

Students cook-off in Cookery Competition

Twenty-five participants from four tertiary institutions competed in a cookery contest as part of the inaugural Hospitality and Tourism Festival organised by the Fiji National University's National Training and Productivity Centre (NTPC).

The students represented FNU's College of Business, Hospitality and Tourism Studies (CBHTS), NTPC, the Technical College of Fiji (TCF) and USP Pacific TAFE. The week-long event is currently being held at FNU's Namaka Campus in Nadi.

Renowned Fiji Chef and Competition Judge Lance Seeto said this competition was the first of its kind in Fiji where the emphasis is placed on rewarding the winners with career-building experience rather than prizes.

In the competition, the students have been churning up a variety of European and Fijian dishes to the delight of the judges.



Judge Lance Seeto inspects the plating of the dishes.

"I am quite impressed with the level of competition given that there has not been any coaching. While there is a lack of experience, there is a lot of enthusiasm by the participants which is a great starting point to be in this industry," Seeto said.

This was the first time students were cooking against time and facing off each other, and the celebrity chef said this was a good platform to judge students' ability to work under pressure.

"What we are looking for is to find out are they passionate cooks, are they concentrating hard on what they are doing, and is there some spring in their step."

The finals of the cookery competition will be held on Wednesday with the winner offered traineeship with selected organisations operating in the tourism industry.



A creation by the participants of the Hospitality and Tourism Festival's.



Judges Lance Seeto and Freedy Movick from Hilton Fiji with FNU student.