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LE MERIDIEN Kuala Lumpur held the fifth edition of the annual Marriott International Asia Pacific's (Apac) Culinary Workshop, which saw the participation of 40 chefs from Marriott properties across Malaysia, Singapore, Indonesia, the Philippines and Maldives.

The three-day workshop involved engaging activities, discussions on innovations and trends in the F&B industry as well as a culinary cook-off.

The event was aimed at providing the chefs with a high-level and immersive experiential training, as well as to encourage learning and networking with one another in a setting where they could inspire and be inspired.

The highlight of the workshop was on the final day which featured an intensely fun and insightful outdoor cooking session at Kepong Botanic Garden situated in the Forest Research Institute Malaysia (FRIM), Kepong.

The chefs showcased their skills and creativity in creating an impressive lunch for some 100 orphans and stateless children from Sekolah Bimbingan Jalanan Kasih, as part of the hotel group's "Spirit to Serve" CSR initiative.

A school set up for stateless children by the Education Ministry, Sekolah Bimbingan Jalanan Kasih in Kuala Lumpur educates students (including orphans) aged four to 19 who are stateless due to their parents' citizenship status.

The cook-off participants were divided into six teams. Each team included chefs from the different Marriott hotels in Asia Pacific and hosting hotel Le Meridien Kuala Lumpur, as well as 12 pre-selected top culinary students from Taylor's University's School of Culinary Arts

# Chef-inspired meal of love

## Culinary workshop ends with fun cook-off for stateless children



Zulkernai (right) presenting a token of appreciation to Le Meridien Kuala Lumpur executive chef Antoine Rodriguez (second from left) and Marriott International Asia Pacific representatives. (Right) The chefs serving food to the children.

& Food Studies, Sunway's Le Cordon Bleu Institute Malaysia, Berjaya University College of Hospitality and KDU University College.

The chefs were given an hour to prepare and cook the meals before the children's arrival.

Dishes prepared included chicken and beef satay, tandoori butter chicken, stir-fried egg noodles, wok-fried vegetables, roti jala, kuih and serawa durian.

Amid the bonding session, the chefs and hotel staff were treated to Hari Raya performances by two of the children.

Not wanting to disappoint them, the chefs got together and kicked off a performance of the catchy *Baby Shark* song.

Marriott International Apac regional culinary director Raheel Ahmed, Marriott International area director of operations (Singapore, Malaysia and Maldives) Nicolas

Kassab and Marriott International Apac senior culinary director Toine Hoeksel received handicrafts made by the children from the school's headmaster Zulkernai Fauzi.

The culinary students who participated in the cooking session also received certificates.

"We are delighted to have many of the respected chefs within Marriott join this edition of the Marriott International Apac's Culinary Workshop in Kuala

Lumpur," said Le Meridien Kuala Lumpur general manager Michael Delargy.

"I cannot think of a better way to mark the first time we are hosting this event in Malaysia than for chefs in the region to have the opportunity to get together and share their knowledge and passion for both cooking and food.

"The best part of all is the opportunity to lend a hand in creating an epic feast for the children," he said.