

TASTE OF PENANG

The Official Magazine of



PPM-006-07-12112014

VOL 15 / DECEMBER 2024

For Internal Circulation • Members Only

www.penangchefs.com

GOLDEN GLIMPSSES: DOWN MEMORY LANE

10TH ANNIVERSARY DINNER

37th Penang Chefs Anniversary Celebration

3RD DECEMBER 2024 (TUESDAY)

6:30PM

ST GILES WEMBLEY, PENANG





The Chef's Choice 





PENANG CHEFS ASSOCIATION GENERAL COMMITTEE 2024 - 2026



Chef Audee Cheah Phee Lee PKT PJK

President

Chef Billy Lee Chan Hoong PJK PJM

Deputy President / Director of Culinary Promotions

Chef Khor Ying Jia

Secretary General

Chef Shanli Ong Beng Yew

Treasurer General

Chef Chuah Lay Yen

Assistant Secretary General

Chef Eliza Mariam

Assistant Treasurer General

General Committee :

Chef Mohamed Bakri Bin Mohamed Said PJK PJM

Director of Social, Recreation & Government Affairs

Chef Othman Hussain

Director of Public Relations & Chefs Social Responsibility

Chef Johnno Fong Shiau Chyi

Director of Culinary & Profession Development

Chef Alex Teh Hong Tat

Director of Membership & Members' Welfare

Chef Sky Lim Chee Hong

Director of Multimedia & Publication | Property Management

Internal Auditor :

Chef Cindy Loh Wei Ching

Internal Auditor / Director of Multimedia and Publication

Chef Rozairi Roslan

Internal Auditor

Appointed Internal Chef Advisory Council

Chef Bruce Lee Chee Oon PJK PJM

(Culinary Advisor)

Chef Mahalingam S/O Chelliah PKT PJK PJM

(Culinary Advisor)

Chef Ong Kean Wah

(Culinary Advisor)

Chef Eric Cheng Seng Lim PJK

(Culinary Advisor)

Chef Thomas See Swee Heng PJK PJM

(Culinary Advisor) (Members' Welfare Fund Advisor)

Chef Andy Oh Thye Peng PJK

(Culinary Advisor)

Chef Peter Chan Weng Seng PJK PJM

(Culinary Advisor)

Appointed Board of Honorary Advisors (External)

Dato Seri Dr Tan Gin Soon

Honorary Advisor, Development & Welfare Matters

Bobby Ang Choo Ming PJM

Honorary Advisor, Human Resources Matters



MESSAGE FROM
Chef Willment Leong
WORLDCHEFS Continental Director – Asia



Heartfelt congratulations to the Penang Chefs Association on reaching the remarkable milestone of your 37th anniversary! This occasion reflects an impressive legacy of culinary excellence, passion, and dedication that has shaped and enriched Penang's vibrant food culture for nearly four decades. Each year, your association's collective efforts and commitment to pushing culinary boundaries have elevated Penang's reputation not only in Malaysia but also on the world stage as a destination for exceptional cuisine.

This anniversary marks a time for us to reflect on the countless achievements that have brought the association to where it is today. The culinary standards you have championed, the innovative techniques you have shared, and the traditions you have preserved and celebrated speak to the incredible dedication of each member. Through your tireless work, Penang has become known for a unique blend of heritage and innovation, inspiring generations of chefs and food lovers alike.

As we gather on December 3, 2024, for this special anniversary dinner, we pay tribute to the past, honor the present, and look forward to an exciting future. This evening is a celebration of the creativity, hard work, and resilience that define the Penang Chefs Association. It is also an opportunity to recognize the many individuals whose talent and vision have propelled the culinary arts forward in meaningful ways, enriching both our local community and beyond.

Let this evening be filled with joy, delicious food, and the strengthening of bonds within our culinary family. May this celebration inspire each of you to continue your journey of innovation, excellence, and community. Here's to the rich heritage and bright future of Penang's cuisine—and to many more years of accomplishments, inspiration, and camaraderie.

Cheers to the Penang Chefs Association on this incredible occasion!

WILLMENT LEONG
WORLDCHEFS Continental Director – Asia



PCA 10TH ANNUAL DINNER 2024 ORGANIZING COMMITTEE

ADVISOR / SPONSORSHIP

ORGANIZING CHAIRMAN

VICE CHAIRMAN

SECRETARY

ADMINISTRATION

TREASURER

PUBLICATION

STAGE & PROGRAM

DESIGN & PRINTING

MEMBERSHIP RECEPTIONIST

SPONSORSHIP RECEPTIONIST

DOORGIFT

USHER

AUDIO-VISUAL

LUCKY DRAW

Chef Audee Cheah Phee Lee PKT PJK

Chef Billy Lee Chan Hoong PJK PJM

Chef Brandon De Vosse

Chef Alex Teh Hong Tat

Chef Khor Ying Jia

Chef Chuah Lay Yen

Chef Shanli Ong Beng Yew

Chef Sky Lim Chee Hong

Chef Rozairy Roslan

Chef Simon Lim Chia Yew

Chef Roy Chan Chee Kiang

Chef Alex Teh Hong Tat

Chef Chuah Lay Yen

Chef Roy Chan Chee Kiang

Chef Eliza Mariam

Chef Roy Chan Chee Kiang

Chef Simon Lim Chia Yew

Chef Johnno Fong Shiau Chyi

Chef Othman Bin Hussain

Chef Mohamed Bakri PJK PJM

Chef Sky Lim Chee Hong

Chef Simon Lim Chia Yew

Chef Rozairy Roslan

Honorary Board of Advisors



Dato' Tan Gin Soon
Welfare & Development Matters



Mr. Bobby Ang Choo Ming
Human Resources Matters



Founding Members Monarch Chefs

- Chef Gerhard Kohler
- Chef Mahalingam Chelliah PKT PJK PJM
- Chef Bruce Lee Chee Onn PJK, PJM
- Chef Philip Ng Nei Teik PJK
- Chef Hua Tai Wan
- Chef Boudville Valentine (Billy)
- Chef Lim Meng Seng
- Chef Chong Fock Cheong
- Mr. Peh Soo Keong

Honorary Life Members (Formed 2009)

- Chef Bruce Lee Chee Onn PJK PJM
- Chef Thomas See Swee Heng PKT PJK PJM
- Chef Linda Liang Nyut Chan
- Chef Amir Hamzah Bin Abdul Hamid PJM (Deceased 2022)
- Chef Albert Goh See Pheng PJM
- Chef Danny Wan Teik Boo
- Chef Rodney Chun Pek Cheng
- Chef Raja Radzalan Bin Raja
- Chef Jimmy Hooi Kok Lam
- Chef Cheah It Kheng (Deceased 2021)
- Chef Peter Chan Weng Seng PJK PJM



MESSAGE FROM

Chef Audee Cheah

PKT PJK

President of Penang Chefs Association



A Remarkable Year for 2024!

The Penang Chefs Association has had an extraordinary year, filled with dynamic activities and exciting milestones, including the much-anticipated Battle of the Chefs. This flagship event continues to unite culinary talents from near and far, showcasing the remarkable skills of chefs while fostering camaraderie within the culinary community. None of this would have been possible without the incredible support from our members, the wider culinary community, and the unwavering backing of the Penang State Government.

This year also marks a significant milestone in our journey—it has been 10 years since we transitioned from the Chefs Association of Malaysia, Penang Chapter to the Penang Chefs Association. Time truly flies! Tonight, we gather not only to celebrate our 10th Annual Dinner but also to honor our association's proud legacy, as we commemorate 37 years since its founding in 1987.

Reflecting on our journey, the Penang Chefs Association has grown and thrived thanks to the hard work, dedication, and passion of our committee members, loyal members, and all those who have contributed over the decades. We owe a debt of gratitude to our founding father and past presidents, whose vision and leadership laid the foundation for what we are today. Without their tireless efforts and commitment, this association would not have achieved its current success.

As we stand on the shoulders of these giants, we look to the future with ambition and purpose. The Penang Chefs Association is dedicated to achieving even greater accomplishments in the years ahead. Our mission remains clear: to inspire, guide, and support future generations of chefs, ensuring that Penang's culinary heritage continues to shine on the global stage. Though we may be a small island, our impact is far-reaching, and our commitment to culinary excellence knows no bounds.

We are especially thrilled to announce an exciting new chapter for our flagship event: the Battle of the Chefs, Sabah Edition. This expansion will not only provide a platform for young talents to shine but also foster stronger connections with culinary associations across Malaysia. Stay tuned for the official dates, as we look forward to bringing this prestigious competition to new heights.

As we celebrate tonight, let us remember the profound role food plays in our lives. As the renowned Virginia Woolf once said, "One cannot think well, love well, or sleep well if one has not dined well." Food is not just nourishment; it is art, culture, and a medium that connects people across borders and generations.

Here's to the next chapter of the Penang Chefs Association—filled with growth, success, and camaraderie. Let us continue to nurture our culinary community, strive for new achievements, and honor the legacy of those who came before us. Cheers to the next 10 years and beyond!

AUDEE CHEAH PKT PJK

President of Penang Chefs Association

**In conjunction with the Penang Chefs Association 10th Annual Dinner
37th Anniversary Celebration**



MESSAGE FROM
Chef Brandon De Vosse
Organising Chairman
10th PCA Annual Dinner



Good Day and Salam Sejahtera to All,

On behalf of the Penang Chefs Association, it is my great pleasure to welcome our esteemed members, associates, and supporters to the 10th Annual Dinner of the Penang Chefs Association. This occasion is made even more special as we commemorate the 37th anniversary of our founding in 1987.

First and foremost, I extend my heartfelt gratitude to the General Committee for entrusting me with the honor of hosting this milestone event. Tonight, we gather at The Wembley, a St. Giles Hotel, Penang, on this memorable 3rd December 2024, to celebrate a decade of camaraderie, passion, and achievement.

Ten years along this journey – a “tin anniversary” to some – have brought us countless sweet and challenging memories. Inspired by this, we have chosen the theme “Golden Glimpses: Down Memory Lane” to mark our celebration. It symbolizes the dedication, love, and enthusiasm that have guided us through the ups and downs of life and work. Despite the challenges, we have remained steadfast in our mission to deliver culinary excellence and create unforgettable experiences for our guests.

I would like to express my deepest gratitude to our associates and supporters who have stood by us unwaveringly, providing invaluable support through every triumph and setback. Your contributions have been pivotal, and I am forever indebted to you for your faith and encouragement over the years.

A special shoutout goes to the incredible organizing committee for their tireless efforts, unwavering dedication, and sacrifices in bringing this event to life. Your commitment and teamwork have been truly inspiring, and tonight’s celebration is a testament to your hard work.

Finally, let us raise our glasses in a toast—to the Penang Chefs Association and to all our associates and supporters. Together, we celebrate a day to remember, a journey “Down Memory Lane,” and the bright future that lies ahead.

Thank you, and may this evening be filled with joy, laughter, and cherished memories!

BRANDON DE VOSSE

Organising Chairman

10th PCA Annual Dinner

Penang Chefs Association



Penang Chefs Annual General Meeting
 30th April 2024 | Neo Hotel



BETTER TOGETHER

Bringing you the most comprehensive
culinary uniform offering





CHEF WORKS APPAREL SDN BHD

3rd Floor, No 4-3, Jalan 24/70A, Desa Sri Hartamas, 50480 Kuala Lumpur

 [chefworksmalaysia](#)  [Chefworks.official.my](#)  [Bragard.official.my](#)  [www.chefworks.my](#)

 sales@chefworks.my

 +603 6206 4188

 +6019 980 8451



Merdeka Parade Penang

31st August 2024 | Padang Kota

COORDINATOR

Chef Teh Hong Tat

MERDEKA! MERDEKA! MERDEKA!

National Flag, Penang State Flag and Penang Chefs Association Flag, waving high in the sky, celebrating 67th Independence Day of our country, Malaysia!



THE LARGEST FOOD & BEVERAGE EXPO

IN THE NORTHERN REGION



**LIMITED TIME OFFER,
BOOK NOW**

DC INNOVATION

Customers aren't interested in single boxes; they want cartons!

ALI CASHEW NUT

My product sold out in 2 -days!

WEEBEST MARKETING

Through Foodicious, I successfully found agents in three states of Malaysia.





Pink October Carnival Cooking Competition

13th October 2024 | Straits Quay

COORDINATOR
Chef Ong Beng Yew



AVENA

Palm Olein Cooking Oil / Minyak Masak Sawit Olein

Makes Your Cooking Delightful
Merancakkan Masakan Anda



PACIFIC OILS & FATS INDUSTRIES SDN BHD 569738-H

Factory :

No. 8, Jalan Besi Utama, Batu 24, Kelapa Sawit,
81030 Kulai, Johor, Malaysia.

Tel : +607-652 6314/17/18/19

Fax : +607-652 6301

Bulking Installation:

PLO 142, Jalan Jeti, Kawasan Zon Perdagangan Bebas,
Johor Port Berhad, 81707 Pasir Gudang, Johor, Malaysia.

Tel : +607-252 3440 Fax : +607-252 3541



www.avena.com.my



International Chefs Day: A Celebration with the Seniors Chefs & Culinary Students of CAC Academy of Chefs

20th October 2024 | St Giles Wembley

COORDINATOR

Chef Bruce Lee



**Pesticide &
Dirt Free**

● **Farm-To-Table** ●

**Instant
Usage**



Lettuces



Microgreens



Leafy Greens - Ice Plant



Edible Flowers - Viola



Herbs - Rosemary



Fruits - Cherry Tomato



URBAN FARMING

WL Wah Lean Farming & Plantation Sdn. Bhd.

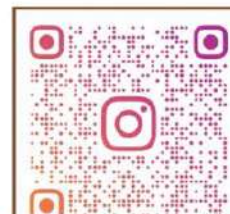
☎ 017-751 1988



WhatsApp



Location



Instagram



TYT World Children's Day

9th November 2024 | Seri Mutiara

COORDINATOR

Chef Ong Beng Yew

In Celebration of World Children's Day Penang State Governor, TYT Yang di-Pertua Negeri Pulau Pinang, Tun Dato' Seri Utama Ahmad Fuzi Abdul Razak in collaboration with World Chefs Without Borders and the Penang Chefs Association, hosted a special charity event. Together, they will prepare 3,000 delicious burgers for children, spreading joy and support to the community.



Distinctively Attractive Italian Design



- ☛ Trusted Brand Since **2004**
- ☛ Over **500** Resellers
- ☛ Recognized by **4** ★★★★★ HOTELS
- ☛ **100%** High Quality Cookware

Tested By :
SGS



Qware® Sandwich Bottom Series



Qware® Chef Knife Proflex Handle 12188 Series



Qware® Deluxe Coffee Urn Series



Qware® Damping Induction Chafing Dish Series



Qware® Cutting Board Series



Qware® Centerpiece 2013

FIND US ON Specialized in | Cookware and Hotelware • Tableware • Bar Utensils • Pastry Utensils • Foodservice Products • Cleaning and Janitorial Carts



BT Supply Sdn. Bhd. (1374757-V)

No.791, Lorong Perindustrian Bukit Minyak 11, Bukit Minyak Industrial Park, 14000 Bukit Mertajam, Penang, Malaysia.

☎ 04 - 502 6334 ☎ 04 - 508 5211 ✉ Info@btsupply.com.my

Scan Me



Please Visit @
www.Qware.com.my



Follow us at
[@QwareKitchen](https://www.instagram.com/QwareKitchen)



19th Edition Battle Of The Chefs 2024

Welcoming Party Dinner

26th June 2024 | Olive Tree Horel

ORGANIZING CHAIRMAN

Chef Eric Long Shih Yeong



Boutique Web & Creative Digital Agency

Creative Agency for
Penang Chefs Association



Web Design

Elevate your online presence with captivating web design that speaks volumes.



Web Hosting

Host your digital dreams with seamless web hosting solutions tailored to your needs.



Branding & Direction

Define your brand's essence and carve a path with strategic branding and direction.



Digital Marketing

Navigate the digital landscape with precision through innovative digital marketing strategies.



Food Photography

Tempt taste buds and captivate audiences with mouthwatering food photography.



F&B Management

Master the art of culinary profitability with proven F&B management solutions.

About Our Company

Located in Penang, Malaysia, Sevena is a Website & Boutique Creative Digital Agency which works closely with brands to achieve their business and branding goals.

Get in touch with us, if you require a Team which is adapt and involved in your next BIG BRAND!

Why Choose Us?

- As a boutique agency, we are nimble and swift in providing a fully tailored creative marketing solution compared to other bigger agencies in the market.
- We also offer web development and design. Our services include website design, ecommerce website, web hosting, graphic design, branding and other digital service.



Se Vena Networks Sdn Bhd 1156702-X



Level 20, Office Tower, Hotel Royal Penang
No. 3, Jalan Larut 10500, Georgetown, Penang.



projects@sevena.com.my



Office
+604 3769 061 / +604 3769 062

Sales
+60 11-5743 8518

Technical Support
+60 12-408 9063





www.sevena.com.my



Quality Counts

**CHOOSE AUSTRALIAN LAMB
FOR HALAL, TENDERNESS
AND VERSATILITY**



  @aussiebeeflambMY

aussiebeefandlamb.my | lambassadors.com | Enquiries: ryong@mlla.com.au



19th Edition Battle Of The Chefs 2024

DATE : 27th - 29th June 2024
VENUE : SPICE Arena



ORGANIZING CHAIRMAN
Chef Eric Long Shih Yeong

Warmest greetings from the Penang Chefs Association, the organizer for the 19th Edition of the Battle of the Chefs (BOTC) and together with various Conferences, Seminars and International Showcases from 27 to 29 June 2024 at Setia SPICE Arena, Penang, Malaysia.

The biennial BOTC event was a run-away success with more than 1,200 locals and international chefs participating in nearly 65 categories of 3 days of intensive culinary competition to present and perform their best culinary skills and passion. BOTC 2024 is honorably endorsed by Worldchefs as 'Continental Culinary Competition' event.











Planta™

PROFESSIONAL



FROM KITCHEN
TO TABLE,
transform your every
dish with Planta



Follow us on



ABOUT US

MAMEE Food Service, Your Local Culinary Expert.

Established in 2018, another division under MAMEE-Double Decker Distribution (M) Sdn. Bhd. catering to the needs and demands in the foodservice industry.

MAMEE Food Service is for businesses who are seeking for excitement yet convenience in their menu with affordable price.

We empower foodservice professionals to create extraordinary dishes. We offer high-quality, affordable ingredients and services that bring excitement and convenience to your menu.

From our factory to your plate, everyone can unlock their culinary potentials and cook up something extraordinary!



MAMEE
Chef

Where Quality Meets
Convenience & Deliciousness



CONTACT US

MAMEE-Double Decker Distribution (M) Sdn. Bhd.

Email: foodservice@mamee.com.my

 : MAMEE Food Service

 : @mameefoodservice



HALAL certified
by JAKIM



ISO 9001 certified
by SGS



HACCP certified
by MOH Malaysia



ISO 22000 certified
by SGS



CONGRATULATIONS

Chef Andy Leong Siew Fye was conferred the Pingat Jasa Kebaktian (PJK),
in conjunction with the 74th birthday of the Penang State Governor,
TYT Yang di-Pertua Negeri Pulau Pinang,
Tun Dato' Seri Utama Ahmad Fuzi Abdul Razak.



With Best Compliment

BURUH
MINYAK MASAK BERTAPIS



LAM SOON EDIBLE OILS SDN BHD
南 顺 油 脂 有 限 公 司

(No. 14578 - T)

Plot 99, Lorong Perindustrian Bukit Minyak 16,
Kawasan Perindustrian Bukit Minyak,
14100 Seberang Perai Tengah,
Pulau Pinang.



Wholesome Barramundi with Sauces READY IN MINUTES!

AUTHENTIC SAUCES:

Bean Paste Sauce

Infused with savory bean paste sauce for an authentic Asian flavor experience.

Portuguese Style Grilled Fish

Seasoned with Portuguese style spices for a rich and aromatic taste sensation.

Thai Seafood Sauce

Doused in Thai seafood sauce, offering a burst of sweet, sour, and spicy flavors.

FOR HOME CHEFS:



Simple cooking instructions



All-inclusive for restaurant-quality meals, saving time



Perfect for home cooking with basic kitchen tools

Versatile Cooking Options:



Steamed
7 mins



Air-fried 180°C
14 mins



Pan-seared
8 mins

Ocean to Plate, Sustainably Savour

Our Barramundi are raised in responsibly managed pristine ocean waters in Penang. With GST Group's fully integrated facilities covering broodstock, hatchery, feedmill, and processing, we guarantee traceability and uphold the highest standards in food safety.



Broodstock



Hatchery & Nursery



Feedmill



Farming

GST Group is the first and only BAP-certified (Best Aquaculture Practices) Barramundi's Processor, Farm and Hatchery in Malaysia. It ensures that seafood is sourced in an environmentally and socially responsible manner.





MEMORIES

A Glimpse Into The Past



Battle Of The Chefs 2014





Penang Chefs Junior Team in Shanghai 2019



Battle Of The Chefs 2005





Battle Of The Chefs 2013



International Chefs Day 2016



Congratulation

on your successful SPM studies... and *Welcome* to **CAC Academy of Chefs**....



CAC
Academy Of Chefs

'Over 33 years experience in grooming future chefs'



Jobs Guarantee



Learn & Earn



Global Profession



Evergreen Career

CAC Academy Sdn Bhd
(formerly known as Culinary Arts Centre)
Unit 2.5.30, Level 5, Harbour Trade Centre,
Gat Lebu Maccallum,
10300 Penang, Malaysia.

CERTIFICATES / DIPLOMAS / DUAL DIPLOMAS

- Dual Diploma A (1 year)**
UK City & Guilds L2 Diploma in Culinary Arts
Diploma in Professional Chef Training
- Dual Diploma B (1 year)**
UK City & Guilds L2 Diploma in Culinary Arts
Diploma in Pastry & Bakery
- Certificate** in Pastry & Bakery (3 months)
- Certificate** in Culinary Arts (6 months)



019 - 446 9319

Bruce Lee
PJK, PJM



<https://cac-academyofchefs.com.my>



CAC Academy-Penang



2013 International Young Chefs Challenge in Korea





THE UNITED STATES OF QUALITY

You can achieve extraordinary things with extraordinary potatoes.

From frozen to dehydrated, fresh table-stock to chip-stock, the U.S. is dedicated to delivering the largest and most consistent selection of high-quality potatoes and potato products to feed your needs. It's this tradition of excellence that creates unrivaled texture and taste you can always count on.



Discover how the U.S. potatoes difference can make a difference for your business.

Potatoes USA (Malaysia Representative)
Total Marketing Solutions Sdn Bhd

31-G, Jalan OP 1/1, Pusat Perdagangan One Puchong, 47160 Puchong, Selangor, Malaysia

World Chefs Without Borders - Penang Chefs Raise Funds For Typhoon Victims In Philippines 2013



Penang Chefs uniting together with LE TOUQUE BLANCHE PHILIPPINES

A Charity Dinner to showcase the Menu By Silver Medalist Young Chefs Won during the International Young Chefs Challenge 2013 In Korea



Date: 9 December 2013 (Monday)
Time: 7.30pm
Venue: Eastin Hotel Penang
Dress Code: Elegant Casual
Price: RM 158 Per pax (Seats are Limited)
Email to audeecheah@gmail.com to reserved a seat



In aid of Super Typhoon Haiyan Victims thru LTB Philippines Chefs Association



Message from J. Gamboa / LTB Philippines Chefs Association
 LTB Chefs Philippines is interested in supporting the ATOPforChristmas Project of Gawad Kalinga (GK) Cebu which aims to provide the homeless victims of the super typhoon in Northern Cebu province with roofs for their homes by Christmas. GK is a well respected and trusted non governmental organization geared to building sustainable communities throughout the Philippines. In the meantime GK Cebu is involved with delivering immediate aid to those affected which I believe there is sufficient supply. We would like the WCWB Aid Fund for the Philippines be used for more concrete and longer lasting projects that can be used for the victims to rebuild their communities and lives in the near future.





美达华有限公司

BGS Trading Sdn. Bhd. (31998-U)

www.bgstrading.com.my

YOUR TRUSTED FOOD SOLUTION PROVIDER



PG Office: 54, Lebuhraya Kapal, Off Jalan Chain Ferry, 12100 Butterworth, Penang, Malaysia.

Tel: +604-331 5666 (Hunting Line)

Fax: +604-331 0568 (Admin)

Fax: +604-324 4030 (Sales)

e-mail: sales_admin.pg@bgstrading.com.my

KL Office: 4 & 6, Jalan SS 13/6, Subang Jaya Industrial Estate, 47500 Subang Jaya, Selangor Darul Ehsan, Malaysia.

Tel: +603-5634 0888 (Hunting Line)

Fax: +603-5634 0222

e-mail: info@bgstrading.com.my

ONE OF THE TOP 14 COLLEGES IN MALAYSIA



JOIN US NOW THE 6-STAR COLLEGE 立即加入高品质6星级学院



FIELD OF STUDY 教育领域 CERTIFICATE / DIPLOMA / DEGREE

- ACCOUNTING 会计
- BANKING & FINANCE 金融
- INTERNATIONAL BUSINESS 国际商务
- DIGITAL ENTREPRENEURSHIP 数码商业

提供个人奖学金 与助学金高RM28,000

- CULINARY ARTS 烹饪艺术
- HOTEL MANAGEMENT 酒店管理
- COMPUTER SCIENCE 电脑科技
- SOFTWARE ENGINEERING 软件工程

012-520 3212 / 012-440 7828 / 016-432 5688 / 016-987 3212

IPK College, Bukit Mertajam, Penang, Malaysia No. 1664, Jalan Kulim, 14000 Bukit Mertajam, Pulau Pinang, Malaysia



Down Memory Lane





Localised Taste of Japanese Condiments



Enquiry now:
Jessie +60 12-633 2339



MS 1500
1 041-06/2010



BATTLE OF THE CHEFS
PENANG FOOD &
HERITAGE TRAIL

Sponsored By







myPBA mobile app & myPBA web portal

Online payment of Penang water bills, now with
NO EXTRA CHARGES.



Penang water consumers may now pay their water bills via the **“myPBA”** mobile app or **“myPBA web portal”** (which is accessible via web browsers) without any additional transaction charges.

PBAPP is absorbing the transaction charge that was previously paid by water consumers. PBAPP’s primary objective for absorbing the transaction charge is to encourage as many water consumers as possible to settle their water bills online.

“myPBA” mobile app : Download from Apple App Store/Google Play Store

“myPBA web portal” : <https://mypbaportal.pba.com.my>



Level 32, KOMTAR, Jalan Penang, 10000 George Town, Pulau Pinang.
Call Centre (24 hours): 04-255 8 255
Email: customer@pba.com.my | Website: pba.com.my



PASTRYWORLD

PASTRY makes the WORLD

happy

About Us



Daily frozen delivery
to whole Malaysia

One-stop premium
bakery supplier



Halal & HACCP
accredited

Innovative product
development



Competitive B2B
price



pastryworldsdbhd



Pastry World Sdn Bhd



www.pastryworld.my



+6017-538 0009



customerservice@pastryworld.my



Check out our catalogue!





News Article



丽星邮轮19名大厨做好万全准备参赛，希望在20个国家的名厨中脱颖而出。

檳612国际厨艺大赛打造最强厨师

【檳城17日讯】2013年国际厨艺大赛将在下月12日至14日引燃，在古迹区打造最强厨师！

此活动由马来西亚厨协公会檳城分会主办，目前已获得500个来自台湾、韩国、泰国等地的厨师报名，筹委会主席陈乙寅希望，报名人数可突破1000人。

比赛假海峽码头会展中心(Straits Quay Convention Centre)举行。本年度厨艺大赛

主题为「庆祝古迹」(Celebrate Our Heritage)，共分成60个组别，参赛者将有机会赢取总值超过5万令吉的现金及奖品。

丽星邮轮派19人

值得一提的是，丽星邮轮委派19厨师参赛，由丽星邮轮行政主厨陈永成领队，丽星邮轮并赞助总值超过1万6000令吉冠军奖金。

陈乙寅表示，这项比赛公开

给世界各地的厨艺爱好者，参赛者可通过网上报名，截止日期为5月28日。

出席新闻发布会还包括马来西亚厨协公会檳城分会主席陈永成、丽星邮轮檳城业务助理副总裁陈锦龙、丽星邮轮天祥星号总厨师长基安巴沙等。

欲知更多有关活动详情或报名参加者可浏览<http://www.battleofthechefs.com.my>。

下月12起檳國際廚藝爭霸賽 歡迎您與烹飪好手切磋



出席嘉賓在新聞發布會後和麗星郵輪天祥星號參賽廚師合影。

28日截止報名

马来西亚厨协公会檳城分会主席陈永成希望报名人数可达到1000名。

他说，比赛采取网上报名方式，欲报名者，可浏览<http://www.battleofthechefs.com.my>，而报名截

止日期为本月28日。

据了解，大马旅游局和州政府已经承认比赛为全国和州级比赛。

据悉，丽星邮轮将赞助4份总值超过1万6000令吉的丽星邮轮天祥星号4天3夜吉岛——甲美双人海上之旅套餐，给在比赛中获得传统马来佳肴初级(1份)、专业(1份)级别的冠军，同

时，全场总冠军也将获得2份相同的旅游套餐。

另外，丽星邮轮天祥星号将派出以行政总厨伊夫斯干达为首的19人队伍参赛。

出席者包括丽星邮轮檳城业务助理副总裁陈锦龙和丽星邮轮天祥星号酒店经理基安等人。(ITK)



林冠英打开「月光宝盒」，并恭贺参赛者节日快乐。

丽星邮轮报效旅游配套 充檳厨艺赛3项目奖品

【檳城18日讯】“2013年檳城厨艺大赛”定于6月12日至14日在海峽岸会展中心隆重举行，丽星邮轮报效4份总值1万6000令吉，天祥星号邮轮4天3夜吉岛与等比岛双人海上之旅套餐作为赛会3个项目冠军奖品。

“2013年檳城厨艺大赛”筹委会主席陈乙寅指出，赛会已经获得来自国内外19个国家的500位厨艺高手报名参加，其中150位是来自国外，赛会共分为60个不同级别比拼。

他昨日在丽星邮轮天祥星号大厅举行的新闻发布会上，这样表示：出席者有丽星邮轮檳城业务助理副总裁陈锦龙、旅游部檳城办事处执行助理主任诺哈雅蒂、副主任哈米阿米尔、马来西亚厨协公会檳城分会主席陈永成及马来西亚酒店协会檳城分会主席马烈安等。

丽星邮轮 18名厨参赛

他表示，大会共邀请享誉国际的40位名厨师和与餐饮业相关的人士担任评判，包括世界

厨协公会主席明图国新加坡。

陈乙寅说，此项赛会的全场奖金与奖品总值5万令吉，大会欢迎专业厨师和在籍的学生共同参与大会所设的不同级别比赛。

另一方面，丽星邮轮派出以行政总厨伊夫斯干达为首的18名厨



“2013年檳城厨艺大赛”主办单位、嘉宾与参赛的厨师和学生，次排左五起诺哈雅蒂、陈乙寅、马烈安、莫哈末阿米尔、陈永成及陈锦龙。

‘Star’ chefs to battle it out

GEORGE TOWN: Up-and-coming young chefs are all geared up to whip up a culinary storm at the 14th Battle of The Chefs from June 12 to 14 at the Straits Quay convention centre here.

Culinary arts student Nurshafa Suhaili said she has been practising hard for the competition.

Nurshafa is one of the 19 chefs who will be participating under the tutelage of Star Cruises' Superstar Libra executive chef, Saifol Iskandar Khan.

These chefs will be up against some 1,000 experienced chefs expected to participate in the contest. With prizes worth over RM50,000, which includes four destination cruise packages sponsored by Star Cruises, the competition is expected to be a heated battle.

Themed Celebrate Our Heritage, the contest is jointly organised by the Chefs Association of Malaysia (Penang Chapter), the state government and Tourism Malaysia, with the support of the Malaysian Association of Hotels (MAH) Penang Chapter.

Organising chairman Darren Tan said heritage and cuisine go hand-in-hand, with the competition seeking to honour the culinary diversity of the country.

There will be several categories in the competition such as the Penang Chefs Challenge, the Master Chefs Challenge, and the Greenhorn Chefs Challenge.

Other categories include the MAH Penang Chapter Hospitality Challenge.



Some of the chefs who will be taking part in the competition organised by Star Cruise Superstar Libra at the Swettenham Pier. Pic by Mohd Kamil Rahim

The event is endorsed by the World Association of Chefs Societies (WACS) as a Continental Category Event.

It will be overseen by its panel of international judges, with over 40 chefs and food-related personnel led by WACS-approved Global Master Chef, Otto Weibel.

Chefs Association of Malaysia Penang chapter chairman Peter Chan Weng Seng said this year's event has so far attracted some 500 participants from over 20 countries.

The registration date is open until May 28. For details and entry forms, visit www.battleofthechefs.com.my. By Balvin Kaur

明日副刊抢先报

冯晓骥·苦儿与命运搏斗出一片天

自幼失怙的冯晓骥，从小就懂得这样的道理：人嘛，无需用太奢侈的觀念来武装自己，他自认是不爱读书的小孩，却知道人生未必得有高学历才能出头天。清楚知道自己的兴趣在哪里，虽然没有显赫家世背景，他凭着单亲小孩的坚韧个性，凭著一步一脚地朝梦想迈进，从大饭店里客安取下的厨房学徒，至国内外获奖无数的厨，还开了一家餐厅。这个在别人眼中，成绩总是吊车尾的山城小子，用10年的时间，就创造出属于自己的“一片天”。

光华日报 檳城

2008年6月9日 星期一 A16

编辑：叶汉俊/程程；陈丹凤 (F1_0609F)

中小型企業推介新產品平台 檳美食展及廚師挑戰賽 627 起响锣

【檳城西區九日訊】2008年第10屆檳州美食展暨會及第3屆檳州廚師挑戰賽將於本月27日至29日，在檳城國際體育競技場舉行，歡迎公眾人士踴躍參觀。

入場免費逾百單位參展

檳城甚至是最為龐大的美食展銷會是由 Intermatsale 公司舉辦，美其香、Telelink、學康、Jati、Ayam 1、Pacific West 及 Anison 贊助，并獲得檳州政府及聯邦政府的支持，于上午11時至晚上9時開放，入場免費。

曾衛明：料可吸引6萬人

Intermatsale 公司首席執行員曾衛明表示，今年的展銷會將吸引逾100個參展單位，其中逾10個是國際參展公司，有來自新加坡及印尼的參展商將佔超過1000方尺的參展空間，料可吸引超過6萬名公眾人士入場觀摩。

他是于檳城在 Seri Malaysia 酒店召開新聞發布會及推介禮時，如是表示。

他指出，去年的展銷會取得介乎300至500萬令吉的銷售額，而今年展銷會則可取得百分之二十的增長率，也即是超過500萬令吉。他說，展銷會旨在提供一個平台予本地中小企業及中小工業向消費者推介他們的新產品，美食展銷會的重点節目包括 Pacific West 展銷會、Telelink 每日展銷會等節目，而學康也會贊助商場星期六及星期日神棒天 (Pop-pop Angela) 現場演出。

陳永成：获檳州政府支持

第3屆檳州廚師挑戰賽籌委會主席陳永成表示，今年的賽會吸引41支參賽隊伍，其中13支隊伍是學生組參賽者，另外28支是專業組參賽隊伍。

這也是主辦當局首次增設學生組。參賽者來自德國、台灣、香港、新加坡、泰國、南韓及我國7個地方。今年的參賽隊伍也比往年賽會取得雙倍數的增長。

亦是马来西亚厨协公会檳城分会秘书的他说，这届赛会获得檳州政府的支持，并列入檳州年度旅遊手冊。

他指出，賽會的特別之處在于主辦當局在每个环节开幕前才分主要配料，而每个环节的主要配料也有。这是一项“厨协现场烹饪比赛”，由4个厨师在90分钟内准备4道佳肴，比赛非常考究厨师的烹饪技巧，同时也为本地厨师提供一个互相学习的环境。

他指出，今年专业组冠军可获得5000令吉、3000令吉及2000令吉现金奖、奖杯、奖牌、证书及礼品，另一组决赛入围者可获得1000令吉。学生组冠军可获得奖杯、奖牌、证书及礼品。同时也有机会代表檳城海外参赛。

曾卫明(右二)、陈永成(中)等人召开新闻发布会。



NATION

Penang plans to hold food fest next year

PENANG The state government plans to organize a food festival next year to further promote Penang as a gourmet paradise.

State Executive Councilor Koo Phook Chee said it would be most timely to promote Penang's culinary delights.

"The festival will help to step up the state's efforts to put Penang on the world map as an international gourmet paradise," she added.

Koo, who is State Tourism Committee head, said the festival would include programmes such as cookery seminars, cul-



SWINGING TIME ... Kee, Sandy Bay general manager John Lee (centre) and Sunway Hotel general manager Rene Hardmoler trying their hands at making roti canai.

inary workshops and ice-creaming competitions.

She said the current shortage of some 200 chefs and kitchen staff here might pose a problem in organising major tourism events like the food festival.

"We must overcome the shortage, which is expect-

ed to triple to 600 by the year 2000, by training more chefs and kitchen staff now," she said at the Chefs' Association of Malaysia (Penang chapter) 4th annual dinner at Sandy Bay Paradise Hotel on Monday.

Among those present were Chefs' Association of Malaysia president Terence Lau and association chairman Bruce Lee.

Lau urged more chefs to contribute towards charity using their culinary skills such as preparing meals for the old and needy during festive occasions.

1030 世界儿童厨师日 百名厨师金沙酒店义煮

(檳城 20 日讯) 配合“2011 年世界儿童日和国际厨师日”，百名厨师在金沙酒店显身手，为慈善义煮！

檳州家庭及社会发展委员会主席王國慧呼吁民众出席 10 月 30 日(周日)的“2011 年世界儿童日和国际厨师日”，除了促进亲子关系，还可现场品尝义卖的各类美食并参与精彩有趣活动，为慈善献一份力。

她在新闻发布会上表示，当天的美食义卖会所得将捐赠给圣尼古拉盲人之家充作兴建多重障碍儿童宿舍费用。公众也可购买美食图书，邀请非政府组织的孤儿院及残障协会参与，让更多不幸儿童一睹风采。

计划兴建的多重障碍儿童宿舍需要至少 6 万令吉。

这项由檳州家庭及社会发展委员会、檳州市政府联合沈裕成医生联办的欢庆活动，将于当天早上 9 时至下午 4 时，在金沙酒店举行。王國慧表示，去年共吸引 1 万 5000 人，因此她呼吁公众踊跃出席。

当天的美食将由马来西亚厨师公会、檳城分会约百名厨师烹煮，活动丰富，包括儿童表演、棋艺比赛、金沙酒店赞助以快乐家庭为主题的摄影比赛等。棋艺局将在现场教育民众参与再循环工作，参与儿童也可享受乘坐马车的乐趣，并以 10 令吉优惠价购买原价 30 令吉的金沙酒店探险乐园门票。

热心人士王良书率先捐赠 1 万令吉，以实际行动响应这项义卖会上，他移交模拟支票予圣尼古拉盲人之家执行董事孙逸民，由王國慧、发起人沈裕成医生、马来西亚厨师公会、檳城分会名誉顾问齐晋兴、金沙酒店总经理布鲁诺等见证。

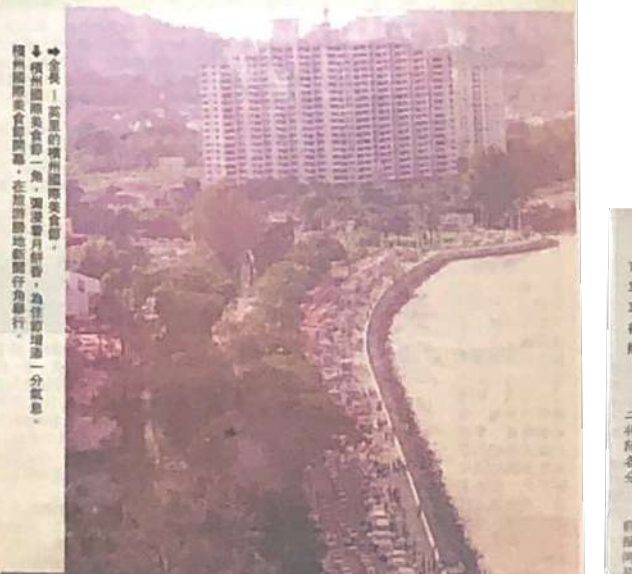
美食图书每本售价 20 令吉，有兴趣者可联络孙逸民，电话 04-229 0800；012-428 5911；或电邮：ed@snh.org.my；也欢迎热心人士报道当天的美食烤焙。



王良书移交 1 万令吉模拟支票予圣尼古拉盲人之家后，与王國慧、沈裕成等及赞助商合影。

分印刷 KDN PP598/12/2000 MITA(P)NO 278/12/2000

美食節壯觀



檳城 12 日讯) “第二届大马厨师争霸赛”将于 7 月 7 至 9 日在檳城国际竞技场举行，来自我国各州以及新加坡的厨师将分組现场烹饪竞赛，争“厨王至尊”的荣誉。

筹委会主席陈永成说，目前已有 15 支队伍(每队 4 人)报名参赛，他们将在比赛期间烹煮开胃菜、主菜和甜品。主办方则会提供材料，厨师们只能根据所提供的材料各显神通，烹出最美味佳肴。

他表示，有兴趣参赛者加至性高手，只要能够自拟 4

(檳城 2 日讯) 文化藝術及旅遊部長拿督阿都卡迪邁露，我國將於明年 7 月在全國推展一項大型的美食與水果節。

他說，這項美食與水果節儀式將推展地點仍未定，不過這項盛會將會同時在全國多個地方舉辦。

部長是今午在檳城主持揮灑十足的美食節開幕，他知道這項盛會吸引逾兩萬人出席參加。

他表示我國目前已有各項全國性的盛會，其中包括全國水上同樂會及購物節等，而美食與水果節是增加的一項盛會。

他指出，檳州自多年前舉辦美食嘉年華節，在這方面已具備它的水準，以及檳州也已被公認為世界上其中一個美食天堂，所以其它各州要舉辦類似的盛會，也必須得有相等的水準。

(圖文轉至 24 版)

廚師爭霸賽下月引爆 馬新 15 隊伍爭“廚王至尊”

人小組的參賽隊伍，也收足報名，報名費每組 500 令吉，截止日期為本月 15 日。欲查詢詳情請可與他聯絡(012-473 3432)。

陳永成也是檳州廚師公會主席，他是在今年早召开新聞發布會時這麼說，出席者尚有檳州旅遊發展委員會主席邱登耀以及 INTERNAZIONALE 首席执行官黃明。

他說，來自印度、香港、新加坡、泰國和馬來西亞的廚師將受邀擔任評審，其中印度的佐雅爾為首評審。

他表示，要爭“厨王至尊”的隊伍將可獲 3 千令吉獎金；亚军 2 千令吉現金以及季军可獲 1 千令吉現金，得獎者也獲獎杯、獎牌及獎狀。

陳永成說，配合“第二届大马厨师争霸赛”及“IFoodex 美食展”將於 7 月 7 日至 9 日在檳城國際竞技场舉行，將奪得(中)、陳永成(右三)和黃明(左三)呼籲大家踴躍支持。

邱登耀說，配合“第二届大马厨师争霸赛”舉行，INTERNAZIONALE 也將在會中舉辦 IFoodex 美食展，以發揚男女老幼愛美食愛好者。

他說，共有 100 個種類的食品食品商參與展覽，並在現場派送食品樣本，以便能達到吸引 6 萬人次光臨和捧場的目標。



“第二届大马厨师争霸赛”及“IFoodex 美食展”將於 7 月 7 日至 9 日在檳城國際竞技场舉行，將奪得(中)、陳永成(右三)和黃明(左三)呼籲大家踴躍支持。

為聖尼古拉盲人院籌款 美食義賣下月 30 約定您

(檳城訊) 為配合世界兒童日及世界廚師日，聖尼古拉盲人院將聯合馬來西亞廚師公會檳城分會，在 10 月 30 日早上 9 時至下午 4 時，在峇都丁宜金沙酒店舉行慈善廚師義煮及世界兒童日美食歡樂義賣會。

義賣會主要為聖尼古拉盲人院多重障礙的孩童籌款，每款目標為 10 萬令吉。

沈凡科是心臟科醫生及和成醫生表示，聖尼古拉盲人院在 14 年前已經開始幫助有視覺障礙的人士，現在，有一部分有視障的孩童已分布到阿爾岡的盲人院接受訓練。

馬來西亞廚師公會檳城分會顧問黃明表示，這項義賣會可以藉此世界廚師日這項歡樂義賣會。

100 廚師炮制美食

他說，以往每年的世界廚師日，就只有廚師們然後派發一些食物予公眾，今年他有不同的想法，希望可以在煮東西給公眾的同時幫助有需要的人士，屆時將有 100 名來自餐館、酒店以及學生廚師到場為公眾烹煮食物。

聖尼古拉盲人院執行董事孫逸民表示，聖尼古拉盲人院自 1999 年開始，聖尼古拉盲人院也協助與訓練多重障礙孩童。

他說，目前也馬來西亞只有聖尼古拉盲人院為 7 至 18 歲

李重障孩童服務并給予訓練，聖尼古拉盲人院也訓練這些特殊孩童讓他們能自立，不說為家庭的負擔。

他說，現階段聖尼古拉盲人院的孩童教育已成熟，也只有有一間專為視障男女宿舍，他希望透過這次的義賣會籌得款項，讓聖尼古拉盲人院能有分行的男宿舍與女宿舍，同時也將擴充宿舍舍的設施，讓孩童在接受訓練的同時擁有舒適的居住地方。

沈裕成表示，一間宿舍需要約 6 萬令吉的裝修費，兩間宿舍就需要 12 萬令吉，他希望透過這次義賣會籌得 12 萬令吉幫助聖尼古拉盲人院，欲知更多有關詳情，請于一至五至五時電 04-2290800 或上網 www.snh.org.my 查詢。(TTB)



籌款委員會主席沈凡科(左起)、沈裕成及黃明。



Kee: Bigger Culinary Expo in store

By CATHERINE CHONG

PENANG: The state government will double its efforts to promote the next Culinary Expo (October 2007) and battle of the Chefs and get more participants from the Asia Pacific region.

State Tourism, Culture, Arts and Women Development Committee chairman Datuk Kee Phaik Chien said yesterday the state would double its RM400,000 allocation while the organisers would hold more activities.

She said the state had two years to prepare for the 5th Penang International Salon Gastronomique in 2007.

"For Salon 2007, we want to see more entries from Australia, Taiwan, China, Hong Kong, Singapore and Indonesia and new ones from Japan, New Zealand, Thailand, Vietnam, Myanmar, Indochina and the Philippines," she said.

Kee was speaking to reporters at the opening of the 8th Penang International Salon Gastronomique by Yang di-Pertuan Agong (Datuk Seri) Abdul Halim Ali at the Penang International Sports Arena (PISA) in Teluk Bayan yesterday.

Some 300 chefs from six countries will compete in 25 categories while Salon 2007 features 80 exhibitors during the three-day salon which is open from 10am to 5pm.

The chefs will vote for awards such as the Most Outstanding Chef, Most Outstanding Pastry, Most Outstanding Artist and the Chief Minister's Challenge Trophy.

The interesting events include carvings, cocktail, non-carve, char kway jiao and New Year's tart.

While the poultry showcase, steamed carving, butter sculpture and wedding cake displays are equally impressive.

Kee said the salon was Penang's contribution to the Culture, Arts and Tourism Ministry's Food & Travel Festival celebration.

The salon also saw the launching of the Chefs Association of Malaysia's Penang Chapter website - www.campg.org by Abdul Halim.

Event director Franco Ho said the website was the association's first step into the world of internet technology.

The Star is the official newspaper for the Battle of the Chefs.



IMPRESSIVE... Kee and Abdul Rahman (right) addressing two entrants in the poultry showcase event.

Paris trip awaits Penang Food Trail contest winner

PENANG Put on your creative cap for the Penang Food Trail contest and stand to win the RM10,000 grand prize of a one-week stay and return ticket to Paris.

State Tourism, Culture, Arts and Women Development Committee chairman Datuk Kee Phaik Chien said yesterday the food map must contain three to five information of 'what to eat, where to go and how to get there'.

She said the winning map, which must be easy to carry, would be used as a tourism promotional tool around the world, adding that the contest is open to all Malaysians.

"Closing date is Aug 15 and the results will be announced on Aug 31," she said yesterday at the opening of the 8th Penang International Salon Gastronomique yesterday.

Entry forms are available from the Penang Development Corporation's Tourism Division.

For enquiries, call Aaran Hillman at 94-6432111.

Penang's food trail contest winner will win a RM10,000 grand prize of a one-week stay and return ticket to Paris.

The winning map must contain three to five information of 'what to eat, where to go and how to get there'.

The winning map, which must be easy to carry, would be used as a tourism promotional tool around the world.

Penang's food trail contest winner will win a RM10,000 grand prize of a one-week stay and return ticket to Paris.

The winning map must contain three to five information of 'what to eat, where to go and how to get there'.

The winning map, which must be easy to carry, would be used as a tourism promotional tool around the world.

与Pensonic下厨嘉年华烹饪赛 陈毓彬才艺出众夺魁

(吉隆坡讯)

Pensonic举办的'与Pensonic下厨嘉年华'在10位参赛者一决高下之后,陈毓彬以出众才艺脱颖而出夺得冠军,获得38,000令吉奖金。

经过2个环节的比拼后,与Pensonic下厨嘉年华烹饪比赛的冠军落在陈毓彬及助手谢周凤手上,他们获得38,000令吉奖金、Pensonic产品、赞助商美极和Jasmine Rice的礼券。亚军得主是周丽敏,获得28,000令吉的奖金、赞助商礼券。季军得主是拉米斯则获得总值18,000令吉的奖品。

劳苦功高的5名评审团成员包括Pensonic之友 Chef Ismail、Anita Sarawak、明星厨师 Auntie Florence、美味风采副料理师Maggie及Maggie的名人厨师 Chef Muluk。

比赛评选的标准包括,食料的



陈毓彬(左一)与Pensonic下厨嘉年华烹饪赛冠军,获得38,000令吉奖金。

道和食材的运用,菜肴在处理过程的卫生程度,菜肴的整体外观呈现。比赛分为2个环节,在第一环节里,参赛者可在助手的帮助下,在30分钟内使用Pensonic的电器烹调一道菜肴。

第二环节真正考验参赛者,主办单位预先准备食材,参赛者由评审团出题。在第一环节优胜的参赛者获得第二环节的优先权,选择需要的食材。当天脱颖而出的获得冠军的参赛者,陈毓彬和助手谢周凤。

与Pensonic下厨嘉年华的比赛进行了2个月的时间,首先选出20个最原创最味道的食谱,最后选出10位参赛者进入在Restoran Rebung Chef Ismail举行的决赛。出席决赛的嘉宾包括Pensonic市场董事周俊芳和Jasmine Rice销售经理陈天翔。

主办单位细心规划许多活动让观众和支持者参与,包括赠送Pensonic产品、现金及"投选您最爱的厨厨"幸运抽奖活动。

此烹饪比赛是由Pensonic主办,并与Oriental Cuisine 食馆、Advantage、Maggie、Jasmine Rice和Saji食馆杂志联办。欲知详情,请浏览网站www.pensonic.com。联络Pensonic服务热线1-800-881-770或亲临Pensonic的零售商店。

年抄办国际展销或研讨会 向海外推广槟城

【槟城电】5日,槟城行政局副局表示,槟城政府今年将举办国际展销或研讨会,向海外推广槟城。副局表示,槟城政府今年将举办国际展销或研讨会,向海外推广槟城。副局表示,槟城政府今年将举办国际展销或研讨会,向海外推广槟城。

副局表示,槟城政府今年将举办国际展销或研讨会,向海外推广槟城。副局表示,槟城政府今年将举办国际展销或研讨会,向海外推广槟城。副局表示,槟城政府今年将举办国际展销或研讨会,向海外推广槟城。

副局表示,槟城政府今年将举办国际展销或研讨会,向海外推广槟城。副局表示,槟城政府今年将举办国际展销或研讨会,向海外推广槟城。副局表示,槟城政府今年将举办国际展销或研讨会,向海外推广槟城。

厨艺争霸赛47队参赛 港台德美临时退出

【吉隆坡5日专电】由马来西亚厨艺协会主办的厨艺争霸赛,共有47队参赛。其中,来自香港、台湾、德国和美国的队伍因故临时退出。

厨艺争霸赛是由马来西亚厨艺协会主办的。共有47队参赛。其中,来自香港、台湾、德国和美国的队伍因故临时退出。

厨艺争霸赛是由马来西亚厨艺协会主办的。共有47队参赛。其中,来自香港、台湾、德国和美国的队伍因故临时退出。



2012年第5届槟城厨师挑战赛将于3月8日至10日举行。左2起:玛泽蓉、齐善兴、陈永成、精再美及罗吉。

槟城厨师挑战赛卷土重来 今年增青牛奖予学生

【槟城13日讯】2012年第5届槟城厨师挑战赛阔别2年后卷土重来,今年更增加青牛奖,开放予在籍学生角逐。

自2004年开始,由马来西亚厨师公会槟城分会举办的槟城厨师挑战赛,今年总决赛高达2万4000令吉,于3月8日至10日,上午9时至下午6时,于海峡岸会展中心(Straits Quay Convention Centre)举行,大会也配合这项比赛举行第2届咖啡师比赛及第2届礼仪挑战赛。

今年大会另增青牛奖供24岁以下的在籍烹饪班学生参与,以让他们通过比赛提升厨艺,比赛内容包括烹饪及美食装饰。目前确定参加的大专院校包括成功理工大学学院(Berjaya University College of Hospitality)、伯乐学院(KDU)、PTPL学院及玛拉科技大学(UTM)。

这届的槟城厨师挑战赛依然保留专业组及学生组别,这项团体赛为4人一組,90分钟内需完成开胃菜、汤、主食与甜品。

马来西亚厨师公会槟城分会主席陈永成表示,大会预计有400至500名国内外厨师参与,目前确定的国籍包括大马、台湾、泰国及新加坡等,相信人数将会继续增加,包括参与青牛奖的大专院校。

他提及目前逢圣诞节及新年刚结束,加上农历新年即将来临,许多参赛者忙于准备应节食品,至今还未提交表格,但农历新年后将会陆续增加。

大马旅游部槟城分会总秘书再美说这项赛会以烹饪团队举行,有别于一般烹饪比赛,副总秘书罗吉则表示这项赛会有助推广美食。

是日,出席新闻发布会者包括大会副主席齐善兴及伊恩酒店酒店公关经理玛泽蓉。欲知更多比赛详情可浏览www.penangchefs.com或致电大会主席陈永成012-4733432。



SALAD LUNCH: Sous chef Eddie Quah (left) and chef de partie Terry Koh with their Salad Rice dishes.

Live cooking competition at food exhibition

THE iFOODex 2006 exhibition, to be held next month at the Penang International Sports Arena in Penang, will feature 100 booths offering food sampling, sales and free goodies.

The event will be held from 11am to 9pm on July 7 and July 8, and 10am to 8pm on July 9. Admission is free.

Interdisciplinary events management (chief executive officer) Andrew Chan said more than 50,000 people were expected to visit the exhibition.

"For the second time, iFOODex will collaborate with the Penang chapter of the Chefs' Association of Malaysia to present the Penang Chefs' Challenge 2006 at the event," he said.

The live cooking competition, comprising four chefs in each team, will whip up a four-course menu (appetizer, soup, main course and dessert) using the cooking ingredients provided on the spot with a time limit of 90 minutes.

More than 15 teams from local and neighbouring countries will take part in the event which will be held over the three days of the exhibition.

Other programmes that have been lined up are a Healthy Cooking demonstration by local singer-cum-health



PROMOTION DRIVE: Penang Tourism Development and Environment Committee chairman Teng Chang Yow (centre), Andrew Chan (third left), organising chairman Peter Chan (third right) and the chapter's members holding up a banner to promote the iFOODex 2006 exhibition.

book writer Chen Yi Wen (3pm to 4pm on July 8 and 1.15pm to 4.45pm on July 9), EcoBrown's Fried Rice Competition (11.30am to 1pm on July 9) and Vow Cham Haw Adiba Coffee Tank Competition (2pm to 4.30pm on July 9).

There will also be a contest where visitors are required to guess the value of a hamper.



LARGE PORTION... a carnival participant showing the turkey drumsticks, which his stall is selling, to Abdul Kadir (second right) and his wife Fatm Soraya Mohd Noah (third right).

No 'massive' gate-crashing

PENANG: There was no massive gate-crashing this time but people still managed to sneak into the 1.7km buffet stretch at Gurney Drive yesterday.

Security officers stationed at the entrance point near Sunrise Tower were only blocking two roads out of three which allowed the public to walk into the event area without paying the RM5 entrance fee.

Mohd Idris Othman, 45,

was annoyed when he had to fork out RM30 for his family to enter the venue which was only a 'stone's throw' away from his house.

"I brought along my family to support this function but I had to walk back to my house just to get some money to pay for entry," said the self-employed man.

Mohamad Nazri, 42, suggested a charity box be placed at the entrance instead of asking for admission fee.

Freelance writer S. Selvaraja, 43, said he sympathised with those students from outstation attending the event.

"Apart from paying for their entry, the students also have to pay for their food since it is not free."

"We hope the government will be more sensitive in this matter and allow the public to enjoy themselves at the carnival," he added.



CHOW TIME... some of the 20,000 diners sampling the best of Penang's famed hawkers fare and international cuisine at the Gurney Drive yesterday.

A roof for Christmas

Chefs from Penang and the Philippines raise funds for Typhoon Haiyan victims

THE neverending plight and sufferings of those affected by Typhoon Haiyan prompted members of the Chefs Association of Malaysia (Penang Chapter) to join forces with their counterparts, LTB Chefs Philippines to raise much needed funds.

Dubbed "World Chefs Without Borders", proceeds from the fund raising dinner will be channelled to help more than 200 homes in Cebu to have proper roofs by this Christmas.

Lending support was Malaysian Association of Hotels (Penang Chapter) chairman, Mary Ann Harris who is also the general manager of Eastin Hotel, De Sunshere Foods' C.Y. Lee, food writer C.K. Lam and chef Bruce Lee.

Organising chairman Audes Cheah thanked donors for their kind support as this project was undertaken at a very short notice. "We

are humbled by well-wishers and supporters for this noble cause to help the sufferings of those in the Philippines. At least, they will have a roof over their heads by this Christmas," said Cheah.

Guests were served with a unique three course menu prepared by the World Association of Chefs Societies (WACS) silver medalist team from Malaysia. A total of RM12,000 was raised at the dinner which will be directed to their counterparts in the Philippines.

"We expect more donations to come in as many of our well-wishers who could not make it tonight will want to contribute," said chef Thomas See who is also an advisor to the association adding that the funds will go a long way to bring cheer to victims suffering from the aftermath of the natural disaster.



From left Mary Ann Harris, Chef Peter Chee, C.K. Lam, Chef Audes Cheah, Chef Bruce Lee and C.Y. Lee getting the ball rolling at the fund-raiser.

Penang food carnival earns entry in MBR

By CATHERINE CHONG and FONG SEE MENG

PENANG: The Penang Merdeka International Food Carnival 2000 has earned Penang a place in the Malaysia Book of Records (MBR) as the longest food presentation in the country.

State Tourism, Culture, Arts and Women Development Committee chairman Datuk Kee Phaik Chee said the 1.7km long carnival at Gurney Drive yesterday was also the country's biggest and most successful.

She said about 20,000 people attended the event featuring the best that Penang and the world had to offer to food-loving Penangites and tourists alike at the 250 stalls.

Deputy Chief Minister Datuk Dr Hilmi Yahaya, State Secretary Datuk Yahaya Hamid, chefs' association chairman Ong Kean Wah and Penang International Hoteliers Association chairman Derrick Tan were also present.

Kee said the state government can now "bury the ghost of 1994," referring to the World's Longest Beach Buffet which was wrought with problems such as lack of food and forged tickets.

Abdul Kadir said Penang's aggressive tourism promotions had paid off as it is now the most successful state in terms of tourist arrivals.

Penang had laid the yardstick for other states to emulate.

"I was sad to hear certain quarters lashing out at Kee in the state assembly for her frequent trips overseas but had it not been for such trips, Penang hotels would not be enjoying a high occupancy rate and the tourism industry here would not be booming," he said.

Abdul Kadir also said that a Food and Fiesta, planned on a major scale to be launched simultaneously nationwide in July next year, had been added to the country's tourism calendar.

"The carnival is not only about food but also about the colourful culture and vibrance that Penang is famous for," she said, adding that the six-hour carnival was held in conjunction with the month-long Merdeka Celebrations 2000.

Organised by the Chefs' Association of Malaysia, Penang Chapter, and PenEvents Sdn Bhd, the carnival was opened by Culture, Arts and Tourism Minister Datuk Abdul Kadir Sheikh Fadzil.

EVENTS STANDSTILL TUESDAY 29 JANUARY 2010

The day the chefs were served

200 members from Penang chapter let their hair down at annual dinner



One for the album: (Clockwise from top) New members of the Malaysian Association of Chefs (Penang Chapter) posing for a group photo at the Penang Chefs annual dinner recently. Next with hair awards, top left also showing hair award.



By ZALINAH NOORDIN zalinah@malaymail.com.my

I was a bit of a white or rather chef in their trademark crisp white uniforms and toques were seen at the Gurney Beach Hotel.

They were part of some 200 chefs who had congregated for the Chefs Association of Malaysia (Penang Chapter) annual dinner recently.

Living up to its theme of 'Hot and Spicy', the 21st annual dinner saw famous Penang dishes being served buffet style - from nasi kandar and other signature Penang goodies were among the delicious spread on the tables.

It is good to be served once in a while rather than be the ones to prepare the food," said Penang Chefs Association

chairman Audes Cheah. Peter Lee in his speech.

Cheah said that the association had lined up a variety of activities for its members this year including traveling, good cooperation, charity events and educational workshops.

"We're taken great pride and pleasure as we will be organising the 12th Battle of the Chefs Competition from June 3 to June 5 at the Penang International Sports Arena. The event is now endorsed by the World Association of Chefs Societies (WACS) and this is a great honour for us," said Cheah.

He added that the association would also set up a members' welfare fund to look into the needs of chefs here.

Eventy performances by the association's members also brought merriment to the dinner show.



不少號碼雙雙對對



歐林在也杜爾美欣高麗餐館，為眾人所稱羨，在歐林在也團體上，也出現「雙對對」的號碼。

林在也的身份证號碼有一對「0」，其死亡證書有一對「8」，其車牌號碼有一對「9(4399)」，而其高麗餐館車牌的號碼，也有一對「8(8266)」，至于家裏送來車牌，也早見出現兩個一對「8(1881)」，兩日出牌日也落在11月28日，也出現一對「1」，可謂無怪有偶。



园中烹饪赛 87 厨师一较高低

【檳城 13 日讯】87 名厨師與城市政局公園大展覽，參與 2008 年园中烹饪比赛较高低！

2008 年园中烹饪比赛是檳城市政局和马来西亚厨师公会俱乐部分会，周六联合在市政局公园主办的，比赛共分为 3 组进行，即家庭主妇组、大专院校组和专业组。

比赛中，参赛者无不拿出看家本领，务必烹饪出色、香、味俱全的菜肴。由于比赛自由发挥，所以赛中充分显示了我国的多元美食文化，有印度餐、中餐、西餐和马来餐，香味四溢。



狄阿都拉曼阿巴斯似乎对厨师的灶台特色感兴趣。

市议员名单 周三公布

州地方政府、交通道路暨环保 议员名单今已完成，随着下周三的行政议会事务主席曾文进、槟城两市市通过后即可公布。

▲狄阿都拉曼阿巴斯、再的拉杜和优胜者合照。



尽管首长林冠英赞赏他们各有特色，然而对于年纪尚幼的小儿子，他们还是关怀备至，尽为人父母的责任。

《月圆人圆共团圆》中秋嘉年华

林冠英：没忽略威省人 檳威轮流办大活动



“月圆人圆共团圆”中秋嘉年华会共吸引了逾万名各族人士出席。

【大山脚讯】檳州首席部长林冠英表示，对于中秋月圆，民间也有一个传统，就是轮流在两地举办中秋嘉年华。林冠英说，为了照顾两州府的各族裔，就轮流在两地举办中秋嘉年华。林冠英说，为了照顾两州府的各族裔，就轮流在两地举办中秋嘉年华。



林冠英夫人（左五）及夫人、拿督斯里尤忠伊（左三起）、康贤、庄倩、陆文礼（右二起）及王瑞麟一起切下“巨型”月饼。

林冠英夫人（左五）及夫人、拿督斯里尤忠伊（左三起）、康贤、庄倩、陆文礼（右二起）及王瑞麟一起切下“巨型”月饼。

首长周六晚在大山脚点心城出席《月圆人圆共团圆》中秋嘉年华会时，如是说。出席者包括州行政议长罗兴强及王瑞麟、大山脚镇镇长李瑞麟、拿督斯里尤忠伊、大会主席陈文礼和夫人。

他还说，州政府从来没有忽略大山脚人民，最近，他才宣布把大山脚镇镇山山 10.1 英亩的地段发展为新的休闲公园。州政府也在正研究如何扩大宋王江路。（T&K）

君子不再遠庖廚 男子掌廚更出色



【檳城十四日訊】雖然古人有句諺說「君子遠庖廚」，不過，現代男子掌廚比女性出色，是男性之堂。現今許多大酒店、餐館酒樓的主廚，都是以男性為主。

【檳城十四日訊】雖然古人有句諺說「君子遠庖廚」，不過，現代男子掌廚比女性出色，是男性之堂。現今許多大酒店、餐館酒樓的主廚，都是以男性為主。

【檳城十四日訊】雖然古人有句諺說「君子遠庖廚」，不過，現代男子掌廚比女性出色，是男性之堂。現今許多大酒店、餐館酒樓的主廚，都是以男性為主。



齊垂興 終日團團轉 準備飛機餐

【檳城十四日訊】齊垂興航空公司的員工們，為了準備飛機餐，終日團團轉。齊垂興航空公司的員工們，為了準備飛機餐，終日團團轉。

齊垂興航空公司的員工們，為了準備飛機餐，終日團團轉。齊垂興航空公司的員工們，為了準備飛機餐，終日團團轉。

璀璨煙花燃亮新關仔角 15 萬人 嗜美食水果



【檳城十四日訊】璀璨的煙火，燃亮了新關仔角。15 萬名市民，在關仔角新關仔角，享受美食和水果。



1.65 公里長攤格 美食節再創紀錄

【檳城十四日訊】美食節再創紀錄，攤格長達 1.65 公里。美食節再創紀錄，攤格長達 1.65 公里。

【檳城十四日訊】美食節再創紀錄，攤格長達 1.65 公里。美食節再創紀錄，攤格長達 1.65 公里。



NEW SUNDAY TIMES, SUNDAY, OCTOBER 31, 2010

YOU'RE ALL ABOUT H14 TRENDS

Haul of medals

Local Culinary Arts lecturers and students prove they are a cut above others at a recent international contest



From left: Darren Tan, Yee Peng, Chua Lay Yen, Huihui Cheong, Parthiv Patel, Huihui Cheong, Chua Lay Yen, Huihui Cheong, Chua Lay Yen

A TEAM of 15 chefs from the School of Hospitality, Tourism and Culinary Arts at KDU College Penang campus did the feat of proving themselves as a cut above others at the recent Thailand International Culinary Cup 2010 held in Bangkok.

The KDU team lead by senior lecturer Darren Tan took home three gold, six silver, six bronze and five diploma at the cook-off which attracted more than 500 contestants from United Arab Emirates, Slovakia, the Philippines, the Netherlands, Malaysia, Australia, Taiwan, South Korea, Singapore, China and Thailand.

Professional chefs, lecturers and culinary students competed in their respective categories.

Tan, Chua Lay Yen and Huihui Cheong

Chua Lay Yen displayed their cooking prowess in the Culinary of the World Category and won the gold medal.

In the Fusion Freestyle Category, Tan and Chua Lay Yen proved that they were a cut above others by winning the silver medal.

Students Lee Min Chuan and Nicole Ooi Dhi Jian won the bronze medal while the diploma was awarded to students Eileen Ng Yee Tien, Xavier Khor Wei Jian and Seen Tuo Wen Shi in the same category.

Chua, who is the Food and Beverage instructor at the Penang campus, also bagged the silver medal in the Seafood Freestyle Category.

Chuan and Kevin Lin Teo Yoo received bronze medals while Sean Lin Boon Chee walked away with the diploma in that category.

Being the daughter and youngest child of Bill Smith and Jada Pinkett-Smith, it seems only natural she will follow in their parents' footsteps; the way her elder brother Jaden and Trey have.

Check out her musical style in *Whip My Hair* (www.youtube.com/watch?v=ymk1ymwDZU).

GET ready for the next singing sensation Willow Smith. Not new to the media, industry-punked Smith has acted in movies and television since 2007.

She may have only turned 10 years old recently but the video of her newly released first single *Whip My Hair* has created a major buzz online.



苦拼 博出头

「人生如夢，轉眼即逝。但當我站在这个舞台上，看著台下那群支持我的人，我會感到一種前所未有的力量。」

這是馮曉琪在參加完第37屆檳城廚師博覽會後，接受本報專訪時說的話。這位在廚師界摸爬滾打多年的廚師，這次不僅獲得了「最佳廚師」的稱號，更獲得了「廚師人生」的榮譽。

馮曉琪，這位在廚師界摸爬滾打多年的廚師，這次不僅獲得了「最佳廚師」的稱號，更獲得了「廚師人生」的榮譽。

馮曉琪，這位在廚師界摸爬滾打多年的廚師，這次不僅獲得了「最佳廚師」的稱號，更獲得了「廚師人生」的榮譽。

馮曉琪，這位在廚師界摸爬滾打多年的廚師，這次不僅獲得了「最佳廚師」的稱號，更獲得了「廚師人生」的榮譽。

馮曉琪，這位在廚師界摸爬滾打多年的廚師，這次不僅獲得了「最佳廚師」的稱號，更獲得了「廚師人生」的榮譽。

國際美食節開幕



卡迪 國際美食節開幕

國慶狂歡一個月



國慶狂歡一個月

發揚文化遺產

姚長祿：帶動全民進步



姚長祿，這位在廚師界摸爬滾打多年的廚師，這次不僅獲得了「最佳廚師」的稱號，更獲得了「廚師人生」的榮譽。

巨粽遊行到光明 10人扛到喘咁味



巨粽遊行到光明



檳城廚博展會、國際美食展覽會、國際沙龍烹飪賽開幕禮

檳美食盛會吸引游客 紀碧真冀擴展至亞太



檳城美食博覽會、國際美食展覽會及第八屆國際沙龍烹飪賽開幕禮...

「檳州便捷美食小冊子設計比賽」大獎為巴黎浪漫之旅 8月15日截止30日成績公佈

【檳城訊】檳城美食博覽會...

檳城美食博覽會...

檳城美食博覽會...

檳城美食博覽會...

檳城美食博覽會...

檳城美食博覽會...

檳城美食博覽會...

檳城美食博覽會...

檳城美食博覽會...

檳城美食博覽會...

檳城美食博覽會...

紀碧真 吸引世界各國參與 提升經費作足宣傳

【檳城訊】檳城美食博覽會...

檳城美食博覽會...

檳城美食博覽會...

檳城美食博覽會...

檳城美食博覽會...

檳城美食博覽會...

檳城美食博覽會...

檳城美食博覽會...

檳城美食博覽會...

檳城美食博覽會...

檳城美食博覽會...

Domestic section featuring mooncakes with images and text: 揉揉月餅談段古 不讓木模成歷史

第4屆檳城廚師挑戰賽

獅城廚師公會 泰國烹任院校 奪冠女廚師揚威



吉隆坡泰萊學院(Lakeside)2年得學生組季軍...

【檳城訊】檳城廚師公會...



奪冠的新加坡廚師公會與陳永成(左一)及陳桂維(右)分享喜悅...



檳城師範學院(KDU)Sketch奪得學生組季軍...



奪得專業組季軍的G酒店G隊與由比利·陳承成及陳桂維合影...



泰國烹任院校(初級班)奪得學生組冠軍...

2組單挑馬新 泰爭雙廚神



▲廚師為新馬作最後點綴...



▲大會提供的食材是先到先得，所以比賽...

廚師比賽是廚師界的盛事...

大會提供的食材是先到先得...



马来西亚厨师公会檳城分会联欢宴

马克：栽培更多有素质接班人

檳州是最大厨师输出地



王國賢及王國賢在公宴開幕剪綵，主持切蛋糕開幕儀式。

檳城是最大厨师输出地？

檳城酒店业公会主席马克表示，亚洲有4000多名厨师都是从檳城输出。他可是最大厨师输出地。他说，檳城除了是地世界厨师输出地，也是世界厨师培训基地。并指出更多接班人。由于檳城是马来西亚厨师公会联合会24周年世界厨师日联欢宴会上，如是指出。



王國賢在贈予王國賢(左)及王國賢(右)贈送紀念品予拉姆達酒店。



王國賢在贈予王國賢(左)及王國賢(右)贈送紀念品予拉姆達酒店。

以前很少人愿意担任厨师，因为他们觉得这是一份苦差，也会弄脏自己。现在厨师行业一直在成长，也出现许多厨师明星。

——厨师公会联合会主席 陈永成



“世界儿童日义卖会”得到许多非政府组织、商家赞助，节目内容丰富多彩，值得期待。

世界儿童日义卖会 邀你同欢献爱心

【檳城21日讯】“世界儿童日义卖会”定于本月30日上午9时至下午4时，在春都丁宜沙酒店举行。届时，超过100名国际级大厨厨艺表演，40至50个摊位，儿童表演及一连串户外活动，户内则有游戏等等。

由檳城厨师公会、马来西亚厨师公会檳城分会和檳城圣尼路天主教堂之联合主办，金沙酒店承办的“世界儿童日义卖会”是慈善活动所举办的最大规模圣尼路天主教堂之联合主办，作为为建筑无障碍儿童基金会筹款。

门券(平日30令)就能进入游戏的“探险乐园”游戏。此外，他代表酒店捐赠1万令予圣尼路天主教堂。



大馬路公會檳城分會第11周年紀念晚宴，圖為該會理事與行政委員會合影。

紀碧真：每月首周末舉行街坊園遊會

推介檳州美食文化

【檳城訊】行政委員會慶祝晚宴，州政府在每月的第1個周末舉行的園遊會，以推廣檳城美食及文化。她是在昨晚出席大馬路公會檳城分會第11周年紀念晚宴時表示。

她指出，該會會長丹斯許子揚表示其部門，配合政府每月的第1個周末為公共假期，在1天主辦的園遊會，讓來自各地的遊客們，在這個活動中有機會品嚐檳城美食佳餚。

下月5蓮花河舉行

她指出，將於明年4月12日開始舉行，第1次在蓮花河河日，當天將有精彩美食表演及多項活動。

此外，該會也將於明年4月14日舉行，在蓮花河河日，美食節將在明年4月14日舉行，在蓮花河河日，美食節將在明年4月14日舉行。

此外，該會也將於明年4月14日舉行，在蓮花河河日，美食節將在明年4月14日舉行。

此外，該會也將於明年4月14日舉行，在蓮花河河日，美食節將在明年4月14日舉行。

A7 光華日報 創新每一天生活

邓章耀出席檳城師公會联欢宴喜訊



荣获长期服务奖的邓章耀，欣喜的从邓章耀手中接过纪念品。

檳料明年再度受委承办 大马美食及水果节

【檳城林乡响22日讯】檳城再度受委承办大马美食及水果节，成为2012年大马旅游年期间，承办大马美食及水果节的好项目，并表一切将在下周二(27日)于吉隆坡进行。



“迈向辉煌20年”的筹委们，从邓章耀手中接过纪念品后，欢喜地齐拍张大合照。

厨师私房食谱 明年面市 22名厨将公开烹煮秘诀

【檳城22日讯】22位著名厨师将公开烹煮檳城地道美食的私房食谱及秘诀！

这22名来自马来西亚厨师公会檳城分会的厨师，已经把个人的私房食谱美食的食谱，毫无保留地记载在即将问世的《厨师私房食谱》中，让喜爱地小食的美食爱好者们，有机会亲眼目睹，一尝“名厨”的滋味。

此外，该会在会上颁发纪念证书予超过40名新会员加入的厨界精英以及荣获长期服务奖(服务



ACKNOWLEDGEMENT

Penang Chefs Association would like to acknowledge and thank all our Supporters, Associates and Friends who have in one way or another, help and assisted us throughout the years

Malaysia Association of Hotels, Penang Chapter

Penang Hoteliers Association

Penang KooSoo Kwang Choon Thong

Penang State Chinese Association

Sin Heng Lee Food Industries Sdn Bhd

Tehmag Food Corporation Sdn Bhd

Kun Kee Food Industries Sdn Bhd

BidFood Malaysia Sdn Bhd

Jr Tech Solution Sdn Bhd

DPO Malaysia Sdn Bhd

Hompton By The Beach, Penang

MLA Meat & Livestock Australia

The Wembley, A St.Giles Hotel

Iconic Hotel

The Light Hotel Penang

Vees Kitchen Appliances Sdn Bhd

SoFresh Marketing Sdn Bhd

Organic and Fresh Food Ingredient Sdn Bhd

MTT Hospitality Sdn Bhd (Gurney Bay Hotel)

Authentic Patisserie Supplies Sdn Bhd

Seng Huat Fruits and Vegetables Supplier Sdn Bhd

Wellesley Spice Sdn Bhd

Chefonic Kitchen Equipment Sdn Bhd

Capital One Leisure

ARYZTA Food Solutions Malaysia Sdn Bhd

Advance Sincere Sdn Bhd

Ombak Kitchen Setapak, Kuala Lumpur

Dusit Princess Hotel Melaka

Citadines Connect Cecil

Food & Beverage Resources PG Sdn Bhd

*All information are correct at time of printing
Apologies tendered for any names that may inadvertently been omitted*

Instant Exposition Services Sdn Bhd

201301009844 (Co. No.1039686-W)



Instant Exposition Services



instant.expo



Exhibition



Marquee



Canopy



Event



Furniture



Special Design



Masima Design

Event Products and Services / Event Management

- Supply & Installation of Both Indoor and Outdoor Exhibition Booths
- Special Design and Constructed of Exhibition Booths
- Specially Constructed Stage, Podium, Backdrops and Advertising Signages
- Supply and Commissioning of Electrical Fitting, Lighting Effects and Public Address System
- Undertakes General Furnishing and Carpentry Projects

www.instantexpomalaysia.com "Your Best Event Partner!" instant.exposition@gmail.com



SCAN ME



+604 6433 081
+6012 232 4983



L2-11 SPICE Arena, Jalan Tun
Dr Awang, 11900 Relau Penang

ISO 9001:2015



ISO 45001:2018



Member Of :





BUSY KITCHEN

READY TO SERVE

ASEAN SERIES

PENANG SERIES

SAUCE SPECIALTY SERIES

WWW.ITPFOODS.COM

FOLLOW US
itpfoods



© ITP Foods Sdn. Bhd. All Right Reserved.