

SHATEC

THE INTERNATIONAL HOTEL & TOURISM SCHOOL
(SINGAPORE)



FOODS & WINES
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FOC

by Nandu Jubany



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FOR IMMEDIATE RELEASE

01 June 2017, Thursday

A TRUE TASTE OF TAPAS ON SPANISH GOURMET NIGHT BY SINGAPORE'S SCHOOL OF HOSPITALITY

**- SHATEC's training restaurant celebrates International Tapas Day with ICEX and
renowned Chef Jordi Noguera from FOC Restaurant**

International Tapas Day or *El Día Mundial de la Tapas* Spanish, was first announced in 2010 by Spain's tourism agency to mark the significance of tapas, small savoury Spanish dishes, in Spanish cuisine and culture. This day is designated on the third Thursday in June and celebrated in many countries yearly. On 15 June 2017, Singapore's iconic school of hospitality, SHATEC, partners ICEX (throughout Spanish Embassy's Economic and Commercial Office in Singapore) and Chef Jordi Noguera from FOC Restaurant to host Spanish Night at its training restaurant, The Sapling, for about 80 guests in celebration of this special day. The event will be graced by His Excellency, Ambassador Miguel Angel Navarro Portera, Ambassador of Spain to Singapore and by Mr Santiago Elorza Cavengt, Chief Economic and Commercial Office of the Embassy of Spain, in representation of ICEX (Spain Trade and Investment).

The event will start with a presentation of the winning tapas creations by two of SHATEC's culinary graduates, Teo Jun Xiang and Nayab Siddiqui, who made news in 2015 and 2016 respectively for representing Singapore in the ICEX Training Programme in Spanish Gastronomy and clinching top spots at the International Tapas Competition in both years.

The 5-course dinner following the tapas presentations menu to be served for the evening is jointly created by Chef Jordi and the two tapas champions. Other delectable Spanish dishes include traditional beef cheeks, cured trout in cold garlic soup and stuffed piquillo peppers. The menu also features classic Spanish red and white wines (Denomination of Origin Ribera de Duero, Rioja and Costers de Sió), courtesy of Ewineasia.com and ICEX.

Said Nayab, 29, of her winning tapas, *Torto Miniatura*, “Torto is a deep-fried cornmeal fritter that is commonly found in Asturias, north-west Spain. I topped it with minced baby lamb with sofrito, French beans, pimentón (smoked Spanish paprika), red peppers and saffron. This tapas is an inspiration born of my 6-month long learning experience in Spain where I was given the opportunity to intern at three restaurants including the two-Michelin-starred Casa Marcial in Asturias. As a homage to my Indian heritage, I sprinkled garam masala as a finishing touch.”

Teo, 26, who clinched championship title in 2015 with his traditional Spanish croqueta Three-in-One, says, “Spanish food focuses on clean and straightforward flavours, and ingredients in Spain taste so different. It is usually difficult duplicating the authentic taste due to the yet limited supply of Spanish produce in Singapore. For Spanish Night we are very fortunate to have support from ICEX and Angliss Singapore in securing our key ingredients and also expert advice from Chef Jordi whose FOC restaurants are famed for authentic Spanish cuisines, in particular, tapas.”

SHATEC Chief Executive, Ms Margaret Heng said, “Spanish Night is special because more than a celebration of a world festival, it serves the serious purpose of promoting gastronomy through continuous learning. There is continuous exchange of culinary knowledge through friendship between 2 countries and Spanish Night is an opportunity to bear witness to the achievements of our new generation of chefs who are success stories borne of this very friendship.”

Santiago Elorza, Trade Commissioner of Spain in Singapore said, “Throughout the years ICEX has been training professional chefs from all over the world to familiarise them with the products and foods used in Spanish cuisine, while encouraging their repeated consumption and later use in their respective countries. We want to create an international network of professionals with ties to Spanish gastronomy and cuisine. In essence, to create a network of ambassadors for Spanish gastronomy. I am grateful to SHATEC for organising this event with our friends Nayab and Teo among other as it provides them the opportunity to share what they have learned in Spain about our excellent pantry and the richness of Spanish

gastronomy. From our Economic and Commercial Office in Singapore at the Embassy of Spain we provide information on Spanish products (www.foodswinesfromSpain.com) in direct close relationship with ICEX in Spain and assist them in the promotion of these products in Singapore.”

Encl.

Spanish Gourmet Night Full Menu

Spanish Gourmet Night Publicity Poster

For more information, pls contact:

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About SHATEC and The Sapling

SHATEC was set up in 1983 by the Singapore Hotel Association to equip Singapore’s hospitality industry with a skilled workforce. Since then, SHATEC has distinguished itself as arguably the region’s most recognised hospitality school with many of its 30,000 strong alumni hailing from more than 20 countries helping key positions in the hospitality and tourism industry.

A strong advocate of practical – based teaching methodologies, SHATEC students are routinely attached to the school’s training restaurant, The Sapling, to apply skills and knowledge acquired in a real working environment. Students also reap the benefit of interacting with actual guests hence preparing themselves better for their professional roles in the hospitality industry after graduation.

About ICEX

ICEX Spain Trade and Investment is the trade government and investment agency that supports Spanish companies to promote their exports and facilitate their international expansion. In particular to this event we would like to highlight FOODS & WINES FROM SPAIN a broad promotion programme run by ICEX whose role is to promote exports of Spanish food products to Spain’s priority markets, introducing new products and developing the market for more established ones. More information may be found at the following link: www.foodswinesfromspain.com

Since 2007, ICEX has offered the Spanish Gastronomy Training Program, an initiative created to provide specialized training in Spanish gastronomy for young foreign professionals, while simultaneously fostering their integral understanding of Spanish culture, language, history and modern 21st century Spain. Each year, only 12 coveted spots are opened up to young chefs from all over the world, where, after an intensive 5-month practical immersion course in Spanish gastronomy, the programme will culminate with a culinary competition where participants are tasked with creating his or her own original tapas which will be judged by a jury of experts from this field as well as both national and international food critics. Teo Jun Xiang and Nayab Siddiqui represented Singapore in 2015 and 2016 respectively and both clinched championship titles in their year at the International Tapas Competition.

About Chef Jordi Noguera, FOC Restaurant

Jordi Noguera was born in Prats de Lluçanès, Barcelona, Spain, surrounded by a family of chefs who are proud descendants of a rich food history that dates back more than six decades. To say Jordi grew up in the kitchen is an understatement – the Nogueras own and operate a traditional Spanish restaurant, equipping him with over ten intensive years of culinary experience. He served as Executive Chef and Director of the restaurant before starting off on his own as a culinary instructor.

Jordi's culinary philosophy is influenced by renowned Spanish chefs that have renewed and enhanced Spanish cuisine. In Spain, he worked under Michelin-starred Carles Gaig, owner and chef of Restaurante Gaig and Fonda Gaig, Barcelona and the legendary Juan Mari Arzak, owner and chef of Arzak. In 2012, he relocated to Singapore to head Foodbar Dada, combining classic Spanish cooking methods with innovative techniques to create an inventive Spanish tapas menu that centred around the use of a Jospé Grill oven.

Despite his success, Jordi has not been one to rest on his laurels, constantly seeking to enrich his knowledge and skill. In a dynamic collaboration with one Michelin-starred Chef Nandu Jubany, he now is the Executive Chef of FOC Restaurants, most vibrant Spanish tapas in Singapore with Catalan and Mediterranean influences. Jordi has been working with Chef Nandu on recipes and menu items that would be best suited to the Singapore diner's palate. All the menus at FOC Restaurants continue to pay homage to both Spanish and Catalan cuisine with inventive interpretations using refined techniques and quality ingredients.

About Chef Teo Jun Xiang

Teo Jun Xiang represented Singapore in the Spanish Gastronomy Training Programme 2015 and clinched championship title at the 7th International Tapas Competition in the same year with his creation 3-in-1. More recently, Jun Xiang was nominated for the World Gourmet Summit Awards of Excellence and was shortlisted as one of the 4 finalists to the Apprentice Chef of the Year. He is

currently working full time at Cheek by Jowl, a restaurant serving modern Australian fare under the Unlisted Collection Group.

About Chef Nayab Siddiqui

Nayab Siddiqui graduated in 2015 from SHATEC Diploma in Culinary Skills. In 2016, she represented Singapore in the Spanish Gastronomy Training Programme by ICEX and clinched championship title at the 8th International Tapas Competition with her original tapas creation Miniature Torto.

About Ewineasia.com

Ewineasia.com is Singapore's first online wine shop and an advocate of high quality, artisanal wines. In its passionate pursuit to introduce the best of artisanal wines to consumers in Singapore, Ewineasia.com works exclusively with dedicated wine producers who tell stories through their wine philosophies, focusing on unique and handcrafted wines.

About Angliss Singapore

Angliss is one of the leading quality food providers in Asia's region, having predominant presence in Singapore, Hong Kong, China, Macau, and Malaysia. They pride ourselves in delighting over 3,000 major customers with dedicated personalized service and consistent top-notch quality food products sourced globally. As professional food suppliers, the Angliss Singapore headquarters is well-equipped with its own 5,000-tonne cold room, processing facilities and a test kitchen on-site to deliver the highest quality foods to its clientele. And true to its roots, Angliss remains well-known for its temperature-controlled halal and non-halal food products and excellent customer and delivery services, with an efficient call-centre and a fleet of 28 refrigerated trucks.