



Yau Kok Kheong or better known by colleagues as K.K.Yau. My Expertise, I am a Chinese Malaysian Chef with a strong base in Malaysian, Italian and French, and European cuisine with a cosmopolitan touch or what we call "Global cuisine".

Education and Professional Training

- Certificate in Leadership for Executive Examiner in the Final Examination Diploma in Hotel Management
- International Juries for Food Competition
- Masters in International Hospitality Management (Taylors University)
- MBA – USQ Distance Learning (pending)
- CCMP – Certified Coach Mentor
- Diploma – JP International College

Expertise

As an International Chef, I have a strong base in authentic cuisine but with ability to incorporate the best of the other cuisines like the following menu Toro Steak with Teriyaki Balsamic Sauce - The French and Japanese which can complement each other. Toro Steak can be substituted with Norwegian Salmon.

Awards

I have won Gold Medal in the Culinaire Malaysia 1995 and subsequently at the FHA Singapore. I have also got involved in many of the international and domestic cooking competition such as Commis Des Rotisseurs, Culinaire 1997, 2001, 2003, 2005 and 2007, among others sitting in the panel of judges for the above events.

My Qualifications

- MASTER TOURISME & HÔTELLERIE, Parcours «Management en Hôtellerie & Restauration»
- Universite Toulouse Jean Jaures, ISTHIA and Taylor's University, Malaysia

My Achievements

- President Ambassador Liaison Asia – WorldChefs
- WorldChefs Congress KL 2018
- Honorary Life Member – WorldChefs
- Committee Member – World Chefs Without Borders (WCWB)
- Project Leader – WCWB Emergency Response Team
- WorldChefs Accredited Culinary Judge A
- Honorary Life Member of Saudi Chefs Association
- Member of Slovenia Culinary Academy
- Member of Culinaire Malaysia 2017
- Advisor of Professional Culinaire Association, Malaysia
- Advisory Council Member- Food Aid Foundation (FAF)
- Director of Culinary

Experience

With my current role as Consultant & Director of Culinary in a Chain Restaurant in Malaysia, added with immediate past experience as Executive Chef of Dorsett Regency Hotel Kuala Lumpur; a 4-Stars hotel located at the Bintang Walk and many other 4-5 stars hotels with multiple restaurant concepts and conference facilities, drive me further to share my experience in Culinary World.

