

The Electric New Paper :

Great Cultural Cookout

Hiccups, but these teens pull through

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Long queues at the supermarkets check-out counters didn't help either.

When the cooking began, team member Aziela accidentally cut her finger with a kitchen knife.

Worse, her team forgot to add the ingredients in the right order.

But these hiccups did not stop the foursome from Yio Chu Kang Secondary School from whipping up a Lai Lai Chicken Briyani Rendang, a fusion dish of Indian and Malay briyani with succulent chicken rendang and moist Chinese mushrooms.

The girls were among 80 students from 13 secondary schools who took part in the Great Cultural Cookout competition held last Saturday at VivoCity.

It was organised by Dairy Farm Singapore as part of the group's "Wok of Life! Bringing People Together" community programme.

The Sec 3 students were Suganya Suppayiah, twins V Rajaeswari and V Rajamani, and Aziela Sakaria, all 15.

They may not have won the top prize, but they were commended for showing creativity in their presentation by Ms Irene Jansen, the host of 938Live's Buon Appetito radio food show, who was a guest and consultant at the competition.

She said: "Not many people will think about serving food on banana leaves like they did. The banana leaves themselves have flavour, so they're giving the dish additional taste."

Each packet was sold at \$2, but if patrons bought three packets, they paid only \$5.

Customer R Vina, 29, was so impressed with the dish, she bought 12 packets.

Each team was given \$150 to buy ingredients, but the Yio Chu Kang girls overshot the budget by \$5.

Madam Sutinah, their food and nutrition teacher, said it was because the girls also bought Kit Kat bars as incentives to draw customers to their stall.

Besides taste, creativity, presentation and teamwork, marks were given for the volume of sales.

Each team had to have members from at least two ethnic groups and their dish had to have ingredients used by at least two ethnic groups.

Queenstown Secondary School's Eleena Rosli, Siti Nurzean Awang, Fenellin Yeo Hui and Eu Zhi Yong, all 17, emerged champions with their "Marvelous Roti John".

They won \$5,000 in cash, a chance to participate in the pioneer Trust Home Attachment programme and a four-week internship with Dairy Farm Singapore.