

Welcome

The Faculty of Culinary Arts at BERJAYA University College (BERJAYA UC) invites you to learn new delectable recipes under the guidance of our award-winning instructors and industry chefs. Join the classes and take home certificate with you.



Reserve A Seat Today!

To make sure that you receive quality attention from the chefs, we are only offering three (3) seats for each class*. The Culinary Workshop begins from February to April 2020.

*participants will be joining scheduled classes together with the Diploma and Degree students of BERJAYA UC.

Fees & Payments :

For **RM250.00** per class, you can cook side-by-side with Chefs! Enjoy this hands-on learning experience and bring home your masterpiece to share with the family!

We accept Cash, Credit Cards and Cheques (made payable to **BERJAYA HIGHER EDUCATION SDN BHD**) on the day you sign-up.

Culinary Workshops February - April 2020

Book **3** classes or more,
enjoy **20%** discount

Book **6** classes or more,
enjoy **30%** discount

Book Now!
T. 03-2687 7101

To further enrich your gastronomic knowledge, please visit our website and register your email to receive our announcement for our courses. Or email wallis.chong@berjaya.edu.my for more information.

Faculty of Culinary Arts
BERJAYA UNIVERSITY COLLEGE

Visit us at Level 14 East, Berjaya Times Square, Kuala Lumpur
www.berjaya.edu.my



OUR PRESTIGIOUS AWARDS:



IN ASSOCIATION & SUPPORTED BY :



Feb - Apr 2020

Culinary Workshop Calendar

3 February 9.00am - 1.00pm

Malaysian Cuisine

by Chef Suliza

Roti Jala, Nasi Lemak, Chicken Rendang, Sambal Sotong, Ayam Goreng Berempah, Pengat Pisang

4 February 9.00am - 1.00pm

Malaysian Cuisine

by Chef Razif

Lontong Kering, Nasi Lemak Sri Wangi, Herbal Fried Chicken, Beef Rendang, Sambal Sotong, Bubur Pulut Hitam Ais Kerim Durian

5 February 9.00am - 1.00pm

Aseana Cuisine

by Chef Siew Lee

Spicy Tomato Rasam Soup, Dal Pakora, Chicken Briyani, Gulab Jamun

6 February 9.00am - 12.00pm

Cake Making Technology

by Chef Fara

Swiss Rolls and Fruit Flan



7 February 2.00pm - 6.00pm

Bread Making Technology

by Chef Fara

Whole Toast Loaf, Swiss Soft Rolls, Zucchini Loaf, Gugelhopf, Bee-sting Bread

10 February 9.00am - 1.00pm

Chinese Cuisine

by Chef Suliza

Sweet Corn and Crabmeat Soup, Kung Po Chicken, Sweet and Sour Fish, Salted Egg Prawns, Chill Honeydew Sago

11 February 9.00am - 1.00pm

Malaysian Cuisine

by Chef Razif

Sweet Corn Crabmeat, Chicken Rice, Roast Honey Chicken, Honeydew Sago with Vanilla Ice-cream Midori

13 February 9.00am - 12.00pm

Cake Making Technology

by Chef Fara

Black Forest Gateaux

14 February 2.00pm - 6.00pm

Bread Making Technology

by Chef Fara

Brioche, Neuchatel, Danish special Swiss Dough, Butter Swiss Dough

17 February 9.00am - 1.00pm

Indian Cuisine

by Chef Suliza

Pakorras, Banana Leaf Rice Set, Spicy Mutton Paratal, Fish Curry, Mango Kulfri

18 February 9.00am - 1.00pm

Malaysian Cuisine

by Chef Razif

Vegetable Pakoras with Piquant Yoghurt Dip, Lamb Kurmaq Irraichy, Chicken Tikka, Gulab Jamun Parfat

19 February 9.00am - 1.00pm

Aseana Cuisine

by Chef Siew Lee

Szechuan Hot and Sour Soup, Homemade Spinach Beancurd with Shimeji Mushroom, Stir-fried Beef Strips Ginger and Spring Onions, Lotus seed with dried longan, Ginko Nuts, White Fungus, dried Persimmon slices and Malva Nuts in a sweet broth

20 February 9.00am - 12.00pm

Cake Making Technology

by Chef Fara

Marzipan Layer Cake and Pandan Chiffon Cake

21 February 2.00pm - 6.00pm

Bread Making Technology

by Chef Fara

Farmer Bread, Brown Bread, Oatmeal Bread, Beundner Bread

24 February 9.00am - 1.00pm

Nyonya Cuisine

by Chef Suliza

Pai Tee, Nyonya Laksa, Ayam Kapitan, Bubur Cha-cha

25 February 9.00am - 1.00pm

Malaysian Cuisine

by Chef Razif

Sup Ekor Berempah, Kambing Gulai Kawah, Udang Masak Lemak Santan Berlada, Cendol

26 February 9.00am - 1.00pm

Aseana Cuisine

by Chef Siew Lee

Soto Ayam, Gado-gado Kuah Kacang, Bebek Betutu, Kolak Pisang Ijo

27 February 9.00am - 12.00pm

Cake Making Technology

by Chef Fara

Chocolate Brownie, Chocolate Fudge Cake

28 February 2.00pm - 6.00pm

Bread Making Technology

by Chef Fara

Croissant and Danish (raspberry, cream cheese, chocolate)



Feb - Apr 2020

Culinary Workshop Calendar

2 March 9.00am - 1.00pm

Malaysian Northern

by Chef Suliza

Laksa Kedah, Gulai Kambing, Daging Masak Hitam, Puteri Berendam

3 March 9.00am - 1.00pm

Malaysian Cuisine

by Chef Razif

Rojak, Ayam Masak Tomato, Kari Ikan, Kastad Jagong

4 March 9.00am - 1.00pm

Aseana Cuisine

by Chef Siew Lee

Som Tam, Pineapple Fried Rice, Thai Green Beef Curry, Water Chestnut and Jackfruit served in chilled Coconut Milk

5 March 9.00am - 12.00pm

Cake Making Technology

by Chef Fara

Sacher Torte

6 March 2.00pm - 6.00pm

Bread Making Technology

by Chef Fara

Pita Bread, Focaccia and Pizza



9 March 9.00am - 1.00pm

Malaysian Central Region

by Chef Suliza

Chicken Satay, Daging Salai masak Lemak, Gulai Telur Itik, Pudding Raja

10 March 9.00am - 1.00pm

Malaysian Cuisine

by Chef Razif

Soto Ayam, Briyani Kambing, Ayam Masak Merah, Pengat Pisang and Sago Pearls

11 March 9.00am - 1.00pm

Aseana Cuisine

by Chef Siew Lee

Vietnamese Spring Rolls, Vietnamese Beef Noodle Soup, Lemongrass grilled Chicken Chop, Baked Coconut flavoured Crème Caramel

13 March 2.00pm - 6.00pm

Bread Making Technology

by Chef Fara

Pretzel, Laugen Rolls, Twist Breads

16 March 9.00am - 1.00pm

Malaysian Southern Region

by Chef Suliza

Otak-otak, Nasi Beryani, Kambing Beryani, Dhalca Sayur, Acar Buah and Poppadum, Kuih Koleh Kacang

17 March 9.00am - 1.00pm

Malaysian Cuisine

by Chef Razif

Singgang Karangan Laur, Nasi Kerabu Kelantan - Ayam Percik, Daging Goreng Kunyit, Kuih Bakar Penganan Kacang

18 March 9.00am - 1.00pm

Aseana Cuisine

by Chef Siew Lee

Pinakbet Stew, Seafood Paella, Adobong Manok, Turones de Saba

19 March 9.00am - 12.00pm

Cake Making Technology

by Chef Fara

Charlotte Russe, Charlotte Royale and Strawberry Mousse

20 March 2.00pm - 6.00pm

Bread Making Technology

by Chef Fara

Assorted type of doughnuts

23 March 9.00am - 1.00pm

Malaysian East Cost Region

by Chef Suliza

Nasi Dagang, Nasi Kerabu, Lompat Tikam

24 March 9.00am - 1.00pm

Malaysian Cuisine

by Chef Razif

Umai, Ayam Pansoh, Sambal Udang Sarawak, Kek Lumut Sarawak

25 March 9.00am - 1.00pm

Aseana Cuisine

by Chef Siew Lee

Crispy Vegetable Pakoras, Murgh Vindaloo, Mutton Masala, Sevian Kheer

26 March 9.00am - 12.00pm

Cake Making Technology

by Chef Fara

Tiramisu

30 March 9.00am - 1.00pm

Peninsular Malaysia

by Chef Suliza

Umami Ikan, Pansuh Manok, Mee Kolok, Kek Lapis Sarawak

31 March 9.00am - 1.00pm

Malaysian Cuisine

by Chef Amir

Nasi Kukus Ayam Dara, Nyonya Laksa, Chinese Chicken Rice Ball, Murtabak with Cry and Green Salad



1 April 9.00am - 1.00pm

Aseana Cuisine

by Chef Siew Lee

Thai Green Mango Salad, Sate Iliit, Seafood Noodle, Hainanese Chicken Rice

