

November 7, 2023

FPHP BULLETIN HOT & TOUR

NEWSLETTER VOL. 2/2023

"Together, We Make it Great!"

FPHP 2023 EVENTS & ACTIVITIES

ACADEMIC TRIP TO UNESCO WORLD
HERITAGE SITE IN GEORGETOWN, PENANG

Knowledge Transfer on Food and Beverage
Industry by Mandarin Hotel Doha, Qatar

Kursus Etika di Meja Makan

2023 HIGHLIGHTS

HADRAH 7.0

PERTANDINGAN

'BATTLE OF EMPOWER BARISTA ART'

Afternoon Tea: A Timeless Tradition
(HTP283- Cafe Service Operation)



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Knowledge Transfer Programme (KTP) & Income Potential: Food & Cultural Dimension of Western Food for School Students

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Service Learning Malaysia-University for Society or SULAM is an educational method that enables students the chance to utilize their knowledge, expertise, and abilities in their profession to address problems or concerns in their community. This is one of Malaysia's higher education systems' efforts to create graduates that are whole, balanced, and have an entrepreneurial attitude.

SULAM is a component of High Impact Educational Practices, which were included in the academic program's curriculum by the Ministry of Higher Education (MoHE) in 2016 (SULAM, Universiti Teknologi MARA (UiTM), 2020). In addition, SULAM is a course-based, credit-bearing educational experience in which students engage in a structured service activity that addresses identified community needs, reflect on the service activity and experiences to achieve desired learning outcomes, and act in a way that



Events Highlights

fosters a stronger sense of civic responsibility and personal values (SULAM, Universiti Teknologi MARA (UiTM), 2020). To achieve this academic program curriculum, a program named Knowledge Transfer Programme (KTP) and Income Potential: Food and Cultural Dimension of Western Food for School Students was organised by the course Food and Society (HTC556) taken by Bachelor of Science (Hons.) Culinary Arts Management students. It was held in Sekolah Menengah Kebangsaan Dato Kailan (SMKDK), Kepala Batas, Penang on May 24, 2023, from 7am to 3pm. This programme was attended by 30 UiTM Permatang Pauh students, three assistant lecturers, one guest lecturer from MAHSA University, and 44 students from Program Vokasional Menengah Atas, Kursus Penyediaan & Pembuatan Makanan SKM 2 SMKDK.

This programme aims to provide school students the practical skills needed to meet community requests as well as an understanding of the right processes of preparing and cooking food. This program's goal is to include students in the real food preparation. It also aims to impart cooking skills and knowledge on how to cook and prepare food for a community. Students can also acquire knowledge and engage in scientific research in a variety of food, business, entrepreneurial, and hospitality fields.



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Pg 22

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Students can also acquire understanding of the community's culture and traditions. As a result, students may utilize their learning outcomes to increase their ability to prepare food effectively, increase their cooking skills and understanding of the course material.

The programme began with welcome speeches from Muhammad Aiman Aniq Md Saad, the programme's leader. Followed by a sharing session by guest lecturer from MAHSA University, Chef Qayyum Irwanzi Alwi about food and cultural symbolic dimensions. In his sharing, he talked about his experience and knowledge regarding Korean food and identity, Korean festivals, feasting and special occasions. He also shared his experience as a chef at the Malaysian Embassy in South Korea. In addition, he shared some entrepreneurial skills based on his experience as an owner of the restaurant, Cheppenim's Kitchen. We valued hearing about his joyful experience.

Following his sharing session, Chef Qayyum Irwanzi Alwi began the lesson by demonstrating to UiTM and school students on how to cook fusion food "Aglia Olio Pasta with Torch Ginger Flower and Vietnamese Coriander". Next, a cooking demonstration by UiTM students. The students were divided into four groups and each group will be given ten school students. Before the demonstration, they imparted some knowledge about basic culinary skills in preparing and cooking beef lasagna and cottage pie. Especially knowledge in making Bolognese and bechamel sauce. This session was a hands-on session. Thus, giving the opportunities for the school students to learn from the UiTM students. The programme continued with quizzes and a photo session. In a nutshell, the SULAM programme gave new knowledge and experiences to students. The SULAM programme was organised to utilize knowledge, expertise, and abilities of the UiTM CPP culinary students to address problems or concerns in the Program Vokasional Menengah Atas, Kursus Penyediaan & Pembuatan Makanan SKM 2 SMKDK community.



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