

Mr Shahul Hameed bin Syed Mohamed

(1965)

Accession number: SF1504

Track Number: SF1504\_0001, SF1504\_0002

Duration: 01:04:58

Language/Dialect: Malay

<b>Track: SF1504_0001</b>	<b>Time frame: 00:00:00 - 00:10:05</b>
<p>Synopsis:</p> <p>Lahir pada 1965 di India. Bilangan adik-beradik. Bersekolah di Sekolah Rendah Kebangsaan Hutchings, kemudian di Sekolah Menengah Westlands. Menghuraikan latar belakang ayah. Perniagaan mi goreng dimulakan oleh ayahnya pada tahun 1940-an, pernah berniaga di Fort Cornwallis sebelum berpindah ke alamat kini pada tahun 1982. Gerai makanan lain yang terdapat di Fort Cornwallis sebelum berpindah. Menghuraikan teh tarik yang terkenal di Fort Cornwallis pada masa tersebut. Mula menetap di Pulau Pinang sewaktu berusia empat tahun. Menghuraikan sejarah perniagaan mi goreng keluarganya. Penglibatan beliau dalam perniagaan pada zaman persekolahan. Menghuraikan bagaimana dia mencipta mi sotong pada tahun 1988. Bagaimana mi sotong mula dikenali ramai.</p>	
<b>Track: SF1504_0001</b>	<b>Time frame: 00:10:05 - 00:20:00</b>
<p>Synopsis:</p> <p>Terus menceritakan bagaimana mi sotong mula dikenali ramai. Perubahan harga mi yang dijual. Bagaimana mi mamak yang dicipta di Burma diperkenalkan di Pulau Pinang. Bahan-bahan mi mamak. Bagaimana mi mamak diperkenalkan di Pulau Pinang. Perbezaan antara mi di Malaysia dengan mi di India. Mula belajar memasak mi daripada ayah pada umur 13 tahun. Rutin harian semasa masih bersekolah. Waktu operasi gerai pada zaman ayahnya. Sebab mula belajar memasak mi. Cita-cita asalnya. Cara bapa mengajar beliau memasak.</p>	

<b>Track: SF1504_0001</b>	<b>Time frame: 00:20:00 - 00:31:03</b>
<p>Synopsis:</p> <p>Teruskan huraian tentang cara bapa mengajar beliau memasak. Bahan api yang digunakan waktu itu. Tempat membeli bahan api. Perasaan beliau pada kali pertama memasak. Menghuraikan keadaan pada kali pertama memasak mi goreng. Perasaan beliau apabila masakan itu berjaya. Mengambil masa enam bulan untuk menguasai teknik memasak mi goreng. Bagaimana beliau menilai sama ada masakan itu berjaya atau tidak. Amalan yang diwarisi daripada generasi ayahnya tentang langkah-langkah berguna apabila tercedera semasa bekerja. Tempat ayah beliau membeli bahan makanan. Rutin harian ayah beliau. Penglibatan beliau dalam perniagaan semasa ayah beliau masih berniaga.</p>	
<b>Track: SF1504_0002</b>	<b>Time frame: 00:00:00 - 00:10:00</b>
<p>Synopsis:</p> <p>Huraian tentang bagaimana mi sotong dicipta. Menggunakan sotong basah pada mulanya kemudian menggantikannya dengan sotong kering. Ramuan dan proses memasak mi sotong. Bahan makanan yang paling utama dalam mi sotong. Perbezaan dalam pemasakan dengan gas dan dengan arang. Cara mengawal api arang. Sebab membeli daripada pembekal yang sama sejak zaman ayahnya. Cara untuk memastikan kualiti mi goreng yang dimasak. Perbezaan antara asam yang diimport dari Indonesia dan India.</p>	
<b>Track: SF1504_0002</b>	<b>Time frame: 00:10:00 - 00:20:00</b>
<p>Synopsis:</p> <p>Menegaskan kepentingan untuk menjaga kualiti mi goreng yang dimasak. Pembaharuan dalam jenis cili yang digunakan selepas mengambil alih perniagaan. Sebab berbuat demikian. Cara mempertingkatkan diri. Boleh masak sehingga 15 pinggan mi goreng dalam masa sekali. Bagaimana untuk memastikan masakan jumlah banyak itu tidak mempengaruhi kesedapan rasa. Harga mi sotong pada mulanya. Maklum balas pelanggan terhadap pertukaran ramuan daripada sotong basah kepada sotong kering. Cara penyediaan sotong. Mi lain yang dijual selain mi sotong. Ramuan yang digunakan dalam mi rebus. Perubahan dalam ramuan mi rebus. Ramuan mi rebus.</p>	

<b>Track: SF1504_0002</b>	<b>Time frame: 00:20:00 - 00:33:55</b>
<p>Synopsis:</p> <p>Sebab beliau tetap menggunakan bahan makanan yang sama walaupun harga menjadi mahal. Menghuraikan asal-usul nama gerai beliau, Hameed Pata Mi Sotong. Turut melibatkan diri dalam perniagaan makanan dingin beku selain perniagaan mi. Alamat kedai yang menjalankan perniagaan makanan dingin beku. Sebab mula menceburi bidang tersebut. Menghuraikan penciptaan resipi gulai kambing. Tempat membeli daging kambing dan lembu. Waktu kemuncak perniagaan mi sotong dalam masa sehari. Cara menghubungi pembekal bahan mi sotong. Perasaan beliau terhadap perniagaan mi sotong. Sebab beliau masih meneruskan perniagaan mi sotong. Huraian tentang rancangan bisnes pada masa depan.</p>	

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<b>Track: SF1504_0001</b>	<b>Time frame: 00:00:00 - 00:10:05</b>
<p>Synopsis:</p> <p>Born in 1965 in India. Number of siblings. Attended Sekolah Rendah Kebangsaan Hutchings, followed by Sekolah Menengah Westlands. Described father's background. The fried noodle business was started by his father in the 1940s. Used to operate business at Fort Cornwallis before moving to the current address in 1982. Other food stalls at Fort Cornwallis before his moving. Described famous <i>teh tarik</i> at Fort Cornwallis by then. Started residing in Penang since he was four years old. Described the history of his family's fried noodle business. His involvement in the family business during his school years. Described how he invented <i>mi sotong</i> in 1988. How <i>mi sotong</i> became popular.</p>	
<b>Track: SF1504_0001</b>	<b>Time frame: 00:10:05 - 00:20:00</b>
<p>Synopsis:</p> <p>Continued describing how <i>mi sotong</i> became popular. The change in price for noodles sold. How <i>mi mamak</i>, which was invented in Burma, was introduced in Penang. <i>Mi mamak</i> ingredients. How <i>mi mamak</i> was introduced in Penang. The difference between noodles sold in Malaysia and India. Began learning to cook at the age of 13. Daily routine during his schooling years. The stall operating hours during his father's time. The reason of beginning to learn noodle cooking. His initial ambition. How his father taught him to cook.</p>	
<b>Track: SF1504_0001</b>	<b>Time frame: 00:20:00 - 00:31:03</b>
<p>Synopsis:</p> <p>Continued with how his father taught him to cook. Types of fuel used at that time. Places for fuel buying. His feelings during the first time of cooking. Described his first noodle cooking experience. His feelings upon success. Took six months to master the noodle cooking skill. How he evaluated if the dishes cooked were successful. Useful steps for work injuries passed through his father's generation. Places where his father bought ingredients. His father's daily routine. His involvement in the business while his father was still operating the noodle stall.</p>	

<b>Track: SF1504_0002</b>	<b>Time frame: 00:00:00 - 00:10:00</b>
<p>Synopsis:</p> <p>Described how <i>mi sotong</i> was invented. Used wet squid at first then later replaced with dried squid. The <i>mi sotong</i> ingredients and cooking process. The main ingredients in <i>mi sotong</i>. Way to control coal fire. The reason of getting food supplies from the same supplier since his father's time. Way to ensure quality of <i>mi goreng</i> cooked. Difference between tamarind imported from Indonesia and India.</p>	
<b>Track: SF1504_0002</b>	<b>Time frame: 00:10:00 - 00:20:00</b>
<p>Synopsis:</p> <p>Stressed on the importance of ensuring the <i>mi goreng</i> quality. Innovation made in types of chili used after taking over the business. The reason of doing so. The way of improving himself. Could cook up to 15 dishes at one time. How he made sure cooking in large quantity did not affect its taste. The <i>mi sotong</i> starting prices. Feedback from his customers about changing his ingredients from wet squid to dried squid. The squid preparation. Other noodles sold at stall besides <i>mi sotong</i>. Ingredients used in <i>mi rebus</i>. The change in <i>mi rebus</i> ingredients. <i>Mi rebus</i> ingredients.</p>	
<b>Track: SF1504_0002</b>	<b>Time frame: 00:20:00 - 00:33:55</b>
<p>Synopsis:</p> <p>Why he kept using the same ingredients although they had become pricier. Described the origin of the name of his stall, Hameed Pata Mi Sotong. Getting involved in frozen food business besides the noodle business. The frozen food business address. The reason of venturing into the frozen food industry. Described the invention of mutton curry. Places to buy beef and mutton. Peak hour of the business in a day. Way to contact the suppliers of <i>mi sotong</i> ingredients. His feelings about the <i>mi sotong</i> business. The reason of continuing the business. His future business plan.</p>	