

Event: Nestlé Professional Culinary Arts Award 2012
Date: February 16 – 18, 2012
Venue: Management & Science University (MSU), Shah Alam



SIZZLING CULINARY COOK-OFF

美食烹饪大赛气势澎湃

The sixth Nestlé Professional Culinary Arts Award (CAA) hit a new milestone when fifteen students from Malaysia's top culinary institutions gathered to outcook each other, the highest number this competition ever had.

This year, the organisers had tweaked the competition format to reflect international culinary standards. This did not deter the competitors from serving an array of culinary tour de force that bowled over the judges. Even with the tougher standards, the local young talents could still rise to the challenge. Good news indeed for the local food and beverage industry!

第六届雀巢专业餐饮厨艺竞赛(CAA)成功把十五位来自马来西亚顶尖烹饪学校的学生聚集一堂,来一场厨艺大比拼。今届的竞赛也是有史以来最多参赛者的一次,让这竞赛创下新的里程碑。

今年,为了反映国际烹饪标准,主办单位在竞赛方式上做了些调整。然而,这一点并没有难倒参赛者,他们继续烹调出色香味俱全的菜色,让评审们眼前一亮。即使审评标准更严格,这些年轻的本地精英,依然豪不畏惧、战胜挑战。这对我们本地饮食业而言真是一个令人振奋的好消息!



"This is the sixth time that we are organising a culinary competition of international standards that challenges only the best students from Malaysian colleges in the hospitality industry."

“这是我们第六次举办具有国际水准烹饪比赛，接受挑战的都是马来西亚餐饮和服务业学院的优秀生。”

YAP YIN KEE
Country Business Manager
Nestlé Professional (Malaysia & Singapore)
叶荣基
雀巢专业餐饮马新营业经理

The Cream of the Crop

Past setbacks offer valuable opportunities to learn from one's weaknesses and improve. This philosophy helped Chen Kim Luen from Taylor's University to come out on top in this year's Culinary Arts Award. The aspiring culinary instructor is now looking forward to his 6-month apprenticeship to Chef Antoine Rodriguez at the Le Meridien Kuala Lumpur.

Taylor's-Made Success

Farouk Othman from Taylors University College is certainly the man of the night as this is the second consecutive year that his protégé rose to the top. He reveals to us that his trade secret is recognising his students' strengths and assisting them to improve in those areas.



万中选一

过去所遇到的挫折，让一个人从弱项中学习和进步：这个理念让来自泰勒大学的曾锦伦脱颖而出，成为了今年厨艺奖的得主。这位立志成为烹饪导师现在正期待着与吉隆坡Le Meridien酒店的厨师Antoine Rodriguez 6个月的训练。

Taylor's造就成功

连续第二年成功让他精心培训的学生摘下胜利，当晚的焦点人物非来自泰勒大学的Farouk Othman莫属。他分享时说道，其教学秘诀是懂得辨别学生们的强项，再协助加强学生在这方面的能力。

THE CHEFS DISH

厨师的精心杰作



Potential is up

"A few contestants this year have demonstrated a great potential in the many aspects of culinary skills, such as taste, texture and presentation."

- Chef Ricky Chan Kar Leong, Culinary Chef, Nestlé Professional Malaysia

潜力无限

“今年的数位参赛者在各厨艺方面，包括了味道、口感和呈现方式都展现了无限的潜能。”

-马来西亚雀巢专业烹饪厨师陈家良

Preparing students for the job

"CAA exposes students to the realities of being a chef: a little bit of stress, a little bit of panicking, and the pressure of having produced food within the allocated time."

- Chef Antoine Rodriguez, Executive Chef, Le Meridien Kuala Lumpur

协助学生做好就业准备

“CAA 让学生有机会接触到成为厨师的实际情况：那就是承受一点点压力、一点点惊慌还有在指定的时间内制造出美味佳肴的压迫感。”

-吉隆坡Le Meridien酒店的厨师Antoine Rodriguez





IN THE SPOTLIGHT
CAA 2012 winner **Chen Kim Luen** with (L-R) Chef Antoine Rodriguez, Mr Samuel Cheah, Yang Berbahagia Senator Dato' Maznah Mazlan, Mr Yap Yin Kee and Chef Chern Chee Hoong



"Platforms like CAA encourage collaborations to increase the quality of our local talents."
- **Samuel Cheah, MAH**
Secretary-General THE SAUJANA HOTEL



"Today's technologies allow chefs to improve and wow the world with our unique cuisines."
- **YB Senator Dato' Maznah Mazlan**, Deputy Minister of Human Resources Malaysia



"Good communication skills and strong relationships allow a chef to meet future challenges."
- **Chern Chee Hoong, CAM President**



Winning isn't everything

"In competitions such as CAA, it is not only about winning - it is about the competitive learning, improving and practising of skills."

- **Chef Chern Chee Hoong**

胜利并非全部

"在CAA这类比赛里，取得胜利并不是一切 - 最重要的是在一个具有竞争力的环境下互相切磋、进步和锻炼厨艺。"

- 厨师陈志鸿

Fundamentals are important

"To be a chef, you need a strong foundation. You must know the basics as well as how to implement the things you've learned."

- **Chef Johari**

基本功最重要

"要成为一位厨师，你一定要有很扎实的基本功夫。你必须了解基本知识，更重要的是掌握如何应用你所学的一切。"

- 厨师Johari

