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# Chef Azlan

GET a mentor and emulate him, follow his advices. Set your goal and follow the path towards it tenaciously. Only then will you succeed in your career.

That is chef Azlan Juri, 30, a chef with the Shangri-la Rasa Ria Resort., Dalit Bay Tuaran has to say to youth who want to choose a career in the kitchen.

This young man who hails from Perak says he started working with a hotel in Penang after school.

"After Form Five, I went to work for Feringghi Beach Hotel. I was in the kitchen side and worked with this chef who is very talented and well known. I admired him and followed his advice in the kitchen because I knew I could learn a lot from him."

"A few months later I got my SPM result and then an offer to join MARA Institute of Technology. I then tendered my resignation."

"When I met him to send in my letter. He took me aside and asked me to think properly. He advised me to weight between school and experience. He said experience and knowledge would surpass theories we learn in school. Plus we will start late if we went to school first."

"I agreed with him and he threw away my resignation letter. I have never looked back since."

The chef who threw away his resignation letter became Azlan's mentor. He was Azlan's teacher and educator in every way.

Azlan has a very colourful career then. After leaving Feringghi, Azlan followed his mentor to work with the Istana Malay Restaurant, a kind of

Malay Fine dining restaurant.

A year later he left to work with Raddission Hotel in Shah Alam. He was then already Commis 3.

After that he left to work with the Palace of the Golden Horses a five start establishment in Kuala Lumpur.

This is where Azlan acquired one of his most cherished experiences as he was given a Chef de Cuisine's responsibilities even though he was just Commis 2.

"It was the Asian Summit 1997 and I was in charge of the Indonesian president, I believe it was Gus Dur' food. He loved our food."

A year and a half later he left to work with Sri Bayu in Malacca. This excellent establishment however did not hold him. He left about a year later to work with Hotel Istana Kuala Lumpur, where he served royalties.

At that time he was already a Demi Chef.

"It was a heavy duty for me as we usually had to cater to a minimum of 500 people per day," he shares.

So his career moved on and he formulated signature dishes of his own such as Rendang Tok and Udang Rica Rica among others.

He also represented Malaysia during an international food promotion in Hongkong. And his long line of culinary adventure went on.

He did a brief stint in Saudi Arabia but he came home after a while and went to work with Concorde Hotel.

He also went to work in Satay House London for a year. He loved his stay there and enjoyed

his job but somehow he felt home tugging his heartstring and he returned to Malaysia.

He again went to work with Concorde Hotel.

"People may wonder why I move around so much. Moving around make me acquire more knowledge and experience. This also enables me to go up the ladder to the title chef. From each establishment I will apply for a post higher than my current title, If I get it I move and if I don't I wont," he shares, adding his goal was to get the title Chef De Cuisine before he hit 30 years of age.

On his move to Rasa Ria, he says he loves it here and plan to stay a while.

Married to a Pharmacist, Azlan says during his off days, he spends time with his family; otherwise he is busy supervising his staff in the kitchen.

