



NSM Virtual Parent-Child Cooking Competition 2021



Final Report

Organised by:

Sponsored by:



Management Team of
NSM Nutrition Roadshows 2.0



Written by:

Ang Zheng Feng, Chong Wan Yi, Gan San Qin and Scott David Hastie



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Introduction

About Nutrition Society of Malaysia (NSM)



Established in 1985, NSM is a non-profit organisation that promotes healthy nutrition and active living amongst the community with more than 500 members, comprising mainly of nutritionists.

It has conducted several major child, family and women's nutrition education programmes in Malaysia. NSM also frequently promotes, advances and disseminates scientific knowledge of food and nutrition through workshops, seminars and conferences.

As a professional organisation, NSM is guided by a simple belief – the more people understand food and nutrition, the better they can care for their health and wellbeing. For that reason, NSM supports the advancement of research, sharing practical insights and important discoveries for the benefits of all. NSM also support the Government's efforts in promoting healthy nutrition in the society to combat nutrient deficiencies as well as diet-related chronic diseases in the country.

In caring for the community, NSM continuously disseminates practical nutrition information to the young and old alike, guiding them to discover the benefits of good nutrition and a healthy lifestyle. NSM is committed to improve lives through nutrition. It is our way of serving Malaysians.








Introduction

About NSM Nutrition Roadshows 2.0

“Improving Lives Through Nutrition”

NSM Nutrition Roadshows 2.0 is a nutrition promotion programme that focuses on healthy eating and active living of Malaysians. It is an NSM initiative established in 2020, which organises a series of online activities on Facebook, Instagram and the official NSM website to promote healthy nutrition messages to the public.

The links are below:

-  NSM Nutrition Roadshows 2.0
-  nsmnutritionroadshows2
-  www.nutriweb.org.my

Our Objectives

To foster community awareness on the importance of assessing their nutritional status regularly

To inspire and empower the community with knowledge and skills in practising healthy eating and active living

To serve as capacity building and partnership platform for nutritionists in promoting optimal nutritional well-being of Malaysians

Two Main Approaches and Activities

Community outreach roadshows

- ★ Nutrition screening
- ★ Individualised nutrition advice
- ★ Dissemination of nutrition educational materials
- ★ Cooking demonstration



Online nutrition promotion through social media

- ★ Ask A Nutritionist
- ★ NSM Nutritionist's Kitchen
- ★ NSM Recipe Cards
- ★ Special Events: NSM Virtual Fun Run/Walk, NSM Virtual Parent-Child Cooking Workshop
- ★ Variety of nutrition information





Foreword



Dr. Tee E Siong
President
Nutrition Society of Malaysia

The Nutrition Society of Malaysia recognises the importance of continuing to promote healthy nutrition to the public at all times, especially during the COVID-19 pandemic. We are also of the belief that it is vital to inculcate healthy eating practices among the younger age groups. In cognisance of this, NSM organised the Healthy Cooking Competition on a virtual platform which involves the parent-child pair. We believe this is an important strategic approach to promote healthy nutrition among the younger population. I am pleased and touched to see how the participants have applied the nutrition knowledge and skills learnt throughout this event in the cooking videos they submitted. I hope the participants will share the knowledge and skills gained from the event with their friends and family, so as to spread the message of healthy nutrition to more Malaysians.



**Assoc. Prof. Dr.
Chin Yit Siew**
Management Team Leader
NSM Nutrition Roadshows 2.0

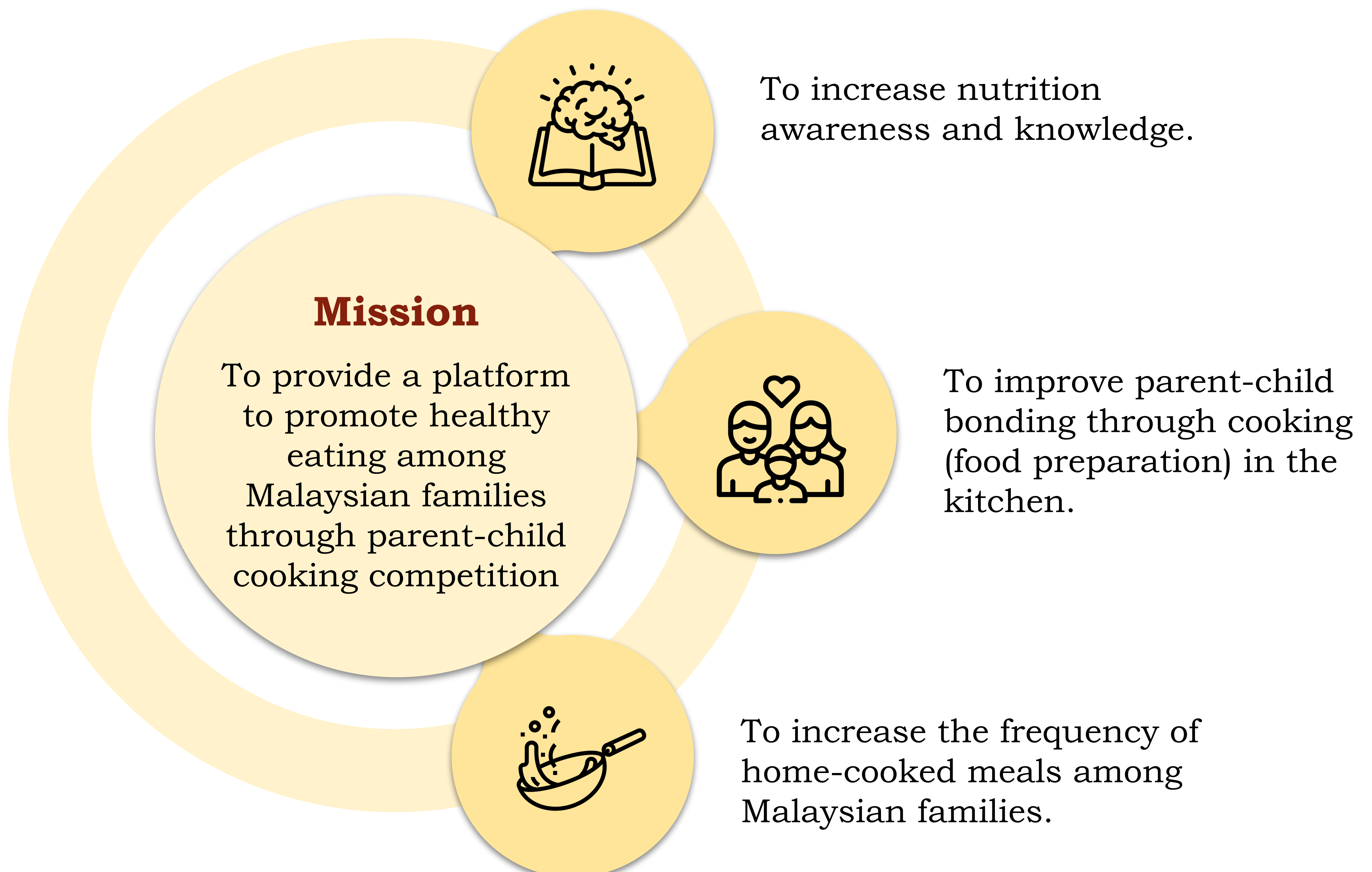
I believe NSM Virtual Parent-Child Cooking Competition 2021, which was held in conjunction with the anniversary of NSM Nutrition Roadshows 2.0, has been a memorable journey for the parents to see how far their children have grown. From the moment their child participated in the workshop, they have been exposed to the knowledge and practice of hygiene, food safety and healthy eating. Now that both parent and child have the knowledge and skills of healthy nutrition, we hope that they can continue to make healthy eating as part of their lifelong practice.

Programme Overview

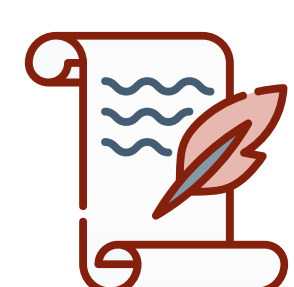


Background

Healthy eating is an important lifestyle habit especially during the COVID-19 pandemic. Besides fighting against COVID-19 infections, Malaysians are at risk of obesity and non-communicable chronic diseases such as diabetes, hypertension, cancers. Practising healthy eating is the key to lower the risk of these diseases and improve overall nutritional and health status. Through this cooking competition, NSM aims to share nutrition knowledge and skills to practise healthy eating. It also provides a platform to encourage all Malaysian families to prepare healthy meals together.



Programme Overview



Organising team



Advisor

Dr. Tee E Siong



Chairperson

Assoc. Prof. Dr.
Chin Yit Siew



Treasurer

Dr. Roseline Yap Wai Kuan



Secretary

Dr. Tan Sue Yee

Publicity

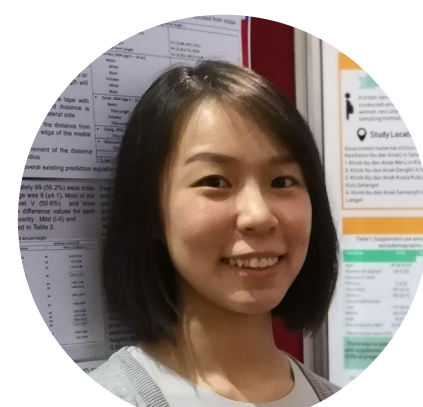


Leader

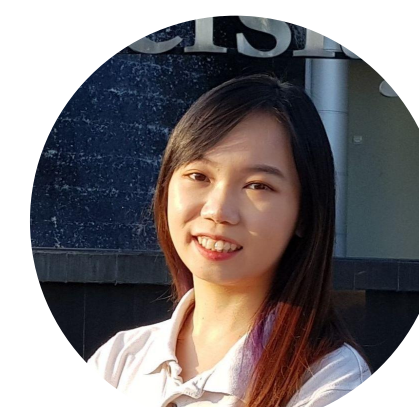
Asst. Prof. Dr. Satvinder Kaur



Dr. Ng Choon Ming



Teoh Ai Ni



Kok Ee Yin



Yeo Ying Xin

Panel of Judges



Chief Judge

Dr. Tee E Siong



Dr. Yasmin Ooi
Beng Houi

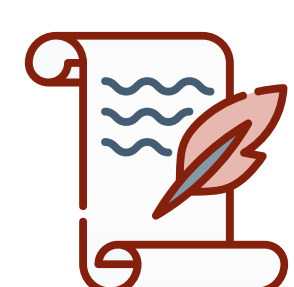


Ms. Maizatul Azlina
binti Chee Din



Mr. Thirukkanesh
Sanvashivam

Programme Overview



Organising team

Logistic & Technical



Leader

Eow Shiang Yen



Sasveni A/P
Subramaniam



Scott David Hastie

Nutritional Educational Activities & Materials



Co-Leader

Khoi Zi Yee



Leader

Assoc. Prof. Dr.
Chin Yit Siew



Co-Leader

Sarina Sariman



Amirah Nabilah
binti Abd Malek



Ang Zheng Feng



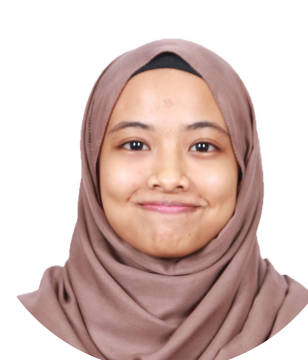
Wong Zhuo Ying



Syahirah binti
Sharani@Sa'arani



Samihah
Aslamiah



Atikah Wardah
Mazman



Gan San Qin



Hew Jing Xuan

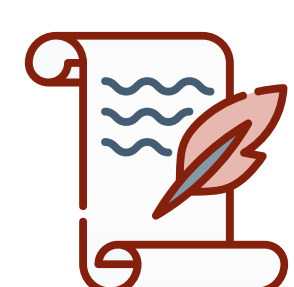


Tan Yi Bing



Nur Amalin
Juhari

Programme Overview



Organising team

Recipe Cards & Cooking Demonstration Videos



Leader

Dr. Tan Sue Yee



Assoc. Prof. Dr. Gan
Wan Ying



Thirukkanesh
Sanvashivam



Dr. Siti Raihanah
Shafie

Virtual Nutrition Activities



Leader

Dr. Roseline Yap Wai Kuan



Rosma Ilyana
Zakira Che Ladin



Chung Ya Ching

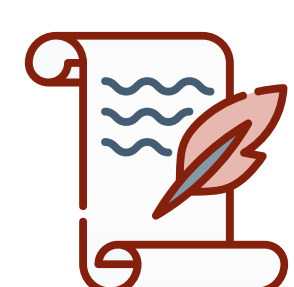


Chong Wan Yi

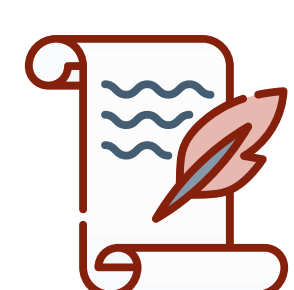


Tee Jia Ying

Programme Overview



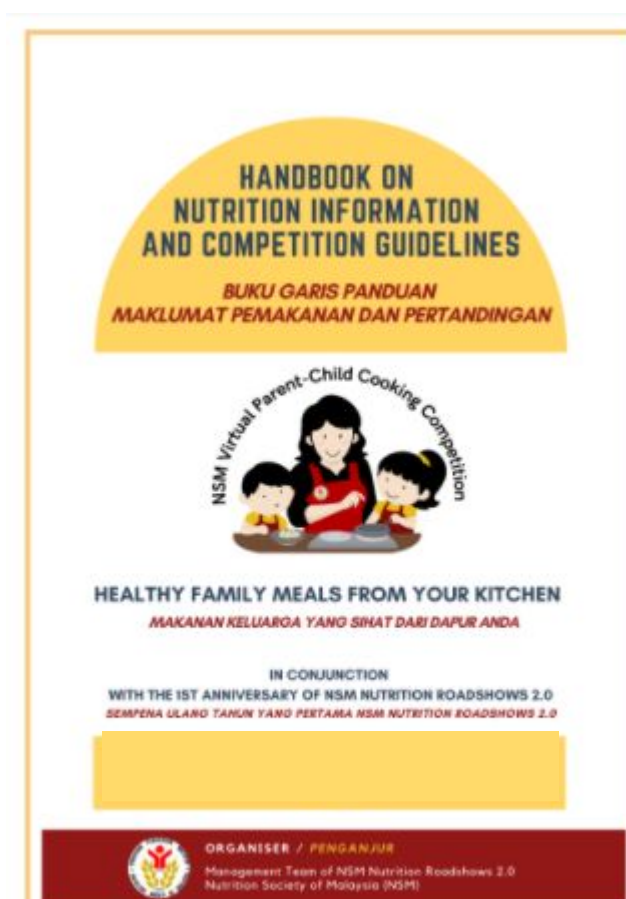
Timeline



Categories

Category A <i>Parent</i> + <i>Preschooler</i> (4-8 y/o)	Category B (a) & B (b) <i>Parent</i> + <i>Young child</i> (7-12 y/o)	Category C <i>Parent</i> + <i>Adolescent</i> (13-17 y/o)	Category D <i>Parent</i> + <i>Young adult</i> (18-25 y/o)
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* Parent participant has to pair with a child in all activities.



Competition Guidebook



[Competition guidebook for Category A & B](#)



[Competition guidebook for Category C & D](#)

Programme Overview



Entitlements



1. Starter kit
 - a. 2 NSM limited edition aprons for parent and child
 - b. Recipe book
 - c. Handbook on nutrition information and competition guidelines
 - d. Household measurements
 - e. Bento box
2. E-certificate for both participating parent and child
3. Opportunity to attend Online Interactive Nutrition Education Workshop
4. Various nutrition activities shared via our Facebook and Instagram page



Prizes

Grand Prize

Category A, B(a) & B(b)



x1 set
per category

Air fryer & kitchen knife set

Category C and D



x1 set
per category

Air fryer & cooking source 3 pcs set

Second Prize

Category A, B(a) & B(b)



x1 set
per category

Multi cooker & 137 pcs/set
cake turntable cake
decorating tools baking
supplies sets

Category C and D



x1 set
per category

Multi cooker & mini multi
cooker

Consolation Prize



x2 sets
per category

Sandwich maker & 3-in-1
multifunctional vegetable cutter

Special Effort Prize



x12 sets

Wireless portable electric food
mixer machine &
rechargeable fruit juice
blender bottle

Key Activities



Ask A Nutritionist

This activity provided more information on various nutrition topics including sugar, fats and oils through Q&A posters and videos featuring professional nutritionists.

Let's Talk about Sugar!



FB Live video

Let's Know More about Fats and Oils!



Q&A Posters



FB Live video



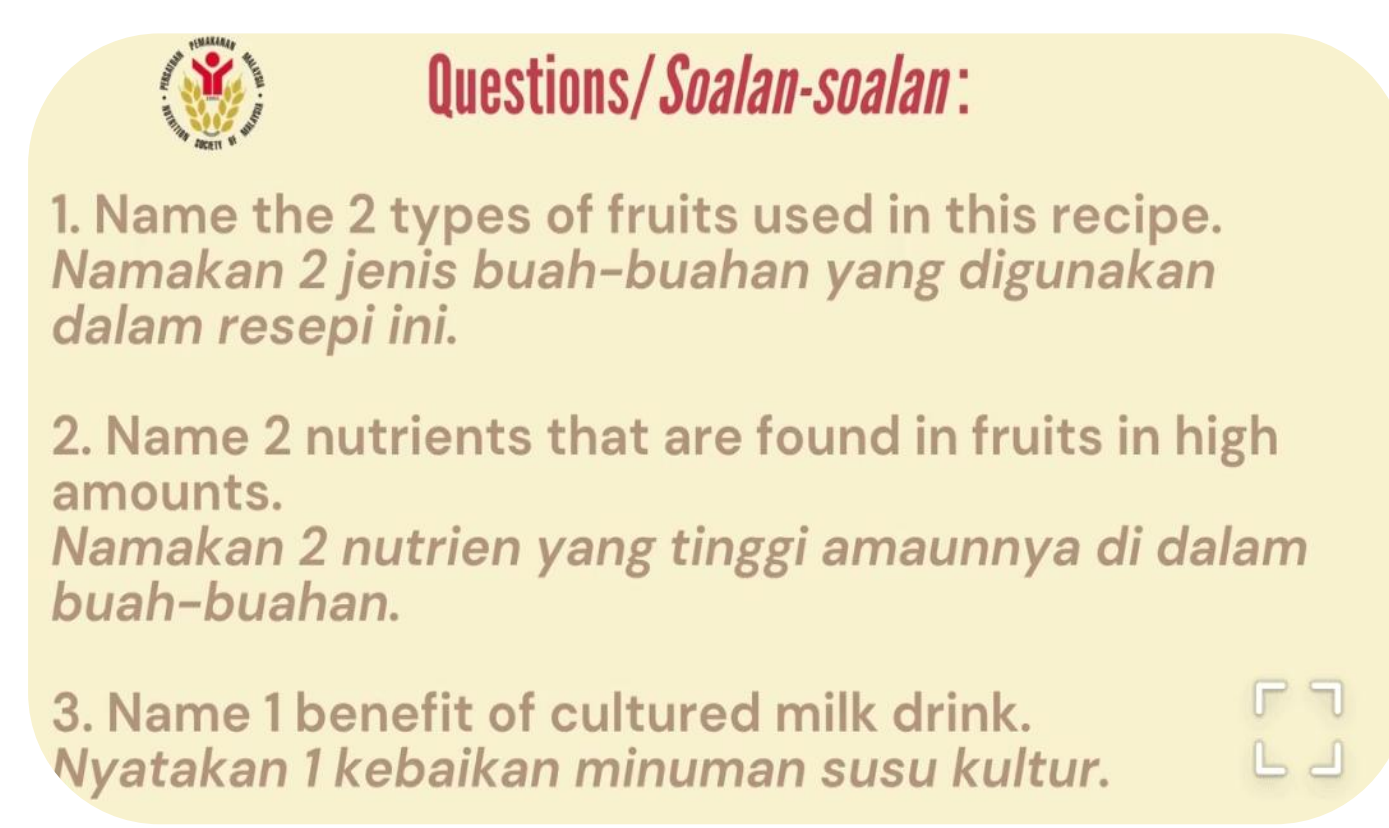
NutriFun Quiz

NutriFun Quiz is an interactive activity after “Ask A Nutritionist” and “NSM Nutritionist’s Kitchen” sessions. There were limited special gifts given to participants who shared the correct answer.



Questions (Soalan-soalan)

- Provide two tips to prevent overconsumption of dietary fats and oil. (Berikan dua petua untuk mengelakkan pengambilan lemak dan minyak secara berlebihan.)
- Which vitamin is palm oil rich in? (Apakah vitamin yang kaya dalam minyak sawit?)



Q1- use low oil cooking method like grill, pan fry
Q2- vitamim E

Like · Reply · 1 w



Does sugar cause kids to hyperactivity? D004
Like · Reply · Page responded privately · 10w

Author
NSM Nutrition Roadshows 2.0
Hwee Shan Thank you for your question! Congratulations 🎉, you have been selected as one of the winners. Our event sponsor will send the prize to you soon. The answer to your question will be revealed soon after August.

Like · Reply · 9w



My kids enjoyed the video & would like to try this popsicles soon 😊 (B135).
Answers:

1. Strawberries & banana
2. Potassium & vitamin C
3. Improve gut health

4w 1 like Reply

Key Activities



Online Interactive Nutrition Education Workshop

This online workshop employed the concept of mission-based activities. At the end of the workshop, participants were given the chance to unlock the missions together with their parents or other participants.



Key Activities

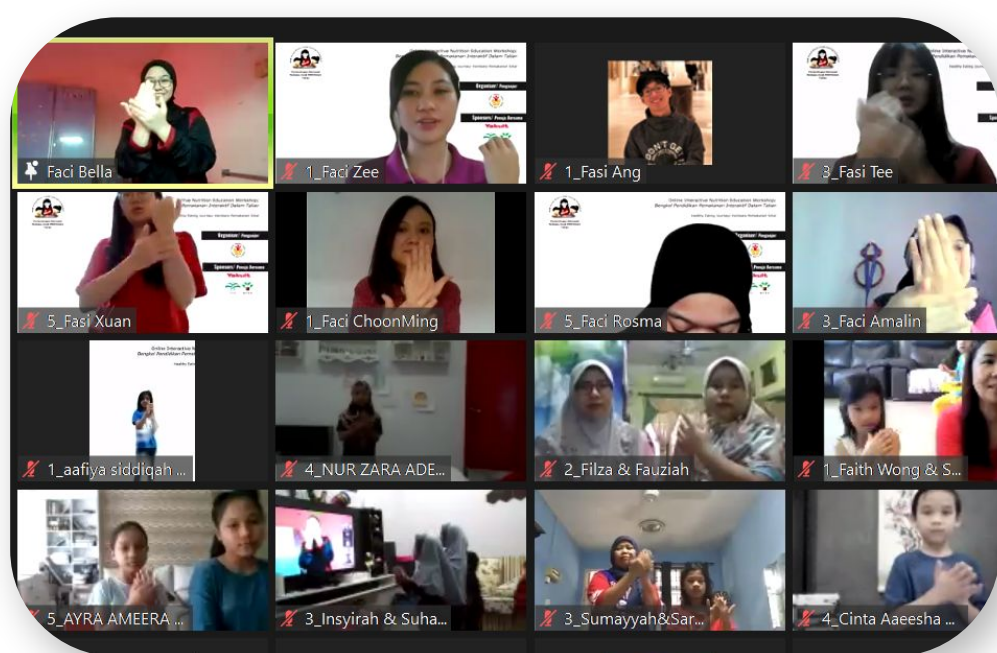


Online Interactive Nutrition Education Workshop (Category A & B)

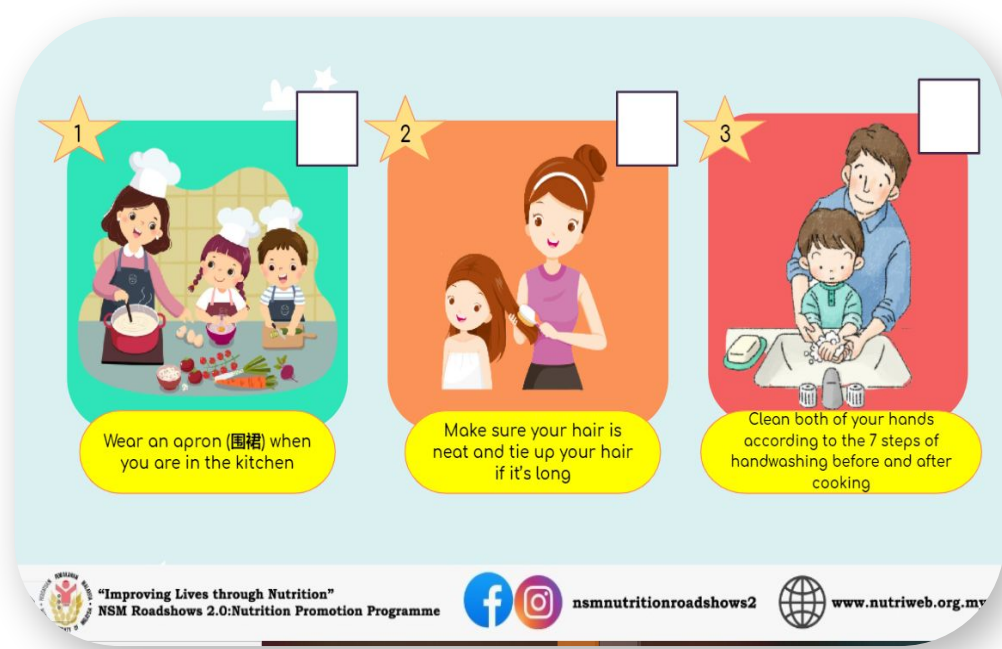


Wash, Rinse, Clean!

This mission explained the importance of hygiene and safety before, during and after entering the kitchen.



Participants learnt the steps of handwashing together with the facilitator through Zumba dancing.

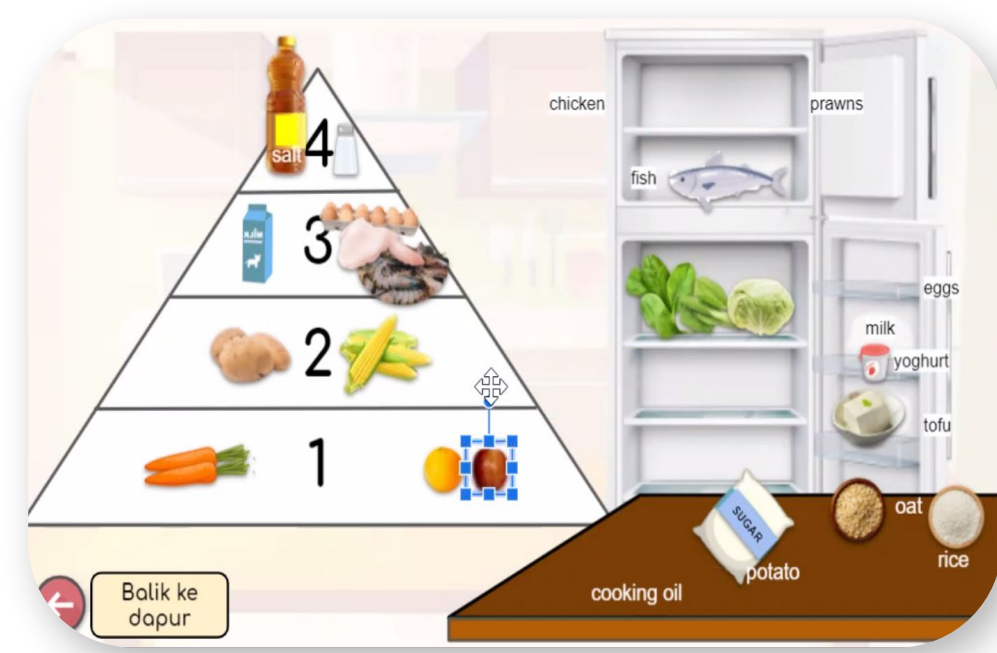


The facilitator shared the checklist that participants can follow before entering the kitchen.

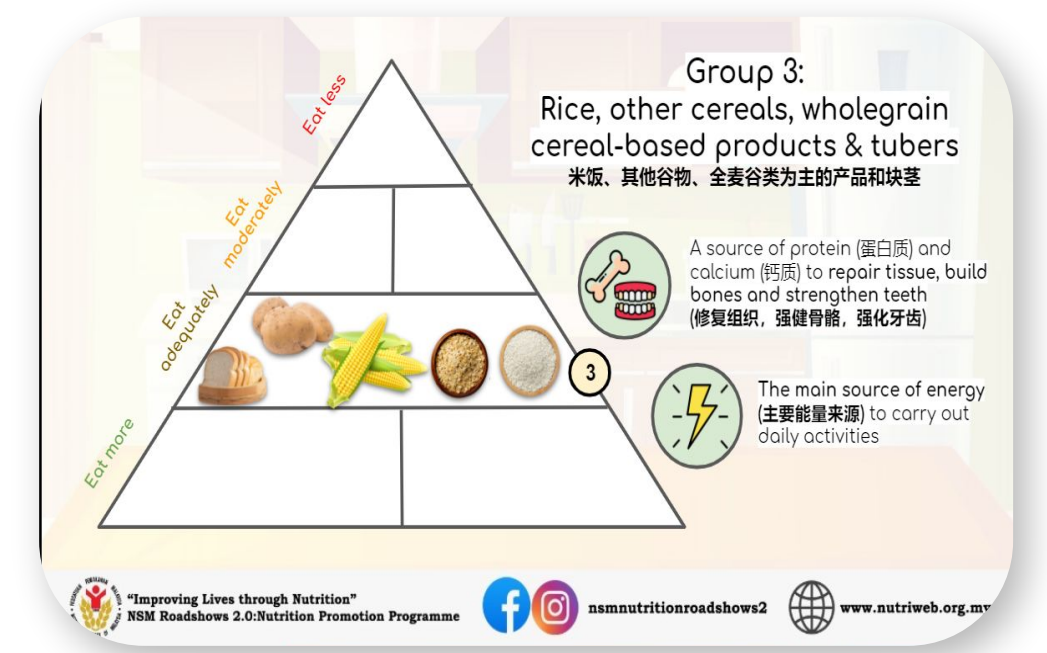


Let's Explore The Mystery Kitchen

This mission introduced the Malaysian Food Pyramid 2020 and the functions of each food groups.



Participants dragged the food item into the correct levels according to the food pyramid.

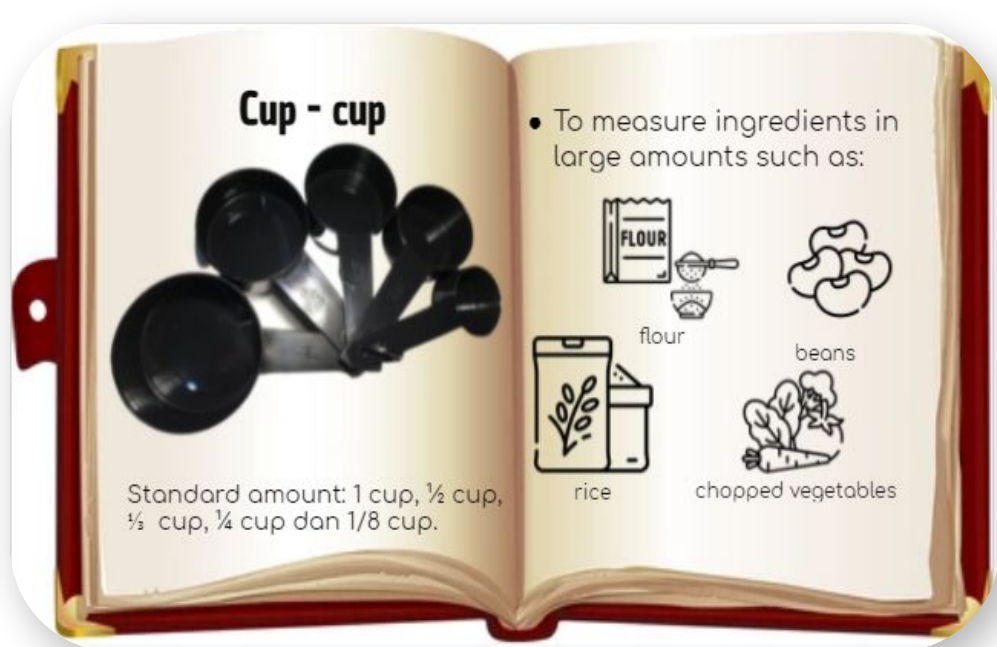


Participants learnt the functions of each food group through interactive quizzes.

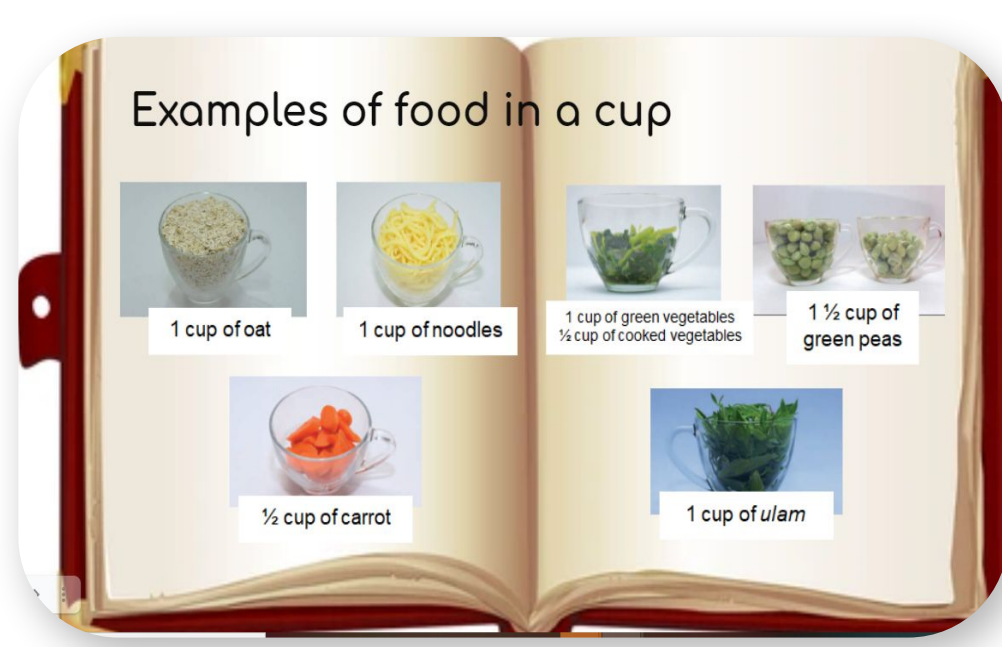


Household measurement

This mission shared tips to utilise household measurement and the application in food preparation.



The facilitator introduced different household measurements to the participants.

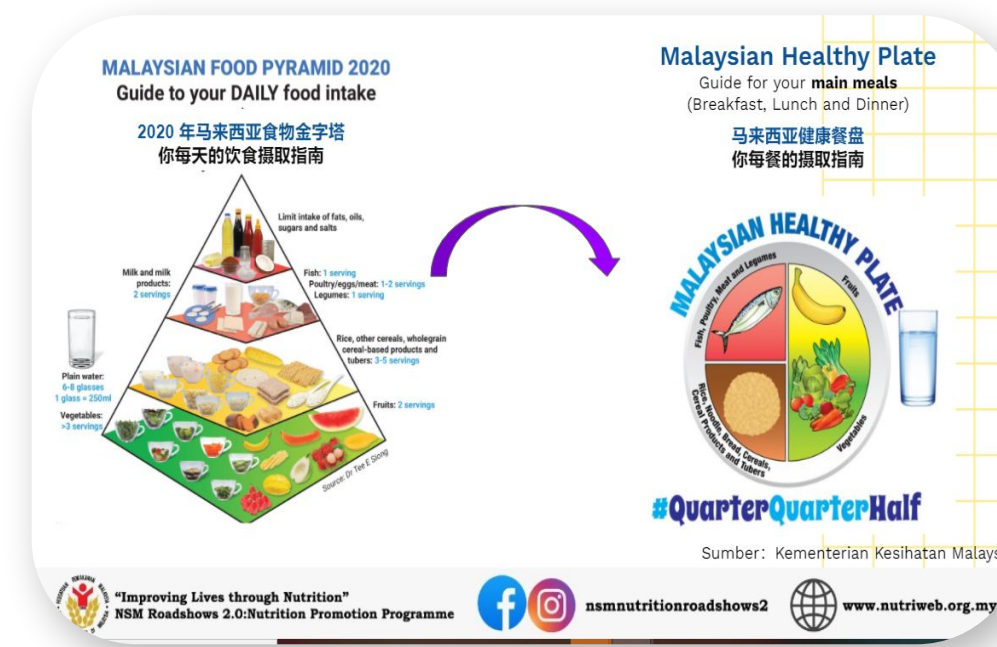


The facilitator shared the application of household measurements in food preparation.



Let's Get To Know The Colourful Plate

This mission educated participants on the application of Malaysian Healthy Plate concept during each main meal.



The facilitator introduced Malaysian Healthy Plate concept to the participants.



Participants used food pictures to create a main meal by applying Quarter-Quarter-Half concept.

Key Activities



Online Interactive Nutrition Education Workshop (Category C & D)

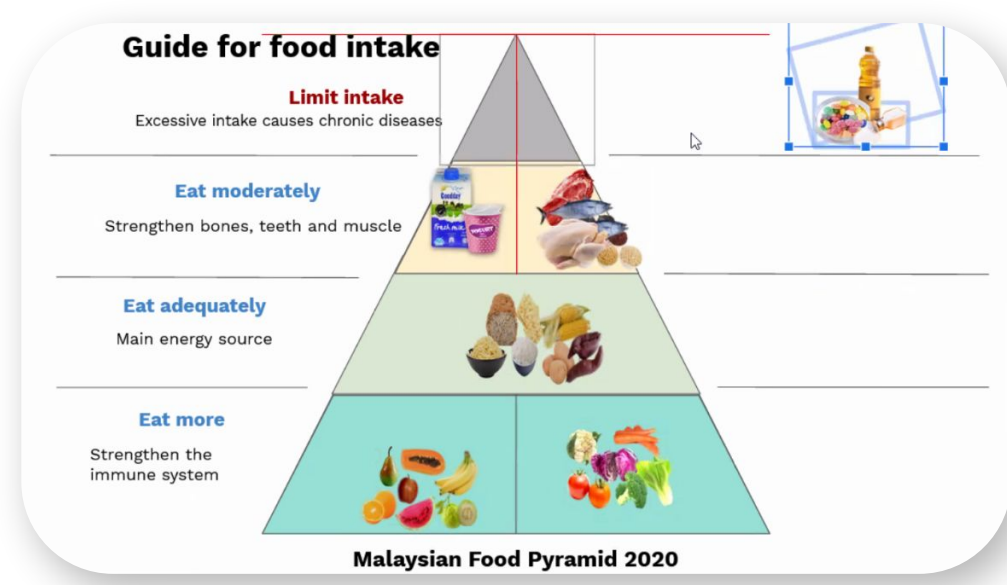


Make A Wise Choice

This mission educated the participants on the Malaysian Food Pyramid 2020 and the healthy eating tips through an online shopping concept interactive activity.



The facilitator shared the importance of whole grains.



Participants dragged the unlocked food groups into the correct level of the Malaysian Food Pyramid 2020.

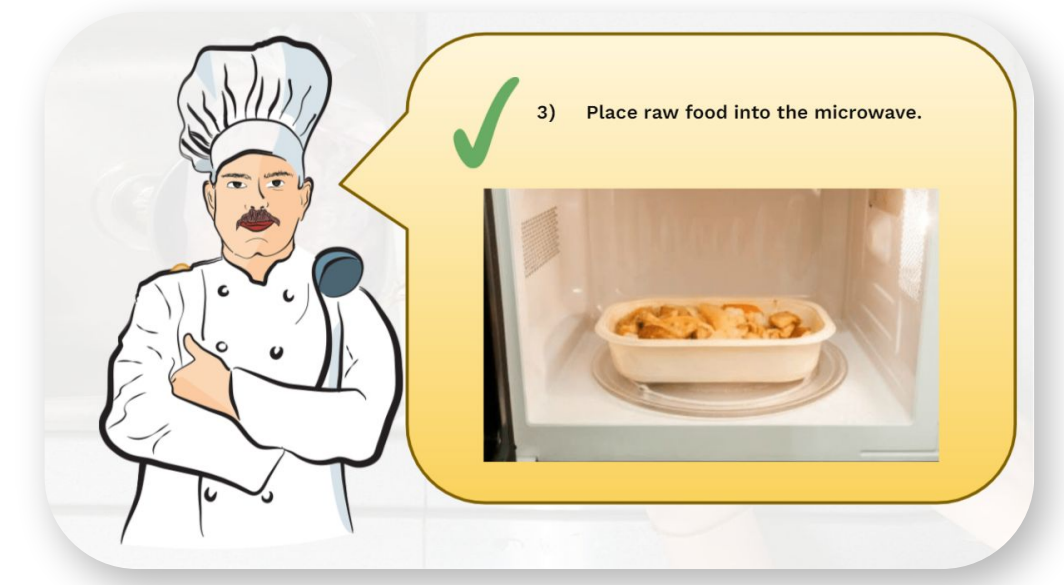


Cook Safely

This mission introduced the ways to prepare food safely through interactive activities.



Participants were asked to identify which part of the photo violated the food safety guidelines.

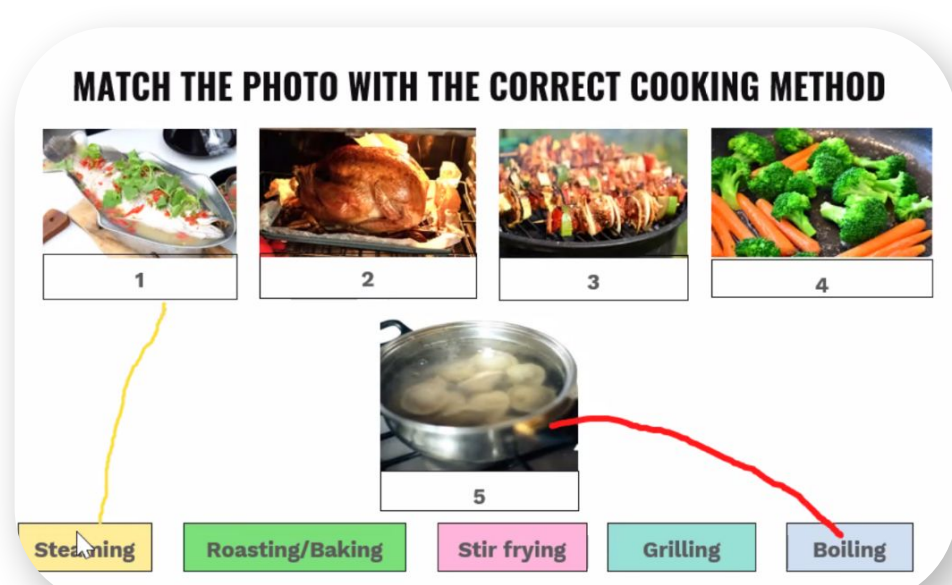


The facilitator shared correct thawing methods with the participants.

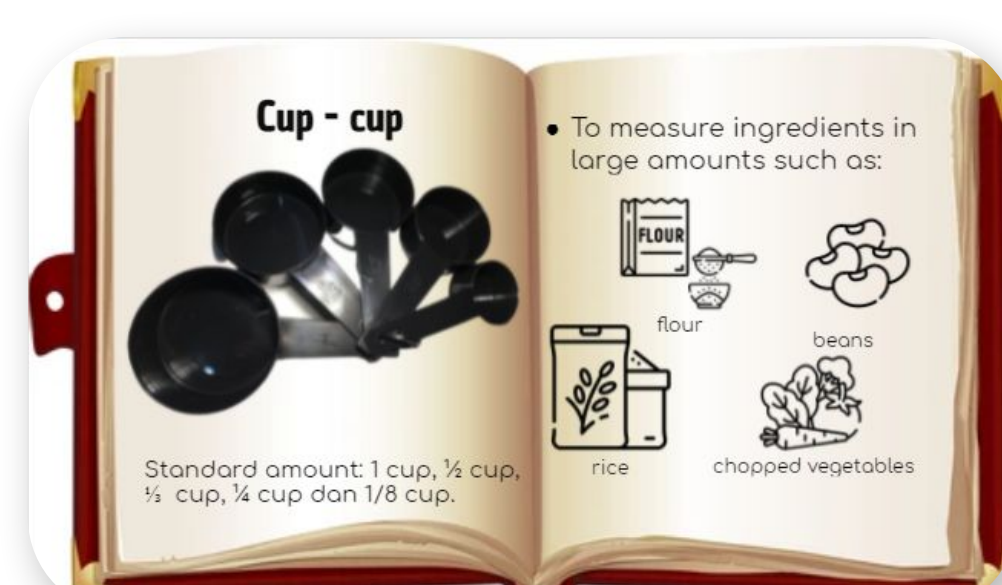


Cook Healthily

This mission shared healthy cooking methods and the ways to use household measurements.



Participants matched the dishes according to the correct healthy cooking methods.



The facilitator explained the ways to use household measurements.



Eat Right

This mission explained the concept of Malaysian Healthy Plate and ways to estimate portion size using hand measurements.



The facilitator shared the concept of Malaysian Healthy Plate.



Participants planned a healthy and balanced meal for the customer.

Key Activities



Cooking Competition

The cooking competition is the core activity in which both parent and child were required to prepare a healthy meal by applying what they have learnt in the workshop. They were also asked to record and edit the cooking process into a 2-minute video.

Only four pairs of participants from each category with the highest score were shortlisted and proceeded to the Finale.

**For more details on the cooking competition guidelines, please refer to the competition guidebook attached in [page 9](#).*



Parent and child introducing the ingredients used in their cooking.



Parent and child preparing a healthy meal.

First round video playlists



Category A

Preschooler (4-8 y/o)



Category B(a)

Young child (7-9 y/o)



Category B(b)

Young child (10-12 y/o)



Category C

Adolescent (13-17 y/o)



Category D

Young adult (18-25 y/o)

Finale video playlists



Category A

Preschooler (4-8 y/o)



Category B(a)

Young child (7-9 y/o)



Category B(b)

Young child (10-12 y/o)



Category C

Adolescent (13-17 y/o)



Category D

Young adult (18-25 y/o)

Key Activities



NSM Nutritionist's Kitchen

This is a cooking demonstration video series in which nutritionists make use of recipes from the NSM recipe books to prepare a healthy meal.



Sunshine Chunky Pasta

By Dr Sharifah Intan Zainun, Lecturer



Sunshine Chunky Pasta

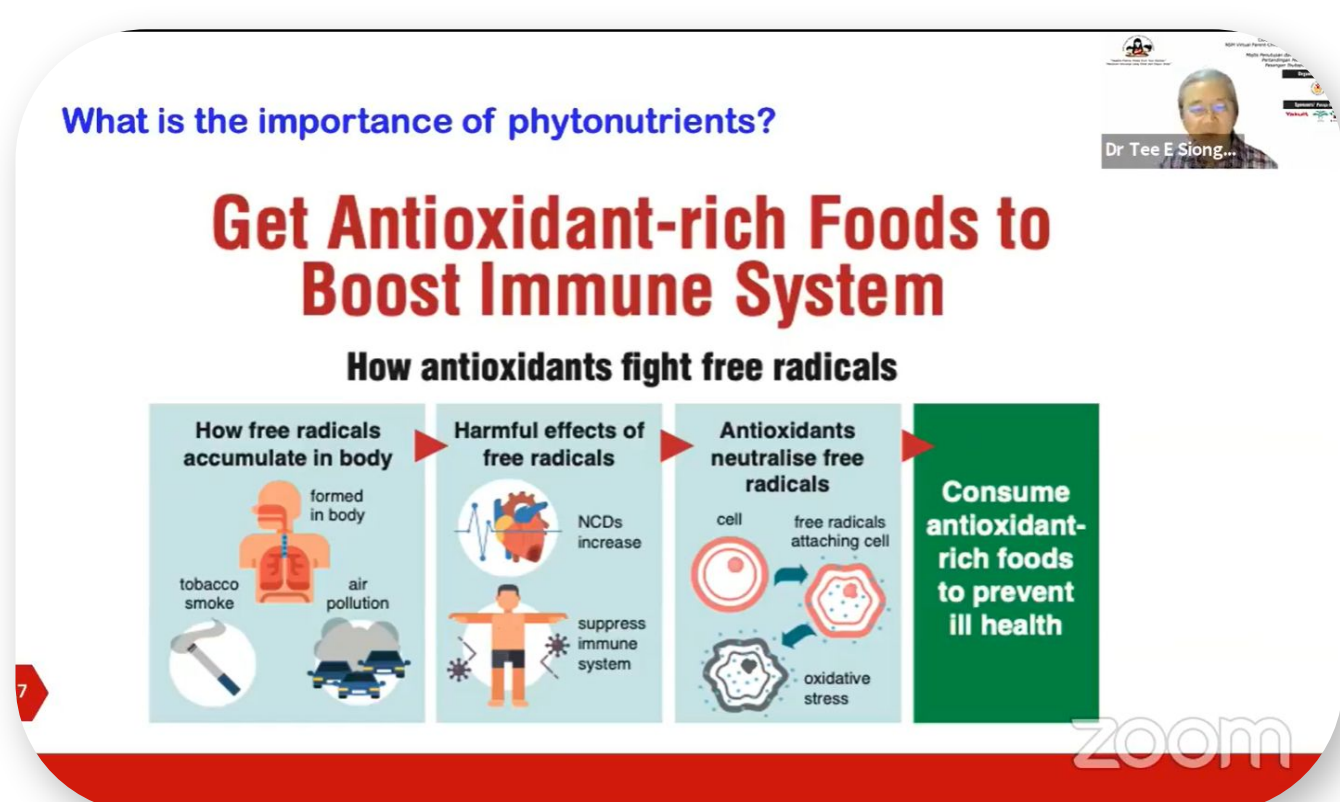
By Jess Wong, Nutritionist



Closing and Prize Giving Ceremony

As a conclusion of the event, the management team shared key takeaways from the cooking competition. The competition winners were also announced during the closing.

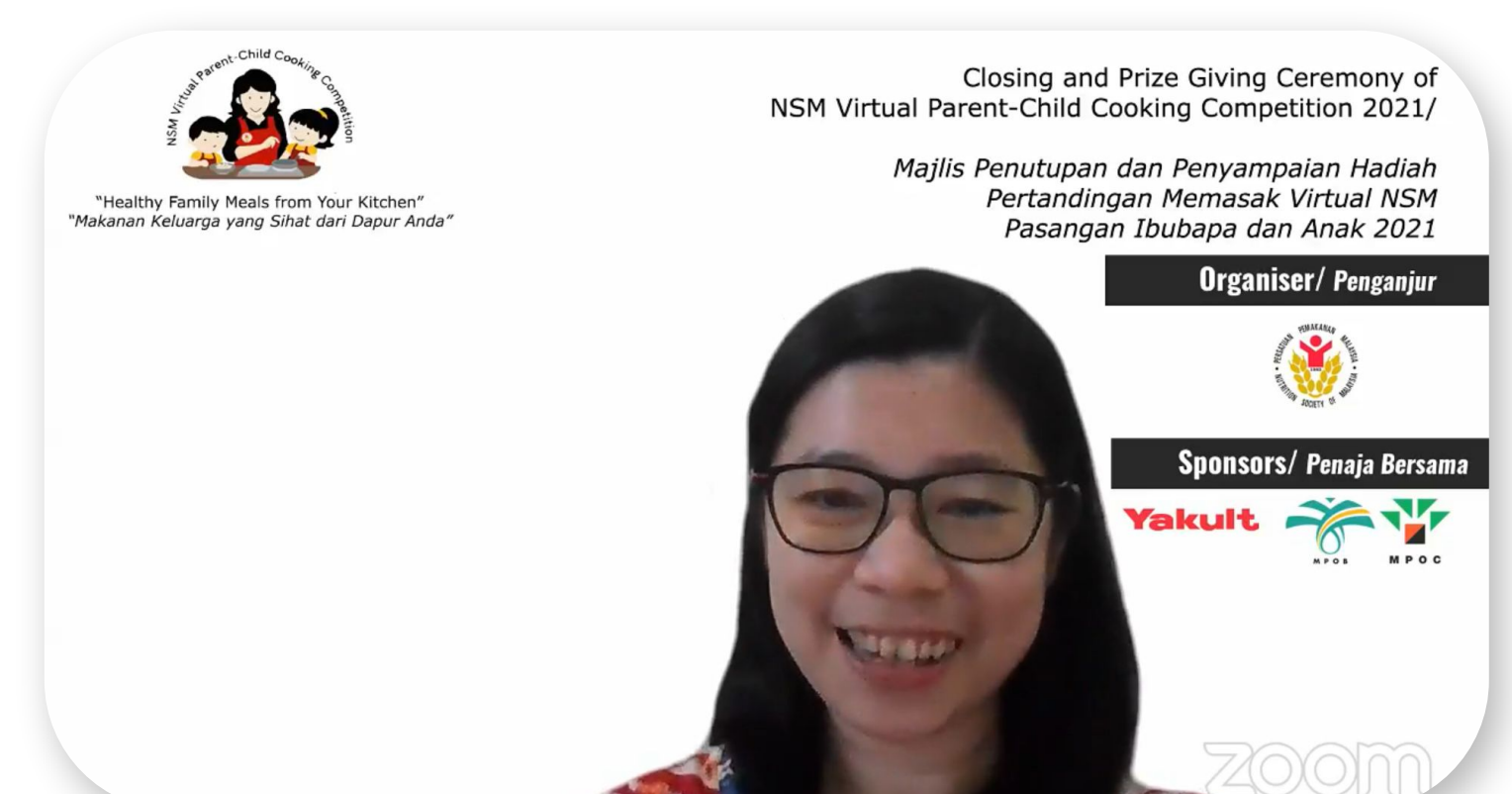
Click [here](#) to watch the Facebook live.



Dr. Tee emphasised the importance of good nutrition to fight against COVID-19.

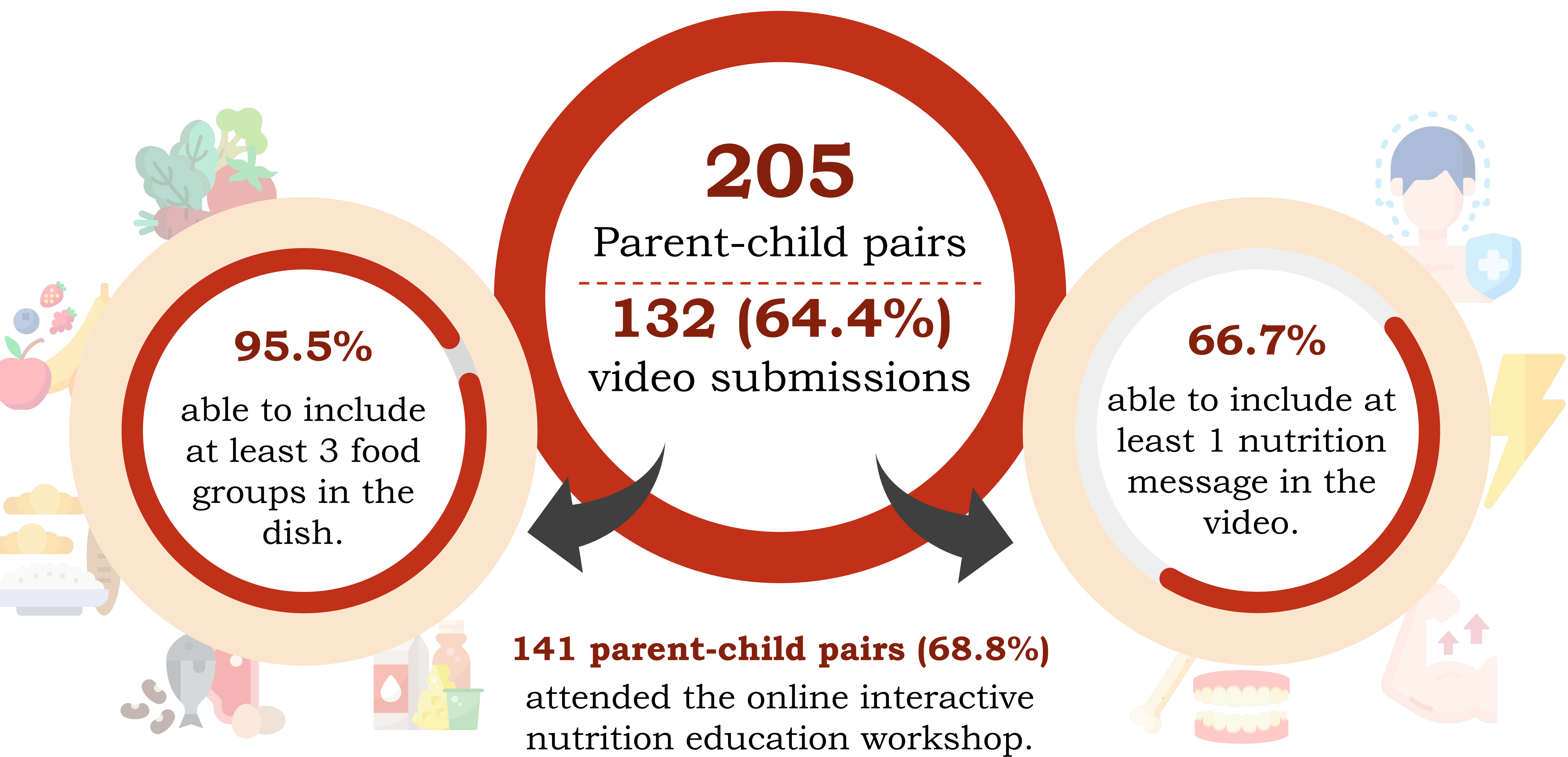


Ms. Maizatul, one of the judges in the cooking competition, announced the Grand Prize winner of Category A.



Dr. Chin delivering the closing remarks and reminded all participants to continue cultivating healthy cooking and eating habits.

Programme Impact



Programme outreach (n=205)

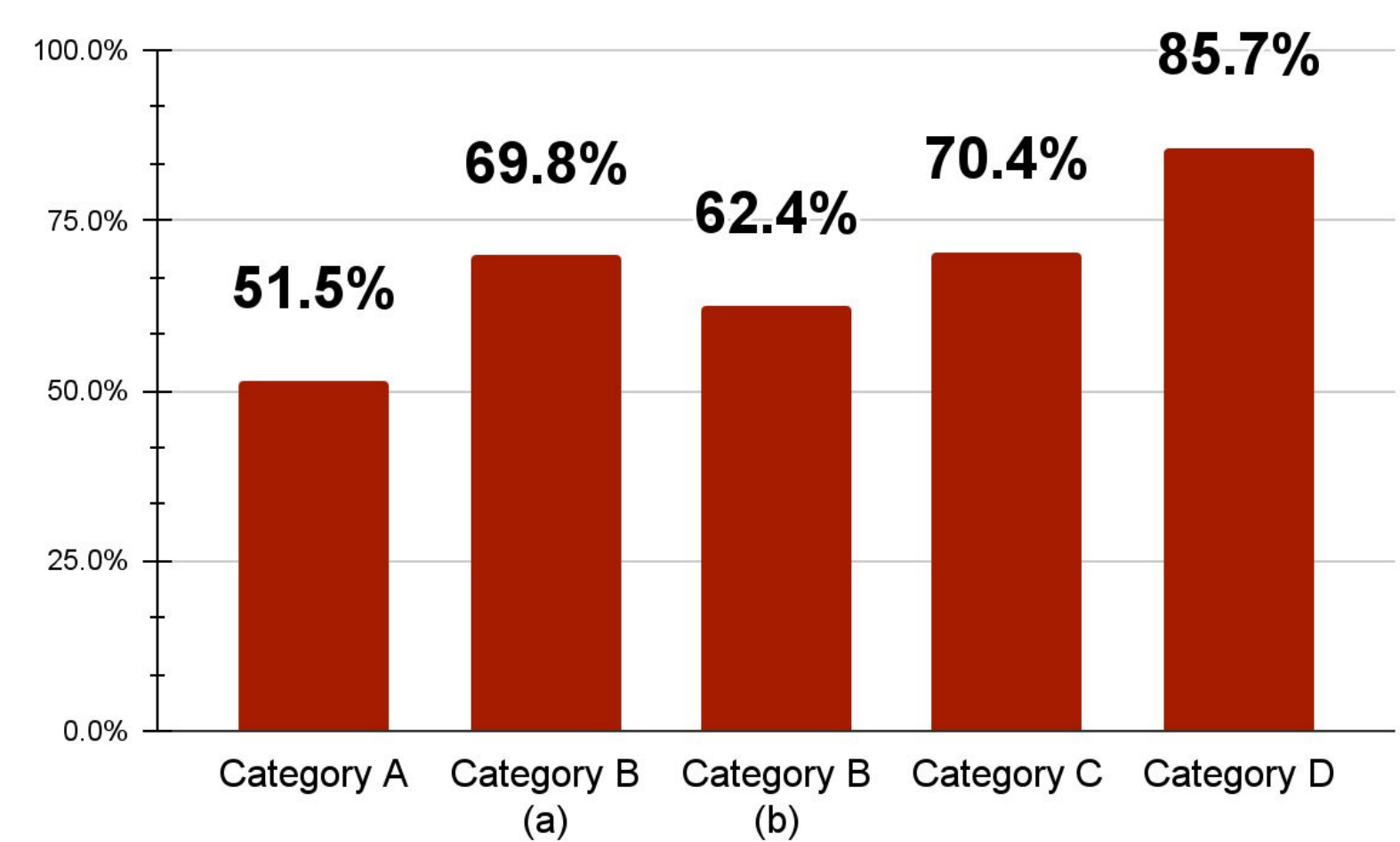
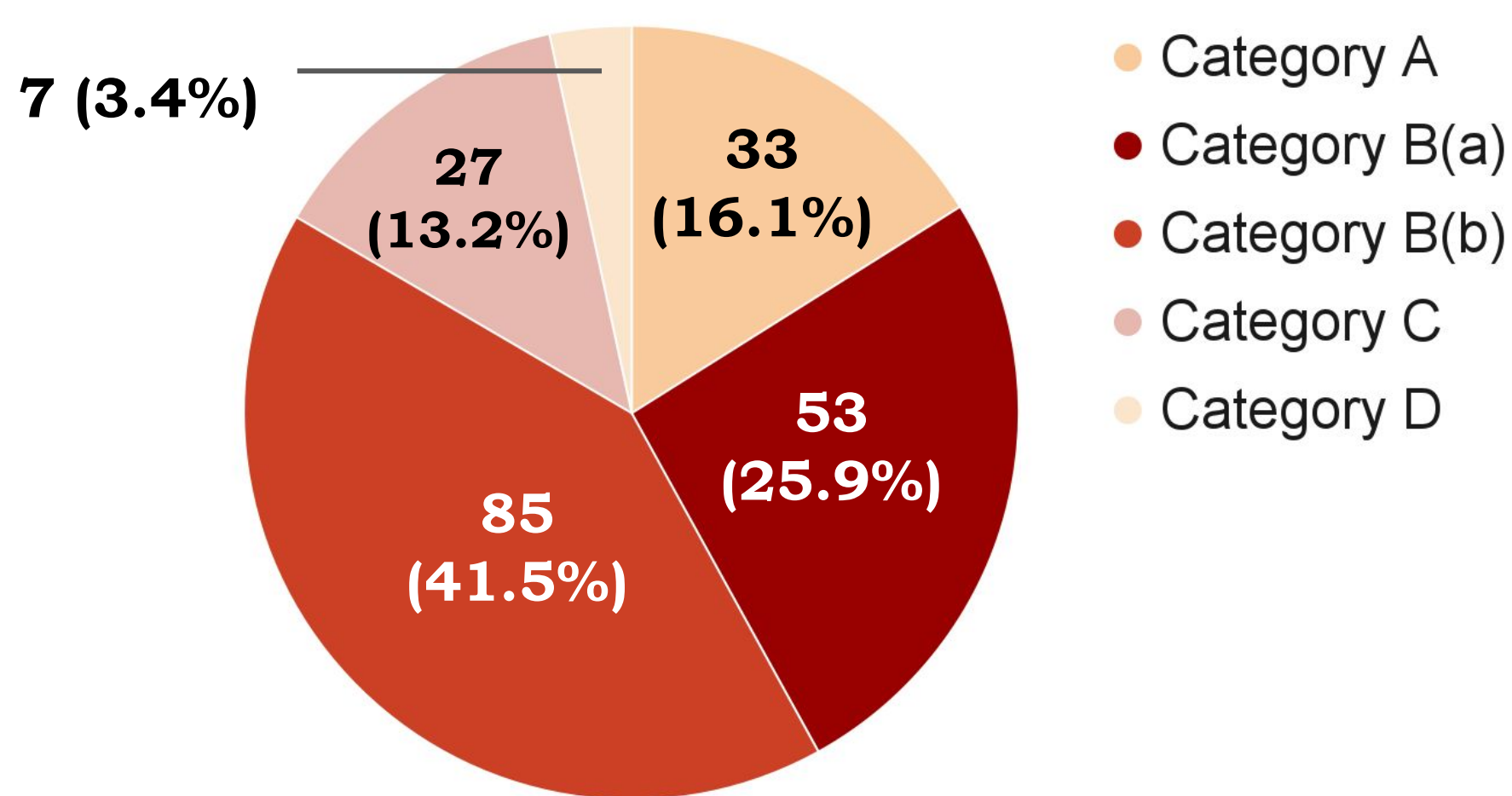


Figure 1: Number of pairs per category

Figure 2: Submission rate per category

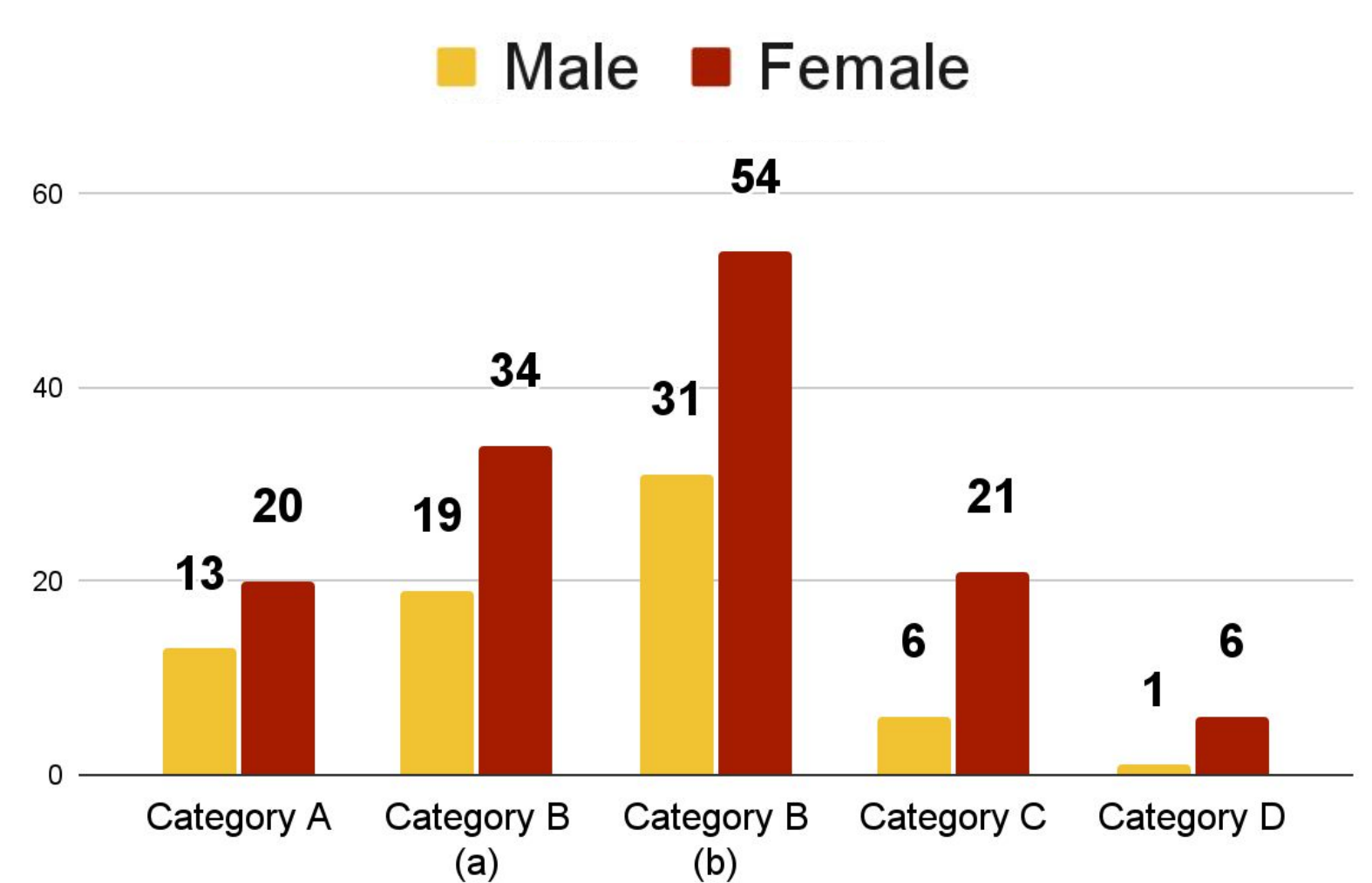
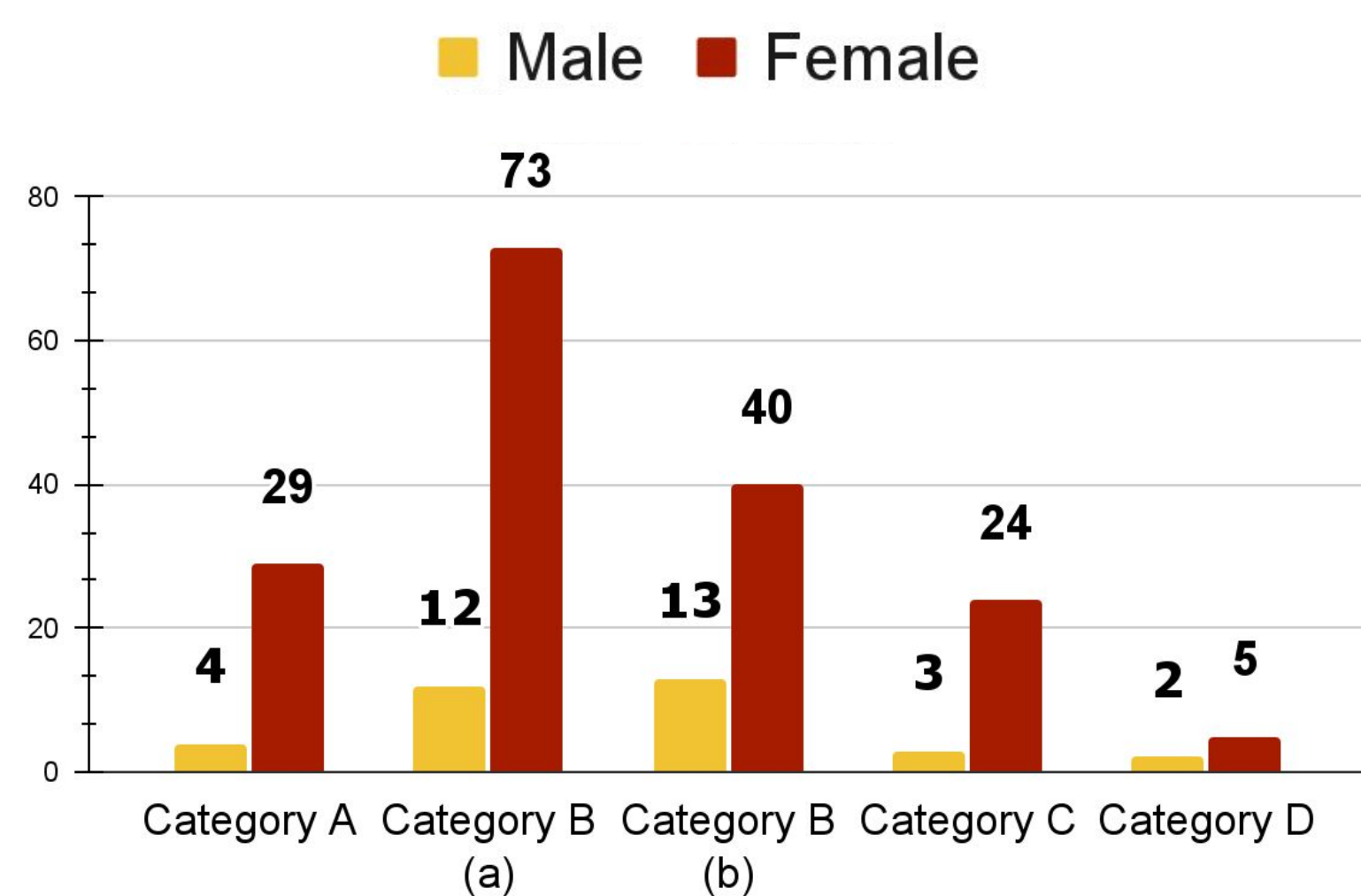


Figure 3: Sex of parent per category

Figure 4: Sex of child per category

Programme Impact



● Selangor ● Johor ● KL ● Putrajaya ● Perak ● Penang
● Kelantan ● Sabah ● Sarawak

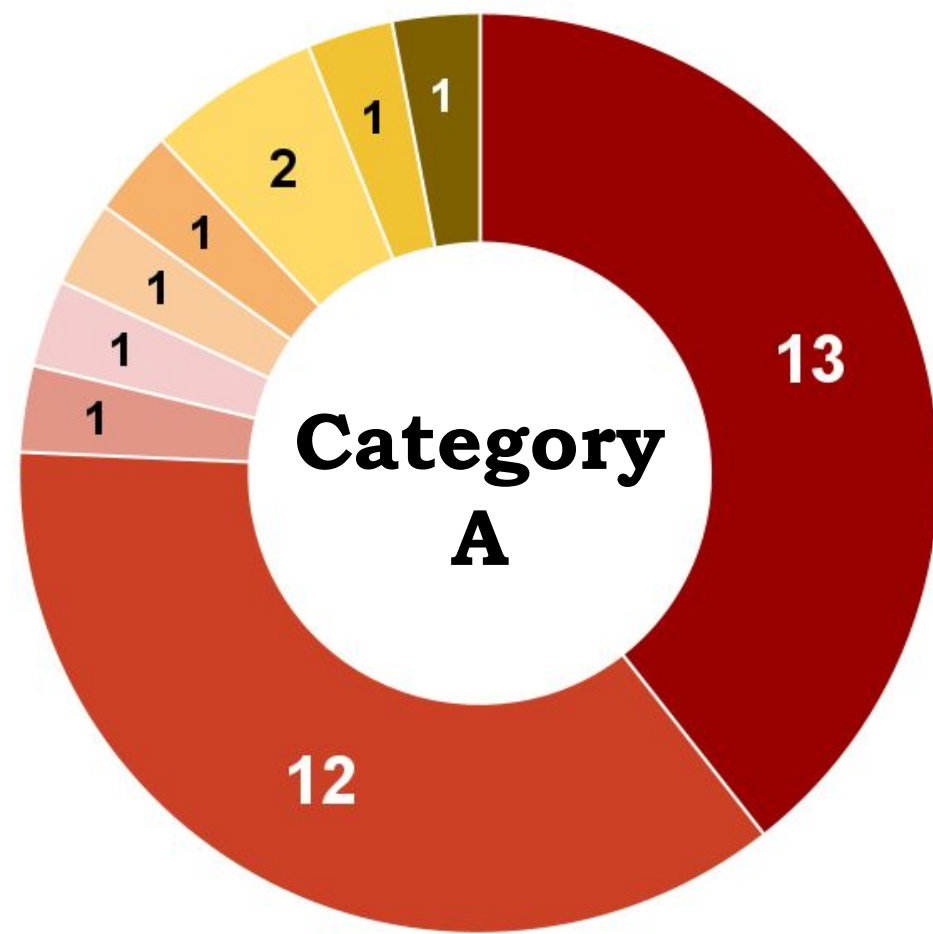


Figure 5:
States per category A

● Selangor ● Johor ● KL ● Putrajaya ● Negeri Sembilan
● Penang ● Kedah ● Kelantan ● Sarawak

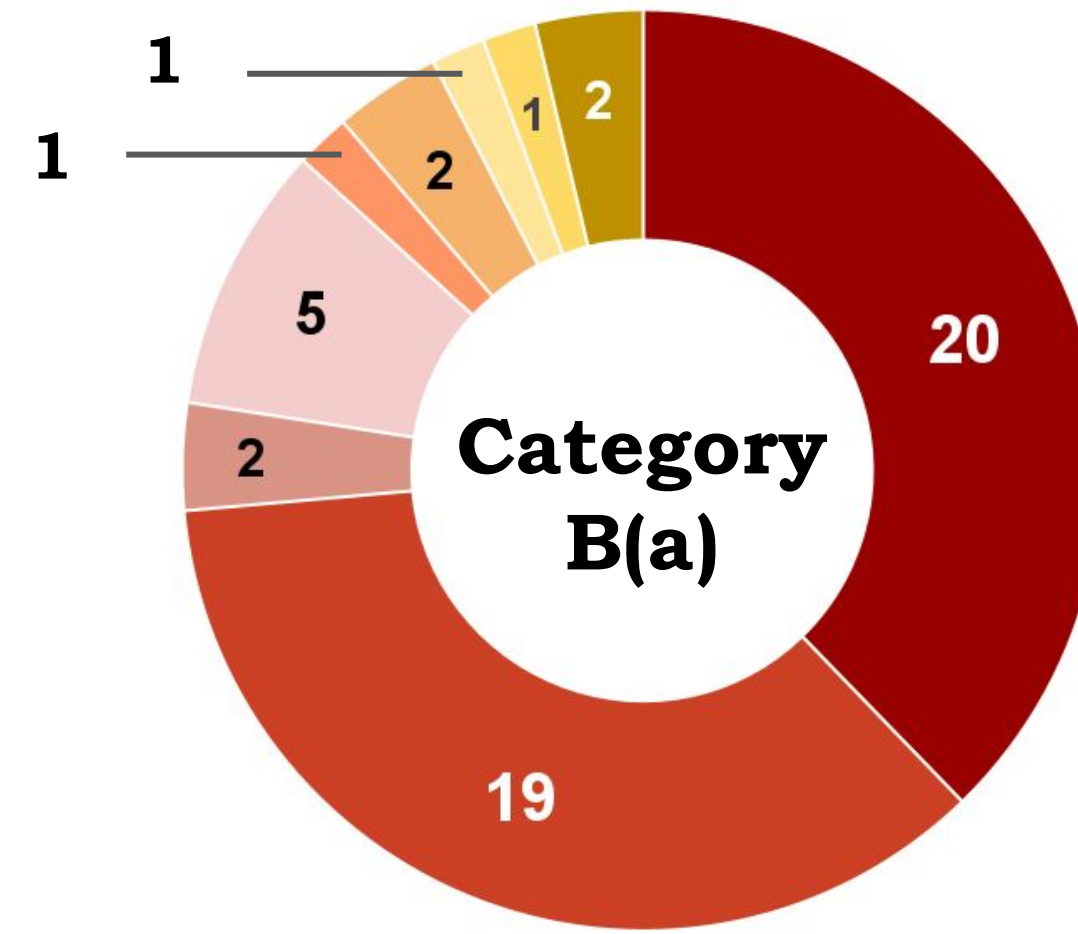


Figure 6:
States per category B(a)

● Selangor ● Johor ● KL ● Putrajaya ● Negeri Sembilan
● Perak ● Kedah ● Sabah ● Sarawak

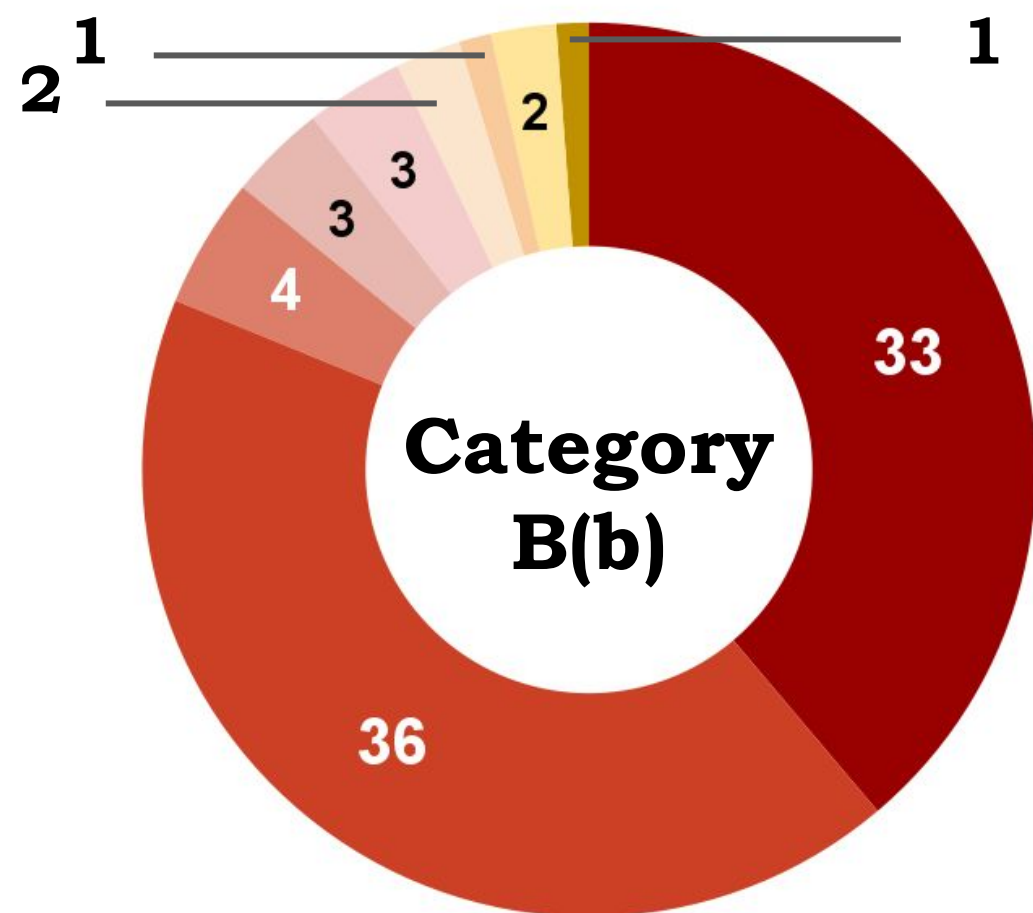


Figure 7:
States per category B(b)

● Selangor ● Johor ● KL ● Sarawak

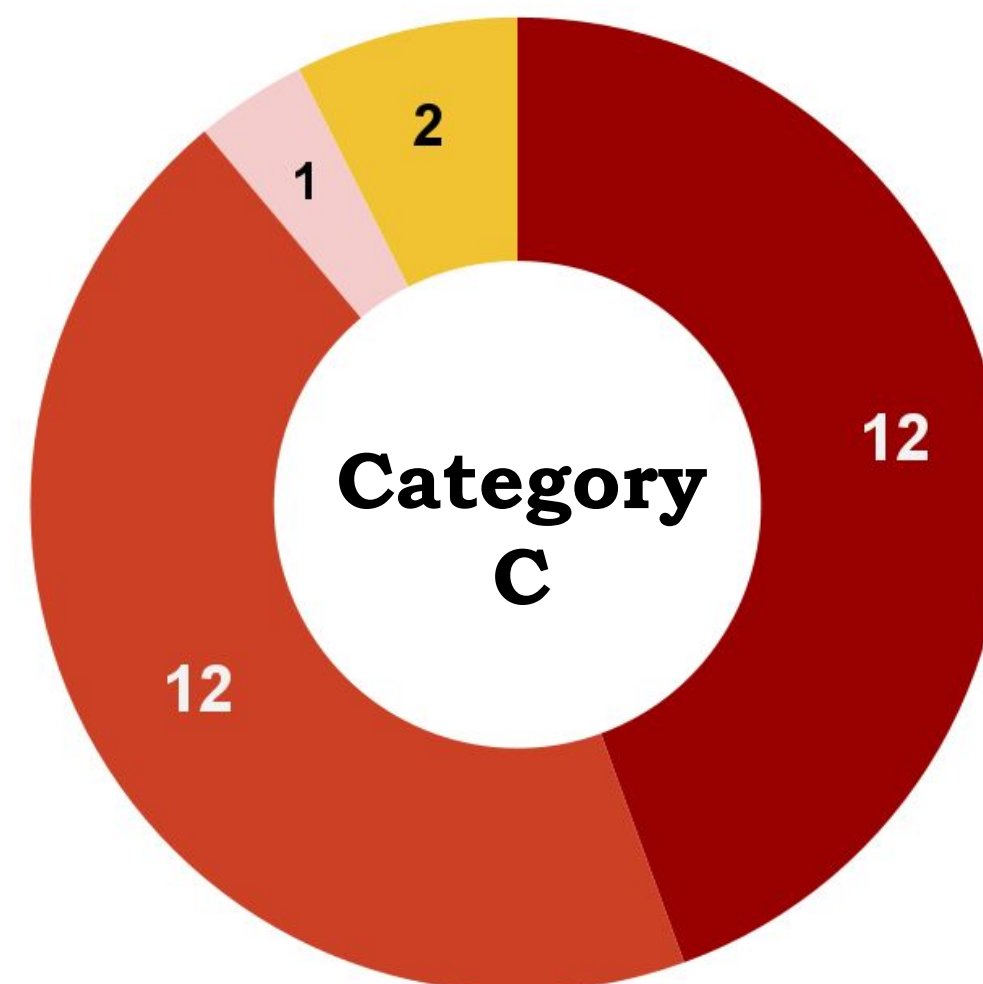


Figure 8:
States per category C

● Selangor ● Johor ● Perak ● Penang

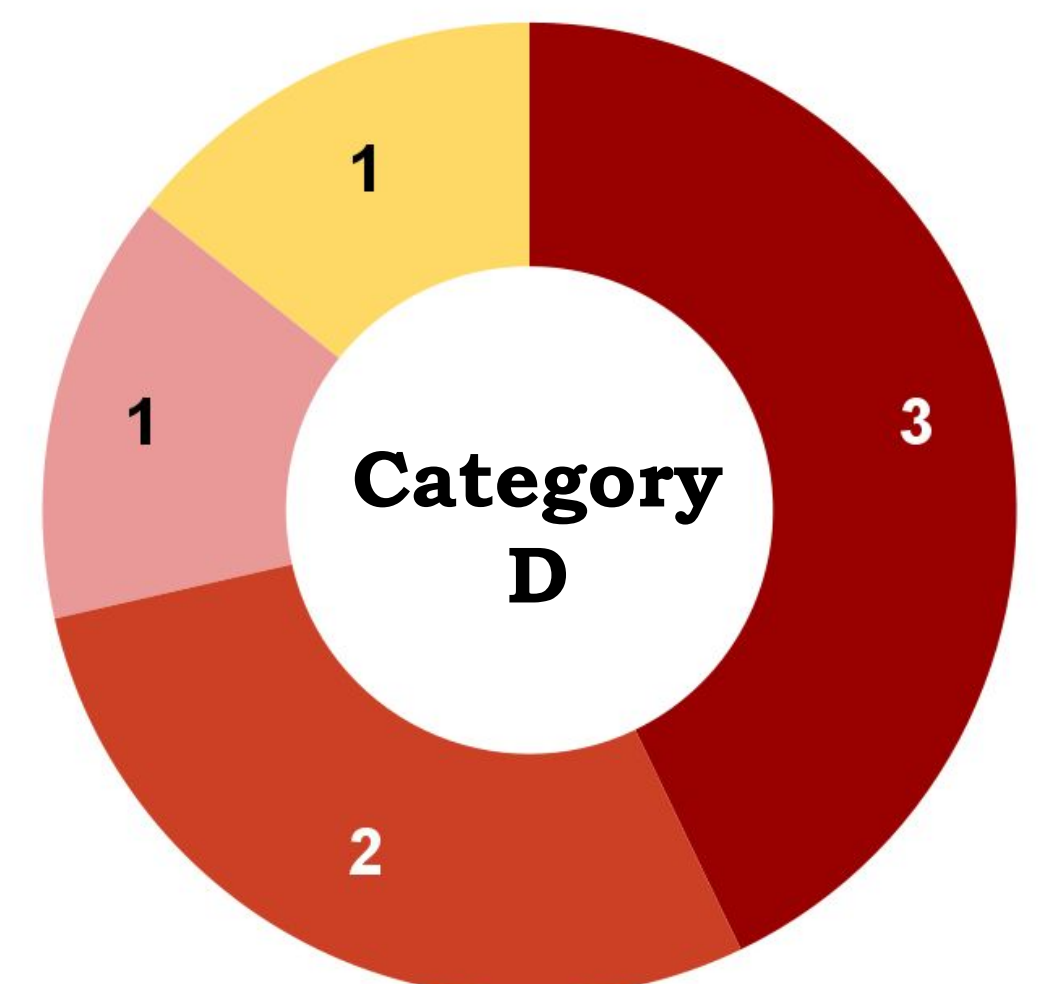


Figure 9:
States per category D

— Poor — Satisfactory — Good

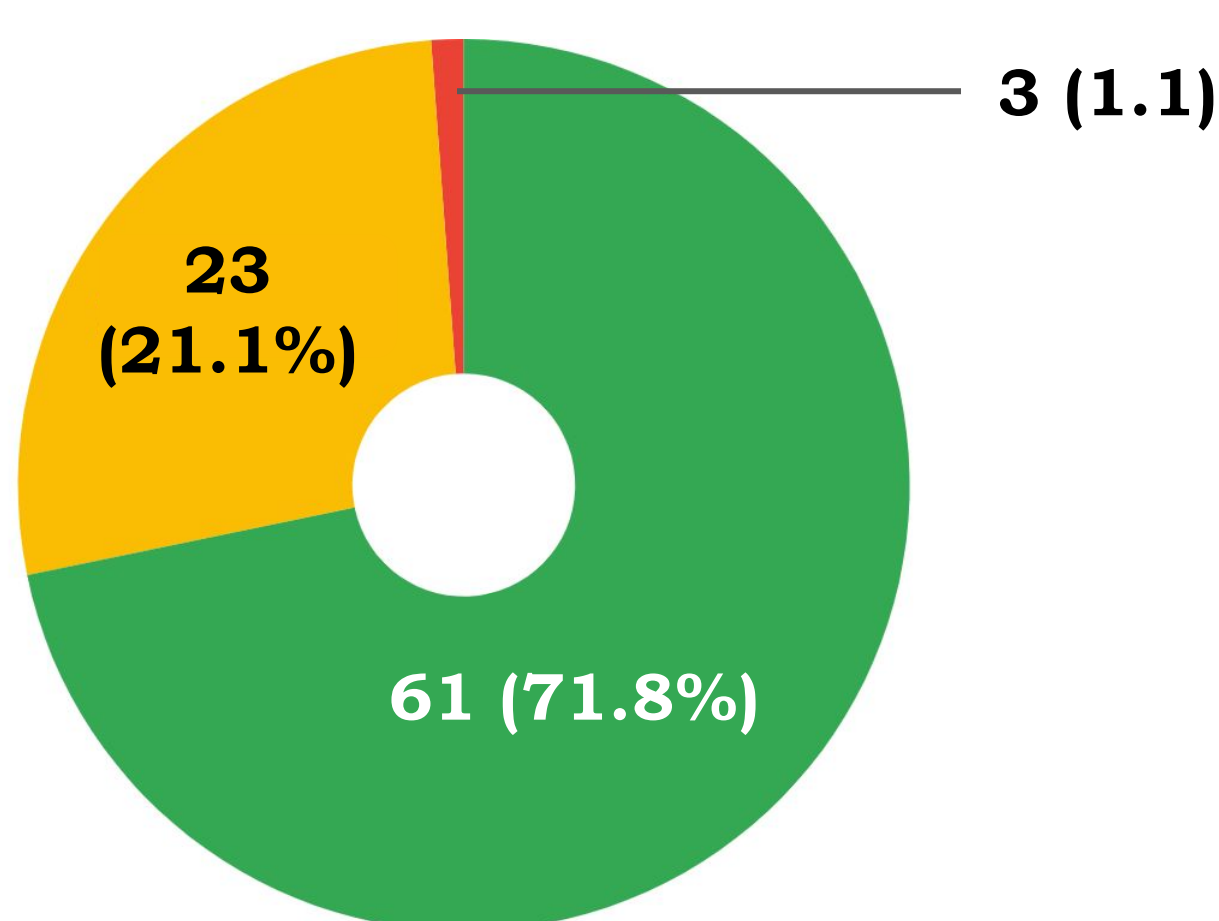


Figure 10: Overall experience (n=87)

■ No ■ Yes

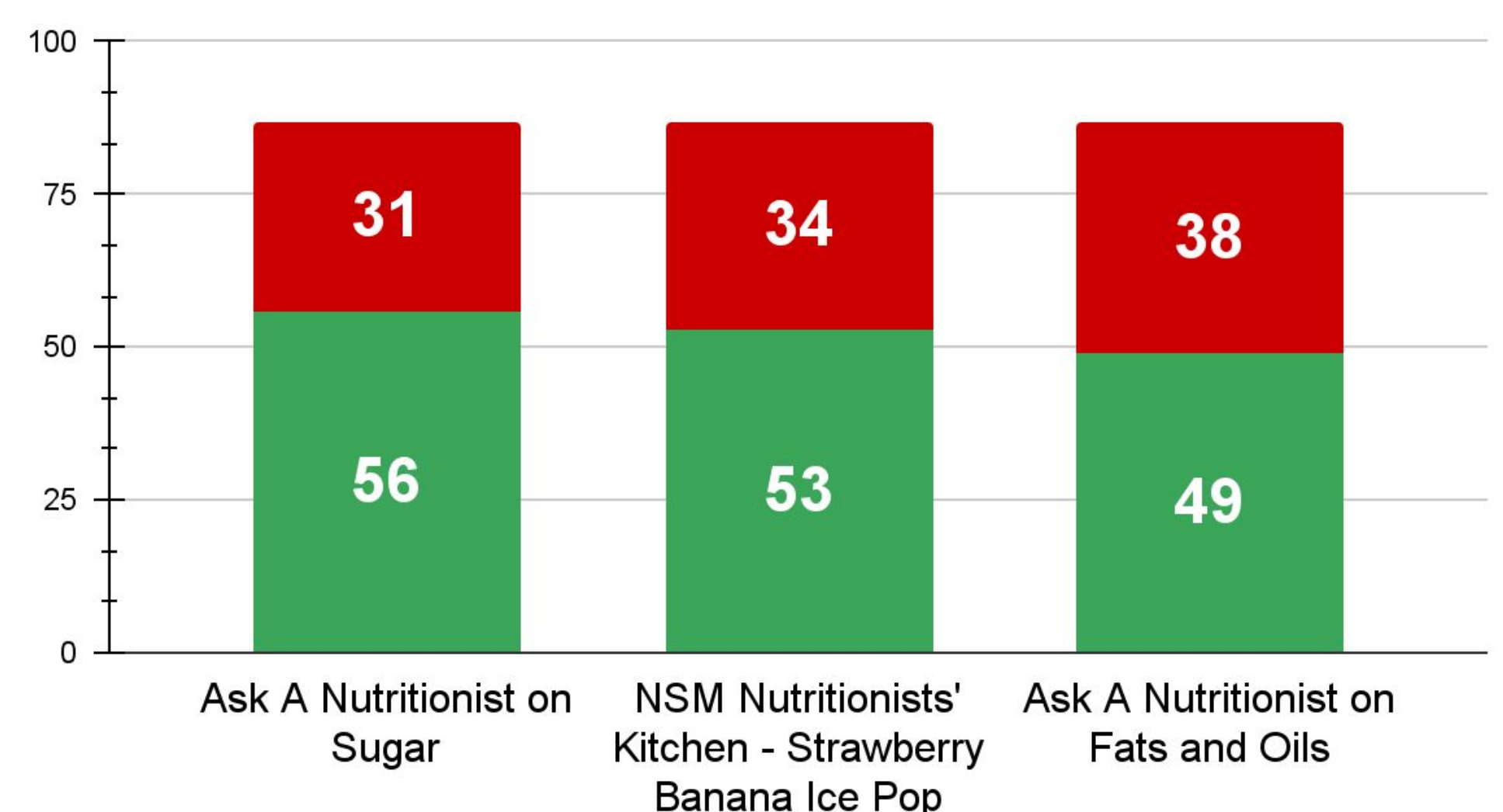
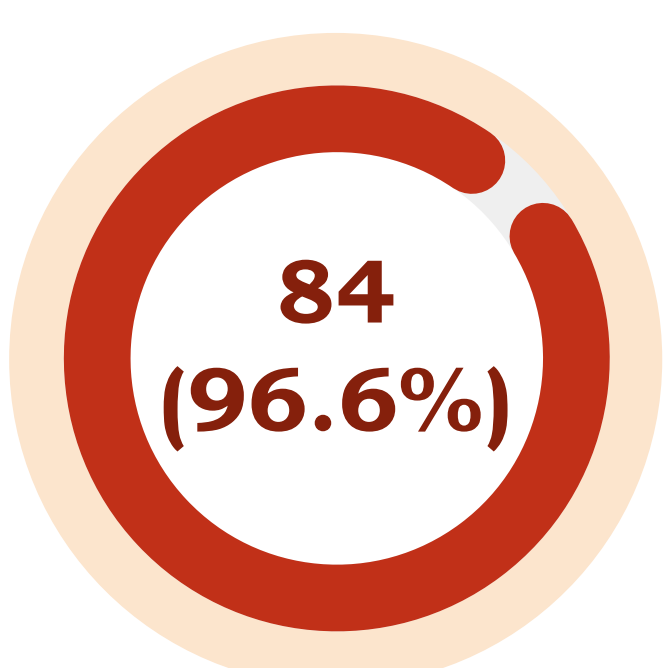
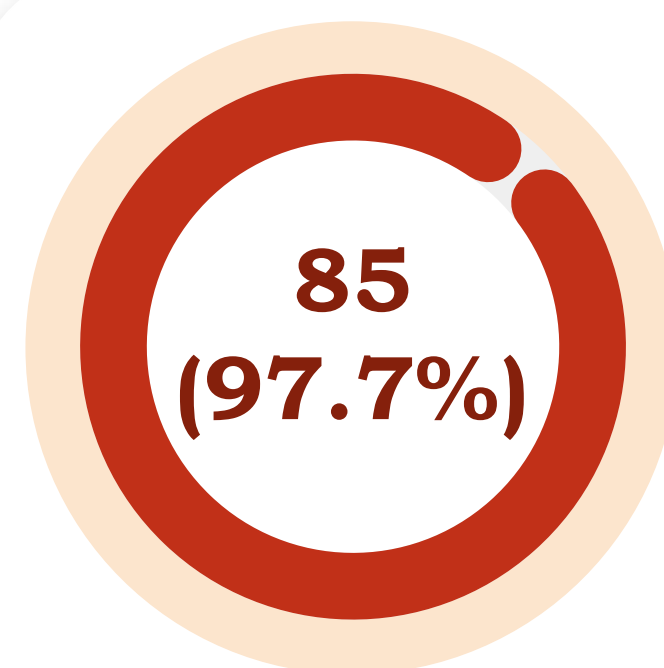


Figure 11: Participation in special online activities (n=87)



84 (96.6%) will join this competition again if NSM was to organise it next year. (n=87)



85 (97.7%) are interested to participate in other nutrition-related activities organised by NSM. (n=87)

Participants' Feedback



From Feedback Form

Suatu pengalaman yang berbeza dan menarik. Dapat banyak informasi tentang nutrition makanan.

Pn. Satiya dan anak

Kami harap akan ada lebih banyak lagi aktiviti anjuran NSM seperti ini pada masa hadapan.

En. Khairul dan anak

I think this has been a great event, we have benefited from good nutritional advice & explored many healthy recipes, & it allows for good family bonding as well. Kudos to the team who made this happen & thank you to the members of the NSM!

Mrs. Chua and her child

I'm truly glad to have roped in my daughter in this competition as she is usually shy & reserve on camera. It was indeed a great experience & confidence booster for her. In fact, my elder child, wants to get involved as well! Helping us video the process.

Mrs. Neo and her child

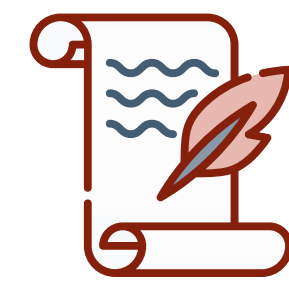
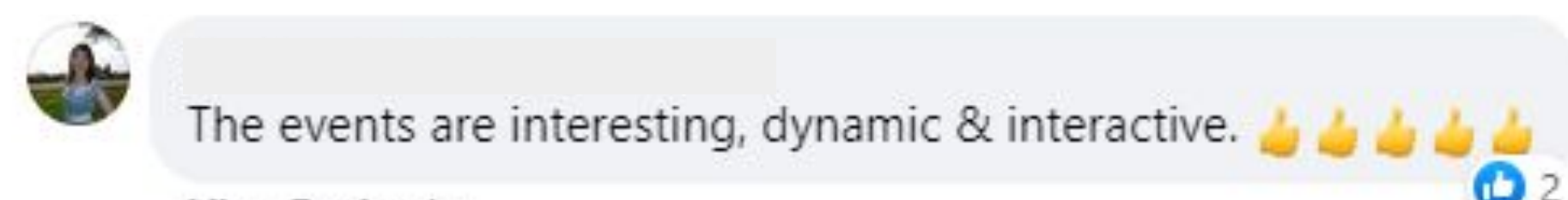
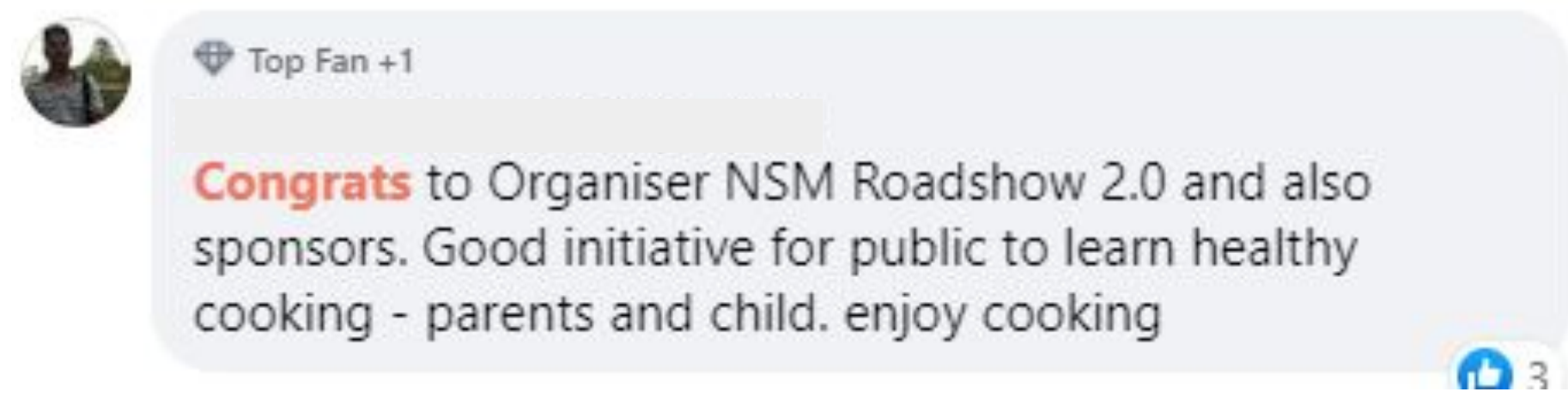
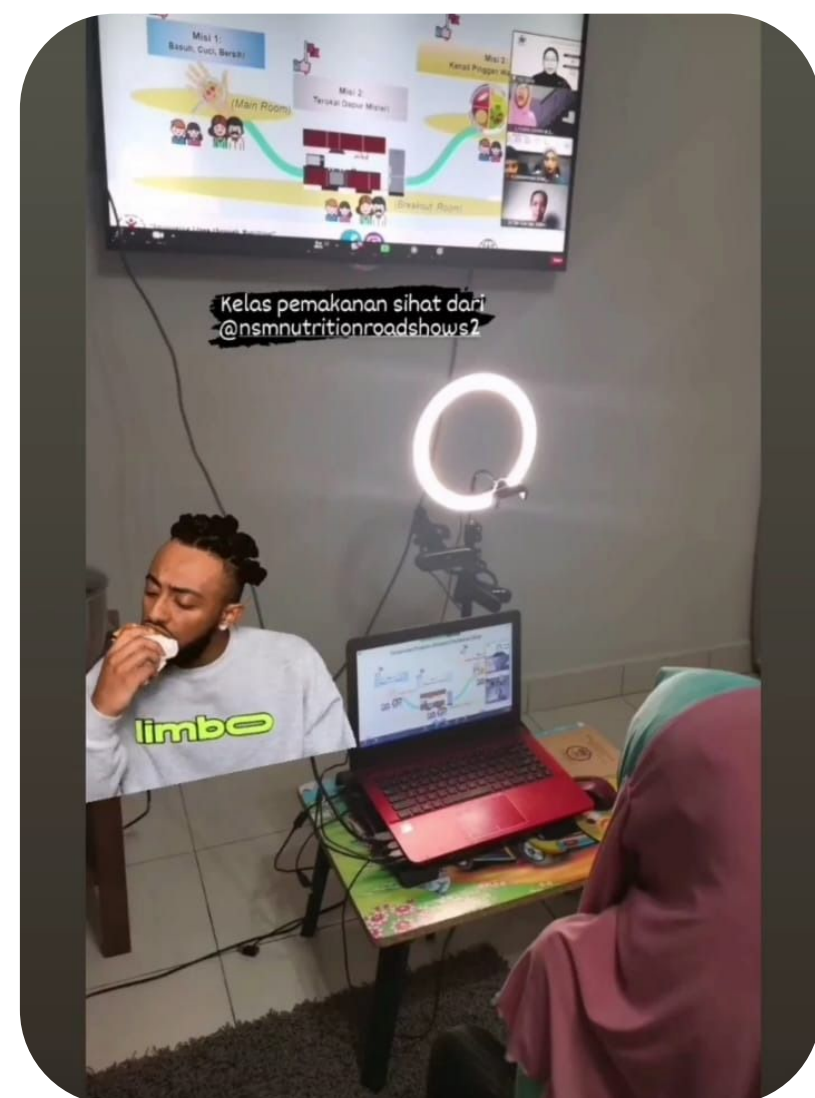
We love how organised you all are and the event was run professionally and systematic even though it was done online i.e. the flow, emails, video submissions & events reminders, giving out of the online materials and so on. Well done to all warga NSM! Many of my friends said they would want to join the cooking competition next year after seeing our video ! This event has boosted the confidence in my daughter when she goes into the kitchen. She is not scared of the fire compared to last time. Now she is more independent and confident as she knows how to pour ingredients into the wok safely. I am very grateful for that.

Mrs. Sophia and her child

Participants' Feedback



From Social Media



From Messages

Aktiviti yang best dan memberi kefahaman yang jelas 🙌

Forwarded

my daughter and I enjoy the session 15:56

Forwarded

Really very well organised! 🙌🙌🙌 Thanks for all the good efforts from the committee 😍😍

16:53

Forwarded

Thank you so much to the Organiser and participants. This is indeed a very good activity during the pandemic! Congratulations to all. 🎉🎉

16:42

Forwarded

Congratulations to all winners and Big Thank You to NSM, event organizer and sponsor companies for such meaningful event.

16:44



From Prize Winners



Hi. We have received our prizes today. Thank you so much again.



Hadiah kami dah sampai.. tq 😊

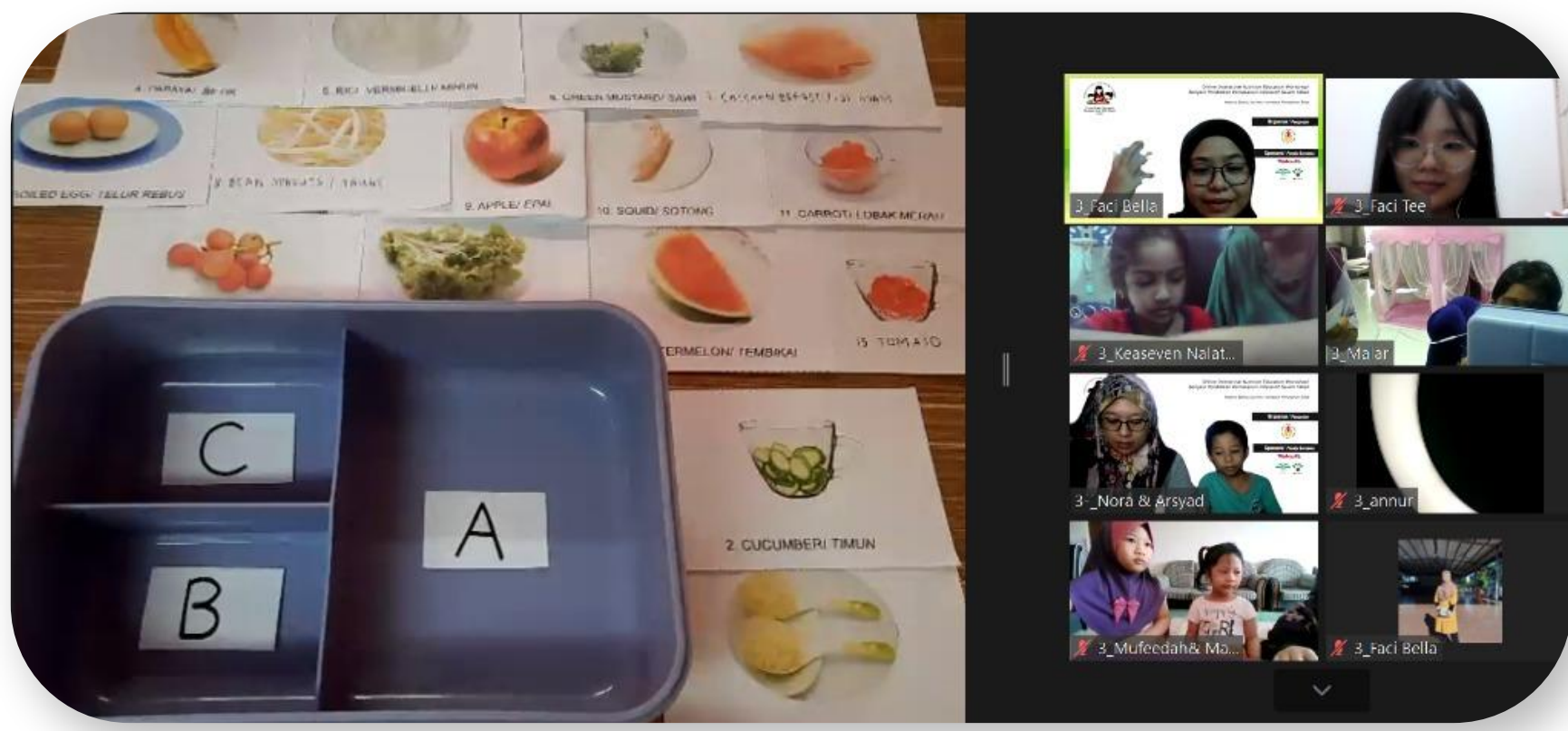




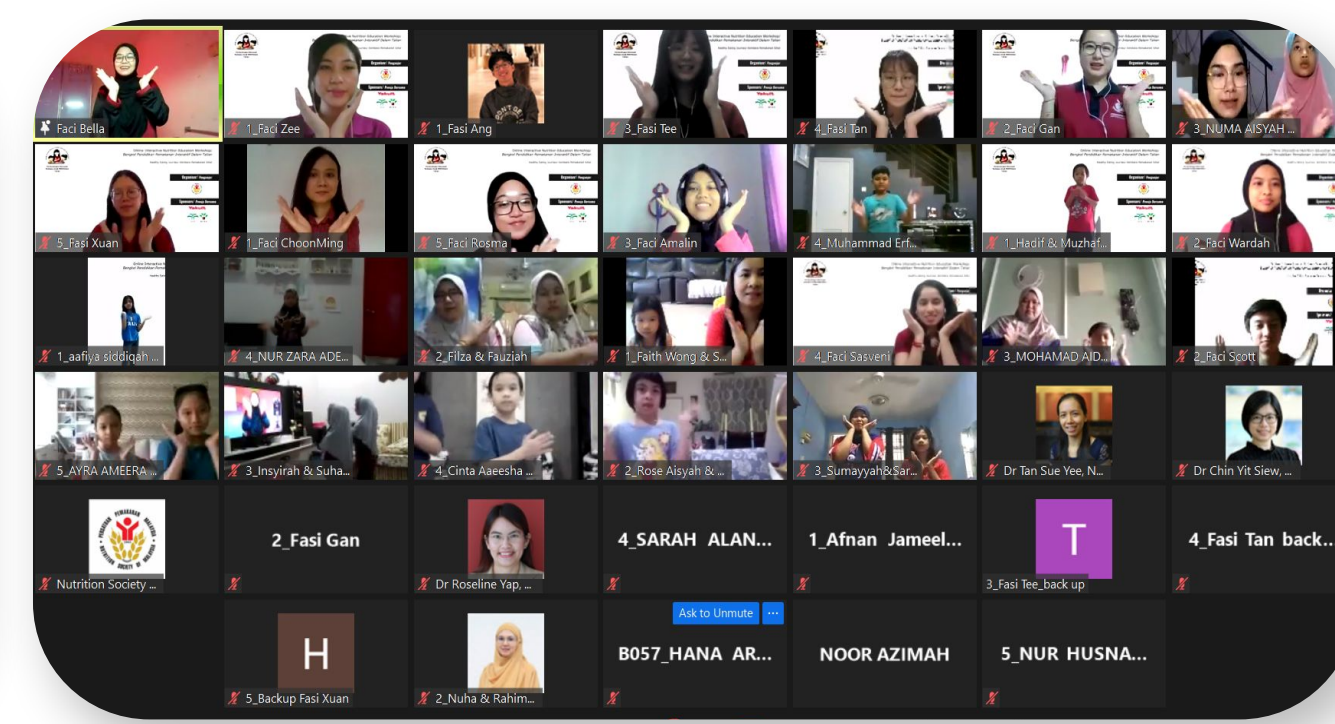
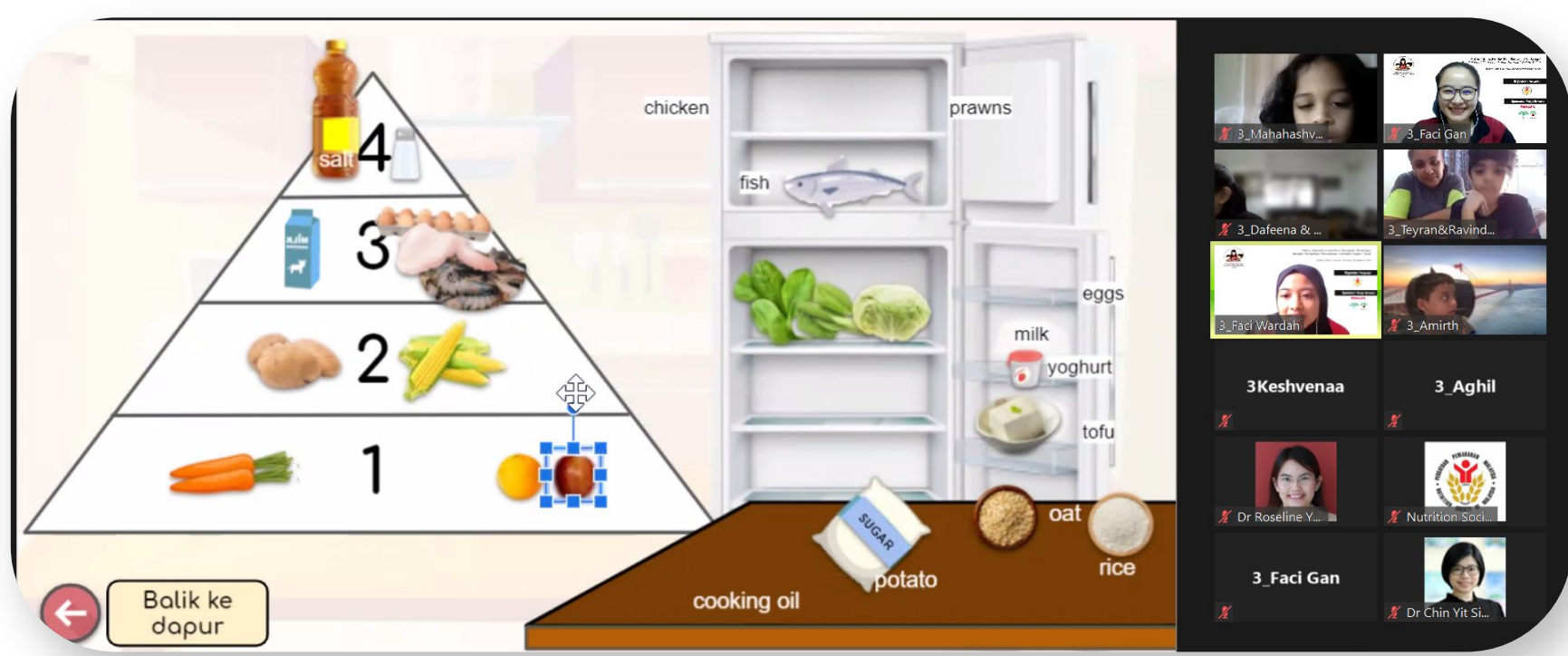
Our Gallery



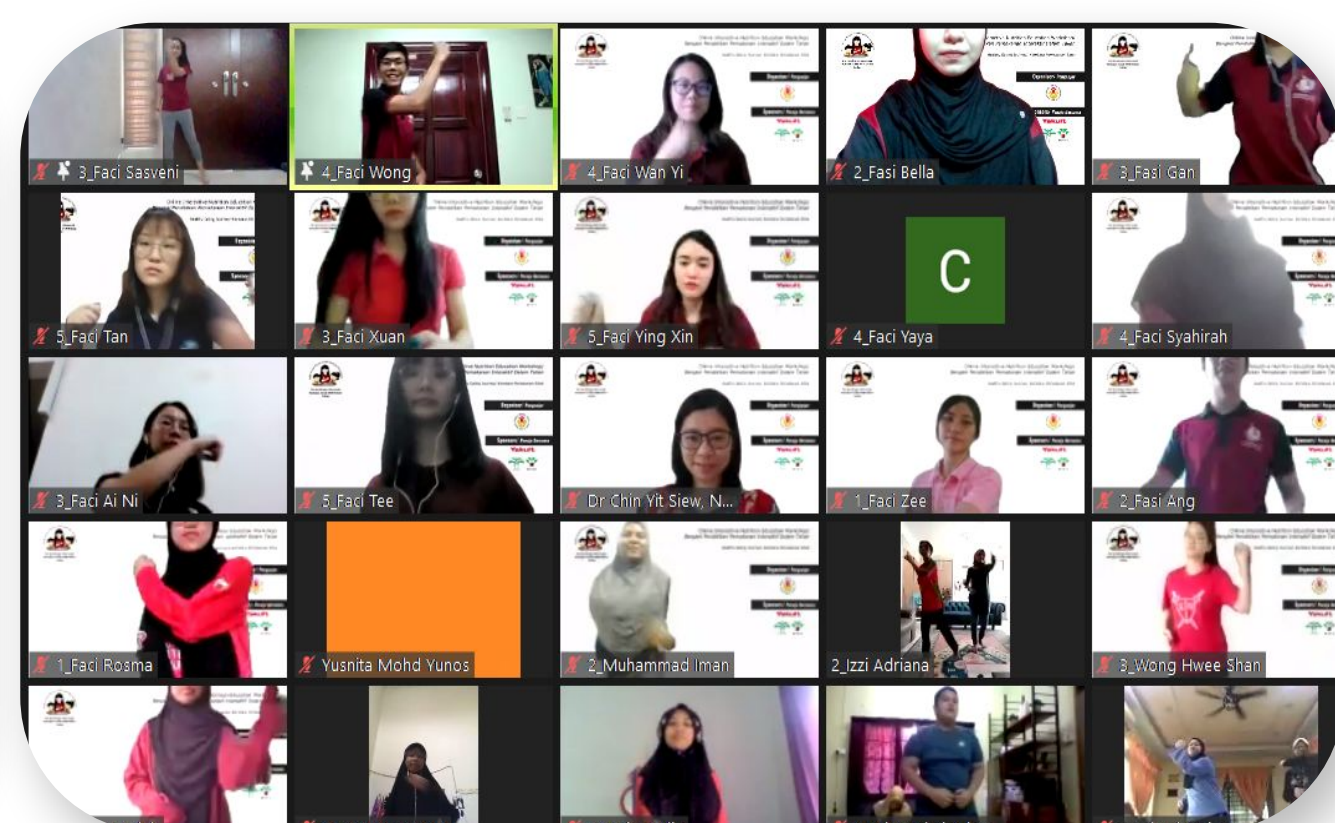
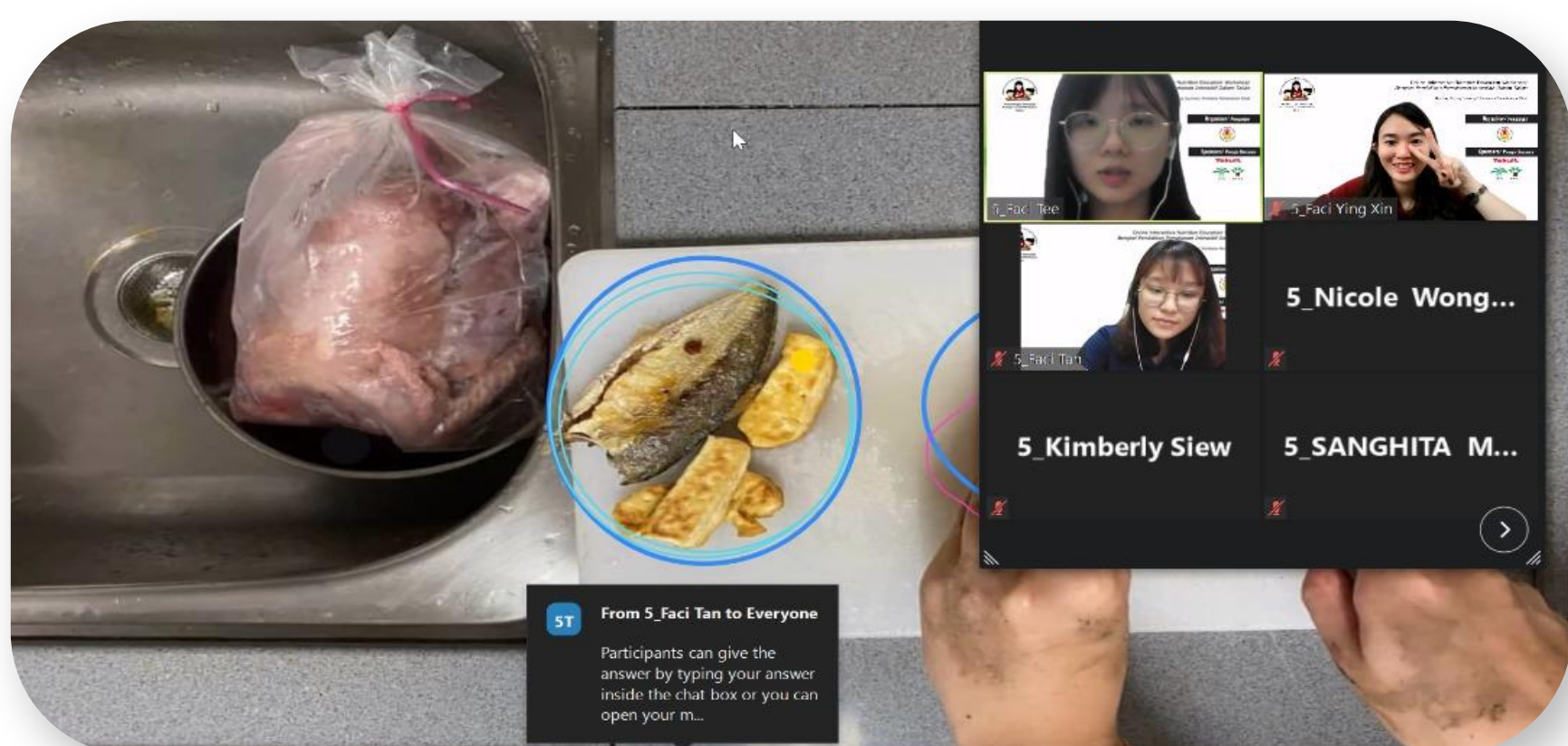
Online Interactive Nutrition Education Workshop



Category A



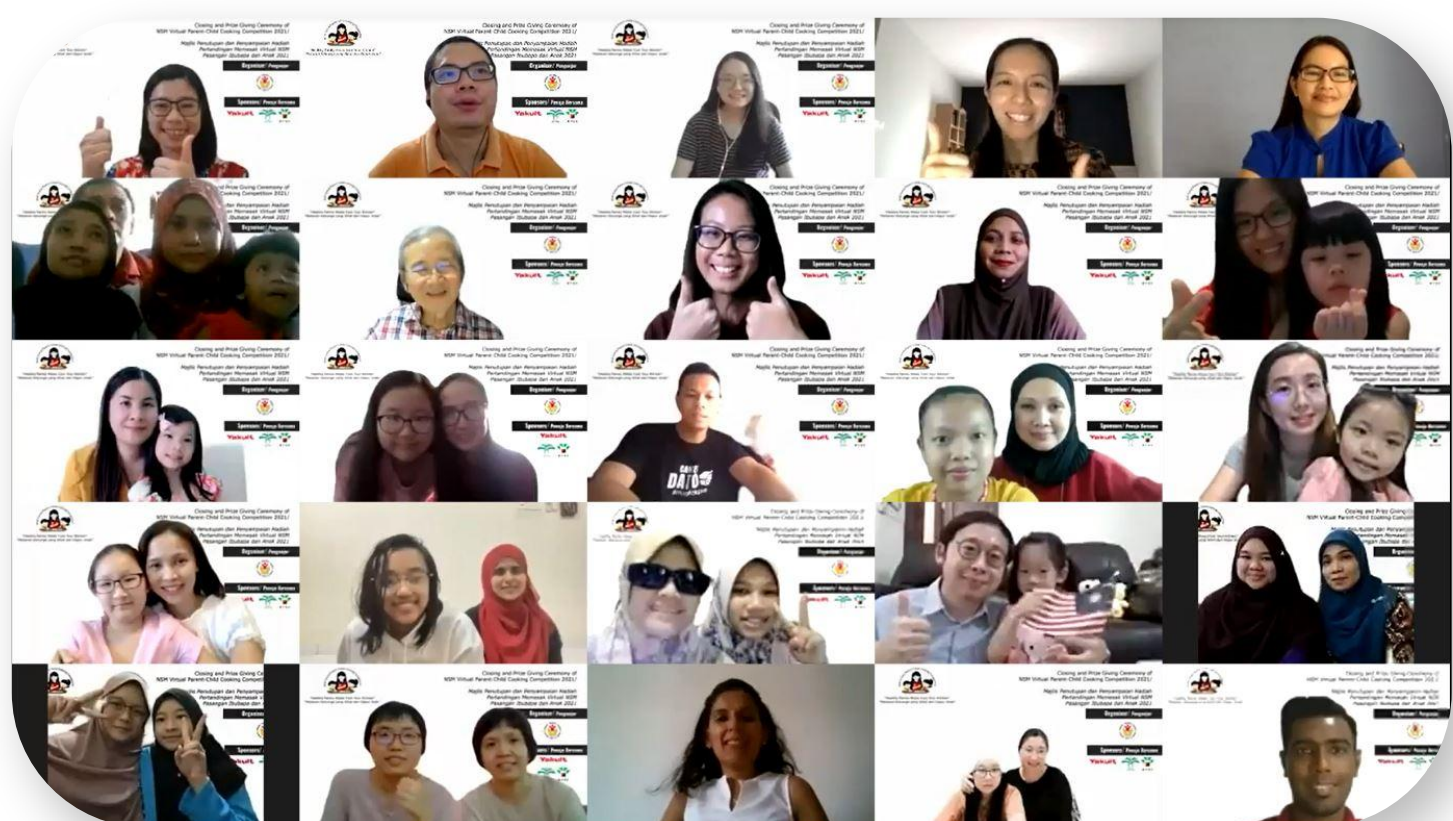
Category B



Category C & D



Closing and Prize Giving Ceremony



Check out more pictures



Appreciation

On behalf of the organising committee, we would like to express our deepest appreciation and gratitude to our sponsors, Yakult (Malaysia) Sdn Bhd., Malaysian Palm Oil Board and Malaysian Palm Oil Council for supporting our programme. Our programmes were a success with your generous sponsorship and contribution. Thank you and looking forward to our future collaborations!

We would also like to extend our gratitude to all the volunteers and organising committee who dedicated their time in planning and organising the programme. This programme would not have been a success without the participation of all parents and children who were actively involved in the nutrition promotion activities organised by NSM Nutrition Roadshows 2.0. We hope to see you soon at our next event!

Thank you!

I thank you.



Appendix

List of Recipe Used in the First Round of Cooking Competition

Category	Participant ID	Recipe
Category A (parent-preschooler 4-6 y/o)	A002	Claypot chicken rice, watermelon & orange mix juice
	A003	Fried macaroni
	A004	A mix of tomato meat rice and vegetable quiche
	A005	Fried macaroni
	A006	Tofu with shrimp
	A007	Loofah sponge gourd with fucuk
	A008	Black pepper beef
	A016	Fried macaroni
	A018	Chicken potato chowder
	A019	Tofu with shrimp
	A020	Seafood fried noodles
	A021	Fish chop with bean cassoulet
	A025	Egg veggie pinwheels
	A027	Corn pancake
	A028	Baked pasta pie
	A029	Tomato rice
A030	Bibimbap	
Category B (a) (parent-young child 7-9 y/o)	B006a	Oat sardine sandwich
	B013a	Lapisan buahann rangup
	B015a	Sardine fried rice
	B022a	Claypot chicken rice
	B025a	Fried rice



Appendix

List of Recipe Used in the First Round of Cooking Competition

Category	Participant ID	Recipe
Category B (a) (parent-young child 7-9 y/o)	B033a	Fried macaroni
	B036a	Ubi kentang berkeju
	B041a	Bread sushi
	B042a	Pizza bread
	B045a	Pizza bread
	B046a	Black pepper beef
	B052a	Claypot chicken rice
	B053a	Chicken kurma
	B057a	Egg veggie pinwheels
	B060a	Sardine fried rice
	B061a	Ayam bakar berempah
	B064a	Pasta berkeju
	B067a	Rolled banana oat pancake with dark chocolate sauce
	B077a	Sunshine chunky pasta
	B079a	French toast
	B082a	Fried macaroni
	B083a	Chicken potato chowder
	B086a	Spinach soup (original recipe was fish macaroni soup)
	B094a	Fried macaroni
	B102a	Ayam panggang berempah & kebab buah-buahan
B107a	Tropica juice	
B110a	Egg veggie pinwheels	



Appendix

List of Recipe Used in the First Round of Cooking Competition

Category	Participant ID	Recipe
Category B (a) (parent-young child 7-9 y/o)	B113a	Baked pasta pie
	B115a	Sardine fried rice
	B117a	Oat sardine sandwich
	B118a	Ayam gulung berinti sayur-sayuran bersama puri keledak <i>*not NSM publication recipe</i>
	B120a	Sunshine chunky pasta
	B122a	Mini sandwiches
	B124a	Sardine fried rice
	B125a	Stir fry sweet and sour chicken
	B133a	Sardine fried rice
B135a	Bibimbap	
Category B (b) (parent-young child 10-12 y/o)	B001b	Buttermilk chicken <i>*modified from buttermilk prawns with oats</i>
	B002b	Kale pesto pasta <i>*modified from sunshine chunky pasta</i>
	B003b	Bibimbap
	B004b	Sardine fried rice
	B005b	Chowder ayam bersama ubi kentang
	B008b	Egg veggie pinwheels
	B011b	Telur dadar udang
	B014b	Sardine fried rice
	B016b	Cheesy chicken bruschetta
	B017b	Carrot tuna rolls
B021b	Nicoise salad, tomato meat rice	
B026b	Carrot tuna rolls	



Appendix

List of Recipe Used in the First Round of Cooking Competition

Category	Participant ID	Recipe
Category B (b) (parent-young child 10-12 y/o)	B027b	Beef stew
	B028b	Ayam kurma
	B030b	Sunshine chunky pasta
	B037b	Sardine fried rice
	B039b	Chicken potato chowder
	B040b	Chicken fried rice with oat
	B044b	Loofah sponge gorge with fucuk
	B049b	Porridge with minced chicken and vegetables
	B050b	Cereal coated frozen banana
	B051b	Sardine fried rice
	B054b	Tuna carrot roll
	B055b	Twinkle twinkle mango yakult drink <i>*not NSM publication recipe</i>
	B059b	Tuna tortilla wrap <i>*not original recipe of carrot tuna rolls</i>
	B062b	Laksa Johor
	B063b	Beef stew
	B065b	Shepherds pie
	B066b	Sweet and sour fish
	B068b	Porridge with minced chicken and vegetables
	B069b	Sardine fried rice
	B070b	Lempeng jagung
B071b	Egg mayo sandwich <i>*recipe mentioned that tuna can be substituted with eggs</i>	



Appendix

List of Recipe Used in the First Round of Cooking Competition

Category	Participant ID	Recipe
Category B (b) (parent-young child 10-12 y/o)	B073b	Sardine fried rice
	B085b	Spicy black pepper beef
	B087b	Stir-fried cauliflower and sengkayang
	B096b	Stir-fried noodles
	B097b	Tomato chicken rice
	B098b	Prawn omelette
	B099b	Baked pasta pie
	B100b	Carrot tuna rolls
	B103b	Greenish fish pie
	B106b	Porridge with minced chicken and vegetables
	B114b	Sardine fried rice
	B119b	Sardine fried rice
	B126b	Layered fruity pots
	B127b	Oatmeal chocolate chip cookies
	B129b	Bibimbap
	B130b	Ayam masak kurma
	B132b	Carrot tuna rolls
	B134b	Greenish fish pie
	B136b	Nasi goreng pattaya (modified from Sardine fried rice)
	B137b	Baked spaghetti <i>*not NSM publication recipe, closest would be baked pasta pit</i>
Category C (parent-adolescent 13-17 y/o)	C001	Kebab buah-buahan
	C002	Mini sandwiches



Appendix

List of Recipe Used in the First Round of Cooking Competition

Category	Participant ID	Recipe
Category C (parent-adolescent 13-17 y/o)	C003	Ubi kentang bakar berkeju
	C004	Vanilla crunch
	C005	Tofu with seafood
	C007	Nicoise salad
	C009	Sunshine chunky pasta
	C010	Baked rolled fish with vegetables
	C012	Nasi tomato ayam
	C013	Daging salai
	C014	Layered fruit pots
	C015	Sardine fried rice
	C016	Tropical fruit smoothie
	C019	Fried macaroni
	C022	Layered fruity pots
	C023	Sunshine chunky pasta
	C025	Kebab udang
C026	Bibimbap	
C027	Black pepper beef	
Category D (parent-young adult 18-25 y/o)	D001	Sweet and sour chicken
	D002	Sunshine chunky pasta
	D003	Tortilla tuna wrap
	D004	Banana oat pancake
	D005	Sardine fried rice
	D007	Carrot tuna roll



Appendix

List of Recipe Used in the Finale of Cooking Competition

Category	Participant ID	Recipe
Category A (parent-preschooler 4-6 y/o)	A008	Potato salad bread
	A019	
	A020	
	A027	
Category B (a) (parent-young child 7-9 y/o)	B015a	Refreshing lemon chicken
	B045a	
	B120a	
	B135a	
Category B (b) (parent-young child 10-12 y/o)	B040b	
	B096b	
	B119b	
	B132b	
Category C (parent-adolescent 13-17 y/o)	C013	Sizzling mee
	C015	
	C023	
	C027	
Category D (parent-young adult 18-25 y/o)	D001	Grilled fish with yoghurt
	D003	
	D004	
	D005	

For any enquiries, please email to
nsmroadshows@nutriweb.org.my

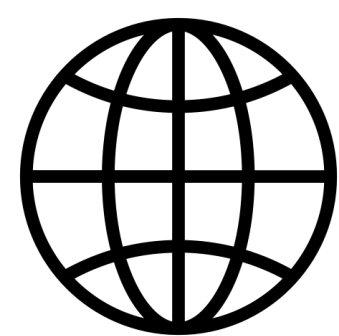
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