

Monday, 5th November 2018

Press Release

FNU students win medals at National Salon Culinaire competition

Suva, Fiji Islands. Twenty-one students pursuing Hospitality and Tourism studies at the Fiji National University (FNU) bagged 21 medals during the recent 2018 National Salon Culinaire competition.

The three-day annual event which was organised by the Fiji Chef's Association brought together professionals and trainees from the tourism industry to showcase their skills and talents as they compete in different categories.

A panel comprising of top local and international culinary and pastry chefs were appointed to judge each of the categories.

Fourteen FNU students scooped Bronze medals, five received Silver while two students scooped Gold medals.

The Head of School at FNU's College of Hospitality and Tourism Studies (CBHTS), Eric Jioje said the students put on a gallant performance and were able to learn a lot technique by participating at the event.

FNU students have been participating in this competition for the past eight years.

"The students really prepared well for the competition and they all thoroughly enjoyed themselves. This is the biggest number of medals that FNU has ever won since we joined the event in 2010. It certainly is a proud moment for the students as well as their families," he said.

The FNU students competed in two categories - Student and Open.

Jioje said such competition motivate students and prepares them to join the workforce.

"By taking part in the 2018 National Salon Culinaire competition, students were able to compete against experienced chefs. This raises the bar for them and students are able to perform at higher standards. This increases their self-confidence, boosts morale and creative thinking. Students are also able to network and discuss with experts which helps them perfect their culinary skills," he added.

The students had four weeks to prepare for the annual competition, which according to Jioje provided them sufficient time to adapt to the 'high heat' in the kitchen.

"Cooking competitions are not easy. Its intense and you have to be mentally prepared, know your ingredients and always think creatively. So the students did extra practical classes with their mentors and I think that helped them a lot. From the twenty-one FNU students who participated, four of them had to do live cooking and I think they all did extremely well," he said.

Meanwhile, one of the participant, Ana Tau who is a Trade Diploma Culinary Arts student has been awarded a trip to India to compete in the Young Chef Olympiad competition. Tau is studying at the FNU's Nasese Campus.

"I did a lot of preparation for the National Salon Culinaire competition. I did live cooking and made steamed fish. The competition was tough as we had industry experienced people competing with us. But I am glad my work was recognised and I got this opportunity to participate in the Young Chef Olympiad competition which is a dream come true," said Tau.

She said she hopes to make the University and Fiji proud in the competition.

"I am now dedicating more time towards practical. My instructor Anish Lal has been very supportive and I hope to learn some more skills before I leave the country to compete at the international arena," said Tau.

The Young Chef Olympiad competition will be held in various states in India from 28th January – 2nd February, 2019.

For more information contact: Shireen Lata | Public Relations and Communications Officer | P: 339 4000 | Ext: 2886 | Email: prco-sl@fnu.ac.fj

About the Fiji National University: The Fiji National University (FNU) was established through the merger of 7 government-owned tertiary institutions in Fiji, and commenced operations from 1 January 2010. The constituent institutions are found at over 40 different locations across Fiji, and collectively offer Certificates, Diplomas, Advanced Diplomas, Degrees, Postgraduate qualifications and Skills Upgrading for those who are already in employment. Approximately 30,000 students pass through the University each year. Over the last six years of its operations, the University has registered major achievements with regard to new programme delivery, quality improvements and contribution to research and publications via its 5 Colleges: The College of Humanities & Education (CHE), the College of Medicine, Nursing & Health Sciences (CMNHS), the College of Engineering, Science & Technology (CEST), the College of Agriculture, Fisheries & Forestry (CAFF), the College of Business, Hospitality & Tourism Studies (CBHTS) and the National Training & Productivity Centre (NTPC).