
‘SATU’ Celebrates Malaysia’s Cultural Diversity Through Three-Ethnic Culinary Experience



By: Noor Eszereen Juferi

Photo by: Muhammad Nur Zairi Mohd Nazari

SERDANG, 8 January – Malaysia’s cultural diversity was celebrated through a gastronomic experience as 40 students from the Bachelor of Science in Food Service Management with Honours (BSPPMdk), Faculty of Food Science and Technology (FSTM), Universiti Putra Malaysia, organised a semi-fine dining programme themed “SATU”, which signifies One Nation, One Malaysia.

The programme served as the final practical assessment for the course FSM4309 Food Preparation and Commercial Service, granting students full autonomy to design the concept, menu and event management based on real industry standards. Through “SATU”, students blended Malay, Chinese and Indian cultural elements into a modern food presentation that highlighted the values of national unity.

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Programme coordinator Dr Muhammad Rezza Zainal Abidin said the initiative served as an experiential learning platform to prepare students for real-world challenges in the hospitality and food industry.

“This programme is not merely an academic assessment, but a comprehensive training that requires students to manage the concept, menu, kitchen operations, customer service and promotion professionally. Through four planned programmes, we hope the learning objectives can be achieved holistically,” he said.

The semi-fine dining approach enabled students to elevate Malaysian cuisine with contemporary touches without compromising the original identity of each dish.

Meanwhile, BSPPMdk student Nur Alissa Azlan, who served as the Supervisor of the Day, said hands-on involvement in the programme provided realistic exposure to actual industry tasks.

“The experience of managing a team, conducting surveys, planning menu variations by integrating elements of three major celebrations, and promoting the programme through TikTok had a significant impact on my understanding of real operations. The response from external guests was also very encouraging,” she said.



Her coursemate, Arash Danial Nor Sofian, who took on the role of a chef, said the “SATU” menu concept stemmed from a desire to modernise Malaysian cuisine rooted in traditional dishes.

“We took local staple dishes and modernised their presentation by applying food technology and incorporating healthy ingredients such as traditional herbs and vegetables. Menu development took about two weeks to ensure alignment with the concept and team cohesion,” he said.

Visitor Muhammad Nur Syazwan Wafiy Mohd Aseri noted that the students’ ability to produce high-quality menus reflected the level of professionalism instilled throughout their studies.

“Programmes like this should be continued as they not only provide practical exposure for students but also serve as a promotional platform for the course, especially for

school leavers who are still seeking direction and suitable fields of study,” he said.



Overall, the “SATU” programme is viewed as a testament to the younger generation’s ability to elevate local culinary heritage to a professional level, in line with the university’s aspiration to produce holistic graduates who are ready to contribute to the nation’s food and hospitality industry.