



**ROTARACT CLUB of PUDU**  
District 3300, Malaysia

# **DISTRICT AWARDS & RECOGNITION**

- **Best International Service Category**

**“International Cooking Competition”**

Prepared by:  
Shiu Sook Sun

## **PART A: SUMMARY OF THE PROJECT**

International cooking competition is a project where each avenue is required to select a country of their choice and to come out with 3 dishes. The 3 dishes that they need to present will be 2 main courses and 1 dessert. If time permits, they are allowed to cook as much dishes that they can. After the cooking session, the team representative will have to do a food presentation on the food's background and of course the reason they choose to cook that particular dish.

Marks and points will be given by the judges based on food presentation, decorations and the taste of the food.

Date : 18<sup>th</sup> December 2010

Time : 12.00pm – 3.00pm

Venue: Taman Tenaga, SSS's House

### *INVOLVEMENT:*

- 1) Members of Rotaract Club of Pudu
- 2) DRR Sanjeev
- 3) PP James from RAC Subang
- 4) President Nicholas Goh from RAC Penang
- 5) 5 guests (*where 1 out 5 was being inducted after this project*)

## **PART B: OBJECTIVE, TEAMWORK**

- To know more about other countries background, histories and as well as foods.
- Strengthen and establish the bonding between members
- To cultivates teamwork spirit and sharing

### *ORGANISING COMMITTEE*

Organising Chairperson	: Rtr. Dan Yeo
Treasurer	: Rtr. Shiu Siew Wah
Team Leader for each avenue	: Rtr. Chua Wen-Shyan (Club)
	: Rtr. Lee Wan Jia (Community)
	: Rtr. Samantha Yeo (IS)
	: Rtr. Choong Xiao Wen (PD)

**PART C: FINANCE / ACCOUNTS & BUDGETTING**

	RM
Venue	-
Subsidizes for each avenue's material by club (RM50 x 4 avenue)	200.00
Prizes	<u>85.50</u>
Total	<u><u>285.50</u></u>

**PART D: PHOTOS, PRESS CUTTING, PROMO LITERATURES,ETC.**



Club Service Avenue representing Italy  
(Spaghetti with meatballs, salad, bruchetta and tiramisu)



Community Service Avenue representing our home country, Malaysia  
(Bak Kut Teh, onde-onde, curry chicken and laici pudding)



Professional Development Avenue representing Thailand  
(Hot & Spicy Tom Yum soup, mango sticky rice and Thap thim krawp – as dessert)



Last but not least, the International Service Avenue representing China  
(Dumpling, New Year Cake (Nian Gau) & Wine Chicken)

## **PART E: “THE MAKING OF....”**

### *ITINERARY*

- 12.00 pm Food Preparation
- 12.15 pm Cooking session start
- 1.40 pm Cooking end
- 1.50 pm Food Presentation on each “country” lead by Avenue Director
- 2.30 pm Presentation end & Food tasting

### *OVERALL*

There were 4 avenues, so the four countries namely China, Thailand, Italy and our beloved country, Malaysia were chosen. Dishes to be cooked were all well planned and discussed among members of each avenue. Food ingredients were bought before the event while some was bought a day or two in advance. Each avenue is given RM50 sponsorship for them to purchase their ingredients. They are required to cook at least 4 dishes, consisting main courses and dessert. When the competition started, everyone was busy walking around and eventually creating a loud and noisy environment, as some of them were shouting and screaming to one another. They were rushing here

and there to get their ingredients and culinary. They had to share the culinary among avenues too as it was limited.

Some of the avenue started off by preparing their ingredients, while some team with readily chopped and cut ingredients waste no time and start cooking. 3 teams were in the kitchen while one was at the porch. They had to take turns using the stove. Though from different avenues, they were all helping out one another, sharing and cooperating to make sure that their dishes are successfully cooked and decorated. Hence, approximately 2 hours later of cooking and decorating, the dishes are ready to be served. Prior to that, here comes the judges and food tasting by all those hungry rotaractors. The dishes were arranged on a long table at the dining hall and rotaractors were surrounding the table. All were tempted by the aroma and food was all beautifully decorated. All waited patiently before the “now you can dig in” started.

Anyway, the rotaractors are not allowed to eat yet because the judges had to taste and decide which country or avenue wins the competition. While the judges were tasting, members of the avenues have to slightly brief them about their dishes. A good presentation and good food wins the judges heart and stomach. A pinch or more was taken from the food. After testing, the judges were given a short period of time to do their evaluation. Nevertheless, after discussing, Italy was chosen as the winning country. They were given a hamper as an award for being the chosen one.

Lastly, the so long waited moment by the rotaractors has finally arrived. Everyone started eating happily and hungrily. Hence, some of the dishes were limited so rotaractors had to share among themselves. Hence, those who have eaten starts to clean up. Empty dishes were put to wash and the dining hall was cleaned. Thus, all the extra food was brought back by some of the rotaractors. After everything has been settled, the rotaractors bid their farewells to one another with a full stomach.

#### **PART F: “TELL US WHY....”**

1. It practices the motto of Rotaract “Fellowship Through Services” and Building Community, Bridging Continents. Because this project help to increase the bonding between the members and guests, those who have participate knew other country background and history.
2. For those who have no experience in cooking, managed to try their hands on during the cooking session. By giving them the cooking experience, they will learn how to cook and also letting them know that Mom’s cooking is always the best and not easy. By this they will learn to be more appreciating on the food.
3. 1 member has been inducted after this project. (*refer attached induction form*)