

FRIDAY 19 AUGUST 2016

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## War of the woks

Soldiers display their skills in preparing meals for up to 300 people in just two hours while 1,500 chefs vie for prestigious awards at the 16th Battle of the Chefs international competition in Penang. > 3



**Fascinating figurines:** This sugar sculpture of a blue dragon and chocolate sculpture of a winged monster (right) are among the eye-catching kitchen artworks of contestants of the 16th Battle of the Chefs in SPICE Arena in Bayan Baru, Penang, from now until Sunday. — WAN MOHIZAN WAN HUSSEIN/The Star

## Press Release

Written by Administrator

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# Feeding an army

Soldiers show off their mass cooking skills at culinary fair



1 Visitors admiring the fruit and vegetable carving entries for the 16th Battle of the Chefs at SPICE Arena in Bayan Baru, Penang.

2 Part of the lavishly decorated cakes created by chefs for the competition. The cakes are coated in a layer of glossy gelatine.

— Photos: WAN MOHIZAN WAN HUSSEIN/The Star

By ARNOLD LOH  
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WHEN Malaysia's brave men and women are out defending the country, what they eat is serious business.

Until Sunday, Penangites have the rare chance to see how the military cooks up feasts for up to 300 people in just two hours.

You can even sample their cooking, thanks to personnel from the Royal Service Corps of the 72nd Battalion from Taiping, Perak.

These soldiers are part of the Asian Food Festival 2016, and you cannot miss them because their camouflaged military trucks, blinds and tents are decked out in the open-air parking lot of SPICE Arena in Bayan Baru.

They brought along two field kitchens, which are compact steel wagons weighing over two tonnes each that they tow behind their trucks, which need only three soldiers each to operate.

"We can cook over 20kg of rice with three dishes for 300 people using one field kitchen. A soldier's meal must comprise beef or chicken, vegetables, fish and fruits every day," said Captain Mohd Hafizullah Roslan.

After the dishes are cooked, they are arrayed onto another wagon called meals-on-wheels, where diners can fill their plates in the classic regimentation that military people are drilled in.

But when soldiers have to patrol deep into the jungle, they cannot lug field kitchens. They carry army rations and the Royal Service Corps has also brought along a large stock of their rations for people to try.

The wide variety of rations include rice, beef or chicken kurma, vegetable stew, sweet and sour fish, chilli shrimps and even pineapples in sauce.

"Our rations are sterilised and only need to be heated with water to eat," said Capt Mohd Hafizullah.

They are also low in starch - even the rice - and lactose for a specific dietary reason.

"When I am in the jungle for over a week and surviving only on these rations, I hardly need to empty my bowels," he added.

While the servicemen displayed their culinary prowess outside, the 16th Battle of the Chefs was going on full-blown since 5am yesterday within the arena complex.

About 1,500 chefs are vying for prestigious awards in 65 classes in this international



cooking contest, which started in 1988.

Most of the classes include greenhorn and master categories, so that aspiring and accomplished chefs alike can take part.

Their most eye-grabbing feats yesterday were sugar and chocolate sculptures. With many colours and incredible designs, these sculptures caught the attention of visitors before they moved on to view table-able of three-course meals, pastries, amuse-bouche (French for one-bite appetisers) and fruit and vegetable carvings.

"Every hour, competing chefs will be given a main ingredient and in 45 minutes, they have to prepare two main course dishes with it," said contest organising chairman Audree Cheah, who is also Penang Chefs Association president.

He said the public will be able to watch the chefs cook. The main ingredients that they would use to compete will include poultry, beef, lamb, salmon, brown rice, potatoes and pasta.

They will challenge each other cooking speciality cuisines like Nyonya, Malay, Archero Asian and even roti canai and tom Yam.

Visitors will be able to view over 130 exhibition booths at the SPICE Arena showcasing the latest in food products and there will also be free health screening.



A soldier lighting a hexamine fuel tablet to start a mini stove for heating up army rations at the event.

## ADVENTURE CAMP

The Star is organising a 2016 Youth Adventure Camp at Escape Penang on Sept 16 and 17 for students aged between 13 and 19. Registration fee is RM120 and limited seats are available. For details, call 04-6473399 or Eileen at 012-4356809.

## PUPPET SHOW

Puppet troupes from Indonesia and Taiwan will be performing a 'Potehi (glove puppetry show) called 'Potehi Journeys' for the George Town Festival at the Cheah Kongsi in Armenian Street today and tomorrow at 7.45pm. For more details, go to <https://www.facebook.com/events/1152990671428861>.

## RATU KEBAYA

The grand finale of Kompleks Bakit Jambol's Ratu Kebaya 2016 will be held tomorrow at the mall's Summer Wing Concourse at 8pm.

## HOST IDOL

The public is invited to watch the Host Idol Contest finals from noon to 3pm tomorrow at Han Chiang College Penang in Jalan Lim Lean Teng. Admission is free. Details, call 04-2831088.

## SCHOLARSHIP TALK

Mensa Penang is organising a free talk titled 'Scholarships and Success Rates: What You Need to Know' from 2.30pm to 4.30pm tomorrow at the Carling Society Complex in Jalan Utama, Penang. To sign up for the talk, visit [www.mensa-penang.org](http://www.mensa-penang.org).

## FARMERS' MARKET

An Evening Organic Farmers' Market at Straits Quay, Penang, will be held on Sunday from 4.30pm to 7.30pm. Admission is free. For details, email [info@straitsqalay.com](mailto:info@straitsqalay.com).

## TEMPLE CELEBRATION

Sian Chye Tong Temple's Youth Section is now holding its final poetry celebration in memory of departed ancestors at its premises at 395, Hye Keat Estate, Air Itam until Aug 27. There will be daily offerings of vegetarian food, fruits and flowers, besides, chanting and placing of paper tablets on the 'Say Hong Chuan' (Paper Ship) before they are burnt on Aug 27. Details, call 04-8283296 or Linda at 016-3302747.

## FOOD FAIR

The Community AIDS Service Penang (CASP) will hold a food fair on Oct 16 from 10am to 2pm at Dewan Sri Pinang. The proceeds will go towards the CASP shelter which provides food and nursing materials to people living with HIV/AIDS. Further details, call 04-5299510.

## GANDHI EXHIBITION

Learn about Mahatma Gandhi at an exhibition held at the World Peace Cafe, Gandhiji Ashram, in Jalan Kejun Bunga, Penang. It is open every Sunday from 10am to 3pm. Details, visit [www.penang-gandhipeacecentre.blogspot.com](http://www.penang-gandhipeacecentre.blogspot.com).

## WORLD HEART DAY

Adventist Hospital, Lions Club, Menoid Hearts and St Jude Medical will hold a 25km fun ride 'Cycle for Hearts 2' from Beach Street to Queensbay Mall and back to Beach Street and the 'Amazing Hunt', a treasure hunt in George Town. The events will be held from 7am to noon in Beach Street on Sept 25. Details, call Chui Teik Lan (04-2227388/7344) or Ong Hong Sing (012-4825628).

## ANNIVERSARY DINNER

Convent Ex-Pupils Association will hold its 83rd Anniversary Dinner on Sept 10 at 7pm at the Georgetown City Hotel, Burma Road, Penang. Details, call Molly Mark (012-2013831) or Cai Wei (012-3421323).





中國報  
24.10.2014  
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C05

# 今日北馬

攝影：陳金榮  
報導：劉楚儀



■軍人的餅乾，比一般餅乾硬，但更耐飽，只要塗上果醬，便是下午茶的食物。



■野外訓練時攜帶的白米屬上等白米，比較肥大，有更高飽足感。



■軍隊攜帶的輕便即食食物，是用塑膠袋裝，把肉類、蔬菜和甜品等包在一起，每個包裝重12公斤。

（檳城23日訊）戰爭時，要如何高效率地為士兵提供食物？

告别过去较传统，以人手起火或煤气烹煮食物的方式后，我国军队从2010年起引进土耳其出产的战时流动厨房后，已提高效率，可在2小时内，烹煮出300名士兵分量的食物。

配合亚洲美食节，太平皇家后勤部队（KPD）训练中心在檳州国际会展中心展出此流动厨房，派出12名军人向民众示范及解释，如何用这个配备烹煮大量食物。

### 厨房以西輪貨車式設計

这架流动厨房型号为OZTI-850，以柴油操作，重2420公斤，可蒸、炒、烤食物，有4个炉，所以可同时煎蒸、炒菜或烤肉等。厨房属于四轮货车式设计，可拖曳到各地，一般在大量士兵集合的营地才派上用场，若发生战

## 軍隊引進流動廚房 2小時煮300士兵食物

争，后勤部队将使用流动厨房，为前线士兵准备食物。

不过，当士兵徒步进入森林接受训练时，每位士兵需各自携带烹煮器具、即食包装食物和乾粮。

卡马鲁尼吉上士指出，过去士兵必须背着罐头食物进入森林，但罐头太重，用后弃的空罐头制造垃圾，军队从60年代起，改用塑料包装。

他解释，这些食物有4种餐单，选择有牛肉、鸡肉、鱼肉、甜品（腌制木瓜或黄梨）、饼干、白米等。食物与其他必需品，如火柴、白糖、餐巾、维他命丸等，包在一个塑胶袋，根据士兵进营的日数携带合适的食物包分量。



厨房炒面。  
太平皇家后勤部队训练中心的菲道斯下士及道菲下士，现场示范以战时流动厨房。

他说，每包食物重12公斤，是一名士兵两天的食物分量。若进森林训练10天，便要携带5包共60公斤，但士兵们都已习惯这重量。



### 味道無所謂飽肚最重要

“好吃不好吃不重要，最重要能填饱肚子。”

特别为军人准备的包装食物种类不算多，所以若军人进入森林训练，都是食用只有4种餐单选择的包装食物。卡马鲁尼吉及后

美吉，他还说吃腻这些食物，最重要是吃得饱。

他补充，4种餐单中，3种有牛肉，但有1个餐单是专为印裔设计的无牛肉餐单，选择有鸡肉和鱼肉。

配合亚洲美食节，由太平皇家后勤部队训练中心派出军人讲解的展览，从周四（20日）起举行至周六（23日），民众若想知道我国军人在野外受训时，如何煮食，及食用什麼食物，可到现场参观。

■型号为OZTI-850的战时流动厨房，重2420公斤，上端是4个炉，下端则是烧烤炉，可同时烤肉、炒菜及蒸饭。



■料水



■軍隊訓練熱。





# May the best chefs win

## 1,500 local and foreign contestants go all out to prove their culinary chops



By **CRYSTAL CHIAM SHYING**  
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**I**CE-CARVING took centre stage on the second day of the Battle of the Chefs event in Penang.

The cooks worked with freeze on their masterpieces, one armed with a chainsaw, a fine with portable blowtorches and most had with them the all-time favourite tools – chisels and hammers.

It was, however, heart-wrenching to see a piece of ice work breaking as it took shape but the cook at work, though visibly disappointed, was not deterred. He started from scratch again.

Taiwanese contestant Li Yuan-Zhao, 31, said ice-carving was more challenging than fruit and vegetable carving.

"Our main aim factor in the hot weather in Penang. The ice melts faster," he said.

Another ice sculptor was Nescammar Md Muzni, 41, who was admiring his own work when he had completed it.

"It gives me great satisfaction to see what I have done."

"We need to battle time and complete our sculpture fast, but at the same time, we need to be very careful as ice can be quite fragile."

Over at the individual fruit and vegetable-carving category section, 20-year-old Taiwanese Lin Zi-fei was a picture of intense concentration.

Interviewed after he had finished his masterpiece, Lin said he took up the art of fruit and vegetable-carving two years ago to cultivate patience but as a keen cook, he had also signed up to contest in other categories such as main course of seafood and chicken.

"This competition is very competitive, but this is the first step in my preparation for the Culinary Olympics, the biggest culinary event in the world," he said.

Another participant who found the contest useful was KDU College's Culinary Art student Lau Khai Lun.

"It is a great challenge and the experience will be useful to my future career," said the soon-to-graduate diploma student.

The 18-year-old entered the final China competition.

More than 1,500 chefs from 20 countries

1 Participants in action during one of the cooking contests at the Battle of the Chefs in Penang.

2 Visitors admiring several of the contest entries.

3 Judges of the ice-carving category examining Li's sculpture called Happy Family.

are taking part in the five-day event at the Penang International Convention and Exhibition Centre in Seberang Perai.

The event organised by the Chefs Association of Malaysia, Penang Chapter, is open to the public from 10am to 10pm daily and will end tomorrow. The chefs are competing in 65 categories which renowned international chefs are judging.

There are also more than 100 exhibitors displaying their culinary, food and beverages, hospitality and hotel-related products and services at the event.



**Rivalries to savour:** Chefs from 20 countries gathering during the launch of the Asia Food Festival 2014.

# Top chefs to serve up sizzling hot competition

THE five-day Asia Food Festival 2014 in Penang will feature over 1,500 chefs from 20 countries.

Organised by the Penang Chapter of the Chefs Association of Malaysia, the event is open to the public from now until Sunday (10am to 6pm) at the Penang International Convention and Exhibition Centre in Relau.

According to event director William Tan, chefs from all over Malaysia are taking part along rivals from countries like Indonesia, Singapore, Thailand, Taiwan, Japan



22nd - 26th October 2014 | SPICE Arena  
[www.asiafoodfestival.com.my](http://www.asiafoodfestival.com.my)

renowned international chefs from around the world," he told a press conference at the centre.

Tan added that over 100 exhibitors are showcasing their food products and services.





■2014年亞洲美食節籌委會同人、拿督莫哈末拉昔伉儷（前排站立右八）及祖乃達（前排站立右七）合照。

## 1500人爭當廚神 列世界最大廚藝活動

（檳島西南區訊）2014年亞洲美食節的參賽者比去年增加約60%，獲約30個國家及地區包括中國、台灣、韓國、印度等1500名廚師參與，更被譽為世界最大型的廚藝活動。

籌委會主席李振威說，除常年廚師爭霸賽，該會也首次舉辦食物研討會及美食展覽，另有酒店經營與設計研討會、葡萄酒及烈酒研討會、綠色環保計劃展覽和研討會、3D咖啡拉花藝術大賽、清真研

會及展覽，以及馬來西亞各種軍事或軍隊人員的烹飪技巧分享會。

他說，該活動吸引1500名國內廚師參與65項廚藝比賽，而比賽從周三至本月26日結束。

他周三出席由馬來西亞廚師公會檳城分會舉辦第15屆2014年亞洲美食節開幕典禮時，如是指出。

馬來西亞廚師公會檳城分會主席陳永成在致詞時也說，今年的參賽者比去年增加約60%，分別來自

台灣、韓國、印度等，而中國的廚師也在今年首次參與，因此今屆亞洲美食節活動也被譽為世界最大型的廚藝活動，獲得許多單位支持及贊助。

檳州第一副首長拿督莫哈末拉昔主持開幕致詞時說，馬來西亞各種軍事或軍隊人員的烹飪技巧分享會，是首次在軍營外展出。

世界廚師協會亞洲主席利史提芬也在會上呼籲該同業藉此機會分享及傳授知識、文化、热忱等，讓新一代的年輕人對廚藝產生熱誠。

與會者有拿督莫哈末拉昔夫人及旅遊部副秘書長祖乃達等。（SEH）





# 亚洲美食节暨厨师争霸赛 1500 厨艺高手迎战

↓亚洲美食节以“神秘煮鸡”的搞笑噱头掀开序幕，嘉宾们纷纷敲响手中的假鸡见证开幕。

(槟城西南区 22 日讯) 2014 年亚洲美食节暨“第 15 届厨师争霸赛”开锣咯！

由马来西亚厨师公会槟城分会举办，吸引 1500 名来自世界各地的厨艺

界高手参赛的亚洲美食节暨厨师争霸赛于本月 22 日至 26 日在槟城国际会展中心 (sPICE) 举行。筹委会主席李振威说，今届活动共 65 项参赛类别创新记录，而且有 1500 位厨师迎战，堪称全球最大型厨艺比拼盛事。

他说，该活动全由厨师一手筹办，槟城厨师们很乐意分享厨艺心得，同时乐于协助推动槟城美食和旅游业。他是在活动开幕礼致词时，如是说道。

马来西亚厨师公会槟城分会主席陈永成说，今届厨艺比拼的反应相当踊跃，参



赛人数增加 60%，是筹委会的一大跃进表现。槟城很荣幸能主办国际性的厨艺盛事，参赛者们的表现也将获得国际认可。

开幕嘉宾槟州第一副首席部长拿督拉昔说，槟城向来秉持好客之道，很欢迎来自世界各地的厨艺高手。此外，他说，由于曾受训于军校，所以他对活动中首次举办的军人烹饪展示特别感兴趣。

世界厨师协会亚洲区主席里力克史提分说，厨艺无边界，有需要的地方就有厨师。他希望厨师们能把厨艺



大型“汉都亚英雄”牛油雕引人注目。

知识、技巧和热情分享并传授给后辈，让厨艺这门学问源远流长的发扬下去。#



# Lavish feast for the senses

## Thai team wok up a hat trick in 15th Battle of the Chefs

By JEREMY TAN  
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CULINARY professionals and apprentices tried to outdo each other with taste and inventiveness at the 15th Battle of the Chefs, crafting a litany of masterpieces that created glorious food.

The 1,300 participants, competing in 63 categories, gave visitors much to feast their senses on.

An endless line-up of immaculately plated dishes proved a kaleidoscope of textures and colours.

The elaborate confectionary sculptures, intricate fruit, vegetable and ice carvings, as well as decorated bread and cake displays, highlighted the chefs' creativity and attracted many photo-taking sessions.

At the live kitchen, sizzling cook-offs generated mouth-watering aromas.

There were also food-making, table-setting and mixology contests as well as a water's race which had spectators enthralled.

Overall, 33 gold medals were given out during the four-day event.



1 The Thailand team jubulating after winning the best overall team award.

2 Visitors taking photos of the colourful plated desserts.

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in Penang, along with 170 silver and 299 bronze. Another 467 diplomas were also awarded.

The Thailand Culinary Academy once again walked away with the Penang Governor's Challenge Trophy for Best Overall Team after amassing the highest tally for the third consecutive time.

Two of its members - Rangthap Pongprateer, 24, and Jodada Rajattiraporn, 22 - also took home the coveted Nestle Overall Best Masterchef and Best Greenroom Chef awards respectively.

Academy founder Willemont Loong attributed their success to lots of training in the kitchens as well as regular exposure to competitions. It was their seventh contest this year.

"We are thankful and surprised to come out top again as the field gets stronger each time.

"The Malaysian chefs in particular, gave us a good challenge," he said during the closing ceremony last Saturday.

The contest was held at the Subterranean Penang International Convention and Exhibition Centre (SPICE) as part of the inaugural Asia Food Festival (AFF) 2014 which ended one day later.

Organised by the Penang Chapter of the Chefs Association of Malaysia, it was themed "Celebrating Our Culinary Cultural Diversity".

Organising chairman Lee Chan Wai said it was the largest and most intense Battle of the Chefs thus far and the chapter was aiming for an even better contest in 2015.

"Besides our Malaysian chefs,

we've also attracted participants from Indonesia, China, Singapore, India, Thailand, Taiwan and South Korea.

"Judging was conducted in line with the World Chef's Association standards, with an experienced panel hailing from over 30 countries, including the culinary capitals of the world," Lee said.

Among them was China's Fan Guangxi who is also chairman of that country's Hotel Purchasing and Supplying Association. Fan said the event was a good platform that facilitated the exchange of knowledge and skills.

"Cuisine is the cornerstone of culture and there are no borders in food. No matter which country you're in, people always enjoy eating delicious food.

"In China alone, there are an estimated 4.5 million restaurants and over 300,000 hotels. Food is a huge industry that opens up numerous tourism and commercial opportunities.

"Penang's strategic location makes it a great host for events like this and adds to its appeal for potential visitors," Fan added.

The AFF also featured conferences, seminars and an exhibition by over 100 participating companies in the food and beverage, hospitality and related fields.

Visitors were spoilt as they went around trying out food samples, and checked out the latest industry trends and equipment showcased at some 200 booths lining the arena's race-course area.

Malaysian army personnel put on a Military Field Cooking Showcase while there was also a street food extravaganza themed Citranisa Penang.



Edible art



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嘉賓們展示廚師精心“炮製”的“雞佳肴”，前排左起為李振威、拉普、瑪麗安、朱乃達及黃苗苗。

## 亚洲美食节开幕

# 1500厨师65赛事竞技



廚師們以“鬼斧神工”將蔬菜雕刻出栩栩如生的作品。

【檳城 23 日讯】2014 年亚洲美食节正式开幕，马来西亚厨协分会檳城分会秘书陈永成指出，今年共有 1500 名参赛者参与 65 项赛事，堪称是世界最大型的“厨师争霸战”。

### 展示军人料理食物

“今年的参赛者比去年增加了 60%，参与者来自各国及各地，包括韩国、泰国及台湾

等，其中印尼及中国的厨师更是首次参与，汇集了世界各地顶级厨师进行切磋。”

他说，这也是一项获认可的世界级活动。

他是于周三下午出席在 PICE 会展中心进行的亚洲美食节开幕仪式时这么说，当天出席者包括檳城第一副首长拿督拉普、旅游部副秘书长朱乃达李、大马酒店公会檳城分会主席玛

丽安及檳城环球旅游机构总经理黄富原等。

拉普指出，国防部队的军队也在今年首次展示军人们如何在森林里料理食物，让民众大开眼界。”

另一方面，筹委会主席李振威说，这项活动将会由 10 月 22 日进行至 10 月 26 日，让各地顶尖的厨师进行切磋，并也创造了最大型竞技的记录。





18 EVENTS StarMetro, Friday 3 March 2013

# Cooking up a world-class show

## Battle of the Chefs 2013 to celebrate cultural heritage and culinary diversity.

### Dishline Posing

By JEREMY TAN  
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**T**HE Battle of the Chefs 2013, to be held at the Straits Quay Convention Centre in Penang from June 12 to 15, will be a world-class culinary showdown honouring indigenous elements.

Held under the theme of 'Celebrate Our Heritage', it is expected to attract more than 1,000 of the country's most skilled chefs and hospitality practitioners.

They will need to incorporate traditional and native ingredients into their creations.

Organising chairman Chef Darren Tan, speaking at a press conference recently, said heritage and cuisine had always been deeply connected, therefore the organisers wanted to honour the culinary diversity.

There will be 60 different competitive events, with the highlights being the Penang Chefs Challenge (live hot cooking for teams of four), the Master Chefs Challenge (professional level) and the Greenhorn Chefs Challenge (apprentice level).

Other segments to be contested include the MAH (Malaysian Association of Hotels) Penang Chapter Hospitality Challenge, with individual



Rising to the challenge: The organising committee unveiling the Battle of the Chefs 2013 banner following the press conference recently.

sub-categories such as bed making, table setting, fruit flambé and flair king bartenders.

There is also the Lighthouse Asian Coffee Battle of the Barista Challenge, Tourism Malaysia Waiter Race and the Food, Food Ingredients, Services and Equipment Exhibition.

Tourism Malaysia's Penang office director Jennie Yeoh said it would be exciting to see how different chefs celebrate their heritage differently, from the choice of ingredients to

preparation and presentation.

Besides the food, she said the event also celebrates the people behind it, whose passionate contributions are invaluable in helping boost the state's hospitality and tourism industry.

The contest is jointly organised by the Chefs Association of Malaysia (Penang Chapter), state government and Tourism Malaysia, with the support of the MAH Penang Chapter.

It is endorsed by the World

Association of Chefs Societies as a Continental Category Event, and it will be overseen by their panel of judges from countries like the United States, Germany, Switzerland, Italy, South Korea, Taiwan, the Philippines, Thailand and Australia.

MAH Penang Chapter chairman May Ann Harris said the battle not only showcases Penang's delicious cuisine and cocovers its tradition of great food, but also allows new and emerging talent to come forth and

make a name for themselves.

Chefs and industry players who wish to participate in the relevant categories may register online at [www.battleofthechefs.com.my](http://www.battleofthechefs.com.my) from the middle of March onwards.

Entry fees are RM70 for the display categories, and RM120 for the hot cooking categories.

The closing date for entries is May 1.

The event will also be open to the public at RM3 per person.

StarMetro, SATURDAY 11 JUNE 2011



**Cheers:** Participating chefs at the 13th Battle of the Chefs in Straits Quay, Penang, raising their glasses at the end of the three-day competition involving 735 competitors from 19 countries including Malaysia, Taiwan, Thailand, South Korea, the United States and Russia.







SATURDAY 4 JUNE 2011



**What's cooking?** Organising chairman Chef William Thong (back third from left) and his committee of the 13th Penang International Salon Gastronomique, better known as Battle of the Chefs 2011 posing with the Penang Governor Challenge Trophy for the overall winner of the three-day competition at Seraya Quay.





**Open kitchen**  
The crowd watching the chefs prepare their dishes during the Battle of the Chefs 2011.

# Sizzling culinary battle

More than 700 whip up edible works of art and creativity

By JEREMY TAN  
north@thestar.com.my  
Photos by CHIN CHENG YEANG

**A**n epic battle of culinary proportions was played out at the first day of the 13th Penang International Salon Gastronomique, with competitors trying hard to outdo each other with their edible masterpieces.

Better known as the Battle of the Chefs 2011, the three-day event organised by the Chefs Association of Malaysia (Penang Chapter) attracted a record 735 competitors from 19 countries, accounting for over 1,000 entries in 40

classes (categories).

Even before sunrise, some of the chefs were already on site at the Straits Quay Conference Centre by E&O, putting together their entries for the Display segment.

It included the Dummy Wedding Cake, Chocolate Works, Bread Showpiece, Three-Course Western Set, Butter Sculpture and Fruit & Vegetable Carving categories.

They were literally works of art, beautifully embellished with intricate motifs and colourful adornments that left many visitors gawking in amazement at the skills and creativity on display.

Organising chairman Chef William Thong noted an increase in the standard of entries this year, with many fresh ideas and different takes on both classic and modern themes.

"Whilst different classes have different judging criteria, the judges generally look for creativity, level of difficulty, neatness, balancing and overall presentation," he said of the Display entries.

"An event like this brings the up-and-coming talent to the fore, and also serves to motivate those in the industry.

"It's a good place for chefs of all countries to meet up, exchange ideas and elevate standards. On top of that, it's also good for tourism, as we have visitors from many countries coming in," Thong explained.

Each entry was judged by the judges, with bronze, silver and gold awards given out according to the level of excellence displayed.

Only the best works were accorded the coveted gold rating.

Taiwanese chef Ye Kuo-Chen from the Hung Kuang University was among those who won gold, impressing the judges with his magnificent yam sculpture of the Frog Prince and Thumbelina in the Fruit & Carving category.

Another participant, local chef S Kalaschelvam, who specialises in cake decoration, won silver for his elaborate Ocean Life entry in the Roselle Supreme Dress the Cake category under the Practical segment.

Imbued with a vibrant light blue glow, his cake sported various marine creatures made from icing. Despite the cake already looking too good to eat, he wasn't entirely satisfied with his efforts, saying that there was much more he would have liked to have done.

After 20 years in the industry, it was his first time in such a contest an experience he feels would enhance his CV.

Throughout the day, the vast exhibition space was filled with wonderful aromas, as participants of the various Practical categories, cooked up their delectable creations live in front of the audience and eagle-eyed judges.

These included the Dessert Challenge, individual and group Fruit & Vegetable Carving, Main Course Modern Asian and Western Cuisine Restaurant, Nescafe Tarik, Brown Rice, Idaho Potatoes and Nestle Gourmet Ice Cream competitions.

The Battle of the Chefs 2011, which will end tomorrow, is open to the public from 11am onwards.

The event organisers are also sponsoring 1,000 copies of The Star to be given out free to visitors at the event venue throughout the three



**Exquisite displays:** The top photo shows Kalaschelvam working on his Ocean Life creation while in the other photo, an organising committee member (left) is briefing Bukit Gelang



## Press Release

Written by Administrator

Tuesday, 19 April 2011 11:01 - Last Updated Wednesday, 24 August 2016 05:52

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### 竞相拍摄



参赛者争相拍摄参赛作品。



### 用心点缀



一名参赛者精心制作的“汽车”。

# 槟国际厨师大赛开锣 海内外735人争当厨神

【新华社北京4日电】第十三届国际厨师大赛日前在马来西亚开幕。为期3天的比赛吸引了众多厨师参赛，获得来自50多个国家和地区的735名参赛选手，作品多达1000多件。本届大赛是今年国际厨艺大赛系列赛，参赛人数达40万人。

本届大赛由马来西亚厨艺协会主办，在吉隆坡举行。大赛将通过比赛、交流、展示等形式，促进国际厨艺交流，提高厨艺水平。

据悉，本届大赛的参赛选手不仅来自马来西亚，还有来自世界各地的参赛者，大赛交流切磋厨艺，促进厨艺水平的提高。

除了厨艺比赛外，大赛还设有厨艺展示、厨艺交流、厨艺交流等活动。此外，大赛还设有厨艺交流、厨艺交流等活动。

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### 评审鉴定

参赛者在比赛中接受评委的鉴定。



### 栩栩如生

参赛者制作的蛋糕栩栩如生。



### 精巧雕刻

参赛者展示精巧雕刻作品。

### 台湾队最踊跃 35食品公司参展

【新华社北京4日电】第十三届国际厨师大赛日前在马来西亚开幕。台湾队参赛人数最多，共有35家食品公司参展。大赛吸引了众多厨师参赛，获得来自50多个国家和地区的735名参赛选手，作品多达1000多件。



### 造型独特

参赛者制作的蛋糕造型独特。



### 积极发展清真食品 全球有庞大市场

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2011年4月26日 星期三

中国报

今日北馬 C8

# 未來廚藝界大主題 美食健康結伴同行



3月 小新聞

「人盡皆知喜歡吃美食，也因此，廚師永遠不會失業，更在封賞的一技傍身。不過隨著時代轉變，廚師今日不再僅是煮飯送飯單，人們越來越注重身心健康，廚師在烹煮美食時，也必須健康與美味兼顧，才能贏得更多愛慕之心。」

這位馬來西亞廚師公會總幹事在日前獲獎的人手，他向會員們健康與美食的觀念，不僅是廚師的專業與健康的食物，也與社會大眾的飲食健康。

公會主席陳永成在致詞時，當眾勉勵會員們要精益求精，而烹調工作之餘，他們日常所吃的食物最好，也應這樣做了下來，而多健康的健康與美食。

他說，烹調的時候，只要選擇好的，健康的健康與美食，烹調美食可以，與平日日子過好。

「這是一項，食物品質與健康，也是健康與美食的觀念，也是廚師的專業與健康的食物，也是社會大眾的飲食健康。」

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圖為馬來西亞廚師公會，日前在吉隆坡展覽中心...



馬來西亞廚師公會...

## 櫛廚師公會全球受承認

馬來西亞廚師公會與全球廚師公會，最近獲全球廚師公會正式承認，正式加入世界廚師公會，正式加入世界廚師公會，正式加入世界廚師公會。

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圖為廚師公會成員在健康講座會上，一起合照。



圖為廚師公會...

## 櫛多文化受歡迎

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圖為廚師公會成員在健康講座會上，一起合照。

## 6月辦廚藝爭霸賽

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圖為廚師公會成員在健康講座會上，一起合照。

## 用心做的菜最好吃

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圖為廚師公會成員在健康講座會上，一起合照。



圖為廚師公會成員在健康講座會上，一起合照。



圖為廚師公會成員在健康講座會上，一起合照。

## 會員福利金撥款到

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# 想当食神吗?

## 请报名厨师争霸赛

“ (檳城 9 日讯) 由马来西亚厨师公会檳城分会所举办的“第 13 届厨师争霸赛”目前已公开接受报名。世界各地的专业厨师受促把握机会，踊跃报名参加，并与世界级高手切磋，以争取最高荣誉!

马来西亚厨师公会檳城分会特别委项目总监兼赛委会主席唐宝明表示，赛事将于 6 月 3 日至 5 日在 Scrubs Quay 国际会议厅举办，目前有来自逾 15 个国家，60 多个组织，超过 340 名的参赛者报名参加。他透露，去年参赛人数超过 500 人，而今年该会则设定 600 名的参赛者目标。

他说，除了专业厨师外，来自大专院校或烹饪学校的学生也受邀前来参与比赛，原因是大家可通过该赛事，与外国参赛者互相交流，以提升个人厨艺。他指出，今年赛事共分为 40 个不同参赛组别，值得一提的是，赛委会首次推出象征大马传统的马来煎饼(Ketupat)及仁当(Rendang)、摩登娘惹美食等不同组别的挑战。

他周五出席是项赛事新闻发布会时提及，赛委会将邀请逾 40 名来自世界各地，包括美国、瑞士、德国等国的著名厨师担任赛会评审，让这场赛事更有看头。他披露，是项赛事共有 2 万令吉的奖金有待参赛者赢取。

为期 3 天的比赛计有烘焙蛋糕设计比赛、西式甜点、冰雕、果雕、中餐、西餐等。各项比赛都欢迎民众出席观赛，观赛时间是 6 月 3 日至 4 日为上午 11 时至



▲ 陈永成 (左 4)、唐宝明 (右 6) 与各赞助商合影。



▲ 唐宝明 (左 5)、陈永成 (左 6) 与兼任学校学生一起推介“第 13 届厨师争霸赛”。

晚上 9 时; 6 月 5 日则是上午 11 时至下午 5 时，入场费是每日 3 令吉。

为了鼓励更多学生前往观赛，赛委会定于 6 月 3 日(星期五)一天让学生免费入场，惟欲前往的学生们必须与主办方向接洽事宜入场。另外，各赞助商也会在现场设立摊位展出各种产品，同时部分商家也会分发礼品予出席民众。

欲参赛的团体或民众受促浏览 [www.battle-of-the-chefs.com.my](http://www.battle-of-the-chefs.com.my) 了解详情，报名截止日期为 4 月 30 日。任何疑问可联络马来西亚厨师公会檳城分会办事处 04-2266659。

出席者有马来西亚厨师公会檳城分会主席陈永成、赞助商：依恩美集团酒店及时尚部董事爱克萨克森、马来西亚酒店业者协会檳城分会主席马可等。#

光明日報 要聞

10 · 4 · 2011 (星期日)

# 今年增至40項目 6月檳國際廚師賽

【檳城訊】第十三屆檳州國際廚師大賽將於6月掀开战幕，本年度比賽項目增至40項，為了突出本地特色，大會新增了傳統馬來粽與仁當咖哩及現代娘惹餐挑戰賽。

籌委會主席齊寶明于周五在推介儀式上宣布，由于今年的大會賽場

面積比往年大，因此，大會將參賽名額增加至600人。所有賽項皆是公開，除了接受國內外專業及業餘廚師外，也接受家庭主婦的報名。

他說，比賽報名截止日期為本月30日，目前大會已經接獲349名來自國內外的專業廚師及酒店團隊的預

名，這些參賽者來自40多個國家地區，如美國、瑞士、德國、台灣、泰國、韓國、俄羅斯等。此外，國內眾多大專院校生也已經報名，準備大顯身手。

### 增馬來粽娘惹餐

馬來西亞廚師公會檳城分會主席陳永成也表示，大會評審來自德、意、法、美、港、台、泰、新及印尼等國家，全是合格的國際賽事評審。

“比賽分為多個項目，分別針對專業人士及業餘人士而設，包含專門餐点烹饪、冰雕、蛋糕装饰及传统糕点制作等。

不过，我们并没有强制参赛资格，即使你是家庭主妇，只要你认为具备挑战专业厨师能力，我们依然可以接受你报名参加任何一个项目。”

依思奧集團任職及休閒董事麥克沙孫也指出，大馬若欲拓展旅遊業的市場，必須再提升酒店及餐飲業的服務，而廚藝大賽將有效提升業界的水準，尤其讓年輕廚師及學生

有機會與外國廚師觀摩交流，互相切磋廚藝。

這項為期3天的比賽將於6月3日至5日，在丹絨道尤新開幕的海峽碼頭 (Straits Quay) 商場6樓舉行。除了准賽大顯身手的參賽者，大會也歡迎公眾入場觀摩及品嘗，並且與來自世界各地的廚師交流觀摩，親取經驗。參觀賽事的人場費為3令吉，有意參觀者，可于6月3日及4日上午11時至下午5時，或6月5日上午11時至下午3時蒞臨賽場，除了比賽攤台外，大會也將在賽場邊設置各攤位，有意參與轉售攤位的商家，可向籌委會洽談。

### 家庭主婦也可報名

檳州國際廚師大賽起于1988年，為兩年一度的大型賽事，每屆比賽皆吸引眾多海內外的廚師，對賽事或展覽攤位有興趣者，可聯絡 William Thong (012-7216673)、Johnny Fong (012-4846326) 或 Audrey Cheah (012-4996626)，或瀏覽 [www.penangchefs.com](http://www.penangchefs.com)。(NYB)

■ 廚師已經摩拳擦掌，準備大顯身手。賽場有2個月才掀开战幕，年輕廚師也已經摩拳擦掌，準備大顯身手。





## Press Release

Written by Administrator

Tuesday, 19 April 2011 11:01 - Last Updated Wednesday, 24 August 2016 05:52



**Culinary battle:** (Fourth from left) Organising Chairman William Thong and Chefs Association of Malaysia Penang Chapter Chairman Peter Chan (centre) Posing with members during a press conference to announce the Battle of the Chefs, 13th Penang International Salon Gastronomique in June.



Saturday Metro, 9 April 2011



# Fiery clash of the chefs

## Over 340 cooks to 'wok' up a sizzling showdown

**C**OME June 3, chefs from around the world will converge at the Straits Quay to pit their skills against each other in the 13th Pinang International Salon Gastronomique 2011 'Battle Of The Chefs'.

The competition will be held for three days and will see new features such as the Malay Traditional Ethnic, Etuput and Kemelang Challenge, Modern Nyonya Cuisine and others.

Event organising chairman Chef William Thong said the motive was an effort to introduce Malaysia's traditional dishes to the international arena.

The new additions will be part of the 40 different classes, or categories in the competition comprising display plates, hot cooking, and an eating among others.

Thong said the competition, entering its 13th edition, had so far received 340 participants from

over 60 organisations. "We have participants from neighbouring countries like Thailand and Singapore to as far as Russia, the United States and South Korea as well as local professional chefs from different prestigious hotels," he said.

Besides professional chefs, there will also be challenges for students from colleges, universities and culinary schools.

"This is an excellent platform for the students to showcase their talents as well as gain invaluable experience in the culinary world," said Thong who added that the organisers had invited over 40 renowned chefs from Switzerland, Germany, America and many more to the event.

The competition at the Straits Quay's convention centre, will be from 8am to 5pm, and will end at 5pm on the final day.

There will be an entrance fee of RM1 for visitors.



**Ready for battle:** Chefs Association of Malaysia Pinang Chapter members posing during a press conference to announce the 13th Pinang International Salon Gastronomique to be held at Straits Quay in June.



THURSDAY, APRIL 28, 2011 NEW STRAITS TIMES NORTHERN STREETS 7

# newstraitstimes

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Young participants all geared for the contest.

## Chefs battle it out at new venue

**By Paul Toh**

GEORGE TOWN. The 13th biennial Battle of the Chefs is here again and this time at a new venue. It will be held at the Straits Quay Convention Centre in Tanjung Tokong from June 3 to 5.

It is also the first event to be held at the centre which is the second largest next to the Penang International Sports Arena.

A signature event in the state, the competition will pit chefs from around the world. There will be 40 sessions comprising hot cooking, ice carving and team events, among others.

"For the first time, the organising committee has included our traditional *ketupat*- and *rendang*-making competition with the aim of unearthing talents among our young chefs," said organising chairman William Thong.

More than 340 chefs from 60 organisations including hotels, colleges, universities and culinary schools will be participating.

Over 40 renowned chefs from the United States, Switzerland, Germany and other countries have been invited to be among the panel of judges.

A total of RM20,000 in cash awards are up for grabs, plus medals for the winners. The competition is from 11am to 9pm (on June 3 and 4) and from 11am to 5pm on June 5.

Admission fee is RM3.

For details, call 04-226 8659.

# Housekeepers to join the fray

## Battle of the Chefs to feature bed-making contest among four new categories

By KIATSIK CHUA  
Illustration by [http://www.themalaymail.com.my](#)  
Photo by CHAN BOON KAI

**T**HE 13th Penang International Salon Gastronomique 2011, 'Battle Of The Chefs' will see four new categories being introduced.

Organised by the Malaysian Association of Hotels Penang chapter (MAH) and the Chef Association Of Malaysia Penang chapter, the new categories include the Lamsan competition (noodle pulling), Lighthouse Coffee Battle of the Barista Championship, Professional Bed-Making competition and Erian Water's Race.

MAH (Penang chapter) chairman Norris G. Barrisotti said the additional categories would see the participation of hotel personnel from other departments besides the chefs.

"For example, the Professional Bed-Making competition which is a new category, will see the participation of staff from the housekeeping department," he said.

Chef Association Of Malaysia Penang chapter chairman Peter Chan Weop Seng said this year's event had attracted more than 750 participants from over 20 countries.

He said about 13 teams had registered to take part in the new categories.

The registration date is open until May 24 and those interested can call the Chef Association at 04-2268079 or the MAH Penang chapter at 04-2222000.



The arena's set. (Foreground, from left) Barrisotti and Chan, together with hotel staff and chefs, posing with the bed which will be used in the Professional Bed-Making Competition.