah simbolik kepada kejatuhan empayar Uthmaniyyah memandangkan ia melibatkan sejumlah wang yang bukan sedikit dan terdapat unsur pembaziran berbeza dengan khalifah sebelumnya yang lebih mementingkan kepentingan dan kebajikan rakyat. Kini kedua-dua istana ini dijadikan muzium.

Istana Dolmabahce ini mengambil masa lebih kurang 13 tahun untuk disiapkan dengan kos lebih kurang 1.5 billion (35 tan emas). Untuk memasuki istana ini pengunjung diperiksa secara ketat dan tidak dibenarkan mengambil gambar. Setiap pengunjung diwajibkan untuk memakai sepasang selipar plastik yang diberikan di pintu masuk sebagai pelapik kasut sedia ada bagi menjaga kebersihan istana ini. Terdapat

perhiasan yang sangat mewah di dalam istana ini seperti lampu chandelier yang sangat besar seberat 4.5 tan, tangga kristal, siling emas serta karpet yang setebal beberapa inci. Istana serba mewah ini dilengkapi dengan 285 bilik, 46 ruangan serta 68 bilik air.

Istana Topkapi dilengkapi dengan barang-barang peninggalan Kerajaan Uthmaniyyah seperti pedang, senjata, set peralatan dapur, ukiran permata, seramik dan sebagainya. Terdapat satu sudut yang sangat dinantikan dan digemari oleh umat Islam di mana ianya menyimpan tinggalan para anbiya' seperti pedang Nabi Daud, tongkat Nabi Musa, pedang sahabat Baginda s.a.w iaitu Khalifah Ali, Umar, Abu Bakar dan Uthman, gigi Rasulullah s.a.w yang patah ketika perang Uhud, janggut Rasulullah s.a.w. jubah Siti Fatimah r.a, kunci Kaabah, pancuran emas dan sebagainya. Di sini juga tidak dibenarkan untuk mengambil gambar. Sejak tahun 1456, lebih kurang 500 tahun dahulu sehingga kini, bacaan al-Quran tidak pernah berhenti di Istana Topkapi. Ianya dialunkan secara langsung 24 jam sehari oleh qari yang akan bertukar ganti. Pengunjung dapat melihat wajah qari ini selepas melalui sudut barang tinggalan para anbiya'. Bacaan al-Quran ini masih diteruskan walaupun pada zaman kerajaan Mustafa Kamal Atatürk dan berterusan sehingga kini.

“*Terdapat satu sudut yang sangat dinantikan dan digemari oleh umat Islam di mana ianya menyimpan tinggalan para anbiya'.*”





Coffee

Barista Profession

Jazira Anuar & Siti Khuzaimah Abu Bakar

The demand for coffee is emerging tremendously nowadays. Customers also demand a well-trained and professional baristas who can serve coffee properly, not just a regular coffee such as Latte, Caramel Macchiato and Americano. In general, barista means "a male or female bartender, who typically works behind a counter, serving hot drinks liked espresso, as well as cold alcoholic and non-alcoholic beverages and snacks". It's an Italian word, which elaborates oneself as the expert in coffees.

Barista should possess an extensive knowledge on all steps of coffee preparation starting from its horticulture, processing steps and grain to roasting and milling processes. Additionally, they need to possess several barista skills such as latte art. This technique demand barista to draw figures over coffee surface using only evaporated milk. Draws consist of varieties of shapes with the most common one that is flowers small phases. There are several Barista training available in the marketplace organized by several associations

and companies. The course will equip barista with necessary skills to expediate in barista profession in the hospitality industry.

According to Specialty Coffee Association of America (SCAA) in a study conducted in 2014, Barista pathway graduates have the probability to earn USD200k more over their career lifespan than uncertified baristas. An entry-level pay barista normally make roughly RM8-RM10 per hour including tips. They serve coffees ranges from simple to complex beverages such as soy mocha latte or Frappuccino. Most entry-level pay is part-time jobs that suitable for students or people looking for an extra income. As the experiences increases, barista may receive increase in pay, which can goes up to RM12-RM15 per hour including tips. In addition, to those who look forward to build their career as barista, three primary components are crucial. It consists of great customer service skills, coffee as well as espresso skills. A barista normally exhibits a company behind the counter and must ensure they associate well with customers through friendly attitudes.

Being a professional barista is all about carrying the job to an advance level of preparing coffee skillfully, it's more than a paycheck. It's no longer a thing that you do to earn a living and get your way through college, but it's an honored, full-time profession with desirous, enthusiastic and committed people.

Tips on how to be good barista :

- You need to have passion and willingness to learn about coffee.
- Patience and precise. It takes time to make a perfect coffee.
- Drink coffee. Share your experience with your customers the right way of drinking coffee and offers them new experience of it.
- Have great personality as front liner to interact with the ustomers.
- Treat your customers as your friend, get close to them.
- Love to serve people/customers.

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Muhammad Dzafir Bin Zulkifli, Amanina Mat Ghari,
Wan Nor Bayah Wan Kamarudin & Malina Hanum
Mohd Kamal

coffee: GOOD or BAD?

Siti Rapidah Omar Ali

Almost everybody drinks coffee. Some people may have 3-4 cups per day or even more. However, some of people consider coffee as unhealthy drink. Some people enjoy their coffee and apparently have no health issues with drinking it. Apart from that, the health effects of coffee are quite questioned. So, it is good or bad? For those that are looking for reasons to keep drinking it, this article is for you.

There are actually several of good things to be said about coffee.

1. From the Journal of Pain published in March 2007 revealed that two cups of coffee can eliminate post-workout muscle pain by up to 48%.
2. Recent study showed that both coffee and decaffeinated coffee lowered the liver enzyme levels of coffee drinkers. This study was published in the Hepatology Journal, 2014.
3. Each daily cup of coffee consumed decreased 9% the risk of type II diabetes. This recent review of research conducted by Harvard's Dr. Frank Hu in 2006.

4. Coffee also can lead to a short-term boost in brain function such as general cognitive function, improved mood, reaction time and awareness.

5. Drinking coffee also believed to boost metabolism which is 3-11% calories burned.

6. Studies revealed that the risk of developing Alzheimer's disease can be reduced up to 65% by drinking coffee. The more coffee people drink, the lower the risk.

7. Further, those who drink four or more cups per day have up to 84% lower risk of liver diseases including liver cancer.

8. Archives of Internal Medicine shows that by drinking coffee, risk of suicide can be reduced and less likely to suffer from depression.

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caffeine+

Mohd Hazrin Iman Noorkhizan

- Caffeine doesn't kill! - Researchers have found that caffeine is harmless and safe if consume in moderation
- It's an addictive drug! - But can't be considered as a dangerous addictive substance.
- Caffeine doesn't cause cardiovascular problems or cancer. There is yet no scientific evidence linking caffeine to causing heart disease or heart disorders or cancer.

WHAT TO DO WITH USED COFFEE GROUNDS?

Azlina Samsudin

1 Compost it!

If you like gardening, you should not miss out to try this! Coffee grounds rich with nitrogen and it work best for tomato plants, carrot, roses, blueberries and evergreens. Moreover, the grounds will produce a natural acidic form of bacteria, which boosts the growth of acid-loving plants. According to The Composting Council of Canada, adding coffee to soil not only increases the nutritional value, but also improves the texture and fertility of the soil and aids in attracting earthworms. Worms are attracted to the coffee grounds and it helps give nutrients to the soil, as well as help to aerate the soil which will allow the roots to grow.

2 Surface Scrubber

Cleaning the kitchen, dirty pots and pans can be easy with coffee grounds as a scrubber. Place a few teaspoons of grounds on a cleaning rag and use to scrub away grease and grime. Rinse thoroughly. For a quick abrasive cleaner – mix equal parts of old coffee grounds and baking soda. The grounds are mildly abrasive, which means they won't damage your surfaces – so scrub on without fear!

3 Deodorize your Fridge & Freezer

Ground coffee can work well as absorbing food odors or smell in the refrigerator and freezer. Instead use of baking soda, use a small open container with your old coffee grounds and put them in overnight

4 Exfoliator for Glowing Skin

Economical and great beauty trick for glowing skin! You can do several homemade exfoliators to suit with your skin types, and yes it's easy. For instance, add used coffee grounds to warm water or coconut oil and scrub your skin from head to foot. Another recipe you can try is mixing honey with coffee grounds to create a scrub that you can use for your face or body to keep your skin feeling smooth and to help it glow. Goodbye dead skin cells!

5 Hair Mask

Another beauty tricks you can try to your hair- coffee grounds mask for shiny hair. Rub the grounds into your hair before shampooing and conditioning. Leave them in for a while before washing them out, and your hair will be glossy and shiny. You can also try mixing used coffee grounds with your conditioner and gently scrubbing your scalp for a few minutes. Not only it will feel great, but the caffeine can help stimulate new hair growth!

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WORK-BASED LEARNING (WBL)

Jazira Anuar, Norzaidah Ngali & Noralisa Ismail

We are so delighted when we were appointed to represent faculty for the Work-Based Learning (WBL) Forum organized by Politeknik Hulu Terengganu. Knowing that there will be industry players attending the forum, we come out with several questions and tips for the betterment of the faculty needs.

The journey starts very early in the morning. There are four of us including the Diploma Co-ordinator, Mr Nik Adnan. Each of us represents each programme available in the faculty. Mdm Jazira represents Hotel Department, Mdm Noralisa from Tourism, Ms Zaidah from Foodservice Mgt and Mr Nik Adnan representing Culinary Department. The event took place in Taman Tamadun Islam on 29 August 2016. Politeknik Hulu Terengganu, co-ventured with Ministry of Higher Education and Tourism Malaysia, Terengganu, organized the forum. The event received great attention from industry players and nearly 2/3 of

future employees. Employers are also entitled for involvement in the curriculum development process and they can improve employee retention in a long term. Moreover, in terms of the institution, UiTMT for instance, can expose students to state-of-the-art equipment, technology and techniques as well as expanding the curriculum and learning facilities. In addition, education can look more relevant and

the participants came from industry people.

Politeknik are among the earliest educational institution in Malaysia that practices WBL. In our faculty here in UiTMT, the WBL programs is lead by Dr Mohd Onn Rashdi Abd Patah. Overall, we can postulate that WBL did benefits students, institutions, employers as well as community. Students are the crucial players here since we are preparing them for the real-world employment setting. Through WBL, a positive work-

related habits and attitudes could be established that includes student's ability to think critically, solving problems and teamwork. Additionally, WBL can nourish student's participation in authentic and job-related tasks. It can also expand and refine their technical skills. On the other hand, for employers, they can reduce their training and recruitment costs since they going to have a pool of skilled and motivated potential

valuable to students in order to promote and fostering faculty interaction with the business community. Lastly, community can enjoy WBL through creating an environment of collaboration and cooperation among the institution, employers and community. It also contributes to build a more productive local economy.

We gain valuable knowledge pertaining to

WBL from the forum. There's plenty of works that need to be done in order to ensure our WBL programs successful. We admit that we are still catching up but we'll try our best to provide the best opportunity for students to develop and apply their knowledge, skills and employability attitudes for a better and productive employment.

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Many have not been talking about service lately, especially in Terengganu in a formal environment. Although this can be seen as a positive indication that service level in restaurant or hospitality institution are improvising or increasing in terms of its quality (since many are not talking about it), the art of providing good, wholesome service are still not at the level that matches the knowledge that is freely available today.

Services in restaurant, which can be divided into 3 phases, includes before the service, during the service and after the service, are strongly emphasized by many scholars' service journal articles. Although the solid emphasis is on the after service, which plays an important roles of determining whether the customers are going home as a happy guest or not, nonetheless the importance of the 2 former factors should not be undermined. That notion...this knowledge...is readily available almost in any sources of service reference books, articles, journals, magazines and even by words of mouth or any other sources of knowledge related to service.

However, the practical aspect of services of restaurants in Terengganu could be seen as not justifying this knowledge. Many restaurants are providing services at basic level, while providing more on the physical aspects which includes the atmosphere of the restaurant, the ambience, the food, the décor and all things materials!!

By this measure, one thing is for

Simple, Miniature, Consistent

Rahman Abdullah, Harnizam Zahari, Nik Adnan Nik Mat, Nazarudin Derani, Razlan Adli Zain

certain, the restaurant service level in Terengganu is not going to be improvised any time soon, but the amount of money spend in improvising the brick and mortar aspects of restaurant and hospitality industry in Terengganu will keep on rising in years to come. Restaurant service level in Terengganu specifically need to be improvised in order to cater to tourist, local or foreign, and the community. The improvisation of restaurant service before, during and after if taken into high consideration by Tourism board could not only leads to a better future career path in the service industry, but the restaurant could further develop its clientele, as many in the restaurant business has proven that "good services, good food brings back the customers from far away". The numbers of restaurant in Terengganu that reflects this saying in terms of service are not many, which can further be improvised.

Many restaurants in Terengganu are evolving or venturing into new menu, new products and new style, however, not many are venturing into new types of service. The reason being the ability, or the capacity to train, mold the staff to create a niche service combine with a good product that eventually leads to better profit margin. A niche service in restaurants in Terengganu are yet to be created, although it is doable. A simple gesture of good services, a miniature size of helpful attitude, a consistent approach of helping the guest can create a world of difference before, during and after the service in the restaurant business...

[A WORD... DOES IT HELP?]

Rahman Bin Abdullah

Gastronomy is the name nowadays being used in the culinary world to reflect the study of the relationship between food and culture, the craft of preparing and serving good food, the biography of cooking style of a particular region, and the science of eating.

Previously, all these aspects in the culinary world are within different topics and subdivided into different strata of knowledge. However, with the word "Gastronomy", all these aspects are brought together in a cumulative, comprehensive yet clear definition of it all.

The word possesses further implication than one could really think of, and as an example, the farmer that grows "Ginger" in Bentong, Malaysia, and produces the raw ingredients so well-known called "Halia Bentong" is one of the many ingredients producer that could well be associated with the word "Gastronomy". The reason is well justified since the producers grow something that made the place, the region to be well known, and the food and recipe from the surrounding area are influenced by the existence of this particular ingredients, not to mention its economic benefits to the surrounding people. The existence of such ingredients is so well associated with the culture, economy and social aspects of the region. After that, the process of choosing and delivering it to the market which demands it in their daily usage.



[HALIA BENTONG]

Then, the progression of processing many ingredients through cooking techniques, preserving using temperature, ingredients, mechanical tempering, and many more is an art itself in order to serve good, reliable, accessible food to the target market. The creation of many techniques, and methodology of producing the food could well be documented and explained since it is a form of knowledge, which is evolving on a regular basis. The food that is bring to the table is a craft in itself since it requires the fineness of the server to satisfy the guests needs in enjoying their meal.

By any standard definition, we can see that the word "Gastronomy" helps in reuniting a lot of broken chains of food distribution body of knowledge from, producers, manufacturing, procurement, restaurants, nutrition, services, and dining. In other words, food that is grown or breed, from farm to table, in its contextual setting. This is the definition of "gastronomy" and the word really helps to joint all those broken lines of dots. But how about the practice in Malaysia? Is it helpful to have this new word in any way for the hospitality industry in Malaysia? Since that explanation is lengthy, I shall highlight it in the next edition of Crouton Corner.



[BROWN? GOLD? YELLOW?]

We are going to review some terminologies that are literally common in culinary that has almost misunderstood by some people. Little that they know what they meant was actually not what it supposed to. In other words, one term is often used interchangeably with another term, which has different meaning. So let see if you had the same issue. The purpose of this article is to review some most common puzzling terms and to provide a basic understanding of those.

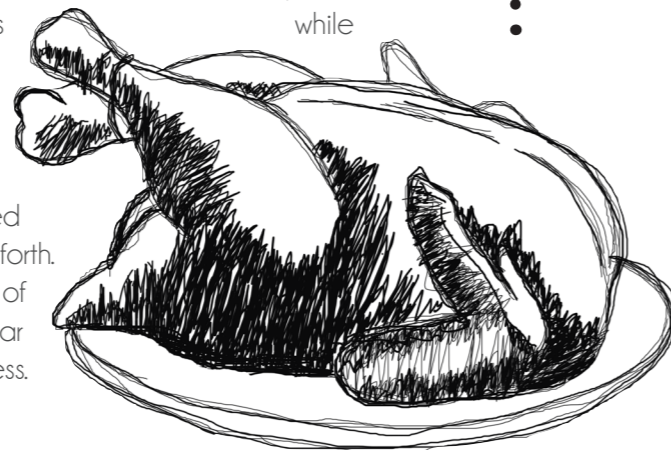
It's this, not that!

Mohd Aliff Abdul Majid,
Izhar Hafifi Zainal Abidin,
Mohd Izwan Mohd Zaki



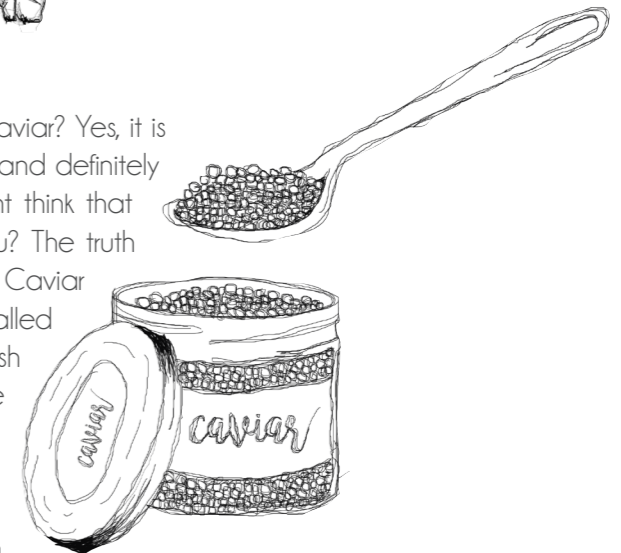
First two terms are baking and roasting. Are they different? No, but depending onto what food they are applied to. For example, do we call roasted fish or baked chicken? How about roasted cheesecake?

Feels like something is not right. So the thing is that, actually roasting and baking are the same methods of cooking that is cooking in dry heat. Simply, the term baking is often used for fish, pastries and desserts while roasting are for meat, poultry and nuts. That's why we call baked cheesecake, roasted tenderloin, roasted chicken, baked fish and so forth. It's simply the application of the terms to the particular food, rather than the process.



What about lamb and mutton? Some might say lamb is from sheep while mutton from goat (even we had a same thought!). Do you know that the only difference between these two succulent proteins is age? Yes! We know that it sounds like lack of common sense and we thought it was not true, but we were totally wrong. Truly, both meats are obtained from the same animal. Lamb is derived from sheep that is less than 12 months. Whilst, mutton is meat of sheep aged over a year. Of course, lamb is much tender than mutton while mutton has a strong flavor as compared to lamb.

You often heard about caviar? Yes, it is fish egg that comes in few colors and definitely tops the Western menu. You might think that all fish eggs are caviar, don't you? The truth is it depends on the type of fish. Caviar is fish roe that belongs to a fish called Sturgeon, one of the oldest fish around. If you can Google the image of the fish, it looks like a monster that survived from the Jurassic period! How about the other fish roe? It might derive from salmon, trout, carp etc. So, one thing for sure, any fish roe that labeled caviar is originally derived from sturgeon. Definitely, caviar are much more expensive compared to other fish roe.



Well, now you learn some so-called confusing jargons and have been used interchangeably in culinary. At least we know some but still, many of those have to be made clear.

COLOUR BLOCKING NIGHT

Haslina Che Ngah & Siti Noraisah Dolah @Abdullah

Bertemakan "Color Blocking Night", majlis makan malam kakitangan Hotel UiTM Dungun telah berlangsung dengan jayanya pada tanggal 4 Januari 2017 bertempat di Dewan Bidara, Hotel UiTM Dungun. Majlis makan malam ini diadakan bagi menghargai usaha dan keringat yang telah diberikan oleh semua kakitangan serta merapatkan hubungan silaturrahim antara pihak pengurusan dan kakitangan. Acara dimulakan dengan ucapan daripada Pengurus Besar Hotel UiTM, Dungun iaitu Encik Samsul Bahri Usman. Seterusnya, majlis diteruskan dengan upacara sambutan hari kelahiran kakitangan bagi bulan Oktober hingga Disember 2016.

Bagi memeriahkan lagi majlis makan malam ini, pelbagai aktiviti telah dirancang dengan rapi seperti pertandingan karaoke yang disertai oleh seramai 10 orang yang layak memasuki pusingan akhir. Saringan pertandingan karaoke ini telah diadakan sebelum majlis makan malam ini berlangsung. Johan pertandingan karaoke telah menerima hadiah wang tunai sebanyak RM250.00 beserta hamper, naib johan menerima wang tunai sebanyak RM200.00 beserta hamper dan tempat ketiga menerima wang tunai sebanyak RM150.00 beserta hamper. Manakala penerima saguhati ditempatkan keempat dan kelima menerima hadiah berupa hamper.

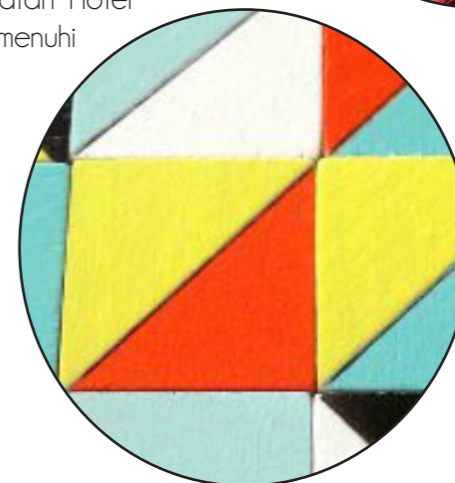
Antara yang menarik juga, setiap bahagian diwajibkan untuk membuat persembahan bagi memeriahkan lagi majlis tersebut. Bahagian yang terlibat adalah gabungan antara pentadbiran dan kewangan, bahagian dapur, bahagian Food and Beverage serta bahagian Room Division. Hadiah berupa hamper barangan diberikan kepada setiap bahagian yang telah membuat persembahan. Selain itu, hadiah juga turut diberikan kepada pemenang pakaian terbaik yang mengikut tema semasa majlis makan malam berlangsung bagi kakitangan lelaki dan perempuan.

Selain itu juga, acara cabutan bertuah turut diadakan. Setiap kakitangan menerima hadiah yang berbeza-beza mengikut cabutan undian nombor. Antara hadiah cabutan bertuah adalah seperti baucer penginapan, baucer hi-tea, hamper barangan, barangan hiasan rumah dan macam-macam lagi hasil sumbangan daripada beberapa buah hotel terkemuka, pembekal hotel dan juga sumbangan daripada individu.



Sejurus majlis selesai, semua kakitangan bersama-sama bergotong-royong membersihkan dewan bankuet. Selain majlis makan malam ini, telah diadakan juga pertandingan boling dan pertandingan bola tampar untuk kakitangan. Aktiviti sebegini dilihat dapat mewujudkan semangat kerjasama dan memupuk sikap berdaya saing yang sihat dikalangan kakitangan disamping menjalankan rutin tugas mereka.

Bagi memastikan kesinambungan semangat kerjasama seperti ini, pelbagai aktiviti yang lebih menarik telah dirancang pada tahun yang akan datang. Diharapkan agar semangat kerjasama dan khidmat bakti yang telah diberikan oleh semua kakitangan dapat diteruskan dan ditambah baik bagi memastikan operasi perkhidmatan Hotel UiTM Dungun lebih cemerlang dan memenuhi citarasa pelanggan.



PENGALAMAN LATIHAN INDUSTRI: FELDA D'SAJI SDN. BHD.

Puteri Nur Elisha Abd Razak (Pelajar HMI 12) & Fatimah Abd Ghani

Tidak pernah bekerja part time sebelum ni? Tidak pernah merasa bekerja mengikut jadual? Kalau sebelum ni anda cuma berkomunikasi antara rakan sebaya atau perbezaan umur antara lingkungan 3 atau 4 tahun sahaja, kini anda dikehendaki bergaul dengan semua peringkat umur. Bermacam-macam gambaran bermain di minda. Kerisauan jelas terasa untuk pengalaman yang baharu ini. Sudah menjadi lumrah pelajar Fakulti Hotel & Pelancongan untuk menjalani latihan industri sebelum mereka menamatkan pengajian. Latihan industri ini adalah pendedahan awal untuk alam pekerjaan sebelum kita tempuh yang sebenar. Dengar pengalaman dari senior-senior pun sudah cukup menisaukan, ditambah pula cerita dari para pensyarah. Hati ni rasa sungguh berdebar dan dalam masa yang sama teruja. Tidur menjadi tidak lena semakin dekat untuk keluar menjalani

latihan industri. Saya telah memilih sebuah syarikat yang terletak di ibukota Kuala Lumpur iaitu FELDA D'Saji Sdn. Bhd. Ia cukup terkenal di kalangan warga tempatan dengan perkhidmatan kateringnya

Bulan pertama saya ditempatkan di Jabatan Perolehan. Bila dapat tahu, dalam otak ni fikir, Perolehan tu apa? Tanya kawan, tanya ayah dan tak lupa jugak tanya pakcik google. Kita mestilah hendak tahu apa fungsi jabatan tu sebelum pergi mendaftar. Banyak ilmu baru telah diperolehi apabila berada di jabatan ni. Jabatan ini memainkan peranan penting

sebagai tulang belakang syarikat.

Bulan seterusnya sehingga tamat praktikal, saya telah ditempatkan pula di dapur restoran FELDA Villa. Dan bulan pertama di dapur merupakan bulan ramadhan. Ketika itu, baru saya tahu bagaimana mereka bekerja ketika bulan ramadhan. Sangat mencabar. Pengalaman sangat berharga buat saya. Kadangkala hati saya tercuit apabila saya melihat gelagat para tetamu ketika menjamu selera.

Beberapa minggu sebelum tamat praktikal, saya telah memohon chef untuk dipindahkan ke dewan bankuet untuk merasa pengalaman katering luar memandangkan restoran jarang menerima tempahan untuk katering luar. Majoriti pekerja dapur di dewan merupakan golongan yang berusia antara 45 tahun sehingga 50 tahun dan berpengalaman. Tugas mereka adalah untuk memasak makanan seperti terdapat di event order. Manakala, untuk tugas persiapan makanan di event merupakan golongan muda. Memandangkan ketika hujung minggu atau cuti sahaja event akan melebihi 1000pax+, pelajar [pelajar di bawah naungan FELDA

D'Saji akan bekerja part time di sini

Bagi mengakhiri coretan ini pesanan saya bagi adik-adik yang bakal menjalani latihan industri, [Always Be Yourself] namun jangan bersikap mementingkan diri sendiri. Jangan terlalu risau memikirkan pengalaman orang lain tetapi fokus untuk mencipta pengalaman sendiri. Bak kata pepatah, [Pengalaman adalah guru terbaik]. Selepas menjalani latihan industri yang agak mencabar, saya dapat melihat banyak kelemahan diri yang perlu diperbaiki dan yang paling penting saya seronok dan berbangga dengan kenangan dan pengalaman yang tercipta.



[PENULIS]
berkacamata

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