

CULINAIRE MALAYSIA 2023

SCHEDULE – OVERVIEW



19 September, Tuesday

Class	Class Name	Time
1	Plated Appetizer	3am – 7am
6	Petit Fours or Pralines	3am – 7am
8	Elegance Stylish Wedding Cake	3am – 7am
12	Stylish Buffet Showpiece	3am – 7am
15 A	CLC Blue Cod Fish/Seafood Main Course (Western Style): Blue Cod Fish	6:55am – 8:50am
11	Creative Dessert Challenge	7am – 8am
13	Classic Fruit and Vegetable Carving	7am – 8:30am
17 A	Meat/Poultry Main Course (Western Style): Beef	7am – 8:55am
29	Mocktail	8am – 12.30pm
24	Barista	8am – 12pm
11	Creative Dessert Challenge	8:30am – 9:30am
15 B	CLC Blue Cod Fish/Seafood Main Course (Western Style): Blue Cod Fish & Seafood	8:55am – 10:55am
17 B	Meat/Poultry Main Course (Western Style): Lamb	9am – 9:55am
10	Dress the Cake	9am – 11am
17 C	Meat/Poultry Main Course (Western Style): Chicken	9:55am – 12pm
16 A	Chef of Nation – Fish/Seafood Main Course (Western Style): Fish	10:55am – 12:05pm
32 B	Malaysia Pastry Cup – Chocolate	11am – 6pm
10	Dress the Cake	11:30am – 1:30pm
18	Harvest Gourmet Plant-based Menu (Western Style)	12:10pm – 1:20pm
17 D	Meat/Poultry Main Course (Western Style): Duck	12:10pm – 2pm
24	Barista	1pm – 6pm
29	Mocktail	1pm – 5pm
19	Malaysian Heritage Cuisine	1:25pm – 4:20pm
36	Real California Milk Pizza Challenge – Professional Chef	2:10pm – 3pm
14	Aussie Meat Academy Ultimate Young Butcher Challenge	2:15pm – 4:20pm
20	Apprentice Fish Main Course (Western Cuisine)	3:10pm – 5:30pm
14	Aussie Meat Academy Ultimate Young Butcher Challenge	4:30pm – 6:35pm

CULINAIRE MALAYSIA 2023

SCHEDULE – OVERVIEW



20 September, Wednesday

Class	Class Name	Time
4	Apprentice 4-course Western Set Menu	3am – 7am
5	Plated Desserts	3am – 7am
15 A	CLC Blue Cod Fish/Seafood Main Course (Western Style): Blue Cod Fish	6:55am – 8:50am
11	Creative Dessert Challenge	7am – 8am
13	Classic Fruit and Vegetable Carving	7am – 8:30am
17 A	Meat/Poultry Main Course (Western Style): Beef	7am – 8:55am
28	Cocktail	8am – 12.30pm
25	Latte Art	8am – 4pm
11	Creative Dessert Challenge	8:30am – 9:30am
23	Fine Dining Themed Table Setting	8.30am – 12.30pm
13	Classic Fruit and Vegetable Carving	9am – 10:30am
17 B	Meat/Poultry Main Course (Western Style): Lamb	9am – 10:55am
15 B	CLC Blue Cod Fish/Seafood Main Course (Western Style): Blue Cod Fish & Seafood	9:05am – 10:55am
17 C	Meat/Poultry Main Course (Western Style): Chicken	10:10am – 12:55pm
16 A	Chef of Nation – Fish/Seafood Main Course (Western Style): Fish	11am – 1:25pm
32 B	Malaysia Pastry Cup – Chocolate	11am – 6pm
14	Aussie Meat Academy Ultimate Young Butcher Challenge	11:15am – 1:20pm
18	Harvest Gourmet Plant-based Menu (Western Style)	12:20pm – 1:25pm
23	Fine Dining Themed Table Setting	1.00pm – 3.30pm
36	Real California Milk Pizza Challenge – Professional	1:10pm – 3:20pm
14	Aussie Meat Academy Ultimate Young Butcher Challenge	1:30pm – 3:35pm
17 D	Meat/Poultry Main Course (Western Style): Duck	1:30pm – 3:25pm
19	Malaysian Heritage Cuisine	1:35pm – 5:35pm
28	Cocktail	1pm – 5pm
10	Dress the Cake	3pm – 5pm
20	Apprentice Fish Main Course (Western Cuisine)	3:40pm – 5:40pm

CULINAIRE MALAYSIA 2023

SCHEDULE – OVERVIEW



21 September, Thursday

Class	Class Name	Time
9	Artistic Showpiece	3am – 7am
15 A	CLC Blue Cod Fish/Seafood Main Course (Western Style): Blue Cod Fish	6:55am – 8:50am
11	Creative Dessert Challenge	7am – 8am
13	Classic Fruit and Vegetable Carving	7am – 8:30am
17 A	Meat/Poultry Main Course (Western Style): Beef	7am – 8:50am
26	Coffee Signature Beverage	8am – 12pm
15 B	CLC Blue Cod Fish/Seafood Main Course (Western Style): Blue Cod Fish & Seafood	8:05am – 10am
11	Creative Dessert Challenge	8:30am – 9:30am
23	Fine Dining Themed Table Setting	8.30am – 12pm
10	Dress the Cake	9am – 11am
17 B	Meat/Poultry Main Course (Western Style): Lamb	9am – 9:55am
21	Fruit Flambe	9.30am – 2pm
17 D	Meat/Poultry Main Course (Western Style): Duck	10am – 10:55am
17 C	Meat/Poultry Main Course (Western Style): Chicken	10:10am – 1:05pm
32 A	Malaysia Pastry Cup – Sugar	11am – 6pm
30	Malaysia Tiger Cup – Professional	11:30am – 1:40pm
16 B	Chef of Nation – Fish/Seafood Main Course (Western Style): Seafood	12:15pm – 2:35pm
26	Coffee Signature Beverage	1pm – 6pm
19	Malaysian Heritage Cuisine	1:30pm – 3:35pm
30	Malaysia Tiger Cup – Professional	2:30pm – 4:40pm
37	Real California Milk Pizza Challenge – Junior Chef	3:45pm – 4:35pm
20	Apprentice Fish Main Course (Western Cuisine)	4:45pm – 5:45pm

CULINAIRE MALAYSIA 2023

SCHEDULE – OVERVIEW



22 September, Friday

Class	Class Name	Time
2	Malaysian Avant Garde Main Course	3am – 7am
3	5-course Western Set Menu	3am – 7am
7	Freestyle Confectionery	3am – 7am
15 A	CLC Blue Cod Fish/Seafood Main Course (Western Style): Blue Cod Fish	7:55am – 8:50am
19	Malaysian Heritage Cuisine	7:55am – 8:50am
26	Coffee Signature Beverage	8am – 12pm
32 A	Malaysia Pastry Cup – Sugar	8am – 3pm
17 C	Meat/Poultry Main Course (Western Style): Chicken	8:55am – 9:50am
16 B	Chef of Nation – Fish/Seafood Main Course (Western Style): Seafood	9am – 10:05am
17 C	Meat/Poultry Main Course (Western Style): Chicken	8:55am – 9:50am
33	Old Malaya Hi-Tea Professional	9am – 3pm
34	Asian Tapas Hi-Tea Professional	9am – 3pm
17 A	Meat/Poultry Main Course (Western Style): Beef	10.15am – 11.05am
31	Malaysia Young Tiger Cup	11am – 12.30pm
17 B	Meat/Poultry Main Course (Western Style): Lamb	11.15am – 1.05pm
20	Apprentice Fish Main Course (Western Cuisine)	12:35pm – 2:25pm
27	Cold Brew Kopi Tarik Challenge	1pm – 3pm