Thanks to a renewed partnership with Australia’s Blue Mountains International Hotel Management School (BMIHMS), Shatec Institutes’ hosts can continue to get their degrees within a shorter timeframe. On 18 October, Mr Simon Gillard, International Partnership Manager of Blue Mountains, and Mr Anthony Yip, Chief Executive of Shatec Institutes (SI), signed the MOU which adds another 5 years to a partnership which began in 2010.

SI graduates in Diploma in Hotel Management and Higher Diploma in Hospitality Management who enrol in Blue Mountains’ Bachelor of Business in Hotel & Resort Management programmes will receive credit transfers, thus expediting the path to graduation.

Credit Transfer into University Degree at Blue Mountains

Matthew Leong clinched the Gold award under the individual category for his apprentice four-course set menu, while Daniel Chin’s interpretation of plate dishes snagged him the Silver. Meanwhile, June Tay’s apprentice chicken/salmon main course won the judges over and she walked away with a Bronze in the Open Category.

Moving beyond the classroom, such competitions give hosts first-hand experience of industry standards and present them with opportunities to hone their skills. “I learnt to stay focused, to work as a team and persevere through challenges. My mentors here put a lot of effort into training me for this competition. I’m very glad I didn’t disappoint them,” says Matthew Leong.

Fires burned and woks bubbled as 3 hosts and a host mentor from Shatec Institutes displayed their culinary skills at 2011’s Culinaire Malaysia. Competing against 1,318 chefs and hosts from around Asia, our team bagged top honours at the gruelling four-day event held at the Kuala Lumpur Convention Centre from 20 – 23 September.

Congratulations to the team who brought back three medals at the Culinaire Malaysia 2011.
Grooming Talents from around the World - October’s Newcomers

Hospitality hopefuls from around the world have been arriving at Shatec Institutes, joining local hosts to be trained in various aspects of the industry. In this issue, we trace the journey of four recent arrivals from their hometowns to our classrooms.

“
I decided on Shatec Institutes as it has a strong programme and is well connected to hotels and restaurants.
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Name: Phone Thant
Country: Myanmar
Course: DPB1011

I decided on Shatec Institutes as it has a strong programme and is well connected to hotels and restaurants. I was working part time as a cashier back home, but I quit my job and headed here. It is difficult being away from home but my elder brother also studied abroad, so I believe I can do the same.

I want to finish my course well. Once I graduate, I want to gain experience in a recognised hotel or restaurant and save up enough to run my own set up eventually.”

Name: Nawalage Jerome Dmitri Mahinda Coorey
Country: Sri Lanka
Course: HCFBS 1011

“Hospitality is in my blood. My family has been in this business for some 40 years and I became drawn to it. Later, I heard from my father and others that Shatec Institutes is one of the best hotel schools in the region and decided to come here.

At first it was difficult adjusting but after my first week, I knew I would be okay. I have a lot of Sri Lankan friends here, plus my father pops in now and then for work, so I see him regularly. Over the years, I’ve seen him achieve so much in this line and I hope to emulate him and better his achievements.

After I pass my course, I will do my diploma at Shatec Institutes and then head to Europe or the US to get my degree. I hope to gain some experience working overseas before joining the family business and taking it to the next level.”

Name: Oliver Sharples
Country: London, UK
Course: HCFBS 1011

“I only started being interested in hospitality about five years ago. Before that I was doing all sorts of things. I ran an events company, set up a website, worked in two hotels including Best Western and Chaweng Resorts in Thailand, and spent a few years in the real estate business. My hotel experience got me interested in the industry and after a while, I couldn’t ignore it.

My dad is based in Singapore and I liked it here, so I did some research and decided to enrol at Shatec Institutes. I quit my job in the UK, sold my house and left all my friends for a brand new life. Real estate was just a job, but being in hospitality is my dream. Once I get my diploma, I plan to set up an events company.”

Name: Huang Chu Ting
Country: China
Course: CHE101

“I was an English major at Guangzhou University and did some modelling for blogshops before I came here. My dream is to work in a up-class resort hotel, which is why I chose Shatec Institutes. It is well-known in Asia and specialises in hospitality. But what really convinced me was the clear and serious structure of the programme which boosted my confidence in the school.

It is tough being out here on my own though. I need to adapt to a different culture and lifestyle. I do miss home quite badly as I won’t be able to see my parents for some time, but I recognise that I need to be independent. So for now, I’ll focus on working towards my dream of working in a five-star resort hotel, providing good service and creating special, unforgettable experiences.”
Getting a Taste of the Real World

Stepping outside textbooks and practice sessions, hosts get a feel of how real hotels and restaurants work in their internships. We recently revamped our placement system which gives hosts a better chance of getting the employer of their choice.

Under the new system, hosts choose two preferred establishments from our list. Selection is on a first-come-first-served basis, however, they still have to go through interviews with the hotels before their place is confirmed. Shatec Times spoke to two new interns to get the inside scoop of their experiences.

Song Mei Eng, Waene from DCS 710
Waene chose Amara Sanctuary Resort Sentosa (ASRS) because of their cosy environment. “I feel that working in a resort gives me more opportunity to interact with guests. Of course, the close proximity to the beach doesn’t hurt!” she says with a laugh.

The conscientious host is keen to meet all the requirements during the six-month internship to graduate. “At work, I always try to put my knowledge and skills into practice. As ASRS emphasises international cuisine, I hope to learn to prepare different types of food. I think the six-month internship is a bit short though. It would be great if it could be extended so we can learn more.”

Still, Waene has this advice for her juniors: “Treasure your time in school because once you leave there are no more mentors to guide you. If you make a mistake, just admit it, learn from it and you’ll be successful in life!”

Tommy from DTM1009
“The selection exercise was very well-organised. It was a smooth process from registration to selection. It was a bit nerve-wrecking for everyone during the interview but I was so happy when I was accepted,” says Tommy who thought through each company carefully before deciding on his choice. “I based my selection on its reputation and my area of interest which is the travel industry.”

Despite all his preparation, he wasn’t sure about what to expect from the internship but soon found his footing. “The internship better prepares me for the industry, and helps train and enhance my skills.”

He adds wistfully, “I’ve learnt that as long as you have passion and are keen to learn, you will be able to achieve your dreams.”

Mixing Up a Storm at the National Cocktail Competition

Shaking, rattling and rolling her way to an unexpected second place at the National Cocktail Competition 2011 was Shatec Institutes’ Teo Wan Ru. The DTM411 host was the first runner-up under the host category, impressing the judges with her creativity, bartending skills and showmanship.

Ironically, Wan Ru herself is not a fan of alcohol. Citing her inspiration for her winning mix, she says, “I wanted to create a satisfying drink that would appeal to drinkers and non-drinkers as I myself cannot take alcohol. I became interested in this when I saw bartenders flaring and thought it was quite cool, so I thought I’d give it a try.”

Organised by the Association of Bartenders & Sommeliers Singapore, the 23rd edition of the local cocktail competition was held at the Singapore Flyer on 2 August, with hosts of Shatec Institutes providing logistical support at the event.

Despite her seniors and teachers enjoying her concoctions, Wan Ru’s win came as a complete surprise. “Many of the other hosts were better than me as they had participated in such competitions before. It was my first time at a competition and I was quite stressed. I really didn’t expect to win. I’m happy about it but for me, the main thing is that I enjoyed myself and gained experience.”
INDUSTRY NEWS

World Cooks Tour Against Hunger

Cooking his way through South Africa, Shatec Institutes’ Executive Chef, Matthew Yim, bonded with over 200 international and local chefs from 44 countries for the World Cooks Tour Against Hunger. Held from 21 to 30 August, the chefs came together to raise ZAR 5 million to bring warm meals to the underprivileged, and drive awareness of the dire need to alleviate poverty and hunger in the region.

“It was very sad to see young children having to wake up early in the morning to queue up for food, while people live lavish lifestyles in the city,” said Matthew Yim, who represented Singapore with local dishes such as chilli crab, oatmeal prawns and chicken rice. To suit local taste buds, Matthew adapted the latter and produced fried chicken rice instead.

“Overall, it was a great experience working with chefs from different countries. I saw the vast difference in menus and cuisines from around the world, and learnt their cultures and taste preferences. But my most valuable lesson was to never take anything for granted and to always be thankful!”

VOICES FROM THE INSTITUTE

Unlikely Wine Pairing

Ever wondered what wine would accompany a Big Mac? Or a Filet-O-Fish for that matter? Surely simple, everyday food from our neighbourhood McDonald’s cannot possibly go well with wine, or can it? The idea that wine and food pairings need always be prissy, haute-cuisine affairs is most definitely flawed. Wine is not like that at all! In fact, it has very humble beginnings. It was considered a more sanitary alternative to the local water supply of towns and villages in those days, and was thus consumed by the common people who had very limited access to clean, hygienically treated water.

So what can we do about a pairing with arguably the world’s most famous fast food? Well, a recent study has showed that fresh, zesty whites like a New World Sauvignon Blanc complimented items with leafy vegetables, while oaked whites like a South African Chenin Blanc brought out smoky flavours in both grilled chicken and burgers served with bacon.

However, one wine stood out from the rest and came as something of a surprise. It was a nice, middle-of-the-road Spanish Rosé with good fruit and nice fresh balance. But I suppose a Rosé from anywhere else with similar characteristics would work just as well. The wine’s fruit-driven flavours, coupled with good length and refreshing acidity brought out the best in items such as the iconic Big Mac, Chicken McNuggets and Filet-O-Fish.

Contributed by Mr Jason Owyong
Host mentor, Institute of Wines & Spirits
Over 10 lessons, 251 participants watched as five chefs churned out dish after dish at the City GasCooking Demonstration Classes which ran from 3 September – 29 October 2011. Shatec Institutes’ hosts soaked up the opportunity to learn about cooking demonstrations firsthand as they witnessed their mentors in action. The participants were so impressed with Shatec Institutes’ representatives’ display of culinary prowess that they kept asking for more.

**RECIPES**

**A Demonstration of Culinary Delights**

DELICIOUS SCENTS FILLED THE AIR AS 80 GUESTS OF SHIRO CORPORATION TUCKED INTO A SEAFOOD FEAST AT RECIPES ON 27 SEPTEMBER. JOINTLY ORGANISED BY THE RESTAURANT AND SHIRO CORPORATION, THE CHEF’S TABLE FEATURED THE TALENTS OF THE TANGLIN CLUB’S EXECUTIVE CHEF, CHEF LOUIS TAY DURING AN EXCLUSIVE DEMONSTRATION. THROUGH THE SUMPTUOUS MEAL, THE COMPANY WAS ABLE TO PRESENT THEIR SEAFOOD PRODUCTS IN A CLASSY SETTING COMPLETE WITH GRACIOUS HOSPITALITY.

**A Chef’s Table for Shiro Corporation**

DELICIOUS SCENTS FILLED THE AIR AS 80 GUESTS OF SHIRO CORPORATION TUCKED INTO A SEAFOOD FEAST AT RECIPES ON 27 SEPTEMBER. JOINTLY ORGANISED BY THE RESTAURANT AND SHIRO CORPORATION, THE CHEF’S TABLE FEATURED THE TALENTS OF THE TANGLIN CLUB’S EXECUTIVE CHEF, CHEF LOUIS TAY DURING AN EXCLUSIVE DEMONSTRATION. THROUGH THE SUMPTUOUS MEAL, THE COMPANY WAS ABLE TO PRESENT THEIR SEAFOOD PRODUCTS IN A CLASSY SETTING COMPLETE WITH GRACIOUS HOSPITALITY.

**Showing that We CARE**

ON 13 AUGUST AND 22 OCTOBER, RECIPES PLAYED LUNCH HOST TO 120 HOSTS FROM CARE SINGAPORE AND THEIR FAMILIES, AS A REWARD FOR HAVING SHOWN MARKED IMPROVEMENT IN THEIR STUDIES. THE YOUTHS AND THEIR FAMILIES WERE TREATED TO A THREE-COURSE MEAL, WHICH OFFERED THEM THE RARE OPPORTUNITY TO SPEND QUALITY TIME TOGETHER OUTSIDE THEIR HOMES.

CARE SINGAPORE COMMENDED THE PROFESSIONALISM AND ATTENTIVENESS OF STAFF AT RECIPES. “THEY WENT THE EXTRA MILE TO ENSURE EVERYONE ENJOYED THEMSELVES, AND THIS IS WHAT MADE ALL THE DIFFERENCE. WE ARE GRATEFUL TO SHATEC INSTITUTES FOR OPENING THEIR DOORS TO OUR YOUTHS AND THEIR FAMILIES.”
Describe your experience when you were a host at Shatec Institutes.
You might not believe this, but I looked forward to going to school. I enjoyed how engaging the lessons were and how I learnt something new every day about a field I wanted to be in. Things are easier when you have a genuine interest and passion to sustain you.

Describe your typical day at work.
When I’m not furiously hitting the keyboard to meet the deadlines for my articles, I’m calling people to arrange for photo shoots. Every other day, I have food and wine tastings lined up. Sometimes one tasting comes right after another, so it’s constant eating and drinking. It’s a tough life!

Any advice you can give to our aspiring hosts?
Cliché as it might sound, you must believe in yourself, for you cannot expect others to entrust you to do a job unless you first have the confidence that you can do it well. And remember, as a host of Shatec Institutes, there is no door closed to you; it’s up to you to make it happen — I am living proof of this.

How has Shatec Institutes contributed to who you are today?
Shatec Institutes instilled in me a set of fundamental knowledge and skills in F&B and hospitality, without which I would not have gotten anywhere. I broke into food and wine writing thanks to prior experience which I gained through Shatec Institutes. So, in actual fact, without Shatec Institutes, it is likely I won’t be doing what I am doing at this very moment. I think people need to realise that Shatec Institutes paves the way smooth, and one must make a real effort to step out on the path.

What are your best memories at Shatec Institutes?
Whenever I reminisce my life at Shatec Institutes, I realise my fondest moments were often from the days of Training Restaurant. Dealing with real-life scenarios in an actual setting with paying customers proved to be most invaluable. Words cannot describe how high emotions ran through tears of joy in accomplishments and grief in the painful lessons learnt.

Celebrate Christmas at Recipes
Deck the dinner table with Recipes’ festive specialities that will bring merriment to any celebration. Takeaway treats available from now until 16 Dec 2011.


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