

Complementary Competency Programme



COMPLEMENTARY COMPETENCY
PROGRAMME

KOREAN CUISINE MADE EASY

"Explore your hidden talent"

THE MAKING OF KIMCHI AND VARIATIONS OF KIMCHI BASED DISHES

It is never difficult to cook a simple meal. Learn the easy way to make kimchi and prepare various dishes using kimchi as the main ingredient.

Objectives

- To understand Korean culture and their eating habits.
- To be able to prepare home-made kimchi and develop new ideas to use kimchi as an ingredient in cooking a meal.



Date and Time

22 September 2018 (9.00am-1.00pm)

29 September 2018 (9.00am-1.00pm)

Fee : RM 120 (UCSI students/alumni)
RM 150 (Public)

Venue : Continental Kitchen
Faculty of Hospitality and Tourism Management
North Wing, UCSI University.

Programme Structure:

4 hours x 2 modules:

- Introduction to Korean dining etiquette
- Making kimchi
- Preparing dishes using kimchi:
 - Kimchi Jjigae
 - Kimchi Bokkeum Bap
 - Kimchi Mandu

Payment detail: Internet / Giro Transfer / Cash deposit via ATM / Cash Payment at Finance Counter, UCSI University KL Campus

Acc No: CIMB Bank 86-0213894-3 (UCSI Education Sdn Bhd)

Please state 'CCP FHTM' during payment.

Kindly contact Assistant Professor Hanafi Hamzah (hanafi@ucsiuniversity.edu.my) if interested to join.

