



Patrick Lim beaming with pride on receiving the trophy from organising chairperson Mae Ho. From left: Michieletto, Ho, Lim, Leong and Lamberger.

## French standard cook-off

**BERJAYA** University College (Berjaya UC) hosted the Jeunes Chefs Rôtisseurs National Competition once again. The worldwide competition, organised by the Confrerie de la Chaîne des Rôtisseurs – Association Mondial de la Gastronomme Bailliage de Malaisie, garnered an overwhelming response with six shortlisted for the finals at a cooking competition.

The aim of the competition is to encourage and promote the culinary expertise of young Chefs Rôtisseurs in the tradition of the Chaîne des Rôtisseurs and expose participants to a competitive environment with their peers. It also brings opportunities for Jeunes Chefs to showcase their talent and creativity in an international arena.

According to Berjaya UC executive director and CEO Mae Ho, the initiative is also aligned with its partnership with the Asian Food Channel where Berjaya UC students get to engage with Michelin-Star and Celebrity Chefs and develop further skills.

This is the ninth year in which Berjaya UC has collaborated with the Confrerie de la Chaîne des Rôtisseurs to help organise the competition which hones the talents of

aspiring chefs.

Conseiller Culinaire of the Bailliage de Kuala Lumpur and chief judge Chef Federico Michieletto shared that this year, the judging criteria were based on a new set of rules enacted by the Chaîne des Rôtisseurs' head office in France.

“The Service and Tasting Evaluation looked at serving methods and presentation, portion size and nutritional balance, creativity, menu and ingredient compatibility, flavour, taste, texture and doneness. Finalists will also be judged on kitchen floor sanitation, mise-en-place/organisation, techniques and execution, professionalism, proper utilisation of ingredients and timing,” he said.

The jury this time round comprised Ho, Datuk Leong Yoke Faie and Worldchefs Global Masterchef Jochen Kern, chef Helmut Lamberger and Choong Siew Lee.

Following a thorough selection of the six finalists, DC Restaurant's Patrick Lim was named the Jeunes Chefs Rôtisseurs 2018 winner. He was presented with the Championship Trophy by Leong.

**For** more information, visit [www.berjaya.edu.my](http://www.berjaya.edu.my)