Medals Galore at Food & Hotel Asia 2012

Competing against professionals from hospitality schools and hotels in the region, students from Shatec Institutes did the school proud by snapping 9 medals during various competitions at Food&HotelAsia 2012. Attended by over 2,800 exhibitors from 71 countries, the biennial food and hospitality trade event which took place from 17 – 20 April hosted a series of gastronomic competitions in honour of the region's culinary talents.

The team from Shatec Institutes clinched a treasure trove of one gold, three silver and four bronze medals. They also managed the Gourmet Challenge which saw them preparing exquisite cuisine for paying guests while gaining new skills and experience.

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“A silver medal - Dream Team Challenge

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Ang Teck Wei DCS711 & Leslie Yeo DCS711 won a gold medal at FHA2012

Shaking It Up at the National Cocktail Competition
Mixing it all up at the annual National Cocktail Competition to the tune of one gold, one silver and one bronze awards was the team from Shatec Institutes. Finalists juggled and flipped cocktail shakers and liquor bottles, and wowed judges with their creativity and agility.

Where Talents Shone and Battles were Won
Excitement and anticipation filled the air as our students demonstrated their prowess at the recent WorldSkills Singapore 2012. Organised by the Institute of Technical Education and the five polytechnics, the event aims to promote the image and standards of technical skills.
A ll revved up and ready to go, year 1 and year 2 hotel and tourism management students recently kicked off their internship programme in July. Just before it began, Shatec Institutes arranged for a study trip to give them a sneak preview of operations in Movenpick Heritage Hotel Sentosa, Resorts World Sentosa, M Hotel and Amara Singapore. This visit gave the students an insight into the different hotels. The different finishes and furnishings correlate with the target markets for each hotel.

Wisely Ong, DPB711
Internship: Marriott Singapore, Pastry Kitchen
“At this point, I’m both nervous and excited. I’ve never worked in a kitchen before and I’m not sure what to expect. So I hope to get a clearer understanding of the career I might be devoting myself to and to learn new things along the way.”

Abigail Foo, HFB112A
Internship: St. Regis Singapore, Brasserie Les Saveurs
“I was really excited and happy when I was accepted by St. Regis. Brasserie Les Saveurs is a French fine-dining restaurant and I hope to gain a lot of experience there. I always wanted to do hotel management and Shatec Institutes provides the best hotel management course.”

Elstan Chee, HCCS711A
Internship: Istana, Kitchen
“It’s a rare opportunity to intern at the Istana and I’m looking forward to it. Cooking was one of my hobbies and at home, I cook a lot for my family. I’m interested in Western and Asian cuisine, so Shatec Institutes’ Diploma in Culinary Skills is just perfect.”

This is first of the three-part series where we’ll be interviewing three students before, during and after their 6 months internship. Let us hear from these students before they embark on their industry training.

Going Places with Shatec’s Worldwide Partnerships

Broad grins and excited chatter filled the air on 8 March as representatives from Blue Mountain International Hotel Management School in Australia (BMIHMS), flew in to share with the school their scholarship programme. Firdaus As’at is one of our Diploma in Hotel Management graduates who had won the scholarship.

Apart from BMIHMS, Shatec Institutes also has close ties with nine other renowned hospitality institutes in countries such as Switzerland and Australia. In working closely with them, we pave the way for our students to further their education and obtain their degrees.
Beyond grooming the next generation of service stars, Shatec Institutes actively engages just about everyone, from teachers and schools to education fairs both locally and overseas, to spread the excitement of Singapore’s hospitality scene. At home, we spent the second quarter of the year sharing precious tips on the hospitality and tourism industry and its educational requirements with prospective students during career fairs and Mendaki 30th Anniversary Learning Festival in June. Shatec Institutes also participated in the China International Education Exhibition Tour and the Saigon Tourist, Vietnam Education Fair in March and May respectively, to showcase career opportunities in Singapore’s multi-cultural environment.

Fun, friendship and fascinating facts awaited 197 freshmen on 3 April. The second batch of students for the year had their matriculation and orientation (M&O) on Sentosa where they got to know fellow course mates over a series of games and activities. The highlight of the day was an islandwide treasure hunt that was particularly meaningful for the international students. Brought to Fort Siloso and Images of Singapore, they learnt more about the country’s history and gained interesting trivia along the way.

Among the student organisers were Goh Xin Yin and Samantha Goh. When asked if they would like to help out in the July intake’s orientation, they readily agreed, as did almost half their class. Despite their enthusiasm and school spirit, organising the M&O was no mean feat. “The time was quite a crucial period of the term with many assignments and project deadlines. On top of that, we had to study for our upcoming exams,” said Samantha.

Still, her team was glad that they took up the challenge as it brought the students closer and offered a chance to make new friends. “Seeing everyone with smiles on their faces, and hearing how much they enjoyed themselves made it all worth it!”
Made in Shatec

Armed with Shatec qualifications, many of our alumni here carved a niche for themselves. Here, we feature some who have recently made their mark beyond the shores of Singapore.

Cherish Ng Finden
Class of 1986, National Trade Certificate 2

Cherish Ng Finden, beat two other nominees to clinch the Best Pastry Chef Award from leading British culinary association, Craft Guild of Chefs. For the past 11 years, Cherish has been based in London where she is executive pastry chef of The Langham, and has appeared as judge and mentor on TV shows such as Master Chef United Kingdom, Master Chef Australia and the BBC’s Junior Bake Off.

Yew Eng Tong
Class of 1996, Diploma in Culinary Skills

Yew Eng Tong, Chef de Cuisine of The Cliff at The Sentosa Resort & Spa. He represented Singapore at the Bocuse d’Or Asia competition in Shanghai in June this year. He beat fellow competitors from Japan and Sri Lanka to clinch the top prize.

Tony Khoo
Class of 1983, National Trade Certificate 2

Tony Khoo is the Executive Chef at Marina Mandarin, managing all the five-star hotel’s restaurants, food outlets and banquet operations. He also has the privilege of whipping up meals for ministers and celebrities. He has snapped up over 30 medals at culinary competitions, and beat some 900 other chefs for the title of “Most Outstanding Chef of The Year” at Food & Hotel Asia 1990.

Having two cookbooks to his name, his second book contains several of his recipes and also chronicles of his professional journey. It has been launched in Thailand, Philippines, Malaysia, Hong Kong and Taiwan and he will be donating the proceeds to different charities in these countries.

Ignatius Chan
Class of 1983, National Trade Certificate 2

Local restaurant Iggy’s was placed 26 on the World’s Best 50 Restaurants list, making it the top Asian eatery on the list, which is seen as the Oscar’s of the global restaurant industry. Its owner Ignatius Chan has worked in renowned restaurants and hotels overseas before he became an entrepreneur.
A Gastronomic Affair at the World Gourmet Summit 2012

As the official administrator for scholarships, Shatec coordinated the selection and assessment of talents from more than twenty establishments and institutions. It was a regional gastronomic extravaganza and our students even rubbed shoulders with renowned chefs from all around the region.

Savouring the Fine Wines of France and Germany

Hailing all the way from France, Phillipe Tollerat, General Manager and Winemaker of Marrenon, gave Shatec Institutes’ students a taste of wines from France’s Luberon and Ventoux regions. During the wine-tasting workshop on 25 May, he touched on the history of Marrenon and its grape harvesting process.

Just a month earlier, Markus Haas, Owners and Managing Director of Johanninger Wine, also held a session on wines especially for our students. Last year, he sponsored the Johanninger Wine Scholarship at the World Gourmet Summit which was won by Shatec’s hotel management student, Ng Yin Kai, named as the lucky recipient. Yin Kai found himself on a bond-free trip to the Wine Estate Johanninger where he spent two weeks immersed in the intricacies of wine-making.

Both sessions were rare treats for the students as they got up close and personal with European wine owners.
UP CLOSE AND PERSONAL

ST: Describe your experience when you were a student at Shatec Institutes.
Studying at Shatec Institutes has been the best part of my education life so far. It was tiring, but fulfilling. I looked forward to school especially when there were practical lessons like bar mixology and restaurant service skills. In addition, lessons were made engaging with real-life industry experience sharing from the trainers.

ST: How different is it working at Shatec Institutes from your previous job at Amara Singapore?
At Amara Singapore, I got to meet and interact with interesting people from all walks of life. From wedding couples, to secretaries, to office managers and general manager. Other than the daily site inspections, meeting up with prospective clients and departmental updates, I’ve never had a typical day during my days with the Sales & Marketing Department.

At Shatec Institutes, I come in contact with prospective students daily and consistently engage our overseas agents. I provide course consultation, answer their queries and assist them with their applications of their preferred choice of programme. I really love to give career talks, especially when I get to share my hotel experience with aspiring professionals.

ST: Any advice you can give to our aspiring students?
If you are a people person, the hospitality industry is for you. You will excel best when you are happy, and love whatever you are doing. I enjoyed my hotel days a lot and hope it would be the same for you. Don’t be afraid to make mistakes, as growth starts from there.

ST: What are your best memories in Shatec Institutes?
I received a huge parcel of rewards, from scholarships, to receiving relevant knowledge of the different departments of a hotel, to knowing awesome classmates and trainers. My two and a half years in Shatec Institutes was a memory I will always cherish and keep.