**NEWS**

We have reviewed our Vision, Mission and Core Values to align our strategies to stay ahead in this industry and redefine Shatec Institutes’ role in today’s educational landscape. This review process involved close to 150 internal and external stakeholders such as Shatec Institutes Board, management, staff and industry partners.

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**Vision**

To be the preferred educational institution in Asia for aspiring professionals seeking the most rewarding and enriching experiences to succeed in the world of hospitality and tourism.

**Mission**

To offer a host of opportunities to create better livelihoods and enhance the industries we serve.

**Core Values**

S - Skillful
H - Hospitable
A - Aspirational
T - Trustworthy
E - Engaging
C - Creative

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**Singapore Civil Defence Force (SCDF) Educational Fair, 20-21 Jun**

Shatec Institutes participated in the educational fair organised by SCDF at the National Service Training Institute. More than 200 full-time National Servicemen turned up at our booth to enquire about our programmes and advancement opportunities.

**Shatec Institutes’ Internship Fair**

113 hosts who will soon be embarking on their internship met their prospective employers in the inaugural Internship Fair in May. Mr Chng Chee Meng, Human Resource Manager of Conrad Centennial Singapore Hotel, was impressed by the preparedness and conduct of the hosts. Dressed in suits and business attires, hosts are tense yet excited as they await their interviews. Employers also shared with participants working opportunities and insights into the industry. Hotels that participated in the event include Amara Singapore & Amara Sanctuary, Conrad Singapore, Goodwood Park Hotel, Singapore Marriott Hotel and Grand Copthorne Waterfront Hotel Singapore.
Shatec Institutes gave me the opportunity to learn from experienced chefs and mentors. I’ve learned that one should not give up when faced with difficulties, but to keep trying till you reach your goal. After all, each try will bring you closer to success.

– Kiang Hui Fen Tricia

Shatec Institutes participated in the Foon Yew High School Education Fairs in both the Johor Bahru and Kulai campuses. The Fairs have provided an ideal platform for reaching out to prospective students who are exploring education options in culinary and pastry disciplines. Visitors lauded the savoury snacks and demonstrations by our host mentor.

Congratulations to our Scholarship winners!

**Singapore Hotel Association**

Muhammad Hilmi Bin Mohamed Zain
Chan Jia Ting
Tan Siew Ping

**Tan Chay Bing**

Tan Hui Bing
Lim Jun Wei Gregory Francis

**Singapore Food Industries**

Kiang Hui Fen Tricia

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– Kiang Hui Fen Tricia

Foon Yew High School Educational Fairs, Malaysia, 23-24 Jun

Overwhelming response from enthusiastic students

Consultation on academic pathways
Pat on the back!

**Student receives commendation from Chef Concierge of The Ritz-Carlton, Millenia Singapore**

Shahir, DHM109A, has recently completed his internship at The Ritz-Carlton, Millenia Singapore. He received praises from Chef Concierge, Ms Audrey Pun. Attached to the Concierge department, Shahir went the extra mile by reporting to work one hour earlier to complete his tasks in advance and to ensure that everything was running smoothly. Ms Pun said: “I was very impressed by his professionalism and dedication. This is a level of commitment that I have never seen from any trainee in my career. A gentleman like Shahir is truly a gem and he will be an asset to any organisation that he is a part of in future.”

**Shahir tells us about his experience**

“I enjoyed my six-month internship at The Ritz-Carlton, Millenia Singapore tremendously and have gained invaluable knowledge and experience. The hotel has very good training programs that taught me to improvise under pressure, how to manage my time and improve my communication skills. The experienced staff at the hotel are generous in imparting their knowledge to the interns, patiently guiding us through challenges that we may face in our work. Shatec Institutes has prepared me well for my future career in the hospitality industry.”

**industry news**

**Industry Dialogue – The Meritius Way**

Mr John Sartain, General Manager, Mandarin Orchard, shared with our hosts the hospitality landscape and career opportunities at the hotel. The session concluded with lunch at our Training Restaurant, specially prepared by our hosts.

**Get Discounts for Your Gourmet Books at NoQ store!**

Stocked with wide range of international book titles, NoQ store allows you to get hold of an everlasting supply of gourmet and recipes books at much lower prices – discounts up to 50% and a flat $5 shipping charge for delivery within Singapore!

From Now till 31 August, you get a complimentary 1-Year NoQ store membership* (Worth $20) and enjoy these fantastic Privileges and benefits:

- Additional 10% discount for all products storewide, on top of our exclusive online price
- Members only previews
- Exclusive online promotions and events
- Birthday treats

To sign up, simply log on to www.noqstore.asia/complimentary with password “SHATECFM”.

* Terms and conditions apply.
Recipes offers hosts a public stage to present their service, culinary, bakery and mixology skills. Being able to hone their skills in real-life setting allows these future chefs and hospitality professionals to enjoy a more holistic learning experience.

Amongst the restaurant highlights are the bi-monthly Chef’s Table which will feature guest chefs’ innovative culinary creations, of which the first session held on 14 June was helmed by Chef Eric Teo, President of Singapore Chefs’ Association. More than 70 delighted patrons enjoyed the special 4-course dinner designed by Chef Teo.

These programmes are designed to enrich the experience of students who will have the chance to work with top chefs, while exposing diners and potential future employers to the talents of our students.

As Ms Karen Lin of Diploma in Hospitality Management said, “Recipes provides an excellent opportunity for hands-on experience in hospitality and F&B service that will serve me well when I join the industry”.

Reservations or enquiries:

Recipes
A BISTRO BY SHATEC

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Sustainable Tourism

Sustainable tourism attempts to make a low impact on the environment and local culture, while helping to generate income, employment, and the conservation of local ecosystems. It is responsible tourism that is both ecologically and culturally sensitive.

To make our hosts aware of the impacts of tourism, we engaged them in interactive classroom activities, group discussions, quizzes, online research and brainstorming sessions.

The tourism industry plays a crucial role in protecting biodiversity. Protecting the environment, the local people and places must be a priority for any tourism business. They can help ensure these remain for future generations to enjoy by observing the four pillars of sustainable tourism while travelling - Reduce, Reuse, Recycle and Replace. Sustainable tourism-related activities include visiting local visitor attractions that support sustainability (e.g. Marina Barrage, Qian Hu Fish Farm and Botanic Gardens) and nature appreciation activities like guided walks in parks.

Some of the countries that are great supporters of sustainable tourism include Costa Rica, Kenya and Laos. Costa Rica offers many eco-hotels, lodges and resorts. Laos’ government has vowed to keep tourist numbers to a minimum so the World Heritage sites and protected villages remain special for years to come. Kenya’s government operates wildlife reserves in a sustainable manner, at the same time protect its mountains, lakes, deserts and beaches.

Contributed by Mr Norman Hassan, Senior Host Mentor in the Institute of Leisure & Tourism
1. Describe your experience as a student in Shatec Institutes.

   Everything was new to me back then and I’m always looking forward to go to school each day.

2. Describe your typical day at work.

   As the Sous Chef of Unilever Food Solutions, I meet up with customers (restaurant chefs, owners and operations managers) to discuss how we can provide services in menu development, cost cutting, kitchen efficiency and menu trends.

3. Any advice you can give to your juniors?

   To survive in this industry is not easy. We sometimes work up to 15 hours a day and it can be tiring both physically and mentally. Therefore, you really got to enjoy what you do and have strong passion for your job. It is rewarding when the team accomplishes a task together. However, don’t feel bad if you fail. I always believe there’s a lesson to be learnt in every failure. Stay positive and never give up.

4. How has Shatec Institutes contributed to who you are today?

   Shatec Institutes instilled in me the correct culinary techniques which every successful chef should know. It also taught me about maintaining personal standards, punctuality and discipline, which are crucial to being a professional.

5. What are your best memories in Shatec Institutes?

   We once did a team project where we attempted to set up our own restaurant. We came up with the restaurant name, theme, menu, kitchen floor plan, and even staff head count. We were all very excited about the project and really went all out to create the best proposal. I remembered visiting restaurants to seek advice from chefs. We had a lot of fun and our bonds grew stronger since then. Till now, I remain close friends with those team mates.