In July, the school again partnered Korea’s FoodTV Channel to showcase Shatec Institutes’ culinary talents in a reality show production. Three chef judges flew in from Korea for the culinary competition in which Derek Ong, Ian Goh and Zet Zhao emerged winners.

The trio embarked on a discovery journey in Seoul and Jeju Island where they created localised dishes using unique ingredients and learnt about Korean culture.

“When I was in Korea, greeting and bowing when you meet is a must. It took some getting used to as we rarely bow in Singapore,” said Ian.

The Korean preference for certain ingredients and cooking styles was obvious to Derek. “They emphasise the use of bean paste as the basic ingredient for soup, and they like to use tonics such as ginseng in their food for health reasons.”
They are also fond of braising or stewing their dishes as they believe it will bring out the taste of the food. Interestingly, kimchi is always on the table even if you are eating western, Chinese or Japanese food!"

The students soon found they had to put their newfound knowledge to the test. As part of their mission, they had to obtain their own ingredients by picking mushrooms, catching fish, and cooking up tasty Korean dishes without assistance from their chefs. “Korea has four seasons and they have different cooking methods for each season. So it’s important to choose the right ingredients for the right season,” explained Zet.

As a final test, the trio were tasked to invent their own dishes based on their experiences in Korea. Their creations were then judged by the chef, who shared not only words of encouragement but also tips on how to improve on the dishes.

Still, all of them were winners in their own right, as Chef Samson pointed out. “Before this trip, they have only watched Korean dramas and listened to K-pop music. This trip gave the students a full experience of Korean food and culture which broadened their culinary knowledge.
A rms deep in flour, batter and fondant, the pastry team from Shatec Institutes together with youths and volunteers from the Ayer Rajah Youth Club raced against time to churn out 22,000 cupcakes for a new Guinness World Record as part of the National Day celebrations. Cheers broke out when it was officially announced that they had smashed the previous record of 5,900 cupcakes.

“Words can’t describe how I feel!” exclaimed Abdul Hakim. “My favourite part of the whole experience was teaching the volunteers how to put fondant on the cupcakes.”

His classmate, Mohammad Farid, added, “It was a wonderful experience, especially since we were doing something meaningful for the underprivileged.”

As part of the event, some S$100,000 was raised for the less fortunate youth and low-income families. The cupcakes were distributed to 62 welfare homes across the island for children, the disabled and the elderly as part of the celebration.

The Shatec Institutes students initially expected the event to grow their baking experience but in the end, they benefitted in more ways than one. Abdul summed it up for the class when he said, “I met a lot of people from all walks of life. I realised how fortunate I am and that I shouldn’t take things for granted.”
A Peruvian treat awaited staff, students and industry partners as Chef Wendy Fiol Bulnes of The St. Ignacio de Loyola University, Peru, pulled out all the stops for a meal demonstration session. Graced by H.E. Armando Raúl Patiño Alvistur, Ambassador of Peru to Singapore, guests were given a taste of the country’s rich culinary history in an event that featured the Pisco cocktail - a signature national drink dating back to the 16th century, and its pairings with various Peruvian cuisine and dessert.

10 Secrets from Robin Yap

1. Keep learning and doing until you discover your strengths.
2. Success in the long run requires you to show strong execution and results.
3. Be a keen learner and stay hungry for success.
4. Be enthusiastic about your product and never fail to make an impression.
5. Keep up-to-date with events that can affect your career or business.
6. Use sports to create an inner circle of associates.
7. Travel on international group tours and make friends.
8. Take care of your health, appearance, mannerism and friends.
9. Serve in the community and make a difference to the less fortunate.
10. Don't do to others what you don't want others to do to you.
Behind-the-Scenes II

In this second chapter of our 3-part series on internships, we catch up with our students mid-way through their industry training and get some highlights of their experience.

Wisely Ong,
Diploma in Pastry and Baking, DPB 711
Pastry Kitchen, Singapore Marriott Hotel

“I’m currently with the hotel’s production team where we produce cakes and desserts for the buffet and cake shop. One exciting part of the internship so far was the chance to provide the F1 event with desserts and cakes for all three days. The hours were very long, but I gained experience in a different work environment.

I will be moving to the bakery soon. They supply the hotel with fresh breads which are a must-try as the chief baker here is very enthusiastic and creative!”

Abigail Foo,
Higher Certificate in Food and Beverage Service, 112A
Brasserie Les Saveurs, St Regis Singapore

You have to work as a team to get the job done without complaints from customers. I’ve been handling the morning shift, which is one of the toughest shifts at Brasserie Les Saveurs. I have also tended the service bar, where I prepare and send out coffee orders, ensure clean tables and take care of numerous other details. The Drawing Room, St. Regis’ Lobby Lounge, is another one of my responsibilities. I mostly handle it alone so I have to think quickly on my feet. Every day is a challenge, but a simple “Thank you” from a guest just brightens my day!”
1. Describe your experience when you were a student at Shatec Institutes.
Many fellow students were younger than me, some by as much as nine years. So I became a role model to them and sometimes had to convince the class to apologise to trainers when we upset them. Until today, I still keep in touch with both classmates and trainers.

Our trainers helped us to learn in many unique ways. The school assignments and projects were very interesting, and the many presentations helped build up my confidence. I also have great respect for our Mr Pakir Singh who had a great influence in shaping my character. He was an ideal trainer and his influence in shaping my character was great.

I am proud to say that I was the top student in Certificate in Food & Beverage Operations and came in among the top five in Diploma in Hotel Management which proves that an “old man” can still absorb knowledge!

2. Describe your typical day at work.
At Resorts World, the excitement never ends. There is always something new happening. I get a lot of satisfaction from managing different events at various venues while meeting the demands of guests and organisers. I have a good team and a boss that trusts me and gives me confidence and support.

My principle at work is: Life is simple; let us not complicate it.

3. Any advice you can give to our aspiring students?
It may be mentally and physically draining but you have to love your job and let the passion drives you on. Also, be willing to take good advice and improve on your weaknesses, then you will go far.

4. How has Shatec Institutes contributed to who you are today?
From Shatec Institutes, I learnt that it takes perseverance and sacrifice to succeed.

5. What are your best memories at Shatec Institutes?
The friends and trainers that I got to know allowed me to launch a career in my favourite industries, namely, MICE and F&B.