

TASTE OF PENANG

The Official Magazine of



PPM-006-07-12112014

VOL 10 / DECEMBER 2018

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www.penangchefs.com



4TH ANNIVERSARY DINNER

31st Penang Chefs Anniversary Celebration

Date : 6th December 2018

Time : 6.30pm - 10.30pm

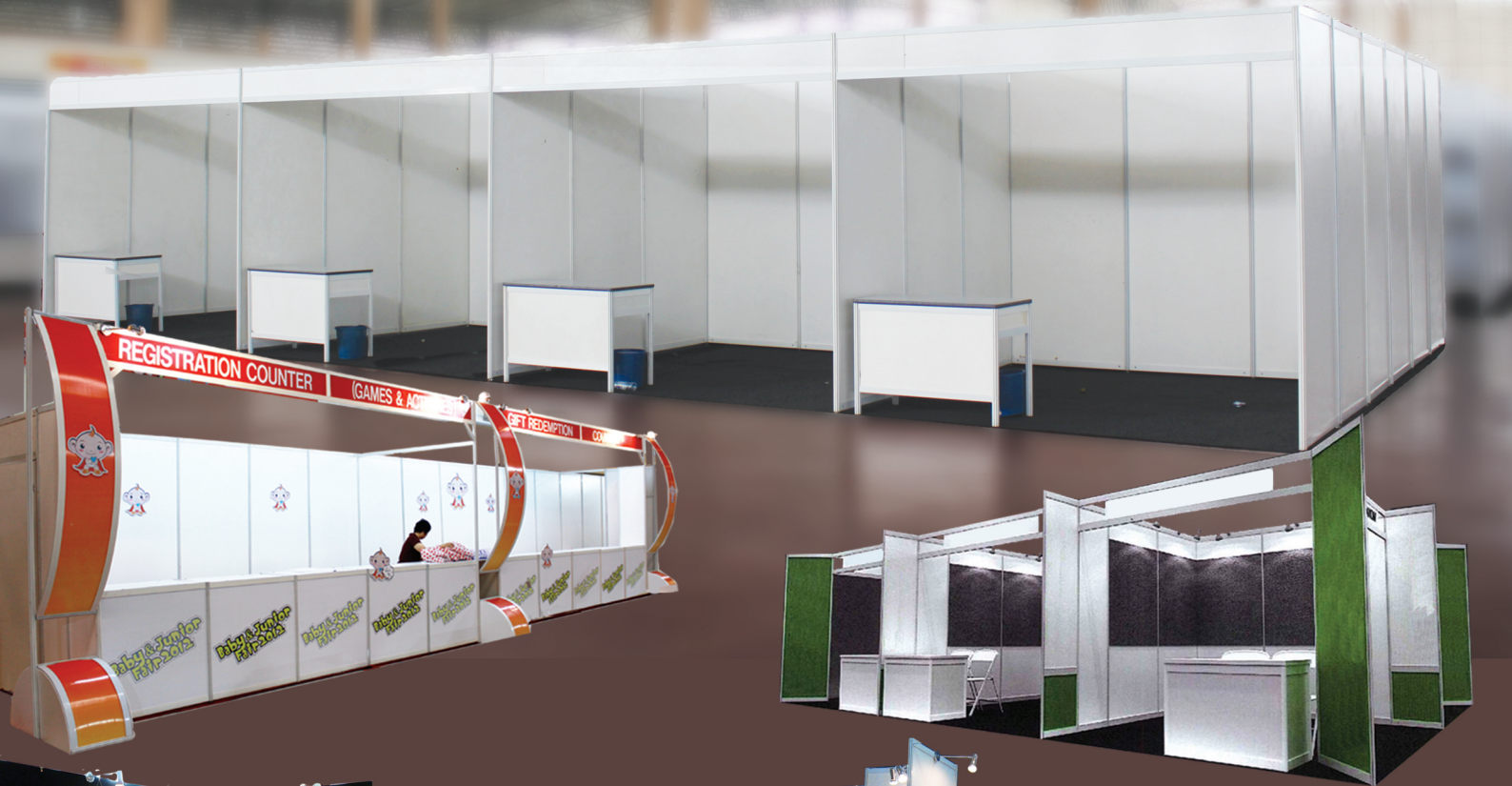
Venue : Botanica Mansion
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Penang Junior Chefs Club



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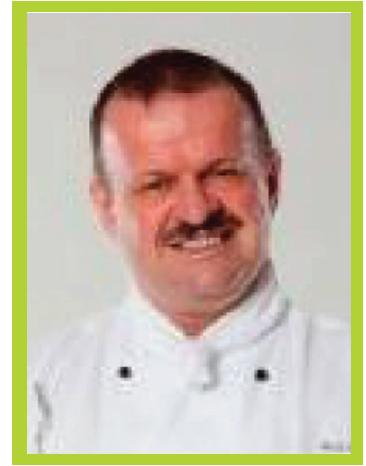
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Message from Continental Director



Rick Stephen *Dr. Hon*

Continental Director - Asia

My Dear Penang Colleagues

Another year is about to pass by and as a chefs group, we can look back and congratulate ourselves on our great services. Services not just to our members, but the services we as a professional group have shown to the community.

Worldchefs and me in particular are very proud to be in a fantastic partnership and friendship with Penang. Chefs talk about Egos, Michelin Stars, Gold Medals etc. But here in Penang, we measure ourselves on what we have achieved as a group of volunteers, serving the profession we all love.

The lists of 'WELL DONES' can go on, from the success of the community catering, helping the home-town people. When Mother Nature strikes, to organizing competitions and training session for our guys.

The compliments for follow-up sectors is enough to answer the question, 'Why Do We Do It!' For many years, I have said, PENANG - THE PEARL OF ASIA, is the treasure of not only Malaysia, but all of Asia.

I truly trust all will have a fantastic evening. Kick off your shoes guys, and enjoy each other company.

You have deserve it!!

BEST WISHES & HAPPY COOKING



Rick Stephen *Dr. Hon*
Continental Director - Asia



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Message from the President



Chef Audee Cheah

PKT PJK
President, Penang Chefs Association
(2018 – 2020)



Warmest Welcome to the 4th Annual Dinner of the Penang Chefs Association and also the celebration of the 31st Anniversary of Penang Chefs fraternity since the establishment in 1987.

2018 was a very busy year for PCA with our participation in the 5th Penang International Halal Chefs Competition in January and our biennial signature competition – the 17th edition of the Battle of the Chefs in October 2018 was an overwhelming success. We look forward to the continuous support from both the Federal and State Governments for our culinary promotions and competition both domestically and internationally so as to further cement Penang in the forefront in culinary world.

PCA chefs especially the juniors have won accolades for Malaysia and Penang where in April Penang Team won the Bronze Medal in Gourmet Team Challenge during the prestigious Food Hotel Asia 2018. During the 1st Asian Gourmet Food Challenge 2018 in Jakarta in July, Penang picked up the Gold Medal and also returned as overall 1st Runner-up. The recently concluded Ningbo International Young Chefs Challenge, China in October, our junior chefs won Gold, Silver and Bronze medals. A big thank you and Syabas !

Looking forward, Penang is arguably one of Asia's best foodie's destinations. It offers a mix of traditional Malay, Chinese and Indian dishes, as well as fusion cuisines such as Baba Nyonya, or Peranakan. I would like to urge the chef's fraternity to go back to basic to rekindle the lost heritage food where the current and next generation of chefs will continue the legacy of this very important heritage. It's my fervent hope and aspiration for 2019/2020 to realize this reality and hope to also receive the support from Ministry of Tourism, Penang State Tourism and also all relevant agencies in realizing this important cultural heritage.

In closing, I would like to thank PCA members whom had brought glory to Malaysia and Penang for their untiring effort and time in winning medals and also the numerous activities conducted throughout 2018. Lastly, many thanks to the Organising Chairman of the 4th Annual Dinner and the sub-committee for a successful evening.

Thanks you once again

Chef Audee Cheah PKT PJK



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Message from Organizing Chairman



Chef Lee Chan Wai

PJK PJM

Organizing Chairman,
4th PCA Annual Dinner
Deputy President,
Penang Chefs Association
(2018 – 2020)



First and foremost, I would like in recording my sincerest and heartiest gratitude, thanks and appreciation to PCA General Committee for the selection and appointment of myself as the Organizing Chairman for this 4th Penang Chefs Association and the 31st Penang Chefs Anniversary Celebration on this auspicious day of Thursday, 6th December, at this renowned and glamorous Botanica Mansion @ Air Putih Township of Balik Pulau Penang.

Of all this while, Penang Chefs and associates have been congregating in celebration of our functions as well as activities mostly in the George Town vicinities or, of its surrounding areas not far from the airport, or, along the northern seafront of Penang Island, hardly any time as in celebration at night at this “Balik Pulau” conclave of Penang. Therefore, we take this opportunity in celebrating this Special Penang Chefs Anniversary Celebration at this very iconic venue at the Botanica Mansion in Balik Pulau, Penang.

My earnest wish and hope are that, you will really like this venue and all that my Organizing Team could have planned and organised as in bringing to you as in earnest within our capabilities and abilities. Do enjoy to your most fullest.

At this very juncture too, I would like in recording my utmost thanks and appreciation for the supports extended by many of our Staunchest Supporters, Associates and Friends & Fellow Chefs alike as in making this very celebration of our Penang Chefs into yet another great success.

Bon Appetite & Have A Great Nice Day & Night.

ACR (B) **LEE CHAN WAI** PJK PJM PPA
PG. Dip BA (UK) / Adv Dip. HCM PCT / Global Master Chef (MAL)
Deputy President, Penang Chefs Association, Malaysia

Organizing Chairman, 4th Annual Dinner 2018



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- Vice Chairman : Vacant

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Penang Junior Chef Club 2018

- PJCC Chairman : **Yeap Thean Su**
- Vice Chairman : **Kelly Lim Wan Chen**



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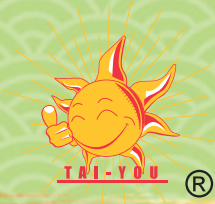
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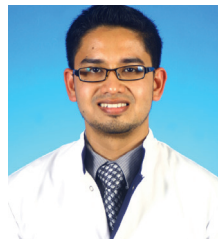
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BATTLE OF THE CHEFS 2018

5th - 7th OCTOBER



BOTC 2018 drew over 1,500 entries and we are proud to receive continuous support from the global chef community including judges from around the region and as far as Norway. Celebrity chef Martin Yan, who supported the three-day event commented that “Penang chefs cook with heart and passion”.

Universiti Teknologi MARA (UiTM) Penang emerged champion as they bagged two awards at the Battle of the Chefs 2018. They took home the Greenhorn Team Award (RM3,000) and the Penang Governor’s Challenge Trophy (RM5,000). The prize presentation ceremony attended by the Rt. Honourable Chief Minister of Penang, YAB Chow Kon Yeow at Setia SPICE Arena in Relau, Bayan Lepas.

Read more at www.battleofthechefs.com.my



A Yan for culinary creativity

Celebrity chef and 1,500 contestants show off their artistry



By **RENA LIM**
rena@thestar.com.my

"This competition saw many entries from professional and amateur chefs, which made it more interesting and thrilling. It was also a great opportunity for those seeking to advance their skills."



(From left) Yeoh, Lim and Yan at the launching of the Battle of Chefs and HomeDecor. CHEN/The Star



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甄文达说，檳城2030年愿景就是乐于接受各方意见，也可与檳城厨师协会合作，取得更大的成果。出席者包括HOMEDEC主办单位，即C.I.S. Network私人有限

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**Food and Hotel Asia 2018
Gourmet Team Challenge
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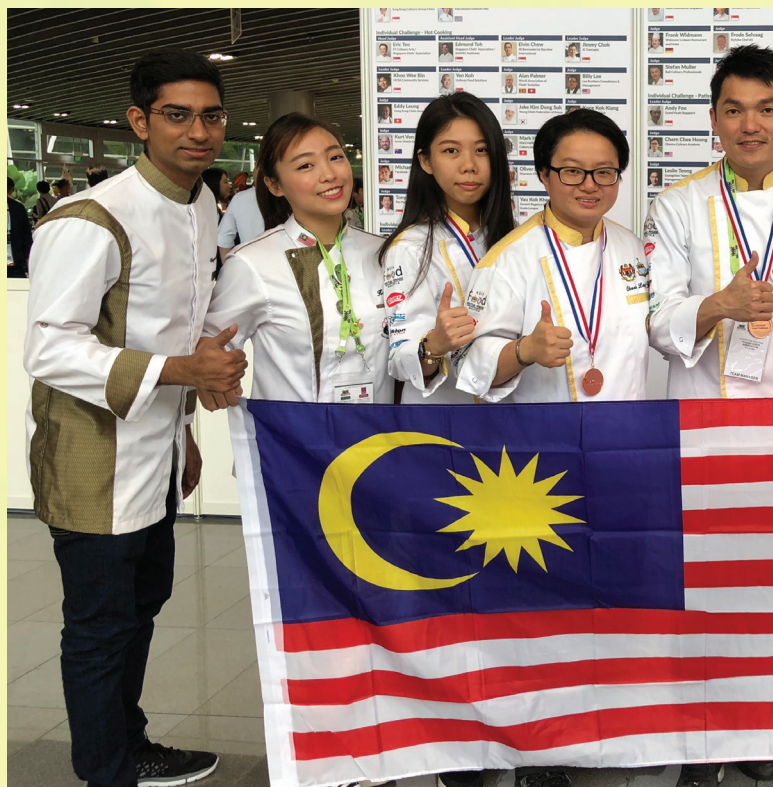


*The Crème
Penang Chefs*



**Penang Team won a Bronze medal in
Gourmet Team Challenge**
(1 Team Captain, 3 chefs, 1 pastry chefs and
3 helpers, preparing a cold edible buffet for
30 people in 24 hours)

The team was lead by Chef Darren Tan with team members Ong Ling Ming, Khor Ying Jia, Chuah Lay Yen and Andy Teh Cheah Chun. They were supported by Yeap Thean Su, Kelly Lim Wan Chen, Peter Davies Gomez, Loh Yih Tuann & Ng Kok Chuan



**WORLD ASSOCIATION OF CHEFS SOCIETIES
ASIA CONTINENTAL DIRECTOR MEDAL**

*Celebrating
Achievements*



Congratulations to Chef Audee Cheah and Chef Peter Chan on been bestowed the WACS Asia Continental Director Medal by Dr. Rick Stephen himself.

**The 1st Asian Gourmet Food Challenge
18 – 20 July 2018, JIEXPO Kemayoran**



De La Crème of Chefs Association

Ningbo International Young Chefs Challenge 2018 26 – 27 Oct 2018, Ningbo China



The Young Chefs challenge is a new competition for under 25 years of age chefs and the criteria and judging is based on WorldChefs. This will be WorldChefs endorse event the first of this type in China for Young Chefs.

Two to Tango Competition

Khoo Shu Xin & Yeoh Chai Ni - Silver Medal
Overall 2nd Runner-up

Kelly Lim Wan Chen & Yeoh Tzun Ming - Silver Medal

Individual Competition

Kelly Lim Wan Chen - Gold Medal

Khoo Shu Xin - Silver Medal

Yeoh Chai Ni - Silver Medal

Yeoh Tzun Ming - Bronze Medal

Khor Ying Jia (Team Manager)

Chuah Lay Yen (Rookie Judge)

An Evening of Celebrations

Challenge 2018 Surabaya Jakarta



The team led by Darren Tan, Ong Ling Ming & Peter Gomez won a Gold medal and was adjudged overall 1st runner up.

The participants from six overseas teams from around the Asia Continent. Each team have to prepare 4 Courses Asian Gourmet menu for competition, consist of Appetizer, soup, Main Course Beef and Main Course Lamb.

WACS Young Chefs Pre Tour in Penang



The WACs World Congress in July 2018 started off with a Pre-Congress Tours for young chefs to Penang in 6th – 7th July 2018. Penang Chefs Association and Penang Junior Chefs Club welcome a contingent of young chefs mainly from Australia and China where they had a taste of the famed Penang Laksa and also a visit to a durian orchard in Balik Pulau, Penang.



The participants were later entertained with Penang local street food for dinner in one of Penang's largest food court. The following day, the delegates participated in George Town Heritage Fun activities and also experienced first-hand in some local food making.





**Worldchefs
Congress
& EXPO 2018**
Kuala Lumpur, Malaysia
11-14 July 2018



PCA @ WORLDCHEFS CONGRESS & EXPO 2018

Kuala Lumpur, Malaysia played host to the The Worldchefs Congress & Expo 2018, a bi-annual global event where chefs from more than 100 countries come together as a united chef community. Penang Chefs Association – PCA was represented by Deputy President Lee Chan Wai, Treasurer General Billy Lee and Director of Training & Development Yuzrem Ezri.



WAC Worldchefs Congress held from 11-14 July 2018 provided a stage where chefs from all over the world were able to exchange and learn from some of the best chefs, experts, personalities from around the world.

Knowledge, camaraderie and everyone had a good times to discover future food trends and delightful cultures. Worldchefs had also implemented an online academy “Worldchefs Academy” which is fully online to obtain Pre-Commis Certification and 9 badges for working chefs.

Abu Dhabi beat Australia for the 2022 congress which 2020 will be at St. Petersburg, Russia. On the last day, a Gala Dinner was held at KLCC with almost 77 tables of individual serving Asian Cuisines plus entertainment and award presentation to conclude the grand event.



“There is an Art to Compete in Competition” conducted by Chef Dr. Rick Stephen.



As the Continental Director for Asia since May 2011 under the WACS banner covering 21 Countries, Chef Dr. Rick Stephen shared and delivered key points and techniques to the audiences while competing in a culinary competition. The course was conducted at the INTI International College in Penang and was organised by Chef Yuzrem, Director of Training and Development of PCA.

He also provided an insight on judges' judging criteria and the correct methods to prepare for the competition. Attended by over 100 participants, the course was very helpful and interactive where all participants were all ears and was very enthusiastic to learn new approaches in the art of competition.



KL WACS CONGRESS 2018



15 young chefs from Penang Junior Chefs Club (PJCC) led by Yeap Thean Su attended the WACs Congress 2018 in Kuala Lumpur. Throughout the 4 days, young chefs from around the world also gather for the Bill Gallagher Young Chefs Forum. Great networking sessions and inspiring workshops by mentoring senior chefs and personalities during the World Chefs Congress in Kuala Lumpur.





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POTATOES USA JUNIOR CHEFS WORKSHOP



During this workshop, 36 junior chefs from various Culinary Colleges and Institutions were given the opportunity to learn more about US fresh and dehydrated potatoes. In the case of US frozen potatoes, participants were shown the technique how to prepare the perfect fries.

The junior chefs were later given the chance to learn how to prepare dishes using US fresh and frozen potatoes by renowned celebrity Chef Sabri Hassan and also the President of Penang Chefs Association, Chef Audee Cheah. At the end of the workshop, the junior chefs were provided with the opportunity to compete and win the title of the “Best US Potato Dish” in Penang.



Pertanding Memasak dalam Taman 2018

MBPP Cooking In Park



The annual “Pertanding Memasak dalam Taman 2018” (Cooking in the Park) by Majlis Bandaraya Pulau Pinang (MBPP) was successfully organised together with the collaboration with Penang Chefs Association (PCA). Penang Chefs Association members were the competition judges while the cash prizes were sponsored by Baba Products (M) Sdn Bhd.

The highlight of the morning was a teh tarik demo by PCA Chef Mohamed Bakri Mohamed Said. After the demo, some participated to try out with some performing admirably while others failed, much to the amusement of the park-goers who were there to watch the cooking event.



Sourdough Workshop by Yin's Sourdough Bakery



Penang Chefs Association members converged at CAC Academy on 18th August 2018 to attend a step-by-step workshop on the methods and technique to ferment and to prepare sourdough products. The workshop was conducted by Chef Baker Chan Su Yin herself who is also the founder and owner of the renowned Yin's Sourdough Bakery.

Organised by PCA Director of Training and Dev, Chef Yuzrem Ezri, participants were treated to the insights where you mix unbleached flour and filtered water and the plain dough is “fed” and left to ferment properly, leading you in the right way in making sourdough bread - something good, delicious and healthy.



Supporting “Food Aid Foundation & FedEx Cares” Day



Kompleks Masyarakat Penyayang was a beehive of activities where staff from FedEx Penang were provided guidance to prepare lunch for 150pax as part of their CSR programme, themed “Urban Farming” where the main participants are orphans, students and employees’ families and children.

PCA assisted in ordering ingredients, planned the menu and guide the volunteers to prepare the meals on 28th November 2018. The Organising Chairman was PCA Khor Ying Jia supported by Eliza Mariam, Yeap Thean Su, Kelly Lim Wan Chen and Yeoh Tzun Ming. Kudos to a well done Community Project.



HACCP Training Course



There were a total of 18 participants who took time off to attend a 2 day course for the awareness of HACCP in food industry. This course was an awareness of HACCP and basic understanding of GMP.

During the 2 days course, participants were divided into 6 groups where the workshop was conducted in an interactive manner with Q&A and steps involved in the practicing of new setup of the process flow. Most of the participants were happy with the refresher and to further understand more on HACCP and what is GMP is all about.

促进就业, 培养能力, 参与学习, 创造未来



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Educational Trip to Titi Eco Farm, Negeri Sembilan 3rd & 4th November 2018



PCA members travelled south bound to Titi Eco Farm in Negeri Sembilan, one of the largest organic farm in Malaysia aimed to promote the idea of sustainable agricultural and healthy life style. Thanks to Organizing Chairman and Coordinator, Junior Chef Saw Yi Xiang, participants to the 2D/1N trip were offered with different activities such as “Afternoon Tea Making” where everyone had the opportunity to harvest the salad leaves from farm by themselves & together they made ulam salad with fruits and flower tea.

Besides, there was a farm tour and sharing session on the ideas of pesticide & chemical free agriculture movement. Everyone had an enjoyable & delicious vegetarian meals where most of the ingredients were directly from the farm.



Mount Miriam Charity Food Fair 2018



The annual Mount Miriam Cancer Hospital's “Ho Chiak” Charity Food Fair 2018 in aid of cancer patients and survivors and was supported by the Penang Junior Chefs Club Committee and the General Committee of Penang Chefs Association. PCA took up a stall selling Takoyaki (Grilled Octopus Ball) and successfully raised a total of RM1062 which was fully donated to the hospital.

Thanks to PJCC led by Chairman Yeap Thean Su, you have truly displayed the spirit of ‘By the Community, For the Community’. Your support has made it possible for us to realize our mission to serve the community.

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132nd Annual Dinner Koo Soo San Yuen Guild Taiping



The 132nd Annual Dinner of Koo Soo San Yuen Guild Taiping was a grand affair attended by a host of Associations and related Guilds from all over Malaysia. PCA was represented by Deputy President Chef Lee Chan Wai and other senior Committee Members on 3rd July 2018.

There were camaraderie & exchange of fellowship among members some of whom had made an effort to travelled as far from East Malaysia.



OBITUARY

IT IS WITH GREAT SADNESS TO ANNOUNCE THE PASSING AWAY
OF OUR ILLUSTRIOUS COMMITTEE MEMBER



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ONG HOCK LYE
PKT, PJK.
May His Soul Rest In Peace.

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