

IFRC

International Food
Research Conference 2017



26 July 2017

CONFERENCE GALA DINNER *L'APPRENTI CAFÉ @UPM GOLF*

Please make your Payment via Electronic Fund Transfer to:

BANK ACC. NO. : 80-0216479-3

BANK NAME: CIMB BANK BERHAD

ACC NAME: KELAB KEBAJIKAN DAN SUKAN, FSTM, UPM

BANK BRANCH: UPM, SERDANG BRANCH

SWIFT CODE: CIBBMYKL

(Proof of payment should be emailed to the contact person)

COME AND JOIN THE DINNER !

We are pleased to announce that IFRC 2017 is hosting a Conference Dinner on the 26th July at L'Apprenti Café @UPM Golf. We would like to invite all IFRC 2017 participants to attend and enjoy this special dinner. Don't miss the opportunity to share and discuss all advances presented during the conference.

This event is not included in the conference registration fee and it only cost **RM 80** for local and **USD 20** for international participants. The Conference Dinner has limited availability; places will be given away on a first-paid basis.

PRICE PER PAX

RM 80 (Local)

**USD 20
(International)**

**DINING STYLE:
BUFFET**

**DRESS CODE:
SMART CASUAL**

FOR RESERVATION

Mr. Md Nizam Mahat

Phone: +60132107876

Email: mdnizam@upm.edu.my

TIME	TENTATIVE PROGRAM
1830	Participants will gather at the Complex of the Deputy Vice Chancellor (Research and Innovation)
1845	Bus trip to Golf Club
1900-2000	Arrival of participants – Registration Sightseeing around L'Apprenti Café @Golf Club
2000-2015	Arrival of VIPs
2015-2030	Opening by the emcee Speech by the Chairman of the IFRC 2017
2030-2040	Multimedia presentation
2040-2140	Dinner, Cultural Performance and Networking
2140-2200	Photography session
2200	Dinner ends
2215	Return trip to OnePutra Resident and RhR Uniten Hotel by bus

BUFFET MENU

Soups	Seafood tom yam, cream of mushroom with garlic bread.
Appetizers	Malay and western salads, pasta and tuna, bean sprout with cockles, mix fruits rojak.
Condiments	Shrimps paste sauce (sambal belacan), shrimps sauce (cencaluk), fish sauce(budu), thai chili sause,thousand island, rojak gravy.
Hot Dishes	Steamed white rice, briyani rice, chicken briyani, fish tempura with curry butter sauce, beef fillet with gingger and scallion, kam heong style spicy prawn, sauteed mix vegetables with black shiitake, siew pak choy in garlic oyster sauce.
Station 1	Fried kueyteow, mamak style fried noodle
Station 2	Banana fritters (cucur pisang), prawn fritters (cucur udang), vegetable pakoras.
Desserts	Tropical fruits, assorted malay kuih, assorted cakes, wheat porridge (bubur gandum).
Beverages	Water, orange cordial, coffee, tea.