



Wan Mohd Azizul Solehin Wan Mohd Yusoff showing the Twinkle Berry, Strawberry Yogurts and Biscoff Cheese drinks offered at the Glace Cafe in Pasir Pekan, Tumpat.

BERNAMA PIC

## IT engineer's bold ice cream drink venture

**TUMPAT:** An information technology (IT) engineer went from dealing with computers and telecommunication networks to making drinks.

Wan Mohd Azizul Solehin Wan Mohd Yusoff, 38, said the Covid-19 pandemic took a toll on him, forcing him to wind-up the IT company he set up in 2016.

"I wanted to make ice-cream and milk and coffee-based drinks.

"So, I learned the technique of making ice-cream via YouTube and asked for tips from friends who also ran a similar business," he said when met at Glace Cafe in Pasir Pekan here.

He opened the cafe earlier this year with business partners Mohd Azhiim Razak, 34, and Muhd Ariff Fauzan Mohd Hanafi, 35.

Wan Mohd Azizul, who is married with

two children, said he spent RM2,000 to buy a used ice cream-making machine.

"Having worked abroad before, including in Japan, Thailand and the Philippines, I was inspired to produce milk and coffee-based ice cream drinks, which are considered 'street drinks' there."

The computer engineering graduate from Universiti Kuala Lumpur said he managed to come up with more than 65 types of drinks at the cafe, which has a Korean concept and is opened every day from noon to 9pm.

"The popular ones are the Fantasy Glace, Starry Cheese, Biscoff Cheese, BubbleGum Marshmallow, Matcha Apple and Tutti Fruitti. The price is RM8 for the regular-sized cup and RM15 for the large-sized cup," he said. **Bernama**