

FPHP Bulletin

HOT & TOUR NEWSLETTER
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COLOURS OF HOSPITALITY; FACULTY HAPPENINGS 2024

ISSN 2231-7422

Faculty of Hotel & Tourism Management
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DEAR READERS!



COLOURS OF HOSPITALITY; FACULTY HAPPENINGS 2024

Greetings from Bulletin FPHP - Hot & Tour Newsletter!

Welcome to the FPHP Bulletins Series 2, a newsletter that highlights all the exciting activities undertaken by the Faculty of Hotel & Tourism Management (FPHP) from UiTM Cawangan Pulau Pinang, Permatang Pauh. For the year 2024, Series 2 carries the theme "Colours of Hospitality: Faculty's Happenings 2024", reflecting the vibrant and diverse nature of FPHP's activities—ranging from student development and lecturers' expertise to social and community engagement.

As many as twenty-two articles have been submitted by FPHP academics and featured in this newsletter. As such, the activities showcased is a reflection the faculty's dedication to creating an engaging, expertise-driven environment for students, academics, staff, and the local community.

Happy Reading!



A NOTE FROM HEAD CENTRE OF STUDY

Congratulations to the writers and contributors of the FPHP Bulletins - Hot & Tour Newsletter Series 1 and Series 2. The FPHP Bulletins - Hot & Tour Newsletter serves as a platform for academics to present their writings in Series 1 and to share updates on the faculty's annual activities in Series 2.

In 2024, Series 1 adopts the theme "The Hidden Gem: My Hometown", featuring stories about the writers' hometowns, leisure activities, and places of interest that hold special meaning to them. Series 2, on the other hand, features the theme "Colours of Hospitality: Faculty's Happenings in 2024", highlighting some of the faculty's memorable events and academic programs throughout the year.

With contributions from esteemed writers, it is hoped that the FPHP Bulletins - Hot & Tour Newsletter provides fresh



**PROF MADYA DR
AZILA AZMI**

perspectives, enriches general knowledge, and revisits notable moments from our faculty's activities in 2024.

Moving forward, let's continue striving for excellence for the betterment of FPHP.

**Team Inspired
Quality Perfected
Success Engineered**

**Warm Regards
Prof. Madya Dr. Azila Azmi
Head Centre of Study**

WELCOME!

COLOURS OF HOSPITALITY: FACULTY HAPPENINGS 2024



COLOURS IN THE ACADEMIC WORLD

In a faculty rich with diverse academic activities, colours symbolize the vibrancy and variety of learning experiences. Each colour represents a unique aspect—teaching, research, innovation, and collaboration—coming together to create a dynamic and inclusive academic environment. Like colours blending harmoniously, the diversity of disciplines enriches our shared pursuit of knowledge.

FROM CHIEF EDITOR'S DESK

*It is my pleasure to present the latest edition of the **FPHP Bulletins Series 2**.*

*This publication is the result of a collaborative effort by our dedicated team & talented contributors, whose hard work has brought together a rich variety of articles showcasing the vibrant life & activities of our faculty. Proud to feature **22 selected articles** in both Bahasa Malaysia & English.*

*This volume carries the theme "**Colors of Hospitality: Faculty Happenings 2024**," capturing a richer understanding of FPHP dynamic environment.*

My sincere gratitude to our editorial team, writers, & all those who contributed to making this bulletin a reality. Gladly to highlight that these pieces of publication & effort continuedly contributes to the faculty, as supporting for Annual Audit database & achievement.

I hope that this edition will serve as an informative & inspiring read for all, & that it encourages even more active participation in our future initiatives.

Sincerely,

Your participation makes all the difference! Thank you!

A handwritten signature in black ink, appearing to read 'Irina'.



IRINA MOHD AKHIR

Editor in Chief

FOREWORD

COLOURS OF HOSPITALITY; FACULTY HAPPENINGS 2024



FOREWORD BY *Managing Editor*

The Series 2 publication serves as a testament to the vibrant spirit and dynamic nature of the Faculty of Hotel & Tourism Management (FPHP). Our team is proud to present a collection of articles that captures the essence of the faculty's commitment to academic excellence, innovation, and community engagement.

The articles featured in this bulletin offer insights into the diverse range of activities carried out throughout the year, from students and academicians' achievements, staff initiatives to collaborative projects with the local community. Each article reflects the hard work, dedication, and passion of our faculty members in shaping an enriching educational environment.

On behalf of the editorial team, I would like to extend my heartfelt gratitude to all contributors for their valuable submissions,

and to our readers for your continued support. It is our sincere hope that this edition not only informs and inspires but also strengthens our collective commitment to the ongoing growth and development of FPHP.



JOHANNA ADLIN AHMAD

Managing Editor

Thanks for being part of our newsletter!

FPHP BULLETIN HOT & TOUR NEWSLETTER

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COLOURS OF HOSPITALITY; FACULTY HAPPENINGS 2024



Pasukan Seni Kulineri UiTM Cawangan Pulau Pinang sebagai kontinjen Universiti Teknologi MARA (UiTM) ke *The 2nd Hanoi Salon Culinaire* *'Perseverance to Succeed'*

**PENULIS: FARHAN FAAT, NIK MOHD SHAHRIL NIK
MOHD NOR, ALIFF FIRDAUS ALI
& MOHAMAD FARHAN AZMI**

Pada 21-23 November 2023, Fakulti Pengurusan Hotel dan Pelancongan (FPHP), Universiti Teknologi MARA Cawangan Pulau Pinang (UiTM CPP) telah menghantar satu pasukan Seni Kulineri terdiri daripada enam orang pegawai, tiga orang alumni dan seorang pelajar Ijazah Sarjana Muda Pengurusan Seni Kulineri ke pertandingan *The 2nd Hanoi Salon Culinaire*.

Enam pegawai yang terlibat adalah Dr. Chef Nik Mohd Shahril Nik Mohd Nor (Ketua Kontinjen), Chef Farhan Faat, Chef Mohamad Farhan Azmi, Chef Sperico Michael Alden, Chef Tengku Muaz Tengku Bahizalsah dan En. Aliff Firdaus Ali.

Manakala, tiga orang Alumni UiTM yang terlibat adalah Chef Azhar Abdul Raof, Chef Mohamad Amir Syahmi Mohamad Sayuti, Chef Azhan Amsyar Kamaruddin dan seorang pelajar UiTM, En. Muhammad Haziem Habil.

Pertandingan ini telah diadakan di ibu negara Vietnam, iaitu bandar Hanoi dan berlangsung selama 3 hari.

Pertandingan *The 2nd Hanoi Salon Culinaire*, pada edisi kali ini lebih mencabar kerana pertandingan ini dihadiri seramai 450 peserta dari pelbagai negara yang meningkatkan kompetitif pertandingan ini.

Alhamdulillah, daripada 32 acara yang telah disertai, 100 peratus daripada penyertaan ini telah membuahkan hasil dengan membawa pulang pelbagai pingat dan pengiktirafan.

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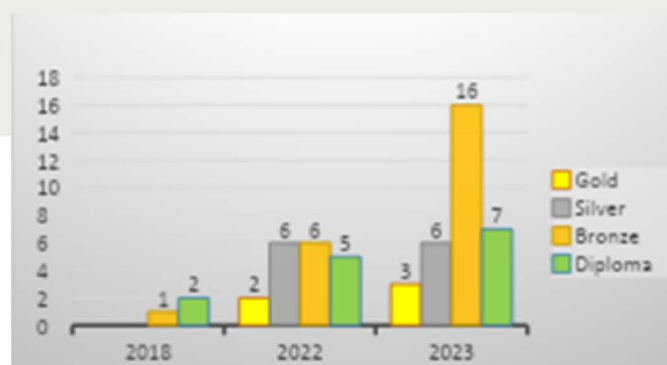
UiTM CPP telah berjaya mengondol 3 pingat emas, 6 pingat perak, 16 pingat gangsa serta 7 diploma. Ianya satu pencapaian terbaik dan peningkatan yang sangat memberangsangkan berbanding edisi sebelum ini.

Semoga kejayaan kontinjen FPHP pada edisi kali ini meniupkan semangat untuk terus berjaya di mana-mana arena pertandingan antarabangsa yang disertai.

Penyertaan acara pertandingan antarabangsa sebegini meningkatkan visibiliti FPHP UiTM CPP sebagai universiti yang kompetitif, berdaya saing menerajui bersama alumni didalam memperkasakan dan memartabatkan UiTM.

Selain itu memperlihatkan hasil pembelajaran dan pengajaran dengan membawa pelajar UiTM di pertandingan antarabangsa.

Disamping itu juga, hasil daripada ini secara langsung telah berjaya meningkatkan nama UiTM dipersada dunia, terutamanya di dalam pengkhususan Seni Kulinari.



Pencapaian Sepanjang Penglibatan di Vietnam			
Pertandingan Antarabangsa	The 1st Hanoi Salon Culinaire (2018)	1st Vietnam Culinary Challenge (2022)	The 2nd Hanoi Salon Culinaire (2023)
Keputusan	1 Gangsa dan 2 Diploma (3/3)	1 Emas, 6 Perak, 6 Gangsa, dan 5 Diploma (18/18) Anugerah Kebersihan dan Keselamatan Terbaik	3 Emas, 6 Perak, 16 Gangsa dan 7 Diploma
	3 Acara Disertai	18 Acara Disertai	32 Acara Disertai
	100%	100%	100%
Jumlah Kontinjen	3 Pegawai Terlibat	4 Pegawai, 1 Alumni dan 1 Pelajar	6 Pegawai, 3 Alumni dan 1 Pelajar

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KORBAN DATANG LAGI... JOM SULAM

**PENULIS: HUSSIN KHAN BIN RAHMATULLAH KHAN,
MUHAMMAD SYAKIR BIN ZULKIFLI,
KHAIRUL HIDAYAT REZO &
ABDUL RAHMAN AHMAD ROZALI**

Pada 20 Jun 2024, bertempat di perkarangan Pusat Islam UiTM Cawangan Pulau Pinang (UiTM CPP), pelajar Sarjana Muda Seni Kulineri dari kumpulan PHM2653B1 dan PHM2653B2 telah bersama-sama menjayakan Program Ibadah Korban UiTM 2024.

Dalam program SULAM ini, pelajar telah dibahagikan kepada dua kumpulan. Kumpulan pertama membantu peserta korban dalam proses melapah dan memotong daging, manakala kumpulan kedua membantu chef-chef Hotel UiTM CPP dalam penyediaan bahan makanan.

Kesemua pelajar kemudian bergabung semula dalam proses akhir iaitu memasak untuk menyediakan beberapa jenis hidangan seperti Nasi Beriani Kukus menggunakan Apollo, Beriani Kambing, Beriani Daging, dan Sup Daging. Proses penyediaan makanan ini telah diketuai oleh Chef Abdul Rahman Rozali.

Program SULAM ini bertujuan untuk menjalinkan hubungan baik antara pelajar dan staf universiti, selain memberi peluang kepada pelajar untuk menimba ilmu yang bermanfaat dalam penyediaan makanan dalam kuantiti besar. Rata-rata pelajar kelihatan gembira kerana dapat menjayakan program yang diadakan setahun sekali ini.

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Program kali ini telah dirasmikan oleh Rektor UiTM Pulau Pinang, Prof. Dato' Dr. Ir. Ahmad Rashidy Bin Razali. Turut menyertai adalah mantan Ketua Pusat Pengajian Fakulti Hotel & Pelancongan UiTM Cawangan Pulau Pinang, Prof. Dr. Hashim Fadzil Ariffin. Kehadiran mereka telah memberikan semangat dan motivasi kepada para pelajar serta menunjukkan sokongan penuh pihak universiti terhadap program-program sebegini.



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KURSUS BARISTA SEMPENA BULAN KESELAMATAN NEGARA 2024

**PENULIS: RASHID SALLEH, AZLAN SALIM,
FERIAL FAROOK & MOHD ZOOL FADLI IBRAHIM**

Perdana Menteri Malaysia Dato' Seri Anwar Bin Ibrahim telah merasmikan Bulan Keselamatan Negara pada 30 Julai 2024 dan Majlis Keselamatan Negara (MKN) Pulau Pinang telah mengadakan banyak aktiviti bersempena bulan keselamatan yang disambut setiap tahun.

Satu program sempena bulan keselamatan telah diadakan di Fakulti Pengurusan Hotel & Pelancongan (FPHP) Universiti Teknologi MARA Cawangan Pulau Pinang (UiTM CPP) yang mana satu kursus asas barista telah dijalankan.

Kursus ini disertai oleh peserta luar yang dipilih oleh pihak MKN dan juga staf MKN sendiri.

Ia telah dirasmikan oleh Ketua Pengarah MKN Pulau Pinang sendiri iaitu YBrs. Tuan Asa'ari bin Zainudin.

Kursus ini bertujuan untuk memberi pendedahan berkenaan industri kopi kepada staf MKN dan juga peserta luar terlibat.

Kebanyakan peserta luar yang terlibat adalah dikalangan orang awam yang ingin menceburi industri kopi. Kursus ini berlangsung selama satu hari iaitu pada 31 Julai 2024 bermula dengan pengenalan kepada industri kopi sehinggalah kepada praktikal penyediaan kopi.

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Kursus yang diadakan ini melibatkan dua orang tenaga pengajar kelas Barista dari FPHP UiTM Penang. En. Azlan Salim dan En. Rashid Salleh telah mencurahkan pelbagai ilmu berkenaan dunia kopi dan juga pengalaman mereka.

Pada sebelah pagi, En. Azlan memulakan dengan sedikit sejarah berkenaan kopi kepada peserta dan diikuti dengan sesi pembuatan kopi tanpa menggunakan mesin espresso. Kaedah tuang lalu, 'french press' dan juga 'moka pot' telah diajarkan kepada peserta yang berminat untuk memulakan perniagaan kopi tanpa modal yang besar. Semua peserta diberi peluang untuk merasa dan juga menyediakan sendiri kopi mengikut kaedah yang ditunjukkan. Selepas dari rehat tengahhari, En. Rashid mengambil alih dengan melatih peserta menggunakan mesin kopi untuk menyediakan kopi 'espresso'.

Espresso merupakan asas kepada semua kopi lain yang biasa dijual di kafe seluruh dunia. Setelah itu, peserta diajarkan teknik untuk menyediakan susu bagi kopi panas yang dicampurkan susu seperti 'café latte' dan 'mocha'. Setelah selesai mempelajari teknik 'frothing' susu, peserta diajarkan pula teknik menuang susu untuk seni 'latte'. Di akhir kursus peserta juga mendapat pendedahan berkenaan penjagaan mesin kopi yang sangat penting.



Sepanjang kursus ini berlangsung peserta diberikan peluang untuk bertanya dan berkongsi apa sahaja persoalan berkenaan dunia kopi. Kebanyakan dari peserta menunjukkan minat yang sangat mendalam untuk mempelajari ilmu duni kopi dan juga menceburi industri ini.

Segala manfaat di dalam kursus yang dianjurkan ini dapatlah memberi nama baik kepada pihak fakulti FPHP secara khususnya dan kepada UiTM secara umumnya. Selain itu, kerjasama FPHP dengan pihak MKN Pulau Pinang diharapkan tidak terhenti setakat kursus ini sahaja kerana banyak lagi program yang boleh dilakukan bersama-sama di masa hadapan.



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PROJEK WAKAF MESIN PENYEJUK AIR FAKULTI PENGURUSAN HOTEL DAN PELANCONGAN, UiTM CPP

**PENULIS: ASHRAF SIDDIK KHAN ABDUL RAHIM SIDDIQ,
HASIFUL FATA TALHAH,
ZARIFAH MOHD ZAIN & DR. SURIA SULAIMAN**

"Wahai sahabatku, siapa sahaja di antara kalian yang menyumbangkan hartanya untuk dapat membebaskan sumur itu, lalu menyumbangkannya untuk umat, maka akan mendapat syurga-Nya Allah Taala." (HR Muslim).

Alhamdulillah, hasil daripada sumbangan warga Fakulti Pengurusan Hotel dan Pelancongan (FPHP), UiTM Cawangan Pulau Pinang, dua unit mesin penyejuk air ('water cooler') telah berjaya dipasang sepenuhnya pada tanggal 7 Ogos 2024 (Rabu).

Pemasangan ini merupakan sebahagian daripada projek wakaf ketiga yang melibatkan pembelian dua unit mesin penyejuk air secara serentak.

Kedua-dua unit ini telah dipasang di bangunan FPHP; satu unit telah ditempatkan di dapur latihan di Aras 1, manakala satu lagi unit telah dipasang di aras bawah bangunan, berhampiran dengan kawasan penerimaan barang.

Sebagai rekod, pemasangan unit pertama telah dilaksanakan pada 7 April 2022 dan ditempatkan di hadapan surau perempuan di Aras 6 bangunan FPHP. .



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Melihat kepada kadar penggunaan yang tinggi dalam kalangan pelajar serta staf pembersihan, kutipan bagi pembelian unit kedua diteruskan pada tahun berikutnya.

Pada Mei 2024, wakil kutipan berjaya mengumpulkan jumlah sumbangan yang mencukupi, dan pemasangan unit tersebut telah dilaksanakan di Dapur Latihan Kolej Delima pada 24 Mei 2023.

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TIPS FOR REMARKABLE HOSPITALITY – COMMUNICATING EFFECTIVELY WITH THE VVIP

BY: AIDA KHALIDA MOHAMED IDRIS &
DR. SURIA SULAIMAN



On the 28th of June 2024, the class of PHM2403A were delighted to have the opportunity on having firsthand knowledge from the communications maestro, En. Kamarul Baharin Haron. As part of the collaborative teaching requirements, the codes involved are HTH 356 (Premier Service), HTH500 (Hospitality Service Management) and HTH 566 (Hotel and Design Layout). It is crucial since the codes involved in teaching good communication between the stakeholder and shareholder in the hospitality industry. En. Kamarul Baharin

Haron, for those who might have known or heard of his name is the former Editor-in-Chief and Anchor of Astro Awani of which his best achievements were leading Astro Awani into the digital era and breaking the norms of talk show anchoring culminating in the highest ever live Malaysian TV and online ratings for the 14th General Election coverage.

According to the speaker, communication in our daily lives plays a vital role for everybody in delivering the message to the guests or clients. Effective communication is essential for hospitality students, as it supports all aspects of their professional interactions and service delivery in the hospitality industry.

Clear and empathetic communication increases guest satisfaction by ensuring that needs and preferences are understood and met accurately. It also promotes positive teamwork and collaboration among staff, which is essential for the smooth operation and delivery of a seamless guest experience.

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The best tip is to apply the CCC rule of thumb- charismatic communicator, be a conversationalist and charming storyteller. Mastering communication skills helps hospitality students build strong relationships with both guests and colleagues, resolve conflicts effectively, and adapt to diverse cultural expectations, all of which are essential for excelling in a dynamic and customer-centric environment.

By inviting the professional speaker with vast knowledge and experiences, it is hoped that the students gained as much knowledge as possible to prepare them for their future endeavors.



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COLOURS OF HOSPITALITY; FACULTY HAPPENINGS 2024



WORLD SKILLS MALAYSIA BELIA 2024: SHOWCASING EXCELLENCE IN RESTAURANT SERVICE

**BY: DR. NORHAMIZAN B. HAMIR,
MOHD SYAFIQ B. OTHMAN &
NORLIANA BINTI HASHIM**

For the seventh consecutive year, the Faculty of Hotel & Tourism Management at UiTM Cawangan Pulau Pinang Kampus Permatang Pauh is honoured to host the Worldskills Malaysia Belia 2024 competition in the Restaurant Service category. This prestigious event, organised by Jabatan Pembangunan Kemahiran Malaysia runs from August 16th to 18th and highlights the growing talent in Malaysia's hospitality industry.

This year's competition features six skilled contestants from various institutions across the country with four different participants from IKBN Miri Sarawak, and one each from IKBN Bandar Penawar Johor and IKBN Alor Gajah Melaka.

The event promises fierce competition that allows these young talents to showcase their best.

The competition is divided into three days, each focusing on different restaurant service aspects.

On the first day, the contestants demonstrated their individual skills by tackling on fruit preparation, napkin folding, and latte art tasks. A highlight was the mocktail preparation challenge, where participants created original recipes using secret ingredients provided by the judges.

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Day 2 shifted the focus to casual dining, where contestants served customers in a relaxed setting, showcasing their proficiency in customer service, food, and beverage skills. This stage of the competition tested their ability to adapt and maintain high service standards in a more informal environment.

The competition culminates on day 3 with the fine dining service challenge. Contestants are required to perform a sophisticated dining room setup, incorporating elements of modified French service and Silver service. This final test assesses not only their technical abilities but also their elegance and finesse in delivering a premium dining experience.

The winner of this rigorous competition will earn the honor of representing Malaysia at the Worldskills ASEAN Competition in the Philippines in 2025. As the event draws to a close, anticipation builds to see which contestant will rise to the top and carry the Malaysian flag to international heights.

Best of luck to all participants as they strive for excellence in their craft!



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Nurturing Royal Service: UiTM's F&B Training at Istana Arau

**BY: AZLAN BIN SALIM,
JOESRI BIN MOHD SABER,
KHAIRIL ANUAR BAHARI,
& SYUHIRDY BIN MAT NOOR**

On the 26th and 27th of June 2024, with immense pride, we, the lecturers from the Faculty of Hotel and Tourism Management (FPHP) were invited by the Office of His Royal Highness, the Tuanku Raja of Perlis, to provide training to the dining officers of Istana Arau. Alhamdulillah, the Food and Beverage Service team from FPHP UiTM CPP successfully fulfilled the entrusted responsibility of training the officers of Istana Arau, Perlis

This comprehensive theoretical and hands-on training aimed to elevate the existing knowledge and skills of the dining officers of Istana Arau. The sessions delved into the latest developments and trends in food and beverage service, while also honing the fundamental skills essential for a royal dining attendant.

We extend our deepest gratitude to the Office of DYMM Tuanku Raja Perlis for their trust in appointing our team as training consultants for this prestigious two-day course. Our heartfelt thanks also go to the staff for the warm hospitality during our stay in Perlis.

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We anticipate that the knowledge and skills imparted will significantly enhance the dining experience for His Royal Highness and the distinguished guests at Istana Arau. Furthermore, we hope this initiative will lay the groundwork for more substantial and impactful collaborations between UiTM and the royal institutions in the future.



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MAJLIS APRESIASI AKNC DAN MAJLIS PENYERAHAN CENDERAHATI PENULIS AKNC

**PENULIS: FADHLINA MAHAT,
JOHANNA ADLIN AHMAD,
RABIATUL ADAWIYAH AB RAHMAN &
IRINA MOHD AKHIR**

Tanggal 29 Januari 2024, telah diadakan satu majlis untuk memberi penghargaan kepada barisan penulis AKNC yang terdiri dari para pensyarah pelbagai fakulti bagi mewakili UiTM CPP Kampus Permatang Pauh dan Kampus Bertam di bawah naungan Rektor dan Jawatankuasa Pengurusan Kanan yang telah dipertanggungjawabkan.

Tidak terkecuali barisan penulis yang hebat ini juga terdiri dari pensyarah-pensyarah dari Fakulti Pengurusan Hotel dan Pelancongan. Di antaranya adalah Puan Fadhlina Mahat, Puan Rabiatul Adawiyah Ab Rahman, Puan Johanna Adlin dan juga Dr. Wan Rusni telah memberikan komitmen sebagai penulis untuk dokumentasi AKNC ini.

Hasil kerjasama dalam perolehan maklumat tepat beserta bukti samada dalam pelbagai bentuk dokumen seperti surat-menyurat, minit mesyuarat, gambar program dan lain-lain yang berkaitan yang boleh dijadikan lampiran semasa menulis.

Pendek kata pensyarah-pensyarah yang memikul tanggungjawab sebagai penulis ini amat berdedikasi dan berpadu tenaga dalam melengkapkan penyediaan dokumen. Demi mencapai objektif bagi kampus memiliki gelaran Juara dokumentasi AKNC.

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Menjadi adat lumrah pertandingan bahawa pasti ada yang menang dan kalah. Namun bagi pasukan UiTM CPP kemenangan Anugerah Naib Juara tahun 2023 dimiliki oleh UiTM CPP, Kampus Permatang Pauh.

Dengan kemenangan itu, penulis-penulis telah diraikan dan diberikan penghargaan beserta cenderahati dalam dua majlis yang berasingan untuk jamuan buffet di Hotel UiTM CPP dan penyerahan cenderahati oleh Rektor di Bilik Mesyuarat, Tingkat 9 di Blok Laman Perdana.



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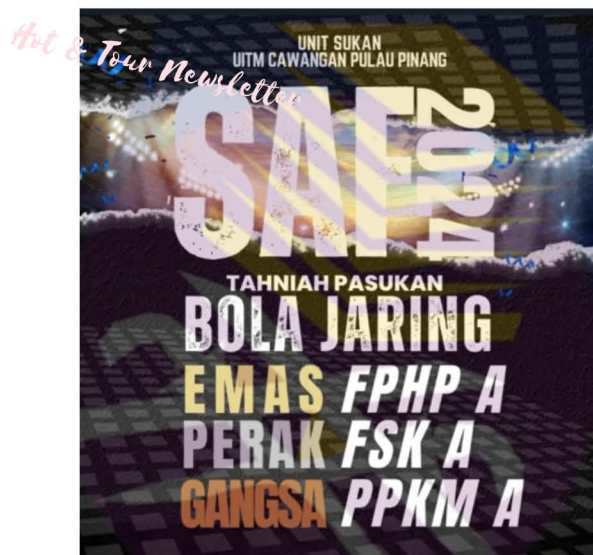
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SUKAN ANTARA FAKULTI (SAF) FPHP 2024 - "TOGETHER WE ACHIEVE MORE"

**BY: IRINA MOHD AKHIR,
NORAINI RAHIM, FADHLINA MAHAT
& RABIATUL ADAWIYAH ABD RAHMAN**

As FPHP SAF team dive into the exciting journey of Sukan Antara Fakulti (SAF) 2024, our theme, "Together We Achieve More," resonates deeply within the Faculty of Hotel and Tourism Management (FPHP). Under the dedicated leadership of Mr. Dahlan Abdullah, our contingent leader, we have built a dynamic team of managers and coaches who embody the spirit of teamwork and dedication.

Leadership and Team Spirit - Aiming Higher Together to Achieve Triumph in Netball.

Mr. Dahlan as Chief De Mission has not only organized a formidable group of managers but has also inspired each member to become a coach in their own right. This dual role allows us to foster an environment where team spirit thrives. All managers are committed to sacrificing their time and effort beyond their responsibilities as lecturers and UiTM staff, embodying the essence of collective success.

This year, the team ambition is to surpass last year's performance, where FPHP fell just two points shy of the Faculty of Health Science. With expertise in sports, we aim to showcase our talents from a fresh perspective.

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Engaging with our students outside the traditional classroom setting not only enhances our rapport but also brings numerous benefits, such as improved communication, camaraderie, and mutual respect.

In the opening phase of the tournament, our hard work has already borne fruit.

The netball teams, managed by our dedicated managers Irina Mohd Akhir and Rabiatal Adawiyah Abd Rahman, with the team spirit of two (2) netball team, brought home a gold medal, continuing the legacy of success from 2022.



This achievement is a testament to the late nights, strategic planning, and the emotional and financial investments made by everyone involved. As one former team member put it, "Together We Achieve More" is not just a slogan; it's our way of life.

The journey towards this success has been filled with countless hours of practice and collaboration. Each manager and coach has played a pivotal role in motivating our athletes, ensuring that every player felt valued and supported.

This commitment is evident in our impressive start to the tournament and sets a promising tone for the challenges ahead, where students and athletes are looking forward for Karisma 2025.

Looking Forward & Closure

As FPMPH Team move forward in the tournament, we remain focused on our goal: to inspire each other, perfect our skills, and engineer success. With every match, we are reminded that FPMPH strength lies in our unity. From our experiences. Together, we will achieve more!

The enthusiasm and dedication displayed by our teams reflect the heart of FPMPH and exemplify what it means to be a part of this vibrant community. Welcoming FPMPH community to join us as we continue to strive for excellence, celebrating our victories and learning.

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SEIZE YOUR FUTURE: THE BENEFITS OF PURSUING POSTGRADUATE STUDIES

**BY: DR. DIAN ASZYANTI ATIRAH
BINTI MOHD. ASRI**

Hello! Dr. Dian here, I am writing this article to share with you the opportunity to pursue your postgraduate studies with the Faculty of Hotel and Tourism Management, UiTM. As an undergraduate student, you're on the brink of completing an important chapter in your academic journey. I know many of you are eager to soar to new heights. But have you considered what comes next? Pursuing a master's or doctorate degree at our faculty can open doors to a wealth of opportunities and set you on a path to success.

Here are some photos of postgraduate opportunities sharing sessions with our Undergraduates students from the Faculty of Hotel and Tourism Management and students from Indonesia. Many of you may be unsure where to begin or might have the ambition but fear you won't succeed.

Here's why you should consider continuing your education and how you can embark on this exciting journey without fear. First, postgraduate programs offer advanced knowledge and specialized skills, making you more valuable in today's job market.

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Whether you're interested in research, becoming an expert, or pursuing a career in academia, a postgraduate degree provides the tools to succeed. A master's or doctorate can significantly improve your career prospects, leading to higher earning potential and job stability. Many high-level jobs require advanced qualifications, setting you apart from other candidates.

There are several concerns you might have, but there are also solutions to address them. First, the transition to postgraduate studies can seem daunting, but remember that you're not alone.

Our university offers extensive support services, including academic advising, various financial assistance and flexibility in choosing mode of programme.

With careful planning and time management, you can successfully juggle your commitments. Don't let fear hold you back—embrace the challenge and unlock your potential. We look forward to supporting you on this exciting journey. So, what are you waiting for?



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PELAJAR FPHP KE PERTANDINGAN 5TH VIRTUAL INTERNATIONAL BREAKTHROUGH INVENTION, INNOVATION & DESIGN EXHIBITION (VI-BIIDE2024)

**BY: FARHAN FAAT,
SITI ANIS ADILAH TARMAZI, NAJUA MOHD ALI &
WAN SITI NOR AZMA AB. AZIZ**

Pada tarikh 27hb Ogos, 2024, satu pertandingan 5th Virtual International Breakthrough Invention, Innovation & Design Exhibition (VI-BiIDE2024) telah pun berlangsung. Seramai 12 orang pelajar dari Ijazah Sarjana Muda Pengurusan Seni Kuliner telah mewakili Fakulti Pengurusan Hotel dan Pelancongan Universiti Teknologi MARA Cawangan Pulau Pinang, Kampus Permatang Pauh ke pertandingan ini.

Sebanyak empat buah produk telah diketengahkan dimana ia berjaya meraih 1 pingat emas, 1 pingat perak, dan 2 pingat gangsa. Penyertaan pelajar di dalam pertandingan inovasi ini dilihat

sebagai satu platform pembangunan pelajar aras tinggi di mana penglibatan ini dapat membentuk peribadi dan intelektual pelajar seiring dengan matlamat UiTM dalam memastikan kelestarian pelajar.

Di samping itu juga, pertandingan seperti ini amat digalakkan dikalangan pelajar kerana memberi peluang kepada mereka untuk mendalami dan mengguna pakai ilmu yang telah dipelajari. Pada waktu yang sama dapat menyemarakkan semangat yang jitu dengan memberikan pendedahan pelajar merasakan pengalaman menyertai sesebuah pertandingan, terutamanya apabila melibatkan penghasilan produk pelajar itu sendiri.

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Secara kesimpulannya, ianya merupakan pengalaman yang sangat berharga kepada pelajar-pelajar yang terlibat, terutamanya apabila projek yang dihasilkan pada semester 4 ketika mempelajari ilmu Culinary Creation (HTC585-Penghasilan Kulinari) dapat diketengahkan dan membuahkan hasil di dalam pertandingan ini. Selain itu, adalah sesuatu yang lebih bermakna apabila ilmu yang diperolehi dan produk yang dihasilkan dikongsi bersama.

Mungkin pada masa akan datang pelajar-pelajar ini dapat menghasilkan produk yang lebih baik melalui ilmu dan pengalaman yang diperolehi. Setidak-tidaknya sebagai pemangkin bagi menghasilkan produk yang lebih baik di masa hadapan dan semoga berjaya memasarkan produk mereka. InsyaAllah.



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"Kayuhan Kapsul Rentas Cawangan" in Conjunction with the 25th Anniversary Celebration of UiTM

**BY: KHAIRIL ANUAR BIN BAHARI,
PROF MADYA DR JOHANUDIN BIN
L.WAHAB, NORLIZAN BINTI WAHID
& TS. DR. ADI IZHAR CHE ANI**

Universiti Teknologi MARA (UiTM) is making history in 2024 as the university celebrates its 25th anniversary since being established as a public higher education institution on August 26, 1999. To further enliven this celebration, UiTM has organized a program called "Kayuhan Kapsul Rentas Cawangan Sempena 25 Tahun UiTM" (Capsule Cycling Across Branches in Conjunction with UiTM's 25th Anniversary), themed "Towards Environmental Sustainability."

This cycling program involved 30 participants, comprising 12 academic and administrative staff cyclists, including Norlizan Wahid, the sole female participant representing UiTM Pulau Pinang, and 4 student cyclists.

They cycled a distance of 2,000KM across Malaysia, excluding Sabah and Sarawak, over a period of two weeks from June 20 to July 2, 2024.

The symbolic nature of this cycling event is the transportation of a capsule containing the aspirations and hopes of each UiTM campus. This capsule is embedded in a monument that has been constructed and inaugurated during the UiTM 25th Anniversary Gala Night on August 24, 2024.

It symbolizes the dreams and hopes of the management and all UiTM members to see the university continue to excel over the next 25 years.

As a show of support, this program also included special participation from a cycling team from UiTM Pulau Pinang led by Dr. Ts. Adi Izhari Che Ani.

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The team of cyclists comprised 13 members which are Khairil Anuar Bahari, Johanudin B.L. Wahab, Muhammad Naser Omar, Syahril Naim Abdul Ghani, Mohd Masli Hisham Rosli, Shahrizam Bin Johar, Mohd Azrin Bin Mohd Salim, Saiful Anuar Roswan, Faizul Azman Jamail, Mohd Khairul Helmi Bin Abdullah, Mohd Edifitri Abdul Rahim, Muhammad Azuan Firdaus Anuar, and Zaidun. The technical support team included Mahatzir Bin Mohamad, Muhammad Nur Hakim Bin Salehuddin, Rozi Bin Ali, Mohd Azrani Bin Abdul Rahman, and Habibullah Bin Mahmud.

Prior to this, the cycling participants underwent rigorous training for 7 weeks, demonstrating tireless effort. On the event day, the participants showed remarkable fighting spirit and teamwork to complete the cycling journey.

The cyclists from UiTM Pulau Pinang accompanied the main cycling group to UiTM Seri Iskandar, Perak, on June 30, 2024, starting at 9:00 am, flagged off by the Rector of UiTM Pulau Pinang. The journey covered a distance of 168 KM and took approximately 7 hours. Upon arrival at UiTM Seri Iskandar, Perak, the participants were warmly welcomed by staff and students who joined in the celebration.

The “Kayuhan Kapsul Rentas Cawangan” program not only marks UiTM’s 25th anniversary but also reflects UiTM’s commitment to environmental sustainability and community development. Congratulations and well done to everyone involved in this program!

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PROGRAM MaiSOQ: PEJABAT REKTOR & FAKULTI PENGURUSAN HOTEL DAN PELANCONGAN, UiTM CAWANGAN PULAU PINANG, SANTUNI WARGA PDRM DAN BOMBA DAERAH SEBERANG PERAI TENGAH DENGAN JUADAH SAHUR

**PENULIS: DR. NORHAMIZAN HAMIR,
NORLIANA HASHIM &
MOHD SYAFIQ OTHMAN**

Pada 29 Mac 2024, bersamaan dengan 18 Ramadhan 1445, sebuah inisiatif mulia melalui program yang dinamakan MaiSOQ telah dianjurkan oleh Pejabat Rektor dan Fakulti Pengurusan Hotel dan Pelancongan (FPHP), UiTM Cawangan Pulau Pinang di Pusat Islam, UiTM Cawangan Pulau Pinang. Program dengan tema "Sahur Meriah Penuh Barakah" bertujuan untuk menyantuni anggota Polis Diraja Malaysia (PDRM) dan

Jabatan Bomba dan Penyelamat Malaysia (JBPM) di daerah Seberang Perai Tengah dengan menyediakan juadah sahur.

Program ini mempunyai matlamat yang jelas, antaranya untuk menggalakkan staf dan pelajar Fakulti Pengurusan Hotel dan Pelancongan (FPHP) yang terlibat meningkatkan sifat ihsan, memperkukuhkan hubungan positif antara universiti dan masyarakat setempat, serta meningkatkan kerjasama dengan rakan strategik.

Program ini mendapat penajaan dan kerjasama dari ADABI Food Industri selaku rakan strategik yang turut membantu dalam menjayakan program ini.

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Dengan kehadiran lebih dari 700 orang, termasuk anggota PDRM, JBPM, serta warga UiTM dan masyarakat setempat dengan kehadiran ahli Majlis Pengurusan Komuniti Kampung (MPKK) sekitar serta rakan strategik, program ini menjadi bukti konkrit tentang semangat gotong-royong dan kepedulian terhadap mereka yang berkhidmat untuk kepentingan komuniti.

Rektor UiTM Cawangan Pulau Pinang, Prof Dato' Ir Dr Hj Ahmad Rashidy Razali, menyatakan bahawa usaha ini merupakan penghargaan terhadap jasa anggota keselamatan dalam menjaga kesejahteraan masyarakat setempat. Beliau menekankan bahawa keperihatinan ini tidak hanya terhadap mereka yang berkhidmat, tetapi juga sebagai satu usaha untuk mengeratkan hubungan antara UiTM dan masyarakat serta jabatan kerajaan yang terlibat.

Bagi staf FPHP yang terlibat dalam program khidmat masyarakat ini ianya membawa makna yang cukup mendalam. Selain daripada menunjukkan keprihatinan terhadap anggota keselamatan, ia juga membentuk nilai-nilai keinsanan dan kebersamaan dalam kalangan warga UiTM. Program ini merupakan satu pengalaman yang amat bermakna bagi kami selain menyediakan juadah sahur, kami dapat merasai kegembiraan dan kebersamaan dalam berbuat kebaikan. Program ini turut memberi impak yang positif dalam kalangan masyarakat setempat di samping memperkukuhkan hubungan antara universiti dan komuniti setempat.

Selain daripada menikmati juadah sahur yang disediakan oleh pihak UiTM, program ini juga menyediakan platform untuk anggota PDRM dan JBPM berinteraksi dengan masyarakat setempat. Hal ini penting untuk membina kepercayaan dan kerjasama antara pihak berkuasa dan komuniti tempatan, menjadikan keselamatan sebagai tanggungjawab bersama kata Ketua Polis Daerah Seberang Perai Tengah ACP Helmi Aris.

Kesimpulannya, program santunan juadah sahur yang dianjurkan oleh Fakulti Pengurusan Hotel dan Pelancongan UiTM Cawangan Pulau Pinang adalah satu contoh yang baik tentang bagaimana sebuah institusi pendidikan tinggi boleh memberi impak positif kepada masyarakat dengan menyediakan bantuan kepada mereka yang berkhidmat dalam bidang keselamatan. Ia bukan sahaja membentuk sifat ihsan dan kepedulian, tetapi juga memperkukuhkan hubungan antara universiti dan komuniti setempat.



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PROGRAM GOTONG ROYONG FPHP- BILIK REHAT PENSYARAH ARAS ENAM

**PENULIS: ASHRAF SIDDIK KHAN ABDUL RAHIM
SIDDIQE, NORLIANA HASHIM, DR. NORHAMIZAN
HAMIR & MOHAMAD FARHAN AZMI**

Sempena Program Gotong Royong FPHP yang dianjurkan pada 22 Ogos 2024 yang lalu, beberapa penambahbaikan telah dilaksanakan di Bilik Rehat Pensyarah di Aras Enam, yang dahulunya dikenali sebagai Bilik Kualiti. Penambahbaikan ini melibatkan pelupusan dan pembuangan kertas, laporan pelajar, serta fail-fail yang rosak, di samping perubahan dari segi susun atur ruang dalaman bilik tersebut.

Susun atur asal bilik yang dipenuhi dengan fail dan laporan kerja pelajar telah dirombak sepenuhnya. Fail-fail dan laporan tersebut telah dihantar kepada pihak luar untuk tujuan kitar semula dan dilupuskan pada hari berkenaan. Setelah kesemua dokumen dikeluarkan, susun atur bilik diubah suai bagi membolehkan lebih ramai pensyarah dapat menggunakan

ruang tersebut serentak, terutamanya pada waktu puncak seperti waktu rehat tengah hari.

Kerja-kerja mengemas bilik tersebut mengambil masa yang agak panjang kerana terdapat longgokan fail dan projek pelajar yang terkumpul sejak bertahun-tahun. Namun, dengan bantuan lima orang tenaga kerja, proses mengemas menjadi lebih lancar dan dapat mengurangkan beban kerja.

Aktiviti gotong-royong mengemas bilik tersebut yang bermula seawal pukul 9.30 pagi telah berakhir pada hampir pukul 6.00 petang. Terima kasih diucapkan kepada semua pensyarah yang telah mengambil bahagian dalam usaha mengemas dan memperindah bilik rehat pensyarah.

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COLOURS OF HOSPITALITY; FACULTY HAPPENINGS 2024



GOURMET FRUITS & VEGETABLES CARVING CLASS: A BEAUTIFUL LEARNING EXPERIENCE WITH AUTISM SPECTRUM CHILDREN

**BY: AHMAD REDHUAN ABU BAKAR,
NOORSA RIZA JOHARI,
MAS AFFANDY MASHURI
& TEKU ZARIFF ZAEIMOEDIN**

On 22nd May 2024, the Faculty Hotel & Tourism Management UiTM Pulau Pinang had an awesome opportunity to collaborate and dive into a beautiful experience in teaching special needs children. Led by Chef Noorsa Riza Johari and supported by program facilitators - Chef Redhuan, Chef Andy Mashuri and Chef Teku Zariff. The successful program with Persatuan Tunas Nuraga was held in Sungai Petani at the Tunas Nuraga Centre. Autism Spectrum might not be a common topic among UiTM lecturers who seldomly encounter students with special needs. However, the recent UiTM intake has seen a number of students with special needs as well as Autism Spectrum conditions. Autism spectrum disorder (ASD) presents unique challenges and strengths in learning and daily activities for individuals that are affected by it.

One area where structured and practical modules can significantly benefit these students are through developing essential life skills such as fruits and vegetables carving skills. The class presented several inputs such as module benefits, teaching guidelines, and what to be considered for future implementation.

The teaching modules for individuals with autism offer several important benefits. It aided the process of learning practical skills which goes beyond mere functionality. It helped to enhance the student's independence, confidence, and social integration.

Additionally, it bridges the ability to engage in tasks like fruits and vegetables carving. Furthermore, it not only promotes self-sufficiency in daily living but also fosters sensory integration, fine motor skills, and sequential processing.

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The challenging areas for autism spectrum individuals were highlighted in the module as essential teaching key note. As our team are beginners in teaching students with Autism Spectrum, we highlighted five important teaching guidelines during the class session:

i. Introduction to Tools and Safety:

Begin with an introduction to different kitchen tools used for vegetable cutting (knives and cutting boards) and emphasize safety measures.

ii. Demonstration and Practice:

Break down the task of vegetable carving into step-by-step instructions. Use visual aids such as picture cards or videos to demonstrate each step clearly. Provide ample opportunities for guided practice, ensuring each student understands and can replicate the actions independently.

iii. Sensory Considerations:

Recognize and accommodate sensory sensitivities that may affect students with autism. Offer alternatives for sensory-intense experiences (using gloves if sensitive to certain textures).

iv. Reinforcement and Feedback:

Use positive reinforcement techniques such as verbal praise or token systems to encourage progress. Provide constructive feedback to refine skills gradually.

v. Application in Context:

Extend learning by incorporating real-world applications, such as preparing simple fruits and vegetables decoration they have cut. This helps in reinforcing the skill and linking it to practical use.

Several visible outcomes were noted during and after the module has been conducted to the respective Autism Spectrum students.

Students prominently show skill development progress which implies that there is an improvement in their fine-motor skills, hand-eye coordination, and spatial awareness. In conclusion, a practical module on basic fruits and vegetables carving for students with autism serves as a valuable tool for enhancing their independence, skill development, and overall quality of life. By focusing on structured learning, sensory considerations, and real-world applications, educators can empower these individuals to acquire essential life skills in a supportive and inclusive environment.

Through such modules, we can create pathways to greater independence and success for students with autism in both educational settings and their future lives. Lastly, we would like thank and credit Mr. Azlan Bin Dolah (Chairman) Pertubuhan Tunas Nuraga Malaysia for his continuous support. We are pleased to announce that our collaboration with Pertubuhan Tunas Nuraga Malaysia for community service will continue every year. This ongoing partnership aims to enhance our efforts in supporting and uplifting the community, ensuring sustainable and impactful initiatives. We look forward to many more years of meaningful contributions together.



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BRISKWALK INCONJUNCTION OF HARI SUKAN NEGARA 2024 (HSN 2024): TEAM FPHP UITM CPP KITA HIMPUN!

**BY: RABIATUL ADAWIYAH ABD RAHMAN,
FADHLINA MAHAT, JOHANNA ADLIN AHMAD,
& DR. ARNIEYANTIE ABD HADI**

On 11th October 2024, UiTM Cawangan Pulau Pinang celebrated Hari Sukan Negara with a lively and well-attended briskwalk event, which saw students, faculty members, and administrative staff gathering to promote health, wellness, and community spirit. Team FPHP ensembles as the most number of teams together with other participants of all fitness levels,

creating a vibrant scene as they walked the scenic route that highlighted the beautiful green spaces on campus.

The event kicked off in front of UiTM CPP PTAR's with a fun, high-energy aerobic session that got everyone's blood pumping and ready for the 2.4-kilometer briskwalk around campus. The warm-up aerobics brought an extra dose of enthusiasm to the morning, with instructors leading participants through a series of engaging moves set to upbeat music, helping everyone shake off any early-morning fatigue.

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After the briskwalk, participants were thrilled to receive special giveaways. The event also included additional activities focused on health awareness, making the day not only enjoyable but also educational. By the end of the event, the campus was buzzing with excitement, and many participants expressed appreciation for the chance to take part in this community-driven celebration of National Sports Day 2024.

This briskwalk served as a reminder of the importance of physical activity, aligning perfectly with the goals of Hari Sukan Negara to inspire sporting culture nationwide. Thanks to the energetic involvement of both staff and students, UiTM Cawangan Pulau Pinang's 2024 Briskwalk in conjunction with Hari Sukan Negara was a success, with everyone leaving in high spirits, already looking forward for such future event!



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**FPHP CAWANGAN PULAU PINANG
SERTA PERTANDINGAN “1st
International Sustainability
Invention, Innovation and
Development on Food, Culture and
Technology” (ISIIDFCT24) DENGAN
MEMBAWA PRODUK MAKANAN YANG
TELAH DIUBAH SUAI TEKSTURNYA.**

**PENULIS: FARHAN FAAT,
SITI KHADIJAH ABDULLAH,
SYARIFAH ATIFAH SYED HAMZAH
& FADZHIATUL AZWA FUDZALI**

Fakulti Pengurusan Hotel dan Pelancongan (FPHP) Universiti Teknologi MARA (UiTM) Cawangan Pulau Pinang, Kampus Permatang Pauh telah menghantar satu kontinjen yang terdiri daripada pelajar Ijazah Sarjana Muda Pengurusan Seni Kulineri dan pensyarah ke pertandingan

1st International Sustainability Invention, Innovation and Development on Food, Culture and Technology (ISIIDFCT24).

Produk yang telah dipertandingkan oleh pelajar-pelajar tersebut adalah hasil daripada kelas Culinary Creation (HTC 585) dan telah ditambah baik melalui idea dan cadangan daripada pensyarah yang terlibat. Alhamdulillah, pada 5hb September 2024, empat produk makanan yang telah diubah suai teksturnya telah diketengahkan dan produk Mushroom Coconut Gray Flan - A Texture Modified Food dan TMF Chicken Floss Masak Merah telah berjaya meraih pingat emas,

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manakala produk Beef Kerutuk - Coconut Curry Beef Texture Modified Dish dan TMF Beef Asam Pedas telah meraih pingat perak. Secara keseluruhannya menjadikan dua pingat emas dan dua pingat perak kepada kontinjen FPHP.

Selain itu, salah satu produk iaitu TMF Chicken Floss Masak Merah yang dipertandingkan juga telah diberikan anugerah khas sebagai *Top 5 Award*. Kejayaan kontinjen ini telah memberikan kesan positif kepada para pelajar serta pengalaman yang berbeza dan sangat berharga.

Di samping itu, acara seperti ini dapat meningkatkan mutu pelajar FPHP UiTM menjadi seorang yang kompetitif dan seiring dengan keperluan semasa bagi membentuk pembangunan peribadi dan intelektual.

Diharap di masa hadapan idea dan usaha pelajar-pelajar ini dalam penghasilan produk makanan yang diubah suai tekstur dapat dikembangkan lagi, dan digunapakai dalam segmen pasaran yang lebih meluas. Semoga kejayaan pelajar-pelajar FPHP UiTM Cawangan Pulau Pinang ini dapat dijadikan semangat dan contoh kepada pelajar-pelajar yang lain.



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MISI AKADEMIK UiTM CAWANGAN PULAU PINANG DI HARI PENEROKA FELDA 2024

**PENULIS: NOR HAFIZAH MAZLAN,
NOR FARAWAHIDAH MOHD KHAMIS,
RASHID SALLEH & SUHAIZA HASSAN**

Lembaga Kemajuan Tanah Persekutuan (FELDA) telah mengadakan sambutan Hari Peneroka FELDA 2024 pada 12 hingga 14 Julai 2024 di MAEPS, Serdang. Sambutan ini dilakukan setiap tahun bagi memberi penghormatan kepada peneroka Felda yang telah menyumbang kepada pembangunan negara hampir 70 tahun. Sehubungan dengan itu, pihak FELDA telah menjemput pihak UiTM untuk menyertai sambutan tersebut sebagai pempamer.

Peluang ini sangat bermanfaat sebagai platform yang baik untuk mempromosikan UiTM kepada komuniti peneroka FELDA serta pengunjung yang hadir.

Pempamer UiTM terdiri dari lapan (8) orang daripada pelbagai jabatan. Diketuai oleh Puan Suhaiza Hassan dan petugas lain; Cik Nor Hafizah Mazlan, Cik Nor Farawahidah Mohd Khamis, Encik Rashid Salleh, Dr. Norhusna Mohamad, Dr. Sitti Aminah Baharudin, Tuan Ahmad Syahmi Tuan Mohd Rosli, dan Encik Jamaluddin Bin Mohd Salim.

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Selain itu, satu Majlis Menandatangani Memorandum Persefahaman (MoU) antara FIC Kuching Property Sdn. Bhd. dan UiTM juga turut berlangsung. MoU ini dimeterai oleh Ketua Pegawai Eksekutif FIC Kuching Property Sdn. Bhd., Dato' Megat Shahrul Azman Abas, dan Naib Canselor UiTM, YBhg. Prof. Datuk Dr. Shahrin Sahib@Sahibudin, disaksikan oleh YBhg Dato' Seri Ahmad Shabery Cheek dan YBhg. Profesor Dato' Ir. Dr. Hj. Ahmad Rashidy Razali. Melalui perjanjian ini, pelbagai tawaran akan diberikan kepada warga UiTM dan juga alumni

serta salah satu inisiatif untuk mengukuhkan kerjasama antara sektor pendidikan dan industri.

Kemuncak sambutan adalah pada 14 Julai 2024 yang dirasmikan oleh YAB Dato' Seri Anwar Bin Ibrahim, Perdana Menteri Malaysia. Dengan pelbagai industri yang dipelopori oleh pihak FGV Holding, UiTM secara umumnya sangat bertuah kerana dapat menjadikan FGV sebagai rakan strategik kita. Semoga kerjasama simbiosis ini dapat dikekalkan selama-lamanya.



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DEPARTMENT OF PASTRY ARTS TOT: DRAMATIC OPERA, CHARLOTTE AND ENTREMETS PART 1

**BY: ANIDA ISMAIL,
SITI ROHIMI MOHAMED APANDI,
NOR AZUREEN ROZEKHI
& NUR SYAZANA YILDIRIM**

A quote by Mary Catherine Bateson once famously said "we are not what we know but what we are willing to learn." This is especially true for educators who seek self-improvement and knowledge betterment. Hence, in the spirit of lifelong learning, the Department of Pastry Arts has organized a Training of Trainers (TOT) course on July 29, 2024. The three-day training included the preparation of five topics or products: Entremet, Opera cake, Carrot cake, Charlotte, and dessert plating.

We invited Chef Mohd Syafie bin Ismail, who hails from UNISHAMS, Alor Setar, and has vast experience in pastry arts and diversified talents in preparing pastries, bread and viennoiserie, desserts, chocolate work, and sugar artistry.



Apart from serving as an academician at the university, Chef Shafie has over 10 years of working experience in the hotel industry.

The course was designed to be highly practical, with a focus on hands-on learning. The first day was dedicated to the preparation of key components such as vanilla sponge cakes, chocolate sponge cakes, Jaconde Sponge, lady fingers sponges, and Carrot Cake. We then moved on to the making of Bavarian Crème, blueberry mousse, and Coffee Buttercream, ensuring that every step of the process was thoroughly covered.

The second day focused on preparing other components such as glazes, gelees, and crunchy components. We also worked on assembling Entremets, Opera, and Charlotte Cake.

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At the same time, components for dessert plating were also prepared such as meringue kisses, mango sauce, crumble and microwave sponge.

The third day was all about glazes and finishing touches. On this last day, the tiredness and exhaustion were palpable on everyone's face, yet the unmistakable excitement was clear in the air. Everyone was on the same page as we loved every single moment of the training.

Much like taking a rollercoaster ride, once we got off, we wanted more of it. We believe the quintessence of any pâtissier is loving the process and the outcome that is pleasing to the eyes and the hearts are the reward. Presentation is the key here where it all came together, and the results speak for themselves

We concluded that our love for pastry arts is real, and our passion for bringing the best version of ourselves to our students must be vigorous and in need of continuous effort, energy, and motivation. In the field of pastry arts, lifelong learning is not just a choice but a necessity.

Lifelong learning is about the deliberate, constant, self-driven quest for knowledge to achieve personal or professional goals (Forge, 2023). As educators, it is our responsibility to continuously improve ourselves to better serve our students. The lecturers at the Pastry Arts Department are committed to this undertaking and we hope we are always inspired to be on this journey of continuous learning.



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DEPARTMENT OF PASTRY ARTS - KOLEJ VOKASIONAL WORKSHOP: DRAMATIC OPERA, CHARLOTTE AND ENTREMET PART 2

BY: SITI KHADIJAH ABDULLAH,
NUR SYAHIRA BIBIT,
RABIATUL ADAWIYAH ABD RAHIM,
& ELYSSA MAISARA AHMAD RUSSLIN

The joys of learning are personal, and the joys of sharing knowledge are manifold. Following the training session hosted by the Department of Pastry Arts, we had the pleasure of sharing our experiences with 26 educators under Kolej Vokasional Bakery and Pastry Program, who had gathered from various Kolej Vokasional within Malaysia as far as Langkawi Island and Keningau, Sabah.

The participants arrived at UiTM Permatang Pauh on August 10, 2024, which were warmly welcomed by committee members led by Dr. Nur Hidayah Che Ahmat.

The course began on August 11, 2024 and the four-day course aimed to teach participants how to make delicious entremets and cakes. The training is all-encompassing, covering both theoretical concepts and practical exercises. The participants started the morning with theory classes and continued into the late afternoon with practical classes.

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Lecturers from Business Management led the theoretical marketing seminars, while our own Dr. Wan Rusni oversaw the lesson on cake decoration preparation.

The 26 educators were divided into 3 groups, and three facilitators chosen to conduct the classes were Madam Rabiatal Adawiyah, Madam Syahira, and Miss Khadijah. The course taught hands-on products namely Fruit-Based Entremets, Opera Cake and Charlotte Cake. As usual, these cakes had components such as vanilla sponge cake, Jaconde Sponge, lady fingers sponges, blueberry mousse, coffee buttercream, glazes, gelees, and crunchy components.

Throughout the course, the participants showed enthusiasm and dedication to execute the tasks at hand. The gratification for the participants and facilitators alike is seeing the results of the end products.

The participants produced exact replicas demonstrated by the facilitators with a touch of their own creativity and preference. All in all, it was an event that met its objective and left an indelible mark on everyone involved

We are committed to sharing our knowledge and experiences with Kolej Vokasional and other institutions in the future. The beauty of this sharing session lies in the meaningful connections it fosters, bringing together diverse personalities and ideas. As Dr. Arthur Aufderheide said, "all knowledge is connected to all other knowledge. The fun is in making the connections". We celebrate diversity, as it is within this diversity that the spirit of lifelong learning thrives and where we find the inspiration to present the best version of ourselves to our students.



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DEFENSE RESEARCH PROPOSAL SESSION ORGANIZED BY POSTGRADUATE SOCIETY, FACULTY OF HOTEL AND TOURISM MANAGEMENT

**BY: DR. DIAN ASZYANTI ATIRAH MOHD ASRI
& SITI AISYAH BINTI TUMIN**

On 21st and 22nd August 2024, the Postgraduate Society of the Faculty of Hotel and Tourism Management, Universiti Teknologi MARA (UiTM) Cawangan Pulau Pinang, organized a Defense Research Proposal session. Held at Bilik Perdana, the session was conducted in a hybrid format allowing participation both in-person and virtually.

This session served as a platform for postgraduate students to present their research proposals and receive constructive feedback from expert panels. The event featured two PhD candidates and two master's students that are working on research topics that address key issues within the hospitality, tourism and foodservice industry.

The research proposal defense session featured presentations from both PhD and master's students. Each session lasted approximately three hours, with assessors from UiTM Cawangan Puncak Alam, Selangor, renowned for their wisdom and expertise.

Simatupang Devid Trinaldo, an international PhD student from Batam, Indonesia, was among the presenters, along with PhD candidate Mohd Syaifuddin Bin Mohd Alias. At the master's level, presentations were delivered by An-Nur Binti Hashim from the HM750 Master of Science (Hotel Management) program, and Nuradibah Binti Abdul Rahman from the HM752 Master of Science (Foodservice Management) program.

We extend our heartfelt thanks to the assessors for their valuable guidance and constructive feedback, which will greatly assist our candidates in refining their research. Their insights reflect UiTM's commitment to fostering a strong research environment, particularly in the fields of hospitality, tourism, and foodservice management.

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KHIDMAT MASYARAKAT: KREATIVITI DAN KEGEMBIRAAN MENGHIAS KEK UNTUK KANAK-KANAK ISTIMEWA DI OWL KIDS CARE

**PENULIS: NOORSA RIZA BIN JOHARI,
KHAIRIL ANUAR BIN BAHARI,
AHMAD REDHUAN BIN ABU BAKAR &
MAS AFFANDY BIN MASHURI**

Cupcake Decoration @OWL Kids Care Setia Alam merupakan satu acara istimewa yang dirancang khusus untuk anak-anak istimewa di Setia Alam.

Pada 29 Mei 2024, OWL Kids Care telah menganjurkan sesi menghias kek cawan. Aktiviti ini bertujuan untuk menyediakan suasana yang menyeronokkan dan mendidik kanak-kanak dengan keperluan khas, membolehkan mereka meluahkan kreativiti

sambil membina kemahiran dekorasi. Acara ini bukan sahaja memberi peluang kepada kanak-kanak untuk berkreativiti, tetapi juga bertujuan memperkukuhkan rasa kebersamaan dan inklusiviti dalam komuniti. Dengan bimbingan dan sokongan daripada Chef dan para sukarelawan, acara ini telah membawa keceriaan dan pengalaman yang berharga kepada semua peserta.

Teruja berkongsi pengalaman indah bersama anak-anak syurga di OLD Kids Care Center di Setia Impian, Shah Alam. Acara menghias kek ini bukan sahaja menggembirakan tetapi juga memberi peluang kepada anak-anak untuk menunjukkan kreativiti mereka. Gelagat mereka yang sentiasa tersenyum riang sepanjang aktiviti ini benar-benar menghiburkan dan menghangatkan hati kami. Setiap senyuman dan ketawa adalah bukti betapa berharga saat-saat ini bagi mereka.

Aktiviti menghias kek ini bukan sahaja memberi mereka keseronokan, tetapi juga membantu dalam pembangunan kemahiran dekorasi dan meningkatkan keyakinan diri mereka. Terima kasih kepada semua pihak yang telah menjayakan program ini, terutamanya kepada para guru dan anak-anak di

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OWL Kids Care Center yang sangat berdedikasi. Program ini membuktikan betapa pentingnya sokongan komuniti dalam membantu anak-anak syurga ini merasai kegembiraan dan kasih sayang. Kami berharap agar acara seperti ini dapat diteruskan pada masa akan datang, memberi lebih banyak peluang kepada anak-anak untuk belajar, bermain, dan berkembang dalam persekitaran yang positif dan menyokong.

Objektif Program

Meningkatkan kreativiti

Memberi peluang kepada kanak-kanak dengan keperluan khas untuk meluahkan kreativiti mereka melalui aktiviti menghias kek cawan.

Pembangunan kemahiran dekorasi

Membantu kanak-kanak dalam membangunkan kemahiran dekorasi melalui penggunaan alat menghias kek.

Menggalakkan inklusiviti

Mewujudkan suasana yang inklusif di mana kanak-kanak dengan keperluan khas dapat berinteraksi dan bekerjasama dalam aktiviti yang menyeronokkan.

Meningkatkan Keyakinan Diri

Meningkatkan keyakinan diri kanak-kanak dengan memberi mereka peluang untuk mempamerkan hasil kerja mereka kepada rakan-rakan dan keluarga.

Program Cupcake Decoration @OWL Kids Care Setia Alam telah berjaya mencapai matlamatnya untuk memberikan pengalaman yang menyeronokkan dan bermakna kepada kanak-kanak dengan keperluan khas. Sepanjang program, kanak-kanak telah menunjukkan kreativiti mereka dalam menghias kek cawan, sambil membangunkan kemahiran dekorasi dan sosial. Dengan bantuan chef jemputan dari UiTM Permatang Pauh dan para sukarelawan, program ini telah berjalan lancar dan penuh keceriaan.

Kanak-kanak meninggalkan acara dengan senyuman di wajah dan kek cawan hasil kreativiti mereka sendiri. Ucapan terima kasih yang tidak terhingga kepada semua yang telah menyumbang kepada kejayaan program ini. Kami berharap untuk meneruskan usaha seperti ini di masa akan datang untuk terus menyokong dan memupuk perkembangan kanak-kanak dengan keperluan khas. Sesungguhnya, kebahagiaan mereka adalah kebahagiaan kita juga.



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