

Naisaki aims to enhance baking skills at FNU



Ledua Naisaki completing his enrolment at Tappoocity in Lautoka.

Growing up in Lautoka watching and helping his grandmother bake mouthwatering pies and cakes influenced Ledua Naisaki to enrol at the Fiji National University (FNU) to enhance and perfect the skills he learnt over the years from home.

The twenty-two-year-old said assisting his 'nau' (grandmother) fuelled his passion and he now aims to make a career out of a hobby.

Naisaki will undergo studies in the Trade Diploma in Baking and Patisserie programme at FNU's Namaka Campus in Nadi.

"After completing my secondary education, circumstances were such, that I had to leave school and look after my sick grandmother. But now she is better and I can focus on my studies," the former Lautoka Muslim College student said.

"Growing up, I used to watch my grandmother bake. She used to give me baking trays, rolling pins and mixing bowls to play with while she baked for the family."

"Ever since then, I had a real interest in baking. And as years went by, I learnt to bake and love to bake."

"After staying home for three years, it occurred to me that I could finally do what I am passionate about, that is baking."

Naisaki said the hospitality and catering sector was a booming industry in Fiji, hence there is a need for highly-skilled local pastry chef.

"I believe I have the creative flare and attention to detail skills, which will assist me in crafting beautiful and delicious cakes," he said.

"Even though I know the basics of baking, pursuing my studies in baking and patisserie will further develop my knowledge and will equip me with new techniques that will assist me when I enter the industry."

Naisaki said that the practical component of FNU's programmes was the deciding factor when choosing a tertiary institution.

"My friends advised me to choose FNU, as students are taught their trade in a bustling, hands-on and realistic working environment."

"Also, from the very beginning of the course, I will work as a team to bake for and provide a high-quality service to real customers," he said. After completing the two-year programme, Naisaki aims to secure employment at a resort in Fiji.