

TASTE OF PENANG

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www.penangchefs.com



Penang Elite Chefs Club



Penang Junior Chefs Club

Chinese New Year Chef's Table 2019

29th January 2019 – The Wembley St. Giles Hotel, Penang



PCA first Chefs' Table for year 2019 kicked off with a bang with more than 150 attendees including fellow chefs, hoteliers, suppliers and supporters joining the celebration.

Many thanks to Nestle Professional for sponsoring the appearance of the God of Prosperity (Tsai Shen Yeh 財神) ushering a great start to PCA members and all friends!

WACS JUDGING SEMINAR, PENANG

28th February 2019



Penang Chefs Association played host to another important Education Seminar where 36 chefs around the region attended the WACS Judging Seminar conducted by Dr. Chef Rick Stephen, WorldChefs Continental Director for Asia.

Kudos to our Treasurer General, Chef Billy Lee for together such an important education program.

6th Penang International Halal Chefs Challenge – PIHCC 2019



Penang Chefs Association was again given the honour to organise the 6th PIHCC 2019 from 1st to 3rd March 2019 in collaboration with Penang International Halal Hub (PIHH) in conjunction with the 10th Penang Halal Expo 2019, held at Setia SPICE Arena in Relau, Penang.

PIHCC 2019 was once again led by Chef Mohamed Bakri PJK PJM (Organizing Chairman) and his committed committee. The annual event was successfully staged with more than 450 participations from all over the country and around the region. With over 30 categories for both the professional and amateur to participate, PIHCC managed to uncover many potential and talented chefs culminating with many happy and excited medal winners ranging from Gold, Silver, Bronze and Diploma Certification at the least.



World Chef Battlefield 2019

4th – 7th April 2019



WCB 2019 – ‘Battle of the Masters’ brought together professional chefs around the globe to compete in the real game of culinary championship for period of 4 days. Lead by Chef Darren Tan, the team represented PCA to compete with 15 others teams from the Asia Continents at Movenpick Hotel & Convention Centre KLIA, Sepang, Selangor, Malaysia



The team made a commendable challenge and was able to enter to the 2nd round of preliminary stage and won a gold medal. Congratulations to Chef Darren Tan (Team Manager) with PCA Team Members Chef Ong Ling Ling, Chef Neoh Sze Ting and Chef Peter Gomez.



MBPP Cooking in the Park 2019

13th April 2019

Organised by Majlis Bandaraya Pulau Pinang and with the staunch support of Penang Chefs Association led by Chef Thomas See on the 13th April 2019. The panel of Honorable Juries were Chef Audee Cheah, Chef Eliza Mariam and Chef Mohamed Bakri to provide culinary comments and evaluations to the presented dishes.

Also at hand to support the event were the Committee Members including Penang Junior Chef Club members. The event was well received and was divided into 4 categories consisting of Family, Secondary School Students, Students from Institute of Higher Learning and Kid.



KDU Penang University College Power Chef 2019 Judging session

20th April 2019



PCA continue to emphasize on education and on a busy Saturday weekend, Audee Cheah (President), Thomas See (Secretary General) and Khor Ying Jia (Asst. Secretary General) were all invited by KDU Penang to be part of the panel jury for this annual event.

This yearly signature event – Power Chefs organised by KDU Penang was participated by secondary school students with the aim of promoting culinary interests. Winner walked away with trophy, hampers and cash prizes.

PIFF 2019 Cooking Demonstration

20th & 21st April 2019



PCA was once again invited by the organising committee of Penang International Food Festival - PIFF 2019 to undertake a food demonstration. There were total 6 sessions over 2 days where the demo chefs from PCA were represented by Chef Darren Tan, Chef Syed, Chef Khor Ying Jia, Chef Chuah Lay Yen and Chef Ong Ling Ming.

The theme for the food demonstration is Penang Food and Penang famous dishes such as Nasi Lemak, Otak Otak, Lamb Rendang, Pulut Udang, Kerabu Capellini and Black Glutinous Rice were showcased and demonstrated to the general public.

Disted College Culinary Challenge – Judging Session

27th April 2019



As the Corporate Member of PCA, Disted College was supported by PCA panel of illustrious jury for their annual Disted Culinary Challenge 2019 event. Participating competitors were from secondary school in Penang.

Participants had to go through 2 rounds of challenges where the first round was to prepare a pasta dish and the final round was a black box competition. Ingredients were provided by organizer and participants were given 30 min to plan the menu and prepare the dish in 90 minutes.

Penang Chefs Family Day

1st May 2019



Organised and coordinated by Chef Rozairy, the long awaited Penang Chefs Family Day took place at Pak Yusof Homestay, Tanjung Tokong on 1st May 2019. Members and their family had an enjoyable time with lots of fun and laughter together. Games and food were prepared and everyone walked away with lots of prizes and smiles.



CULINARY CHALLENGE

29th & 30th JUNE 2019

M MALL @ PENANG TIMES SQUARE



Register at
www.asiaculinarychallenge.com

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4th - 6th October 2019

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