

ABOUT

LESLIE TEONG



Executive Principle Director at Poh Ji Yi Center for Food & Cultural Studies

LIFE & CAREER

Chef Leslie Teong is a professional chef and culinary educator. He started his professional career in 1995 from a Chinese Banquet kitchen to Sous Chef Kitchen Artist at Shangri-La Hotel Kuala Lumpur until 2007. He then join Kuala Lumpur Convention Center as Executive Pastry Chef in 2008.

He is the Executive Principal at the Poh Ji Yi Center for Food & Cultural Studies in Guandong China, where he oversees the centre's culinary courses and cultural events.

Chef Teong is known for his expertise in both traditional and modern culinary techniques and has worked in various prestigious restaurants and hotels around the world. Moving forward he went to China and open his own bakery.

He is also a regular guest chef on cooking shows and a judge in culinary competitions. He's also certified judge of the World Association of Chefs (WACS) for pastry and artistic.