



## Culinary students scoop up awards at the Korea International Cooking Contest for the sixth year in a row



The 2014 Korea International Cooking Contest

### Preview NEWS

- Culinary students scoop up awards at the Korea International Cooking Contest for the sixth year in a row
- Namhae College students give back through blood donation!
- A new job program for tourism students

54 students from Namhae College's bakery and culinary department are all awarded medals in the 2014 Korea International Cooking Contest, held at the aT center at Yangjae-dong, Seoul from May 23 to 25. The event was organized by the Korea Chef Association, supported by the Agriculture and Household Food Production and 12 other organizations.

The contest consists of a Live Cooking Test and a culinary exhibition. 1,200 teams comprising of 3,500 contestants took part; from chefs employed in top class hotels to college students.

Students from Namhae College's Hotel Bakery and Culinary department competed in the Live Cooking contest for students, International Cooking contest, Korean Cuisine and Special Food Cooking contest, Bakery and Confectionary and Dessert contests. Furthermore, 30 medals were awarded to them: 1 team for excellency, 1 Excellence Trainer Award, 19 Silver medals, and 9 Bronze medals.

Taeho Han, who won a gold medal in the A La Carte Live Cooking Contest made the 3 Fish Course dishes from Namhae sea produce, and was acclaimed to be excellent in quality and originality. Professor O-cheon Kwon who trained the students was presented with the Excellent leadership in recognition of his teaching effort.

He was very pleased and said, "I just concentrated on my work and did my best, just as the way I was taught by my stringent professors. Now I'm feeling less stressed." President Um Changhyun mentioned, "We should attribute all these successes to the fact that we have the best faculty members who can carry out the field-friendly practical training. From now on, I will give my utmost support so that my students can become more globalized."

All the awarded works will be exhibited at the Graduate Exhibition of Hotel Bakery and Culinary Department in the Restaurant Practical Room on the 2nd Floor of Building 4.

## Namhae College students give back through blood donation!



On May 20, and was conducted with the cooperation of the Gyeongnam Red Cross Blood Center.

The Namhae College student union campaigned for the donations, to address the

current shortage of blood.

Roughly 200 students from 8 departments and college staff answered the call by the college's student union to give blood as there is currently such a shortage. This reflected their love and sacrifice for the neighbors. The event took place on May 20, and was conducted with the cooperation of the Gyeongnam Red Cross Blood Center. The

student union presented all the blood donation certificates for their students or the local residents from Namhae to the Gyeongnam Blood Center.

Namhae College has participated in the blood donation since 1999, to prevent such shortages and encourage the students to realize the value of life.

## A new job program for tourism students



Myeonghun Shin, an international flight manager with AirKorea

A new job program called Job Warrantee has been set up in conjunction with AirKorea for the tourism students, on

the basis of their national competency standards.

On April 29th, professor Seokyeong Kim invited Myeonghun Shin, an international flight manager with AirKorea, to give a presentation on ground service, the training process as well as job opportunities.

62 students participated in the presentation. If selected by the company, they will be offered a job, if they meet the company's high standards.

