



IEEE SG WIE AG Social Talk

What has Engineering got to do with Cooking (Penang Heritage Food)?

Saturday, 2nd July 2011 at 2.00pm,

Location: 41 Cheng Soon Garden, Singapore 599817

http://www.streetdirectory.com/asia_travel/travel/travel_id_1503/travel_site_111038/

The IEEE Singapore Women-In-Engineering (WIE) Affinity Group has the pleasure to invite you to attend the following social activity.

Speaker: Dr. ONG Jin Teong, Director of Research & Engineering of C2N Pte. Ltd

Synopsis

Dr Ong will explain how his engineering background helped in the preparation of his book, Penang Heritage Food and how engineering has helped in cooking through the ages. He will also talk about Penang Heritage Food with illustrations of the dishes and tools (made with technology) used in cooking traditional food. Finally he will demonstrate how Roti Jala is made. Some volunteers could have a go at making the Roti Jala. There may be some sampling of the Roti Jala prepared, with chicken curry.

Speaker's Biography

ONG Jin Teong was born in Penang. He studied at St. Xavier's Institution and was exposed to cooking at an early age. His mother had observed that her brother-in-laws, could cook and that was why he, his brothers and sisters were encouraged to do their own cooking.

As a very active member of the Scout movement in school, he also picked up cooking amongst many other skills. He first learned to cook his full course meal while earning his cook's badge - cooking local dishes like pisang goreng, long beans in sambal sauce, and toffee apple, an English dessert. In those days, the scouts did everything in camp, from gathering the wood for the fire, cooking and the washing up. Pots and pans that arrived at the camp with black bottoms invariably became spotlessly clean and shiny at the end. They had to be spotlessly clean for the daily camp inspection. That was where he learned to do the washing-up!

Jin Teong went to London to study Electrical Engineering in 1963, where he extended his range of cooking. He first stayed in a hostel where the food became a bit monotonous. In those days, it was difficult to find Malaysian or Singaporean restaurants, so he resorted to cooking Penang food in a tiny kitchenette, with only an army surplus billy-can. He drew on his observations of food preparation at home and at hawker stalls in Penang. Recipes from his mother's cooking demonstrations were treasured. He even made poh piah skin, recalling how it was done in a shop in Penang.

After he obtained a Ph.D. from Imperial College London, he joined Cable & Wireless Ltd., an international telecommunications company. After his first posting to Barbados in the Eastern Caribbean he returned to the C&W London head office. In 1984 he joined the Nanyang Technological Institute, which later became the Nanyang Technological University in Singapore as an Associate Professor. He retired from his full-time position in 2005, when he seriously started research on Penang Heritage Food. He is now working on another book on the traditional objects used for cooking.

Dr Ong is a Director of Research & Engineering of C2N Pte. Ltd. - a company he co-founded to provide consultancy services in Wireless & Broadcasting Systems.

Free Registration: Please register before **Thursday, June 30th 2011** at the following link
http://ieeeps.org/ems1/regforevent.php?event_id=234
(limited to 20 seats)

Contact person: IEEE SG WIE secretary at 62482248/92960231 or ieeesgwie@gmail.com