

# FPHP Bulletin

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## COLOURS OF HOSPITALITY; FACULTY HAPPENINGS 2024

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Faculty of Hotel & Tourism Management  
Universiti Teknologi MARA  
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## COLOURS OF HOSPITALITY; FACULTY HAPPENINGS 2024



### DEPARTMENT OF PASTRY ARTS TOT: DRAMATIC OPERA, CHARLOTTE AND ENTREMET 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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