

# Kg Darau community attends food preparation, handling course

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**KOTA KINABALU:** The Faculty of Business, Economics and Accountancy, University Malaysia Sabah (UMS) and Department of City Tourism Development, Kota Kinabalu City Hall (DBKK) organized a food preparation and handling course for the community of Kampung Darau, Inanam to prepare them to be the next community-based tourism destination in Kota Kinabalu.

Twenty villagers participated in the course, which was conducted by Dr Arif @ Kamisan Pusiran, Senior Lecturer of Hotel Management Program in UMS.

The villagers were taught on visualizing, developing and preparing meals that are suited, unique and popular to be served to tourists.

Arif also advocated to the community to be creative and use homegrown ingredients in their food and beverage offerings.

A day before the course, the Faculty of Business, Economics and Accountancy, UMS had worked together with DBKK in conducting the Product Quality Design and Unique Selling Proposition (USP) course for the community.

Dr Azaze @ Azizi Abdul Adis, Senior Lecturer in Marketing Program, UMS, shared his knowledge and ideas on how to design quality products and to make them unique, especially to the tourists.

Both courses were officiated by Associate Professor Dr Awangku Hassan Bahar Pengiran



The participants of the courses.

Bagul, the Head of Tourism Management Program in UMS and also the coordinator for the courses.

In his opening speech, he said UMS, along with DBKK is very committed in building the capacity of the local community at Kampung Darau to prepare them in venturing into community-based tourism. "This tourism venture hopefully

will encourage the community to preserve the beautiful but fragile mangrove ecosystem around Darau river and at the same time to empower and create secondary income to the community.

"The courses will motivate the community to use innovative ideas in presenting their products, especially food and beverage that will meet the expectation of the tourists," he

said.

The course ended with certificate presentation and closing speech from Fauziahton Ag Samad, the Director for the Department of City Tourism Development, DBKK.

"The community is becoming more industry ready to receive visitors or tourists with proper food preparation and handling skills," Fauziahton said.