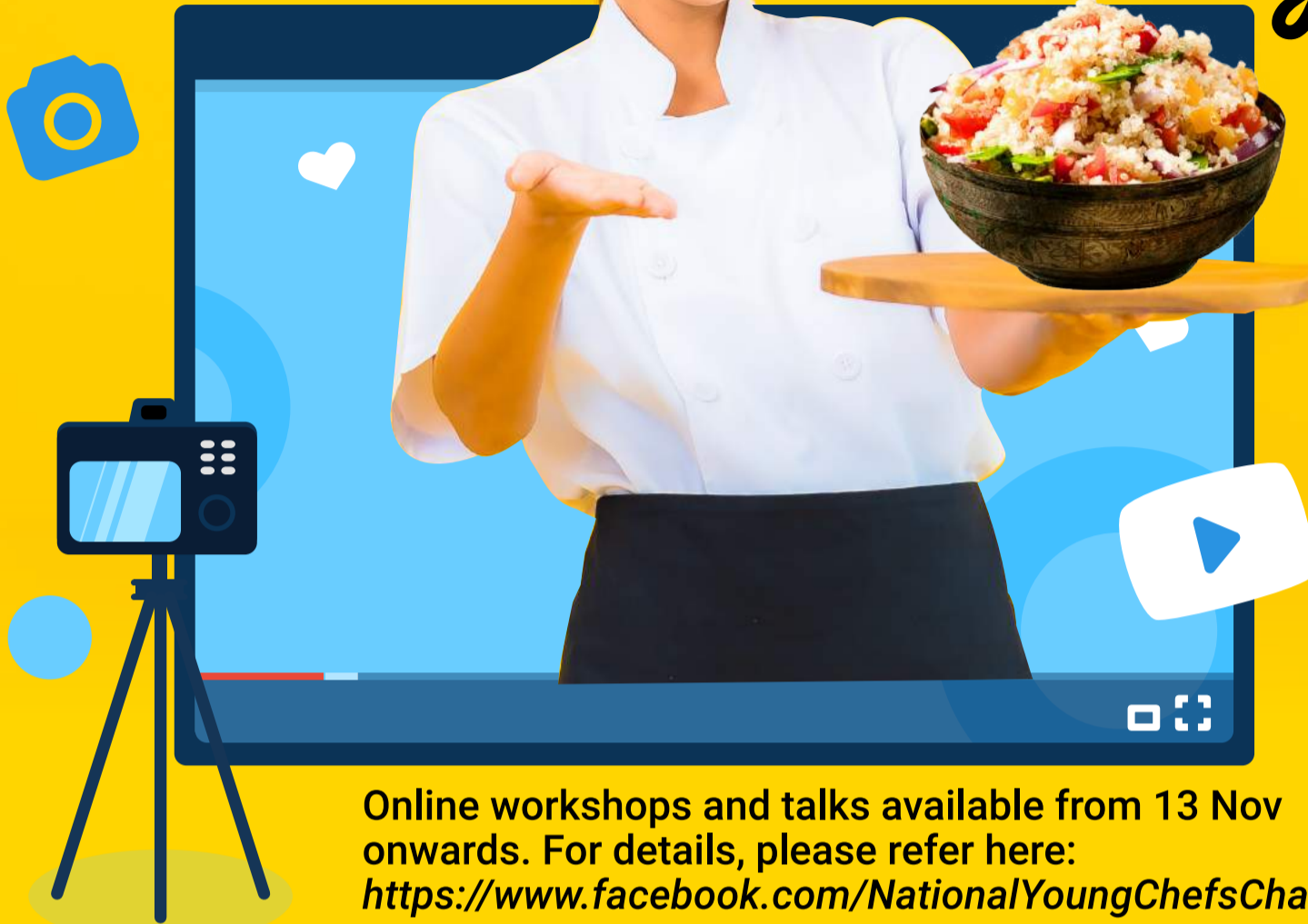


NATIONAL Young Chefs CHALLENGE

2021

Do you have what it takes to cook up a

tantalising Vegan dish?



Shoot your culinary skills in a video and show it to us, and stand a chance to win RM3000 cash, hotel voucher and bursary.

Online workshops and talks available from 13 Nov onwards. For details, please refer here:
<https://www.facebook.com/NationalYoungChefsChallenge>

Scan Here To Register



Prizes



- RM3000 cash
- Hotel voucher (worth RM1000)
- 100% tuition fee waiver*



- RM1500 cash
- Hotel voucher (worth RM1000)
- RM10,000 tuition fee waiver*



- RM750 Cash
- Hotel voucher (worth RM1000)
- RM8,000 tuition fee waiver*



- **x3 Best Awards**
- Hotel voucher (worth RM1000)

Registration: 20 October 2021 - 6 November 2021

Video submission deadline: 30 November 2021

Organised by:



FACULTY OF HOSPITALITY & TOURISM MANAGEMENT

Supported by:



Main Sponsor:



Nature Delite

Co-organizer:



Nature Delite

Sponsors:



The Committee

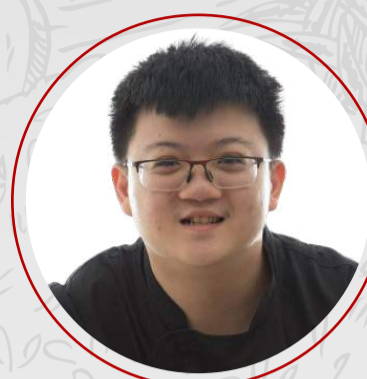
Chairman:



**Asst. Prof.
Mohamad Fadzly
Bin Che Omar**

Position: Head of Praxis, Industry and
Community Engagement
Organisation: UCSI University

Event Coordinator:



Lim Jing Xuan

Position: Student ambassador
Organisation: UCSI University

Judges to be invited:



**Chef Rossham
(Chief Judges)**

Position: Corporate Chef
Organisation: Trinidad Group of
Companies



**Chef Khairil Anuar
Hisham Bin
Mahmud**

Position: Principal | Secretary General
and President
Organisation: Northern Harvard Academy
Hospitality and Culinary Arts | World
Association of Master Chefs



**Chef Razman
Mohd Hazizy**

Position: Brand Ambassador Cum
Corporate Chef
Organisation: Hare Krishna Group
of Company



Chef Loke

Position: Head of Department, Hospitality
and Culinary Arts | Department of
Hospitality and Culinary Arts
Organisation: UCSI University



**Chef Muhammad
Haziq Muizzuddin
Bin Jamalulail**

Position: Lecturer
Organisation: Quest International
University Perak



**Chef Bobby
Liew.D**

Position: Master Butcher |
Production Manager
Organisation: Fieldsea Ptd
Ltd Singapore



**Chef Ariff Ridzuan
Shariffudin**

Position: Executive Chef



**Chef Mohd Izhar
Khusairie Bin
Zulkefly**

Position: Executive Chef
Organisation: Impiana Hotel Ipoh



**Chef Mohd Fahmi
Bin Samsudin**

Position: Kitchen Manager
Organisation: Food Panda Malaysia



**Chef Victor
Chong Yan Hoi**

Position: Sous-chef
Organisation: Baron Sino Kitchen & Bar

The Committee



Chef Nicholas Thang Jie Shean

Position: Director
Organisation: Honest Butcher Group Sdn Bhd | Niche Flavours Holdings Sdn Bhd | Niche Flavours Marketing Sdn Bhd | Ncr Tradings Plt | K Food Ventures Plt



Chef Mohd Shafik Bin Mohd Taufik

Position: Sous-chef
Organisation: Zenzero Restaurant Wine and Bar



Chef Azlan Bin Mohamad Ali

Position: Executive Chef
Organisation: Adya Hotel Langkawi



Chef Andy Yeap Han Woi

Position: Executive Chef
Organisation: Mama Delight | Lone Pine Beach Resort



Chef Chin Yee Chia

Position: Pastry Chef
Organisation: Hotel Armada Petaling Jaya



Chef Marcus Ten Wee Foong (Marc)

Position: Founder | CEO | Executive Chef | Consultant Chef | F&B Consultant | Managing Director
Organisation: Marc's Kitchen | Avancer | Nat Nat In Da Houz | Charlotte Marc



Chef Kelly Lim

Position: Director
Organisation: De Manning's



Chef Angel Tan Aun Chee

Position: Sales Executive (Food Division)
Organisation: Bestari Sales and Marketing Sdn Bhd



Chef Zulkifli Bin Hashim

Position: Chef Lecturer
Organisation: Berjaya University College



Chef Pari Pillay

Position: Chef | Managing Director
Organisation: The HoneyPot Food Caterer



Chef Mohamad Sabri Bin Abdul Ghafar

Position: Consultant chef | Owner Cafe
Organisation: Camellia's Kitchen | Chicken Chop Selamber



Chef Abdul Razis Bin Md Salim

Position: Corporate Chef
Organisation: Chefonic Kitchen Equipment Sdn Bhd



Wallace Lai Ven Shunn

Position: Corporate Chef
Organisation: Chefonic Kitchen Equipment Sdn Bhd



Chef Fauzan

Position: Lecturer
Organisation: UITM, Penang

Terms & Conditions

1. Registration for the competition starts on 20 October 2021 and ends on 6 November 2021. Entry is opened to students from Form 4 to 6 (age: 16-18).
2. Video submission is due on 30 November 2021. Late submissions will not be entertained.
3. The theme for this National Young Chefs Challenge 2021 is Vegan Dish.
4. Participants are required to create a short video featuring a Malaysian vegan dish in a duration of between 15 and 20 minutes.
5. Participants must do a menu creation, inclusive of an appetizer, a main course, and a dessert.
I.e.:
Appetizer: Kerabu Base
Main Course: Your Choice (HALAL ingredients)
Dessert: Malaysia Dessert
6. This short video must:
 - a. be recorded in either Bahasa Malaysia or English as the communicating language.
 - b. feature the preparation, cooking process, and serving of the dish
 - c. accompanied by a clear continuous explanation of the dish, introduction of the recipe, and ingredients used, by the participant.
7. Video submission should be done via the official email ONLY. Videos that are submitted through other platforms will not be entertained.
8. The submitted file must:
 - a. Be saved under your full name
 - b. Include the name and the recipe of the dish featured in the video in a PDF document.
 - c. Include a short description or caption, the name and the picture of the dish featured in the video.
9. Participants will be evaluated by a panel of professional and experienced judges based on the following criteria.
 - A. Overall
 1. clarity of instructions and cooking flow
 2. hygiene and preparation
 - B. Recipes
 1. serving method and presentation (plating)
 2. menu and ingredients compatibility (recipe)
 3. creativity and practicality
10. Three (3) winners from both categories will stand a chance to be featured in UCSI Virtual Cooking Competition Live Stream that will be aired on UCSI University's official Facebook page (UCSI National Young Chefs Challenge) on 21 December 2021 at 2pm.
11. The additional 3 best awards are as below:
 1. Best Choices Award
 2. The Most Liked Video on Facebook
 3. The Best Video Creativity Malaysian Ethnic
12. All rights are reserved to the UCSI crew to make changes on the prizes in the future.
13. Winners will be announced at the end of the livestream, and through the official page on Facebook (National Young Chefs Challenge 2021).
14. Winners will be contacted through WhatsApp and email as provided in the registration form. Please take note of your Whatsapp number and Email address as prizes will be reserved for only one (1) week after the announcement. If winners are unable to be reached within that week, prize will be nullified.