

UMS students display F&B capability

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KOTA KINABALU: Universiti Malaysia Sabah (UMS) hospitality students are capable of running hotel-level food and beverage outlets.

This was seen recently when this writer was hosted to a lunch at the UMS Hotelab (a

classroom designed as a hotel restaurant) where everything from kitchen to banquet operations were all run by third-year hospitality students.

Even the food is sold at a reasonable price – RM15 for a Western course meal and RM12 for local cuisine course meal.

Deputy Dean of Student Af-

fairs for the Faculty of Business, Economics & Accounting Dr Arif Pusiran said that the sales price of the meals is only to cover the original cost.

"We don't make profit out of this so-called operation even though we do serve actual customers which may be students, lecturers, staff or outsiders,"

Arif said.

He added that the students even have to prepare the menu, marketing strategies, reservations and everything that is involved in food and beverage operations.

The hotelab opens only on Wednesdays and Thursdays – that is when the students have actual classes held there.

"So, when customers come in, everything they experience is actually a classroom experience for the students," he added.

Meanwhile, the restaurant 'supervisor' Nurdianah Sahirah Mustapha said that this learning environment is good as it prepares her for the working world.

"It is tough because we have to rotate between kitchen and banquet operations but at least now I know how to work in both environments," she said.

The students are also planning a Christmas themed banquet this coming week and they are expected to come up with decorations and menu that reflect Christmas.



Dr Arif (standing) attending to a table where the birthday celebration of UMS director of development & maintenance Kamisah Hussein (seated end of table) was held



Nurdianah (standing) attending to her customers