SHATEC marked a significant milestone in November 2014 when a Memorandum of Understanding (MOU) was signed with Hong Kong Polytechnic University’s (PolyU) renowned School of Hotel and Tourism Management (SHTM). This paves the way for SHATEC’s hotel management graduates to pursue a prestigious degree from one of Asia’s top universities in hotel and tourism management in Singapore.

The MOU signing was held at the Shangri-La Hotel and attended by SHATEC students, faculty and members of the hospitality industry. The MOU was signed by Chief Executive of SHATEC, Ms Margaret Heng and Director of SHTM at Hong Kong Polytechnic University, Dean and Chair Professor Kaye Chon.

Professor Chon also enlightened the audience with insights into some of the innovations in the hospitality industry. His presentation touched on new service concepts such as providing free mini-bars in all hotel rooms.

SHATEC is excited to be able to offer students yet another pathway to a quality degree. Ms Heng enthused that “SHATEC is proud to collaborate with SHTM in providing quality hospitality and tourism education for its graduates and practitioners in the industry. With SHTM, SHATEC has taken another step ahead in its endeavour to support the industry with new and innovative programmes.”

For the third year in a row, the NUS University Cultural Centre (UCC) was chosen as the venue for SHATEC’s graduation ceremony. Attended by family members and friends of the 500 graduands, SHATEC’s 29th graduation event found itself packed with proud parents, family members, industry partners and faculty who were gathered to witness the momentous occasion.

The celebration was graced by Mr Ng Cher Pong, Chief Executive of the Singapore Workforce Development Agency (WDA) as well as members of SHATEC’s Advisory Council and Board of Directors. The curtain-raiser was a wushu and musical performance showcase by the winners of SHATEC’s Got Talent, the school’s internal talent search competition.

Next up was the moment everyone was waiting eagerly for. As each deserving graduate strode on stage to collect his or her certificate or diploma, the UCC hall reverberated with applause. The day was capped off with a sumptuous buffet prepared by SHATEC’s very own student chefs with excellent service provided by our service students.

Indeed, SHATEC’s most recent batch of graduates have a golden path ahead of them. Equipped with the skills and knowledge that a SHATEC passport provides, the graduates of 2014 certainly have the hospitality world at their feet.

I guessed it was passion because I was not from this industry. However, I really liked the hospitality industry which is why I came to study at SHATEC in the first place. It’s a lot about passion and hard work at the end of the day.

- Lau Yu Fen, winner of both the Excellence in Culinary Studies and Kitchen Operations book prizes by Royal Plaza on Scotts, Gold Award for Excellence by Nestle Professional Singapore and the Meritorious Award (Skills) by Singapore Hotel Association shared with us her secret formula.
Organised by the Singapore Tourism Board and SHA, the very first Hospitality Challenge saw SHATEC Team Imajine walk away with the top prize of $3000 dollars. Dr Amy Khor, Senior Minister of State, Ministry of Health and Ministry of Manpower, the guest of honour for the event, presented the cheque to Team Imajine.

Participating teams from the various hospitality institutions around Singapore were called upon to come up with productivity solutions for challenges faced by the hotels. SHATEC was represented by a total of two teams – Team Imajine and Team Dynamite at the competition. Both teams did well with Team Imajine beating other teams from the polytechnics and ITEs to emerge overall champions. Team Dynamite is represented by Shawn Lai (DHM 05-14U), Eyo Kai Xiang (DHM 09-13A), Sunny Chan (DHM 09-13A) and Michelle Emanuela Adam (DHM 09-13A). Kudos to both teams!

The eight teams were partnered with a hotel where they worked together to come up with the solution for a challenge put up by the hotel. The winning team comprising Amanda Joey, Jezriel Ruth Lim, Alfian Seow and Mugilan from DHM 02-14U would also like to sincerely thank Mr Ian Wilson, Senior Vice President of Hotel Operations for Marina Bay Sands for the guidance and support rendered to the team in spite of his hectic schedule.

This win is truly well-deserved as everyone worked hard for it. I would also like to give Team Dynamite (the other SHATEC team in the competition) a special mention because of how they have helped push us throughout the competition duration. This is not just Team Imajine’s win, but our win.

– Alfian Seow, Team Captain

In partnership with Food Connect @ South West Community Development Council, SHATEC organised its SHATEC Junior Chef Challenge where students gave back to the community by creating original, nutritious economical recipes. The message behind the competition is that a meal does not have to be expensive to be tasty and healthy. The winning dishes would be compiled into a recipe cookbook and distributed to the needy families in the district.

A total of 18 teams were shortlisted to compete in the final round held on 13 October 2014. The participants were required to formulate their dishes based on a selected group of widely accessible but affordable food products and ingredients. Some of our very finest alumni chefs such as Chef Kong Kok Kiang from One Farrer Park and Chef Elvin Chew from Au Chocolat were invited back as judges for the competition. To make the competition even more interesting, the beneficiaries themselves were invited down to the campus to partake in the judging process by voting for the dish they thought most suited to their palettes.

Our heartiest congratulations goes out to Tang Weiwen and Benjamin Lim from DCS 05-14U for winning the gold award for the competition!
SHATEC played proud hosts to the very first City Gas Singapore Young Chefs Challenge 2014. Jointly organised by the Singapore Chefs Association, Singapore Junior Chefs Club and City Gas, this competition was organised for aspiring young chefs between the ages of 16 and 25 and was held at SHATEC on 02 August 2014. 

Teams from SHATEC, Temasek Polytechnic, Nanyang Polytechnic and APSN Delta Senior School took part in this inaugural event that revolved around the theme of Singapore Heritage Food.

SHATEC fielded a team of first-timers and, with the help of our chef trainers, managed to bag a bronze award against all odds. Chefs Gerald Cheok, Dennis Tay, Nicholas Yap and Adrian Fun worked hard with the SHATEC’s students to perfect their recipes. The team was also guided by SHATEC’s Director of Culinary Studies and Operations, Chef Edmund Toh.

Chef Fun attested to the effort put in by the team, saying that “the team had very strong self discipline and put in almost 12 hours a day of training with the trainers over the weekends”.

Indeed, both SHATEC’s students and trainers exemplified the core values of the institution in doing their best in the City Gas Singapore Young Chefs Challenge 2014 and achieving a medal in the face of stiff competition.

“Working under pressure, the team managed their stress well and trained hard to ensure that the taste, technique and texture of the dish were properly executed during the competition. For newbies in a cooking competition, I must say that the team did a great job,”

– Chef Adrian Fun, SHATEC competition trainer
On 20 December 2014, SHATEC held its traditional year-end Open House, always a popular affair with the public. Alumni were invited back to speak about their personal experiences as SHATEC students at the event.

Among the esteemed speakers were Timothy Goh, Director of Wines, Les Amis Group and Matthew Nonis, Group Training Manager, Les Amis. The alumni shared on how they benefited from their SHATEC education. Their riveting recollections of their days at their alma mater fascinated the audience and helped in convincing attendees that SHATEC was the right choice for them.

Attendees to SHATEC’s Open House were also treated to numerous culinary and mixology demonstrations and the creations of the students. Tours of SHATEC’s well-equipped kitchens were also conducted and proved very popular with the attendees.

SHATEC emerged overall champions under the category of Aspiring Chefs, Western Cuisine at the 4th Star Chef Competition which took place on 13 September 2014.

The competition was organised by the Restaurant Association of Singapore and supported by the Singapore Workforce Development Agency (WDA) and Singapore Chefs Association (SCA). A total of 23 teams competed for top honours across three different categories. The judging panel comprises celebrity Chef Eric Teo from SCA, Straits Times food critic Wong Ah Yoke and food consultant Daniel Tay.

The team was tasked to conjure an appetizer, a meat and seafood dish as well as a dessert within a timeframe of three hours.

Our heartiest congratulations goes out to Khong Jia Ming (DPB 09-13A), Derek Ong (HCA 02-14A), Kyrene Lee (DCS 02-14U) and Elanda Chua (DCS 02-14U) on bringing home the champion title. Keep up the great work!

I’m very proud of this team who really gave in their all in training for the competition. They put in many hours of practise to iron out all the details and recipes.

– Chef Adrian Fun, SHATEC competition trainer
Popular TV health/lifestyle series “Food Detectives” came to SHATEC in August 2014 in search of debunking their next myth! Hosted by Niki Muller, SHATEC students were challenged to go beyond their comfort zone by preparing a tasty dish with the use of a household essential, the microwave oven.

The creativity of the trio of culinary students of Keane Ong, Khong Jia Ming and Derek Ong were put to the test. They had to prepare a 3-course meal of an appetiser, main course and a dessert, and to ensure that most of the preparation method is centred around the use of the microwave oven.

Chef Edmund Toh, Director of Culinary Studies & Operations and distinguished SHATEC alumnus, Chef Leons Tan, Corporate Chef for Sarika Connoisseur Cafe were invited as judges for the show.

This was a tough challenge because of how we rarely use a microwave oven to prepare and cook a full meal. There were times we found ourselves frustrated by the handicap but at the end of it, I thought it really helped to stretch our imagination beyond what we are used to.

– Keane Ong who emerged as the eventual winner of the mini-challenge

SHATEC STUDENTS CHALLENGED WITH THE USE OF MICROWAVE IN TV SERIES

Food Detectives TV Show on Channel 5

SHATEC STUDENT WINS THE PRESTIGIOUS GOH CHOK TONG YOUTH PROMISE AWARD 2014

Up Close and Personal with Syahir Bin Osman

Syahir Bin Osman, the winner of the Goh Chok Tong Youth Promise Award shares with us on what it feels like to be the first ever culinary student to receive the prestigious award from Minister for Communications, Mr Yacoob Ibrahim himself.

SHATEC Times (ST): Do tell us how you came to be involved for the competition.

Syahir (S): I was one of the two candidates nominated by SHATEC for the competition. The next thing I knew was that I received an email from the selection board that I’m in the running for the award.

ST: Walk us through the selection rounds that you went through for the competition.

S: In the first round of selection (held at Mendaki), I had to introduce myself for about 5 minutes before the panel of judges. During the quick interview, I shared about my study experience at SHATEC as well as the strong passion for this industry. I still recall being pretty nervous and uncomfortable then as most of the other competitors were from the arts and athletics background.

ST: How was it like for you after picking up the award from Mr Yacoob Ibrahim in person?

S: I was very honoured to have been able to receive the award from Minister Yaccob Ibrahim.

ST: Do share with us what you’ve learnt from this experience as well.

S: The Youth Promise Award selection process have provided me with great insights into the industry which will go a long way in helping me decide if I’m really cut out for this. On a side note, I always wished for a platform to compete as a chef and I foresee myself taking up the pastry programme with SHATEC as well in the near future to become an all-rounded chef.
SHATEC STUDENT STRIKES GOLD AT RAS STAR CHEF CHALLENGE 2014

Up Close and Personal with Derek Ong

As an active member of the competition team at SHATEC, Derek Ong from HCA 02-14A is no stranger to the hard work and the high expectations that come with it. He shared about his experiences in preparing for the series of competitions last year.

SHATEC Times (ST): Back in September last year, you were involved in the Gordon Ramsay’s “Bread Street Kitchen’s Next Intern”. A total of 5 culinary institutions took part in the competition and you represented SHATEC. Do share with us your thoughts and feelings.

Derek (D): I’m very honoured to have been picked for the competition. Taking part in competitions like these, you need a good synergy of both theory and practical. In all honesty, I only had a short time to prepare for the competition and had to rely mostly on what I learnt in class.

ST: Could you share with us a little more about the preparation process.

D: I read up a lot on the possible food pairings and matchings. Chef Adrian helped me a lot too, by going through the theory with me. I often found myself staying back in school till about 9pm.

ST: My understanding is that throughout this preparation process, you were not told about what you were going to cook on the day of the competition itself.

D: That’s right. It turned out that on the day of the competition itself, we were told that it was just going to be 10 minutes which eliminated a lot of possibilities. You can’t prepare anything substantial in that timeframe.

ST: What was it like meeting Gordon Ramsay face-to-face? How did the competition go for you on the day itself?

D: You could sense his passion for food from a mile away. I found that he was very open to ideas and encouraging. However, my eggs didn’t quite turn out the way I wanted. The omelette was a little too fried and I made the error of breaking the soft-boil egg instead of serving it in the provided eggcup. Ultimately, I think I was a little overwhelmed by the occasion.

ST: Tell us a little bit about the LAwards competition that you also took part in.

D: I competed alongside Syahir in the competition which was organised by the Les Amis group. Just like the Gordon Ramsay challenge, this was a mystery basket challenge as well. However, I had more time to prepare this time round.

ST: How was this competition different or special for you?

D: It was the first competition that I felt confident going into. Unfortunately, it was also my first time handling a live lobster. Live animals present a different kind of challenge - the quality of the meat will be affected if the animal struggles during the preparation process. What I took away from the competition was a growing appetite for such competitions. I am inspired to work harder and increase my knowledge to better prepare for future competitions.

ST: It definitely paid off in your next competition - the Star Chef Challenge 2014 organised by Restaurant Association of Singapore.

D: Yes it did! Owing to unforeseen circumstances, I earned a spot in the line-up by replacing Jean. It also meant that I had a mere one week to prepare and had to learn the recipes from scratch. We had to cook a 4-course set menu consisting of an appetizer, a meat dish, a seafood dish and a dessert with “Singapore Heritage” as the theme.

ST: How was this competition any different from the others?

D: In this competition, there were participating teams made up of professional chefs from the hotels. Previously, I had competed mostly against student chefs like myself from the other culinary institutions. For this competition, we were kept in the dark about the results until RAS Gala Dinner Night which was about two months later. Nonetheless, what mattered was that the hard work paid off in the end.

ST: Last but not least, you took part too in the SHATEC Junior Chef Challenge which was held in conjunction with the FoodConnect initiative by South West CDC. How did that go for you?

D: That competition was quite different from the other competitions where Jean and I had to come up with a simple and economical dish made up of easily accessible food ingredients. There were cost considerations too. I found myself doing research on food pairings suitable for the elderly, taking into account their preferred taste and what they look for in their food.

ST: How did you feel about the competition?

D: Even though it was an internal competition, I went in with the same competitive mindset and gave it my 100%. We only finalized the dish that we were going to prepare on the day itself. Although our team came in 2nd in the end, I really enjoyed being part of a team that was able to give back to the underprivileged elderly in the society.

ST: What parting advice will you give to your juniors who may be keen in taking part in future competitions?

D: There is no easy way if you want to gain something like knowledge. The extra mile and effort are essential. Being humble helps as well, for there are just simply too many things to learn. Don’t ever stop learning!
SHATEC TAKES PART IN SINGAPORE PRESS HOLDINGS EXHIBITION

School of Life Education Fair – 07 to 09 November 2014

SHATEC participated in the School of Life Exhibition held at Suntec Convention Centre on 9th November 2014. The three-day training and education fair was jointly organised by the Singapore Press Holdings and ‘Simply Her’ magazine.

At the event, we were proud partners of the Simply Her Magazine Baking Challenge which saw teams of two compete to be crowned the best amateur home pastry cook. Our Assistant Director for Culinary Studies & Operations, pastry chef Steven Ong was invited to be on the judging panel.

Our pastry students, Khong Jia Ming and Cherry Sim from DPB 02-14A, are seen (top picture) putting on the final touches on a French classic, the croquembouche on the main stage.
SHATEC teamed up with Singapore’s Workforce Development Agency (WDA) to organise the second instalment in WDA’s Learning Cafe series in July 2014. The Learning Cafe series aims to make learning accessible to everyone through conducting workshops and other learning events in the heartlands.

The 2nd Learning Cafe saw more family-oriented activities take centre-stage with the National Library Board (NLB) setting up a Mobile Library onsite at Bedok Mall as well as organising sessions for older folks to learn more about accessing the NLB’s online materials and the use of tablets.

SHATEC was invited by WDA to conduct a 2-hour demonstration on the finer points of food and beverage service. The demonstration was very well-received by the attendees.
SHATEC is reaching out to its global community of more than 30,000 alumni with the official launch of the SHATEC Global Alumni on 23 January 2015.

With strong connections in the industry, SHATEC is proud to be the alma mater of many distinguished members of the hospitality industry all over the world. Some of SHATEC’s more renowned alumni include such luminaries as Ms Bibiana Lau, Senior Director of Sales at SUNTEC City and Chef Eric Low, chef-owner of culinary consultancy Lush Epicurean.

Another alumnus who has blazed his own trail is Mr Nicholas Lim, President of Trafalgar Asia. Nicholas is also the Chairperson of the SHATEC Global Alumni Committee.

SHATEC Alumni (From left): Mr Edmund Toh, Mr Eugene Lee & Ms Pearlin Chua

SHATEC Alumni (from left): Mr Jeremy Ong, Mr Thomas Lim, Ms Angeline Lee, Ms Chia Peirong & Ms Lorraine Lau

SHATEC Alumni (From left): Mr Lau Wah Yuen, Mr Luke Fong, Mr Desmond Tan, Ms Yen Tan, Mr Lim Hwee Peng & Mr David Henrick

Are you an alumnus of SHATEC? Interested in joining the SHATEC Global Alumni?

Please log on to the SHATEC website www.shatec.sg/alumni/join-us/ for the Alumni Registration Form

“SHATEC has consistently developed outstanding tourism and hospitality professionals for the past 32 years and it is the vision of the executive committee for the alumni to be a home where all graduates are able to network, foster new working relationships and give back to the school when called upon.”

— Explained Nicholas, outlining the mission of his committee.
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CPE Registration Number: 198301550C
Period of registration: 16 July 2014 – 15 July 2018
YAY! HOORAY!
OUR WEBSITE HAS A NEW LOOK!

As you may have noticed that the SHATEC website has just had a makeover. The look and navigation of the site is new and information has been made more accessible as users can now access the site via mobile and tablet devices. The website address remains as www.shatec.sg.

“We hope you will enjoy the site and find the information you are looking for!”

HOME PAGE
EASY NAVIGATION
BROCHURES & APPLICATION FORMS ARE EASILY FOUND

CONTACT US PAGE
NOW UPDATED WITH USEFUL CONTACT DETAILS

PROGRAMME PAGE
AFTER BROWSING OUR PROGRAMMES INFORMATION, YOU CAN IMMEDIATELY SUBMIT YOUR ENQUIRY WITHIN THE PAGE
Ng Yin Kai was the valedictorian at the SHATEC’s graduation ceremony in 2011 and has grown from strength to strength in his career since blazing a trail in Singapore’s hospitality industry. In two short years, Yin Kai progressed from being a Front Office Agent to becoming Sales Manager at Far East Organisation, one of Singapore’s biggest hospitality organisations. SHATEC Times sat down with Yin Kai to chat about how students can emulate his high-flying career.

SHATEC Times (ST): How long did it take for you to become a Sales Manager?
Yin Kai (YK): The progression that I took was quite smooth and rapid. I joined Far East as a Guest Services Officer (GSO), and I got promoted each year. First, Guest Service Officer (GSO), then Senior Guest Service Coordinator (GSC), and after that Assistant Manager. That was [my] progression.

ST: What prompted you to switch from Guest Services to Sales?
YK: It has always been my goal to try various departments because it is my ultimate ambition to become a lecturer in the hospitality field. All the experience that I have will be very useful in the future should I become a lecturer. I can use this experience that I gain throughout these years to enhance my education and knowledge for my students.

ST: As a student, what do you remember most about your time at SHATEC?
YK: It was great and fabulous. Throughout my journey at SHATEC, I’ve learnt many things and not just how to run a hotel. [Things like how to build] good rapport with back-end staff and colleagues. It really helped me to be a better person and become a good student.

ST: You were the valedictorian of your graduating batch. Can you compare your SHATEC years with your secondary school years. Was there any change when you started your education here at SHATEC?
YK: [Joining SHATEC was] really a turning point for me. I wasn’t that fantastic a student during my secondary school time. After my National Service I joined SHATEC and only then did I mature and became aware about how this education was going to help me in future. That’s why I put in a lot of effort and turned over a new leaf.

ST: How has your SHATEC education helped you in your career?
YK: Every piece of information in the modules I studied in SHATEC was very useful and applicable in real life. In the modern world, [because hospitality] is a very competitive industry, not everyone has the luxury of being looked after by a mentor or another senior.

ST: What is the difference between working in a small boutique hotel and in a large chain hotel?
YK: All these luxury hotels have a more organised structure. For example, they have different departments to take care of specific roles. The reservations department only takes care of reservations, and the telephone department only takes care of phone calls and enquires. For smaller properties, more is expected from us, such as efficiency and multi-tasking. In the beginning when I was a GSO, we did a lot of things together and you have to multi-task, reply emails and check-in and check-out. Everything is done by you and it gives you a lot of opportunities to learn. In an organised structure, like luxury hotels, the learning pace tends to be slower because it’s specialised. I would say there are limited opportunities to learn.

ST: When you first started, what were some of the qualities that made you move up really quickly through the ranks?
YK: You have to be self-disciplined especially in the hospitality industry – it’s always about the image, about the comfort, about the image you uphold and the service that’s delivered to the guest. All these are important aspects in the hospitality world. People are paying for service and nowadays, people travel a lot and are more discerning. You have to be up to the mark, if not even better.

ST: What attributes does one need to succeed in the hospitality industry?
YK: If you can adapt and if you have a positive attitude, you can settle down fast. But if you go in on the first day at work with a negative mindset, then of course you are bound to fail. If you go in with a very positive mindset and are always willing to learn and your service is excellent, then I’m sure this is the industry to be in.

ST: Do you have any final words of wisdom for our current students at SHATEC?
YK: To succeed is actually not hard, but it’s determination that you must have. Everything will take time and if you are persistent and consistently performing well, you will get there. Don’t go into the corporate world and act like you deserve a high pay and a title right from the start. That will never happen and everything takes time. Just as the saying goes, “Rome wasn’t built in a day”. When you go into the corporate world, remember to be humble and hardworking and to work smart and not just hard. Be humble and have a positive mindset and I’m sure you’ll succeed.