WILL THE PADAWAN BECOME THE MASTER?
Mentees get to know their mentors  |  P4

AND THE IRON CHEF IS?
Going head on for the USAPEEC-SHATEC Cookoff 2017  |  P13

Inspiring the bambies
Meeting the aspiring hospitality and tourism wannabes at the MOE ECG Fair  |  P8

Love stewed to perfection
Cooking up a storm for the community in the spirit of National Day  |  P6

Letting Off Steam
SHA & SHATEC Staff Dinner 2017  |  P12
Deepening Your Skills with SkillsFuture Study Award at SHATEC

Diploma in Food & Beverage Management (Part-Time)

How many part-time programmes offered by SHATEC are supported by the SPRING SkillsFuture Study Award for Food Services Sector?

If you answer is “1” you are outdated by at least 6 months.

Following the highly received Diploma in Culinary Skills launched for part-time study mode in October 2016, the WSQ Diploma in Food and Beverage Management introduced in October 2017 for mid-career F&B professionals is the second part-time Diploma by SHATEC to come under the SPRING SkillsFuture Study Award.

Similar to the Diploma in Culinary Skills (Part-Time), the WSQ Diploma in Food and Beverage Management (Part-Time), or DFM in short, aims to level up trainees’ professional skills and with a comprehensive mix of management modules, theoretical studies as well as advanced practical trainings. 3 students from this first intake are the happy recipients of the SPRING SkillsFuture Study Award worth $5,000.00 which is used to offset course fees and other out-of-pocket expenses associated with the course.

Let’s hear from the awardees on their motivations towards learning and other reflections.

“I feel that the qualifications we possess will depreciate over time if we do not constantly upgrade ourselves. I take this opportunity to build up more industry-relevant skills and be prepared for changes in the industry. Through this programme, I hope to acquire the knowledge and skills to open and run my own restaurant in the future.”

Mr Lim Shi Jie, 24
Chef de Partie, The White Rabbit

“Even though I already possessed a culinary certificate with work experience in both front and back of house, I believe that this programme would top up what I am lacking most, in terms of underpinning knowledge.”

Mr Terence Huang Jun Ming, 26
Chef de Partie, The Black Swan

“As my course of work requires me to be knowledgeable with food & beverage service guidelines, I feel that this programme would show me the know-hows so that I can be more confident in supervising my staff’s work.”

Ms Elvon Chua, 31
Quality Controller, Koshidaka Singapore

Group photo of mentors and mentees who attended the IMPS Initiation and Networking Evening at The Sapling.

GROOMING LEADERS OF THE FUTURE: ONE MENTEE AT A TIME

Industry Mentorship Programme @ SHATEC (IMPS) – 5th Cycle

“Currently, I have two new mentees from the earlier cycle and I can see that they are picking up new experiences from the programme. I would honestly share with them both the advantages and disadvantages as well as the respective career paths in the industry. Being a mentor, we must be open to showing them the ropes for the industry.”

Chef Benton Toh, Senior Executive Sous Chef, The Ritz-Carlton Millenia Singapore

“Another thing that I try to do for Luis is to give him more exposure. To show him that it is important in our line to have the necessary product knowledge so that we can serve our guests, to meet and exceed their expectations. I hope through this programme, he would know the direction he wants to take on as he proceeds in his hospitality career.”

Ms Cheryl Ong, Director of Sales & Marketing, Raffles Hotel Singapore

6 Easy Tips for Mentees

Prepare meetings by reviewing notes & action items from last meeting.

Be open about successes & failures you’ve experienced.

Be an active listener.

Take notes & ask questions.

Summarise the meeting & discuss action items for next meeting.

Take initiative & ask for feedback.

Revise goals set at the beginning of the relationship.

Take executive & ask feedback. Remain open to the feedback.

Further down the calendar, a Town Hall Session was held on 11 October 2017 to introduce the programme to all freshmen from July / October 2017 intakes. Key highlights from the event included sharings by existing mentees and mentors revealing the benefits of mentorship.

In the blink of an eye, the Industry Mentorship Programme @ SHATEC (IMPS) is now in its 5th cycle with 29 mentors and 42 mentees onboard the latest cycle. To facilitate the first meeting between the new mentees and mentors pairs, an Initiation & Networking Evening was held on 27 July 2017 where everyone warmed up quickly in a “get-to-know” session over buffet dinner served up by The Sapling.

Group photo of mentors and mentees.

To find out more, contact us at 6415 3510 / 519 / 520 / 554 or email enrolment@shatec.sg

Koshidaka Singapore

Ms Elvon Chua, 31
Sous Chef, The Ritz-Carlton Millenia Singapore

Ms Cheryl Ong
(Director of Sales & Marketing, Raffles Hotel Singapore)

Mr Steve Laine
(Mentor, Resident Manager, Sous Chef, The Ritz-Carlton, Millenia Singapore)

Sous Chef, The Ritz-Carlton, Millenia Singapore

Ong Sophie
(Mentee, Cycle 5)

Ms Margaret Heng
(CE, SHATEC)

IMPS); Nicholas Sim (Mentee, Cycle 5); Ms Chris Tay (Mentor, Director of Human Resources, Le Méridien Singapore)

Industry Mentorship Programme @ SHATEC (IMPS) – 5th Cycle
Customised Life Skills Workshops @ SHATEC!

Continuing Education and Training

LIFE SKILLS WORKSHOPS FOR APSN TANGLIN SCHOOL

Activities:
- Mocktail Mixology
- Make-up and Personal Grooming
- Provide Table Side Service

Date: 18 - 22 September 2017
Time: 8:30am - 12.30pm
Starring: Mr Mike Low, Senior Trainer, Hospitality & Business Studies
Mr Jason Ow-Yong, Trainer, Hospitality & Business Studies
Ms Jessica Davidson
Trainer, Hospitality & Business Studies
Ms Ivy Chui
Trainer, Hospitality & Business Studies

Admitting: 61 pax

PASTRY AND BAKING WORKSHOP FOR STAFF OF BISHAN PARK SECONDARY SCHOOL

Activity:
Demonstration session by Chef and hands-on participation in pairs.

Date: 7 September 2017
Time: 9:00am - 11.30am
Starring: Chef Xavieer Lee, Trainer, Culinary Studies

Admitting: 23 pax

“The workshops have helped my students gain further insights into the hospitality industry. It was commendable that the trainers made an effort to conduct the workshops in an engaging way which suits my students’ needs greatly. Overall, it was an eye-opening and enriching learning experience for my students.”

- Mr. Lim, Head Instructor of APSN Tanglin School

USAPEEC - SHATEC COOK-OFF 2017, 11 AUGUST 2017

In collaboration with USA Poultry and Egg Export Council (USAPEEC), SHATEC organised USAPEEC - SHATEC Cook-Off in early August where our students from WSQ Higher Certificate in Culinary Arts programme put their culinary skills to the test! Through this competition, students are also taught the different varieties of poultry products that USAPEEC has to offer.

Working with a budget of $50 and US poultry products of their choice, the students worked against time to impress the panel of judges with their scrumptious creations.

The event was graced by Guest of Honour, Ms Margaret Say, Regional Director of USAPEEC.

NEW MOU PARTNERSHIP - SHATEC AND EAST WEST EDUCATION SPECIALISTS CO. INC

Who?
EastWest Educational Specialists Co., Inc. is an educational and training center based in the Philippines. It is one of the most trusted partners for educational enhancement in the Philippines today, focusing on international training and certification programs in partnership with Bloomberg, Thomson Reuters, CISI (UK), B.A.N.K. CODE (US), VisionsOne Consulting (SG), SHATEC (SG) and other internationally renowned institutions. It works in close collaboration with top high school institutions, colleges and universities all over the world.

When?
The MOU signing for HRM & Tourism International Practicum Program was held at SHATEC on 7 September 2017.

Why?
A partnership to establish learning opportunities for tourism students from the Philippines with the objective to help them upgrade skills and competencies through exposure to the Singapore tourism scene.

COMING SOON:
Personal and Social Etiquette, Professional Development, Contemporarily Arts of Fine Dining and Pastry & Baking, other Customised Trainings.
Close to 300 vulnerable residents received National Day-themed hot meals on 31 August 2017, Thursday, in celebration of Singapore’s 52nd birthday. The bentos specially prepared by SHATEC culinary and pastry students consisted of local delights:

- Satay Ayam Goreng (Fried Chicken Satay)
- Channa Masala (Spiced Chickpeas)
- Chilli Crab with Mini Mantou
- Nyonya Chap Chye (Stir-Fried Vegetables)

Kudos to all the volunteers!

SHATEC 2017 Statistics

<table>
<thead>
<tr>
<th>Number of bentos prepared</th>
<th>269</th>
</tr>
</thead>
<tbody>
<tr>
<td>Number of volunteers deployed for food preparation and delivery of bentos</td>
<td>212</td>
</tr>
<tr>
<td>Number of drivers including 7 volunteers from JTC Corporation and 2 staff from Dorcas Homecare (Presbyterian Community Services)</td>
<td>15</td>
</tr>
<tr>
<td>Number of partners involved in the event:</td>
<td>7</td>
</tr>
<tr>
<td>Number of constituencies covered by the initiative</td>
<td>17</td>
</tr>
<tr>
<td>Total bill of the bentos, out of which $1,300.00 was sponsored by JTC Corporation</td>
<td>$1,528.52</td>
</tr>
</tbody>
</table>

Volunteers waiting patiently for their assigned locations to distribute the hot meals.

SHATEC trainer, Mr. Jason Owyong briefing one of the student volunteers.

Mayor Low Yen Ling leading the launch of the event.

Mayor Low Yen Ling and Ms. Margaret Heng (CE, SHATEC) serving the hot bento to Ms. Yap Siew Ai, 77, who suffers from osteoarthritis of the knee and glaucoma.

SHATEC trainer, Mr. Jason Owyong briefing one of the student volunteers.

Mayor Low Yen Ling and Ms. Margaret Heng (CE, SHATEC) giving an encouragement speech to the volunteers.

Banana Walnut Cake specially prepared by SHATEC pastry students.
SHATEC participated in the Education and Career Guidance (ECG) Fair held at Republic Polytechnic this year which saw more than 3,600 secondary two students from various secondary schools in Singapore. Professional SHATEC trainers and student leaders connected with the participants through a number of interactive activities, including games, quizzes, demonstrations, hands-on workshops and career talks.

@ Experiential Displays

Checking out the array of service glassware

Identifying the herbs by scent

Understanding sous-vide cooking

@ Skills Demo

Bedazzling the crowd with his fantastical knife skills – Chef Samson

No one’s too young for Ms Melissa’s wine service demo

@ Hands-on Workshops

Northlight School shaking up to the mixology beat with Mr. Owyong!

Nimble hands and minds from Kent Ridge Secondary School sculpting 3D cakes with Chef Zavier.

Ping Yi Secondary School wrapping the Stylo Burritos with Chef Gerald.

@ Career Talks

SHATEC alumni Chef Teo Yeow Sung (Team Captain of the Singapore National Culinary Team)

SHATEC alumni Chef Teo (above) and James Yan (right) wow crowds with their success stories.
SHATEC Experience Day
23 October 2017

SHATEC open its classrooms to over 250 secondary school students hailing from over 10 secondary schools for a mega learning journey “Experience Day”!

Meet SHATEC students who are transforming their futures with a passion for learning, discover untold stories of familiar personalities you encounter regularly on campus and check out the latest achievements of yet other successful alumni! Here’s a recap of the year’s most uplifting and heartwarming stories from the SHATEC heartland if you have missed our multiple-part series on social media!

#mylifeseries: whose story is it?
Dr Vic Lee Proves That Age is Just a Number When It Comes to Acquiring New Skills

Dr Vic Lee is a living example that it is never too late to acquire new skills, no matter how old you are. Currently, at the age of 71, he decided to enroll into SHATEC and pursue WSQ Higher Certificate in Culinary Arts.

“My late mother instilled the idea of lifelong learning in me when I was in primary one. At that young age, she told me to continue learning and be educated. Furthermore, she emphasised that education is a lifelong task.”

Dr holds a Doctorate in Business Administration which he studied full-time for 5 years in University of Western Australia and is currently a Chief Executive of his own business before enrolling into SHATEC.

“Making food to bring joy to people is my goal in life. Hence, I decided to be the person who makes the food instead of just serving them, a pastry chef,” shared Alisa.

“Flipping The Mid-Career Switch with Gusto!”

Rayner Chua, who is armed with a Bachelor’s Degree in Business Management and a gift of the gab, should have been set for life as a marketing executive. A few rounds of job hopping soon drove home the realisation that he was ill-suited for a desk-bound job and a greater calling was drawing him into the kitchens.

“Flipping The Mid-Career Switch with Gusto!”

Giving Up the Degree to Bake, Made Her Dreams Come True

Nur Alisa Binte Suhaime completed her ‘A’ Levels at Raffles Junior College and was offered a place with the Faculty of Science at the National University of Singapore. But, she chose to give it up to enroll for the Diploma in Pastry and Baking with SHATEC.

“If you have a passion for something, don’t give up halfway just because it takes a long time. Time will pass and you will get to your goals eventually.”

Time to indulge in an ice-cream!
Bear in mind the golden ratio for a good concoction.
Mind the prickly safety pin when making an orchid flower corsage!
Decorating Ginghy the gingerbread man.
Dancing to the flames of flambé with Mr Mike Low!
Chef Eugene’s ABCs of pizza making

In the SHATEC Heartland

36x779
SHATEC Experience Day
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#shatecpaparazzi: who’s spied on camera?

Vivienne Yeo, WSQ Higher Certificate in Pasty and Bakery, October 2016

Buttaring up for kitchen hour at Sweet Delights

Piping with steady hands and full concentration

And it’s all in a day’s work!

Tristen Yeak Shao Jie, Diploma in Culinary Skills, October 2016

Grooming check under Chef Gerald’s scrutiny

Precision knife work in action!

Firing up with an extra dash of passion!

Ernest Kwik Wen Jie, Diploma in Hotel Management, July 2016

Mugging for a really tough paper

With friends covering my back

I see the reflection of a future manager

Andy Teo Fu Qi, WSQ Advanced Certificate in Food and Beverage Supervision, October 2016 & Alex Teo Fu Jie, WSQ Higher Certificate in Culinary Arts, October 2016

We are identical SHATEC twins!

Same-same yet different....

Shoulder to shoulder, step by step, our time shall come and we will succeed

Chef Shunmugasundaram Pratheep, Senior Trainer, Pastry Studies

A master of precision for the perfect plate of dessert

A stern mentor to groom the best chefs of the future

A familiar fass at the Backyard bringing us our favourite pastry nom-noms!

Aunty Kim, Jewel of SHATEC (since 1989), Facilities & Maintenance

Best kept secret to her fit physique at age of 75: cycling

Watching them grow from trainees to great chefs (Pictured here with Chef Pang Kek Kiong, owner of Sugar Daddy Group)

SHATEC - my second home where she’s always part of the family

Sayang, The SHATEC Feline Resident

It is still early! I need more beauty sleep.

You don’t mess with the cat

Lofty feline aspirations

Treat? Meow.

Follow us on social media to find out more about other SHATEC personalities on SHATEC Paparazzi!
CHEF ROY LIM – CONQUERING THE EPICUREAN WORLD, ONE WIN AT A TIME

Ever wonder what goes on behind every victory in a culinary competition? SHATEC alumnus Chef Roy Lim shared with us the hard work that he and the Singapore National Culinary Team had to go through before clinching the distinguished title of World Champion at the 2016 IKA Culinary Olympics.

Read the exclusive interview where he also shared about his journey to success after graduation at http://www.shatec.sg/featured-alumni-chef-roy-lim-conquering-the-epicurean-world-one-win-at-a-time/
SHA / SHATEC Staff Dinner 2017

There are many ways to celebrate a team’s year of hard work and this was one of them. The annual SHA / SHATEC staff dinner was themed – Rustic Bohemian and was held on 8 September 2017, Friday at Pan Pacific Singapore where staff was treated with a sumptuous buffet spread. The key highlights of the night include singing performance by SHATEC Got Talent 2017 Runner-up, Ms Crystal Hong from class DHM 01-17I and a list of fun games such as ‘Don’t forget the lyrics’ (guessing part of the lyrics), ‘Neivyssi tower’ (building a tallest tower with spaghetti and marshmallows) and ‘Cup stacking’ (stacking up styrofoam cups with rubber bands and threads).

While everyone was busy accomplishing their game tasks, the ‘Best Dressed Lady and Gentleman’ were identified! Congratulations to Mr. Jason Owyong, Senior Trainer and Ms Tan Yu Yu, Director of Student Administration for clinching down the ‘Best Dressed’ titles.

Long service awards were given out to recognise long term employees who have served in the SHA / SHATEC family for at least 5 years.

Last but not least, all staff walked away with a lucky draw prize, ranging from F&B to staycation vouchers at a hotel! Special thanks to all our sponsors for the kind contribution.

Parents’ Engagement Day, 5 August 2017

It’s Saturday morning. 2 students from HPY 04-17A are skillfully wrapping grated coconut steeped in gula melaka into tight green rolls with fragrant pandan flavoured crepes, under the benevolent scrutiny of parents patiently queuing for their sweet treat.

“Kueh Dadar is my favourite!” pipes an excited parent over a mouthful of the local delight. “And this one is the best so far because my girl made it for me!”

Numerous proud parents gathered at ‘Back to Basic’ – Parents’ Engagement Day, the 2nd installment of 2017’s Meet The Parents Sessions line-up. Gone were the days of traditional parents-teachers meetings where the mere thought of our (lack of) progress and other (mis)deeds to be reported sent shivers of anxiety down our spines. Far from being an affair of consternation and trepidation, “Back to Basics” was a celebration of recognition and pride as parents enjoyed the artistic confectioneries and creative concoctions by their children.

Upon arrival at the school, parents were welcomed by Academic Director, Ms Chua Siew Beng followed by a series of fun activities specially organised by the students. The function room has been transformed into a lively carnival fiesta serving traditional munchies like Kueh Pie Tee, Satay, Muah Chee, Bandung and Cotton Candy as well as nostalgic games such as Pick Up Sticks and Chapteh.

Over food and laughter, course tutors mingled with parents, swapping heartwarming stories on the students’ performance and aspirations. As the day drew to an end, beaming parents happily obliged the student receptionist by filling out a comments card.

“A memorable day!” scribbled a parent, victoriously clutching mementos won from besting his child at Chapteh. “Thanks for everything you taught my son!” The pleasure is all ours.

A Date with the Parents

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We think it is a draw as both batches of students were attentive and provided good services! A well-deserving 3 thumbs up from us!

Both ECs offered an extensive range of pastry delights and delicious savoury bites that left us quite bloated with satisfaction at the end of the meal.

We were rather impressed as we could see the effort spent on the decoration, such as the centrepiece for each table, an ingenious idea of reusing an old wine bottle as decorative item by pouring in a new liquid and ice!

The actual pineapple centerpiece on our table was an eye-catcher but it was the only memorable decoration we can remember.

We met many people from all the ASEAN countries and Japan. The discussions were fascinating as everyone had very different opinions on issues which were actually common to all.

Our diversity in terms of cultural and socio-economic backgrounds was especially apparent in our perspectives on environmental issues. While some of us advocated solutions which lean towards sustainability in the long run, others proposed flags which are easier to implement within a short period of time.

For example, when it came to discussing methods on dealing with extracting harmful carbon dioxide from the air, delegates from the larger countries mooted the idea of tree-planting. At the same time, participants from countries which are highly urbanised with considerable land constraints, preferred the idea of carbon-filtering devices which can be integrated into high-rise landscapes where tree-planting would be less effective.

The experience was invigorating as many creative ideas were shared, exchanged and even built upon. It was both an eye and mind opener for us.”

(Source: ASEAN Tourism)
HAVE A JOLLY SEASON WITH OUR CHRISTMAS DELIGHTS

SANTA’S FEASTS* @ $188*

(*All meat selection come with the following condiments: Roasted Herb Potatoes, Cumin Pumpkin, Glazed Carrots & Fine Beans. *Prices are subject to 7% GST)

FEAST 1
Roast Whole Turkey with Sage & Chestnut Stuffing, Cranberry Sauce and Giblet Dressing
• Honey Glazed Boneless Turkey Ham with Pineapple Raisin Sauce and Apple Sauce
• 1 x Festive Cake • 2 x Packs Festive Cookies

FEAST 2
Roast Whole Turkey with Sage & Chestnut Stuffing, Cranberry Sauce and Giblet Dressing • Pepper-crusted Australian Striploin Beef with Brown Sauce • 1 x Festive Cake • 2 x Packs Festive Cookies

FEAST 3
Pepper-crusted Australian Striploin Beef with Brown Sauce • Honey Glazed Boneless Turkey Ham with Pineapple Raisin Sauce and Apple Sauce • 1 x Festive Cake • 2 x Packs Festive Cookies

~ COMPLETE THE FEAST WITH A BOTTLE OF WINE! ~
(FRENCH WHITE WINE) CHATEAU DU PIN BLANC BOR BLANC / (FRENCH RED WINE) CHATEAU DU PIN RGE BOR ROUGE

FESTIVE MEAT SELECTION*

(*All meat selection come with the following condiments: Roasted Herb Potatoes, Cumin Pumpkin, Glazed Carrots & Fine Beans. *Prices are subject to 7% GST)

Roast Whole Turkey With Sage & Chestnut Stuffing, Cranberry Sauce and Giblet Dressing 3.5kg-4.5kg ($64)
Honey Glazed Boneless Turkey Ham with Pineapple Raisin Sauce and Apple Sauce 2kg ($64)
Roast Festive Herbed Chicken with Rosemary Jus 2.2kg ($40)
Pepper-Crusted Australian Striploin of Beef with Brown Sauce 1kg ($64)

FESTIVE CAKE SELECTION

Christmas Red Velvet
Chocolate Red Velvet Genoise with Cream Cheese Topping Log Cake
1kg ($55)

Buche De Noel Chocolat
Traditional Christmas Yule Log Cake with Vanilla Crème Pattisserie
1kg ($48)

Traditional Christmas Fruitcake
1kg ($45)

FESTIVE COOKIES

Mailander
Butter Honey Cookies 100g ($8)

Traditional Assorted Christmas Cookies (in bag)
200g ($11.50)

Cinnamon Stars
Spiced Hazelnut and Almond Cookies with Icing 100g ($8)

Gingerbread Man
1pc ($6)

Mandelkranzchen
Traditional Almond Cinnamon Ring 100g ($6.50)

CALL
6472 0933
DIRECT FOR CORPORATE ORDERS
(ordering starts from now till 30 Dec 2017)

THE SAPLING – A SHATEC RESTAURANT
Enabling Village, 20 Lengkok Bahru Academy Block, #01-17, Singapore 159053
Tel: 6472 0933
Website: www.thesapling.sg

HAVE A JOLLY SEASON WITH OUR CHRISTMAS DELIGHTS

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CONNECT WITH SHATEC:

TERMS & CONDITIONS: Ordering starts from now to 20 Dec 2017, 8.00am to 5pm (excluding Sundays & Public Holidays) • Collection starts from 1 Dec to 23 Dec, 8.30am to 5.00pm (excluding Sundays & Public Holidays) • Orders received after 5pm will be processed on the next working day • 3% discount may apply (excluding Saturdays, Sundays & Public Holidays) at The Sapling • Last day of collection is 23 Dec 2017, 6pm at The Sapling • Full payment by credit card or cash is required to guarantee your orders • *All prices are subject to 7% GST • All items presented on the list are subject to availability • Decorative items of the goods may differ from images found in related promotional collaterals • The Sapling reserves the right to make any changes without prior notice.

*For enquiry and feedback, please contact marcom@shatec.sg | Tel 65 415 3588 | Fax 65 6415 3530 | 21 Bukit Batok Street 22 Singapore 659589

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Levingly prepared by the culinary and pastry students of SHATEC

THE INTERNATIONAL HOTEL & TOURISM SCHOOL (SINGAPORE)