

# UPM holds farm-to-fork luncheon



*Fresh herbs, vegetables, dairy products and meat from Universiti Putra Malaysia were used in the preparation of the luncheon.*

**SERDANG:** Freshly-harvested agricultural produce and livestock of Universiti Putra Malaysia (UPM) were featured at a special farm-to-fork luncheon at the university's L'apprenti Fine Dining Restaurant recently.

The five-course luncheon, which consisted of a fusion of Malaysian and Western cuisine, was prepared by 37 students of the Foodservice and Management Department of UPM's Faculty of Food Science and Technology.

The idea for the event came from department head Assoc Prof Dr Muhammad Shahrim Ab Karim.

He said it was meant to introduce the farm produce of UPM while giving an opportunity for the students to serve up a world class luncheon of international standard.

"The menu was designed to combine local ingredients with an international flavour for a Malaysian taste," he said.

The dishes were UPM's signature venison rendang pie with fresh garden herbs and salad, golden aloe vera sorbet infused with lemon grass and mint, contemporary Chinese ginger spinach cream soup with focaccia, Hungarian Malaysian-style beef



*Students enjoying the **delicious food**. Pix by Noor Azreen Awang*

goulash and grilled tilapia served with sauteed vegetables.

Nyonya herbal rice and paradise of banana spring roll Thai-style and royal jack-

fruit custard served with vanilla ice cream and rich chocolate sauce for dessert were also offered to guests. **By Noor Eszereen Juferi**