

# HOT & TOUR NEWSLETTER

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# TASTE 1.0 – TASTING TEA

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Free tea for everyone!. This was the main crowd puller of the day. An event rarely conducted, was specially conducted by HATSS just to create a chance for UiTM Pulau Pinang Branch community to taste and benefit from tea drinking. ‘Special Tea Tasting Day’ was held on the 22nd of November 2018 at Laman Perdana, UiTM Cawangan Pulau Pinang. It was an alternative platform to an online forum in communicating and distributing knowledge specifically about tea. Many tea related booths, activities and show slots were queued for all the time that day, especially Free Tea Tasting session, Tea Edu-tainment busking and clip shows, Tea Talk – Forum, tea related booth games and Tea Exhibition booths.



There are coffee lovers so do those that prefer tea. This event was conducted in order to spread awareness more widely especially among the students about how nutritious tea was through a knowledge-based yet not so formal session, the Tea Talk Forum.



Miss Mimi Salwani Che Din – a Dietetic & Food Service Officer and also one of the special forum speakers for the day claimed that “Tea is not my cup of tea”, (2018). As a dietician in Seberang Jaya Hospital, she reasoned that with a claim, “Tea is beneficial to be consumed routinely if only the right way. However, tea is bad, if it is taken daily with high sugar condiment such as white sugar and condensed milk”, (C. D., M, Salwani, 2018). It was a jaw opening moment but accepted by many of the forum participants.

**UiTM di hati** @thebaly TeHataWahid

**HOTEL AND TOURISM STUDENTS' SOCIETY**  
Present to you

# Tastea!

LAMAN PERDANA  
THURSDAY  
22.11.2018

**FREE TEA!**

**TEA TASTING**  
SESSION 1: 9.30 am - 10.00 am  
SESSION 2: 1.30 pm - 2.30 pm

**THE PIX & THE MEETER**  
SESSION 1: 9.30 am - 11.30 am  
SESSION 2: 2.30 am - 3.30 pm

**TEA EDUTAINMENT (BUSKING & VIDEO CLIPS)**

**TEA TALK**  
TEA HEALTH, CULTURE & ITS BUSINESS POTENTIAL  
3.30 p.m. - 4.30 p.m.

**PRIZES AWAIT LUCKY WINNERS**  
(for participation, call the number below)  
11.00 a.m. - 12.30 p.m.

**TEH TARIK CHALLENGE**

For more details:  
ADAM: 014-2202292 (MKT)  
SARINAH: 018-2187228 (PKP)

Grab a cup of tea to start your day!

Most probably the participants' drinking their favourite tea known as 'Teh Tarik' is a bad drinking habit. This fact is widely known but this favourite 'Teh Tarik' is hard to be avoided by its lovers, mostly Malaysians as it is part of their drinking culture. Health aspect of drinking tea was not the only highlight of the forum, the forum crowd was also fed with the 'Trend on Teas' that enlightened the listeners on 'tea break culture' and 'tea business potential'. The Hotel Management Academic Advisor - Miss Ferial Farook pointed out that "Tea break is a must routine culture, the healthy short break is not purposely to drink, but to socialise and take a break from work", while Prof. Madya. Dr. Hashim Fadhil Ariffin - a Food Service Academic Advisor stressed that "Tea is better than coffee, and so is its business potential", (2018).



***"Health aspect of drinking tea was not the only highlight of the forum, the forum crowd was also fed with the 'Trend on Teas' that enlightened the listeners on 'tea break culture' and 'tea business potential'"***

The first edition of Taster event was assumed to be a successful attempt as it successfully pulled a crowd of more than 800 people, and it was successfully officiated by Professor Madya Dr. Johanudin Lahap @ Wahab - the Head of Center of Hotel and Tourism Studies who demonstrated his showmanship on bartending skills with the very first ice tea shaking and mixing skills for the officiating gimmick which ended the event uniquely. For the second edition of the program, future participants can't wait for the next Taster 2.0 to cruise on soon with more interesting program contents.

