



UTM
UNIVERSITI TEKNOLOGI MALAYSIA

SCHOOL OF COMPUTING
Faculty of Engineering

UHMT1012 – GRADUATE SUCCESS ATTRIBUTE

ASSIGNMENT 3: NASI LEMAK CHALLENGE

SECTION : 29 - 1SECR
COURSE NAME : BACHELOR OF COMPUTER SCIENCE (COMPUTER
NETWORK & SECURITY)

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Introduction

On 29th September, we were given a task from our Graduate Student Attribute lecturer, Dr. Hazinah, to do an assignment named “Nasi Lemak Challenge”. We have to decide on a food, then we have to try the same kind of food from three different places and find out which café serves the best.

Thus, we settled on eating ‘Nasi Lemak’. The main reason that we chose Nasi Lemak was because one of our group member, Jouty who is from Bangladesh have never eaten Nasi Lemak before. Apart from the opinion of Malaysian who have eaten Nasi Lemak as our local food, we also wanted to propose the opinion of those who try it for the first time.

Other than that, we chose places around UTM because since we are from first year student, we are going to stay here in UTM for another 4 years. Thus, it is better for us to know the best place that serves ‘Nasi Lemak’ here in UTM.

There are some problems that we faced and among all those, our biggest problem is that we are not from the same residential college. Fathihah and Filza are from Kolej Tun Dr. Ismail (KTDI), while Jouty is from Kolej Datin Seri Endon (KDSE) and these two colleges are far apart from each other. It is not easy for us to meet up on weekend as the transportation fare is not cheap. As the solution, we met between classes to do the review on Nasi Lemak. There’s only one time Jouty came to KTDI and we decided to share the transportation fare. Mostly we discussed for the report and slide presentation via Whatsapp.

Content

First we went to Mak Ngah Café located in KTDI. The price of the 'Nasi Lemak' was RM5.00. At first glance, their 'Nasi Lemak' did not peak our interest since it did not have any savoury smell, it was already cold (we eat it exactly when it was served even though it's in a take away wrap) and the meal looked bland. The first thing that we taste was the rice, it is not good enough, which means it was not creamy enough and we think they need to put more coconut milk. The 'sambal' taste good, it was not that spicy, not that sweet and it was also not oily. The cucumber was crunchy but it was a little bit sour and the amount of peanut they put was average. The fried chicken has a hint of spices but the chicken is not fresh so there was this weird smelly taste when we were eating it.



Next, we buy Nasi Lemak at level 3, N28 building. The price is RM 4.50. The meal was still hot which made us excited to eat it. The most significant about this Nasi Lemak is their 'sambal'. We do not know the recipe but the 'sambal' was very delicious in our mouth. It was quite spicy but it did not burn your mouth at all. The rice had not enough taste of creamy coconut milk. The fried chicken was crispy on the skin but moist and tender on the inside. The slice of cucumber taste fresh and good. Unfortunately, they did not put any roasted peanut or anchovy in this meal.



Our next stop was N24 Café. Usually at 12.00 p.m., their ‘Nasi Lemak’ had already finished so we decided to reserve one ‘Nasi Lemak’ for us the day before. By the time we were eating their ‘Nasi Lemak’, it was not warm anymore, maybe because it’s already afternoon. The first thing that we taste was their ‘sambal’. The spiciness was average, it was a little bit salty but sweet at the same time, it quite a distasteful combination. There was no roasted peanut, we just assume that since it was already late, maybe their roasted peanut had already finished. There were two slices of cucumber, it was crunchy but quite sour. Their rice taste average, means the creamy taste of coconut milk had a good portion. The last one was their chicken, the chicken was quite small and the worst thing is the meat inside does not have any taste, it was really bland like there was no seasoning at all. For the price, RM5.00, we were quite disappointed with the quality of ‘Nasi Lemak’ from this stall.



Lastly we went to the Arked Cengal which is quite far from School of Computing compared to Mak Ngah Cafe, N24 and N28 level 2. The place is always crowded with students from different residential college and faculty. It took approximately 20 minutes for us to get the food after a long queue. The serving plate of their ‘Nasi Lemak’ may not look like much, it may even look overly simple but the flavour were simply amazing. The rice was glistening and aromatic. It’s fragrant with coconut milk and *pandan* leaf. Apparently, it was the fried chicken that makes all the difference. The chicken was crispy but soft and tender on the inside so the quality of the chicken was very good. There was roasted peanuts and one slice of cucumber. The ‘sambal’ taste was not sweet, not salty and its not that spicy so it was a good ‘sambal’ . The balance of spiciness simply made the whole serving much better! The price of the ‘Nasi Lemak’ was RM 4.50.



Conclusion

Based on the thorough review of literature which have been discussed, we think with the price that they demand, and the quality of 'Nasi Lemak' they served to us, 'Nasi Lemak' from Arked Cengal deserve to be the best. The rice was fragrant with coconut milk and taste different from the white rice we usually eat. They also provide peanuts which we did not get from N24 cafe. The most significant feature that make us determine to choose Arked Chengal's 'Nasi Lemak' as the best was their fried chicken. The fried chicken was crispy compared to others. Thus, we highly recommend for all UTM people to try that 'Nasi Lemak' at Arked Cengal. We guarantee all of you will like it.