

## Contact & Inquiries

Faculty of Food Science & Technology  
Universiti Putra Malaysia  
43400 UPM Serdang  
Selangor, Malaysia

+603 8946 8367

shahrim@upm.edu.my

nikiskandar@upm.edu.my

www.food.upm.edu.my



*MALAYSIAN FOOD HERITAGE  
SUMMER 2018*



*15<sup>th</sup>—29<sup>th</sup> July 2018*

*Faculty of Food Science & Technology  
Universiti Putra Malaysia*



## Programme Overview

There is only one place where all the colours, flavours, sounds and sights of Asia blend so beautifully – Malaysia. No other country in the world, except Malaysia, is comprised of Asia's three major ethnic groups; Malay, Chinese, and Indian. Populated by these multi-ethnicities, Malaysia offers a diverse and unique historical, cultural and traditional heritage from alluring architecture to captivating craftsmanship to delectable delicacies. Come July 2018, you can indulge yourself and experience Malaysia's exquisite cultures and enticing cuisines by participating in a two-week Malaysia Food Heritage Summer 2018 organised by the Faculty of Food Science and Technology, Universiti Putra Malaysia. The Summer Programme is creatively tailored to fascinate international participants on Malaysia's essence of cultural distinctiveness and hold you enthralled at the reasons why Malaysia is called a *Food Paradise*. During the Summer Programme, participants will get to explore the taste of Malaysian traditional foods and prepare them from scratch with the professionals. You will also have the chance to visit Malacca, a UNESCO World Heritage site, as well as other major tourism spots in Malaysia (*Kuala Lumpur, Putrajaya, Negeri Sembilan*). Additionally, the Summer Programme also provides the participants with knowledge and practical on traditional heritage culinary arts prudently passed down from one generation to the next. So, don't miss out on the opportunities to dive in Malaysia's rich traditions and customs.

*Malaysia Truly Asia!*

## Programme Objectives

To promote the diverse and multi-racial Malaysian food culture and traditional heritage to international participants → *intellectual discourse*

To expose international participants to the know-how in Malaysian cultural food preparation → *culinary demonstrations, visit to herbs garden, food preparation by participants, traditional food tasting*

To allow international participants to experience and appreciate the intangible cultural heritage of Malaysia → *visits to major tourism spots around Putrajaya (Malaysia's administrative seat), Malacca (UNESCO World Heritage Site), Negeri Sembilan (Seri Menanti Palace)*

### Day 1

- Program Introduction
- Icebreaking

### Day 2

- Introduction to Malaysian Food Heritage
- Culinary Lab

### Day 3

- Malaysian Herbs and Spices
- Visit to UPMs' Herbs Garden

### Day 4

- Malaysian Traditional Dessert
- Culinary Lab

### Day 5

- Malaysian Noodle Workshop
- Processing Lab



### Day 6

- Depart to UNESCO World Heritage City of Malacca
- Traditional Cooking Demonstration

### Day 7

- Visit to UNESCO World Heritage City of Malacca

### Day 8

- Discovering Negri Sembilan (Delicacies, Cultural & Craft)

### Day 9

- Sightseeing Around Putrajaya

### Day 10

- Food Hygiene & Sanitation
- Culinary Lab (BBQ Preparation)

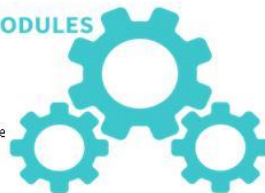
### Day 11

- Malaysian BBQ Nite

### Day 12

- Sightseeing Around Kuala Lumpur

## MODULES



### Day 13

- Program Wrap-up
- Gala Dinner

### Day 14

- Farewell and Departure

## Programme Fee

USD1,500.00 per pax which includes:

- Accommodation
- Ground Transportation
- Meals
- Activities

## Who Can Participate?

International students from all over the world.

## How To Participate?

Please complete and submit application form that can be downloaded from:

[http://www.intl.upm.edu.my/upload/dokumen/20170508110757APPLICATION\\_FOR\\_STUDY\\_IN\\_UPM\\_INBOUND\\_SPK.pdf](http://www.intl.upm.edu.my/upload/dokumen/20170508110757APPLICATION_FOR_STUDY_IN_UPM_INBOUND_SPK.pdf)

Please specify "Malaysian Food Heritage Summer 2018"

