

For immediate release



KITA FOOD FESTIVAL LAUNCHES HORIZONS MENTOR PROGRAMME FOR YOUNG MALAYSIAN CHEFS



June 26, 2023, Malaysia: The [Kita Food Festival](#) is proud to announce the launch of [Horizons](#), a mentorship programme designed to introduce young Malaysian chefs to new ideas and opportunities that they would not otherwise get access to. The programme will be part of the overall festival which returns to Malaysia and Singapore in September and October this year.

Horizons will take 12 young chefs all under the age of 30 years on two excursions around the Malaysian Peninsular: The first to visit local farms and factories involved in producing premium quality food stuffs and equipment for the Malaysian food and beverage industry. The second is a day of masterclasses, exposing them to new cooking techniques and flavour combinations which will inspire and open a new world of opportunities to the young chefs. It also gives the next generation of chefs a better appreciation of producers and manufacturers to help shape their careers as chefs and make them long-term ambassadors of Made in Malaysia.

Chefs can be nominated by the restaurant they work for and must meet the following criteria:

- Minimum level of Chef de Partie up to Junior Sous level
- Have held the position for a least one year with the same restaurant
- Minimum of three years' experience in a commercial kitchen
- Be under the age of 30 years at the time of submission deadline
- Be working in Malaysia at the time of application
- Be able to speak both Bahasa Malaysia and English

Candidates are then selected by the Kita Food Festival directors along with three mentor chefs - Daniel Yap, patron and chef of [GOODDAM](#), Gary Anwar from [Ember](#) restaurant, and Executive Chef Haznizam Hamzah from [W Hotel Kuala Lumpur](#). Applications will close **July 3, 2023** and there is no application fee as Kita Food Festival will be sponsoring their entries.

Horizons Schedule

Day 1: The Big Day Out (August 11, 2023)

Visit to **Eric Ng - Egg Farm**: A mixed durian and free-range chicken farm in Raub that uses a closed cycle of farming whereby the trees feed the chickens and vice versa.

Chocolate Concierge: Malaysia's best chocolate producer which uses an extremely high quality low production cocoa based on multi-forest story natural farming techniques on various farms, including Orang Asli villages. Ning, the owner, produces a range of cocoa products for both the restaurant industry and for retail sale.

Legle: Visit to the Legle porcelain factory - Legle is a 150 year old French porcelain brand that has been supplying crockery to some of the best restaurants in the world. The factory has a zero waste, hand crafted approach, where all defect porcelain is returned to the manufacturing process.

Day 2: The Second Day Out (September 11, 2023)

Masterclasses: A series of masterclasses and kitchen design study sessions with Horizons mentor chefs at Kitchen Inc’s demo kitchen in Petaling Jaya.

Thank You Dinner

After two days of excursions and masterclasses, the 12 young chefs are then split into groups and appointed positions to design, procure and cook dishes for the **Thank You Dinner**, a casual tapas style dinner for 120 invited VIPs, guest chefs, local chefs, Conversations speakers, sponsors, Kita staff and guardian angels who have all made Kita possible, to be held right after [Kita Conversations](#) on **October 30, 2023**.

However, there is a catch for the young Horizon chefs - they must cook the dinner using what is considered grade two or secondary fish and meat proteins plus surplus vegetables; produce often considered inferior and destined for landfill or animal feed. By using these foodstuffs, Kita hopes to illustrate the value of food and instil appreciation and creativity in Horizons chefs.

Co-founder for Kita Food Festival, Leisa Tyler said: “The Horizons programme is one of the reasons both my fellow co-founder Darren Teoh and I created the festival, as we strongly believe in mentoring the next generation of culinary greats. In 2024, we hope to be able to take Horizons regional replacing Made in Malaysia with Made in Southeast Asia. The format will remain the same but with four Horizons chefs each from Thailand, Singapore and Malaysia”.

The Kita Food Festival is a series of dining events and food celebrations to be held from September 27 (Kuching), October 13 – 16 (Penang), October 19 - 23 (Singapore) and October 26 – 30 (Kuala Lumpur). The festival will feature both Malaysian and renowned international chefs for a series of fine dining and casual dining events, along with two **Big Sunday Barbecues** and **The Great Mezze**. It will also include a series of TED style talks and symposiums titled **Kita Conversations** with discussions from chefs, food producers, historians, anthropologists, and

food suppliers all talking about what is pertinent to the industry here and now, such as sustainability, food waste, and how to make a business profitable.

Tickets for each event will go on sale in early August. For more information about the Kita Food Festival and to stay up to date with news and upcoming events please visit [Kita Food Festival](#) or follow us on social media: [Facebook](#) [Instagram](#) and [Linkedin](#)

To download the Kita Food Festival press kit with images and bios please visit [HERE](#) or to download video with Chef Daniel Yap re Horizons visit [HERE](#)

For media enquiries or to arrange interviews please email media@kitafoodfestival.com or contact:

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About Kita Food Festival

Kita Food Festival (KFF) is a culinary event that brings together some of Southeast Asia's leading chefs and culinary minds. The event was created to put Malaysia on the gastro-tourism map and create a community of like-minded people who appreciate good food and wine. The event also aims to give the Malaysian dining scene a yearly event to look forward to and pave the way for spin off events to emerge. The goal is to give people a reason to eat out, while expanding the palate and knowledge of food and drinks to festival goers. The Kita Food Festival was also created to give career opportunities and inspire and connect culinary professionals.

About Horizons Mentor Chefs

Daniel Yap is the Patron/ Chef of GOODDAM, where he brings a fresh and innovative twist to Italian cuisine. He was trained at the prestigious ALMA culinary school in Emilia-Romagna, Italy, and has honed his skills at esteemed kitchens across Europe, including Ristorante Piccolo Lago and STUDIO in Denmark. While rooted in Italian cuisine, Daniel's creativity knows no bounds. He blends local influences and ingredients with innovative techniques to create Modern Italian dishes like Calamari Squid Ink Pasta and duck neck sausage risotto.

Gary Anwar is the mastermind behind Ember, a restaurant in Kuala Lumpur that serves Modern Asian

cuisine. Here he draws from his Chinese-Malay heritage to create dishes that are both innovative and delicious. Gary's culinary approach emphasizes simplicity and quality products; letting the ingredients shine on their own. He honors traditional methods and techniques while infusing his own unique flair into each dish. But Gary's commitment to excellence doesn't stop there. He is also dedicated to sustainability and reducing waste, actively exploring innovative strategies to minimize waste and reduce Ember's impact on the environment.

Haznizam Hamzah (aka Haz) is the Executive Chef of the W Kuala Lumpur. Here he not only brings twenty years of hotel kitchen experience to the table, but a multicultural experience that included a long stint in Macau. At the W Kuala Lumpur, Haz oversees an array of kitchens, from Cantonese to banquet to the bar pool; a kaleidoscope of outlet styles that require focus and diligence. It's at the all-day-diner Flock where he reverberates the hotel's unique commitment to ethically sourced, locally grown ingredients; Flock was in the vanguard for establishing a genuine farm-to-table restaurant with direct producer-to-hotel supply chains in Kuala Lumpur.