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Nurturing young culinary talent

BECOMING a top chef is not easy, as it requires not only skills and talent but also creativity. It is imperative for parents, educators and institutions to motivate and understand their children's hobbies.

The School of Hospitality and Tourism (SOHT) at SEGi University and Colleges knows the importance of nurturing young talents. It recently organised a one-day junior culinary competition to scout for young, talented chefs aged between 16 and 18.

Over 100 teenagers from over 20 secondary schools from Klang Valley participated in the SEGi-Umami Chef Challenge 2018, fully sponsored by Ajinomoto (Malaysia) Berhad (AMB).

"It was a platform for teenagers to showcase their talents and elevate to the next level," said SEGi College Kota Damansara (SCKD) SOHT head, Chef Bonnie Lopez. This collaboration between SCKD and AMB was aimed at providing opportunity for talented young chefs to showcase their culinary talents while increasing awareness on healthy and delicious cooking through Umami, the fifth basic taste.

By participating, talented young chefs who will soon sit for public examinations can find a tertiary institution compatible to their needs. The next step towards success is a quality education.

Eric Lo Li Hung is currently pursuing a Diploma in Culinary Arts at SEGi College Sarawak and is testament to SEGi's commitment in nurturing talent by placing quality education through the most innovative technologies and student-centric learning techniques.

Cooking has been Lo's passion from an early age. Upon completing SPM, he decided to enrol in a culinary course. Lo was able to apply theories to practice, as SEGi is equipped with top-notch facilities and amenities.



The School of Hospitality and Tourism (SOHT) at SEGi University and Colleges knows the importance of appreciating talents from a young age.

He says, "Education is important as it guides us to the right way and route to success."

From the beginning, Lo decided to put his skills and talents to test by joining various competitions. His hard work and dedication has paid off with a third place in Blackbox: Apprentice category at the 20th Sabah Hospitality Fiesta 2017. Lo also participated in the Food Diversity Programme 2018.

Upon graduation, he aspires to work as a chef in Hilton Hotels and Resorts. He also harbours another dream of opening a café.

Lo is one of the many success stories and talent at SEGi University and Colleges. Those

with a penchant for a career in the hospitality and tourism industry can pursue other programmes offered at SEGi.

The BSc (Hons) International Tourism and Hospitality Management programme is a collaborative degree with the prestigious University of Sunderland (UoS), UK, which combined expertise equips students with the required knowledge and practical reinforcement in tourism and hospitality.

Other programmes available are Bachelor of Hospitality Management (Hons) and diploma-level studies in Hotel Management, Culinary Arts, Baking and Pastry Arts, as well as Tourism Management.



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The new intake is in progress now. SEGi offers financial aid and scholarships. Those with SPM, STPM, UEC or equivalent can apply for High Achiever's Scholarship (HAS) or Sports Scholarships. The scholarship value depends on academic results and sports performance.

Schedule an information session and campus visit today.

■ Call SEGi College Kuala Lumpur (03-2070 2078 or 018-211 8653), SEGi College Subang Jaya (03-8600 1777 or 016-212 9154), SEGi University Kota Damansara (03-6145 1777 or 011-1210 6389), SEGi College Penang (04-263 3888 or 013-629 4880) or SEGi College Sarawak (082-252566 or 017-859 2566) to arrange a session. Register your interest at <http://segi.edu.my/en/contact-us>