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SHATEC TIMES

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Welcome to another edition of SHATEC Times!

We are thrilled to welcome exciting possibilities for the SHATEC community, such as the pivotal move of our training restaurant, The Sapling, to home ground and the launch of our new WSQ Diplomas series in early January. SHATEC is also honoured to be awarded the bid to host the 19th APacCHRIE Conference 2021 in Singapore!

Come revisit the inaugural SHATEC Industry Excellence (SHINE) Awards at SHATEC Graduation 2018!, which recognises dedicated SHATEC mentors and extraordinary alumni who are blazing trails in the hospitality industry. We continue to be inspired by the journeys of our illustrious alumni as we reconnect with Chef Philip Chia (or popularly known as The Peranakan Chef) and Ms. Alka Kapoor, who holds an intriguing career in revenue management with IHG®.

Among in-house news, look out for the particularly delectable feature of La Mascherata, an event catering which bears the sweet fruition of our pastry trainees. We also shared the success of our Industry Mentorship Programme @ SHATEC with Ms Low Yen Ling, Senior Parliamentary Secretary for Ministry of Education & Ministry of Trade and Industry, and Mayor of South West District at the Appreciation Dinner, best captured in the mentoring experience shared between Ms Cheryl Ong of Shangri-La Hotel and her mentee Vivian.

I hope you enjoy the stories we have to share. Happy reading!

Margaret Heng
Chief Executive • SHATEC
SHATEC GRADUATION & SHINE AWARDS 2018

Training at SHATEC has instilled in us the skill of enterprise. Working in a team with little resources required us to think and do creatively, with a dash of enterprising spirit.

- Loo Ying Rong, Recipient of Chairman’s List - Diploma in Culinary Skills and Meritorious Award (Skills)

On 7 December 2018, hospitality giants congregated at the 34th SHATEC Graduation & inaugural SHATEC Industry Excellence (SHINE) Awards, marking an extraordinary occasion for over 500 graduands receiving their Diplomas and Certificates. The event was graced by Mr. Heng Chee How, Senior Minister of State for Defence, Deputy Secretary-General, NTUC.

In addition to top honours bestowed to Meritorious Award winners Henny Agustin (Higher Diploma in Hospitality Management) and Loo Ying Rong (Diploma in Culinary Skills), 11 individuals received special recognition for their significant contributions towards the school and industry under the categories of Outstanding Alumni Award, Industry Mentor Award and Lifetime Achievement Award.

SHINE Awards 2018

Special Recognition To

**Lifetime Achievement Award**
Mr. Albert Teo
Chairman of the Board and Chief Executive Officer, Amara Holdings
President, Singapore Hotel Association

**Outstanding Alumni Award**
(Hospitality)
Mr. Edmund Toh
Chief Executive Officer, Far East Hospitality Management

(Culinary)
Mr. Edmund Toh
Chief Executive Officer, Far East Hospitality Management

(Tourism)
Mr. Nicholas Lim
Chairman, SF Group Limited
Certified Master Chef (Tourism)

(Pastry)
Mr. Pang Kok Keong
Chef Owner, Sugar Daddy Group

**Industry Mentor Award**
(Culinary & Pastry)
Mr. Derrick Ang
Director, General Manager (Business Development / Culinary), Asia Food & Beverage Specialities

(Culinary)
Ms. Winnie Goh
Executive Pastry Chef, Mandarin Orchard Singapore

(Hotel Operations)
Mr. Steven Lai
President, Pan Pacific Singapore

(Sales Operations)
Ms. Cheryl Ong
Area Director of Marketing, Shangri-La Hotel, Singapore

(Tourism)
Ms. Bibiana Lau
Senior Director, Sales, Suntec Singapore Convention & Exhibition Centre

What we need to know will constantly evolve. The addition to your own capital will never cease.

- On continuous learning and personal upgrading,
  Mr. Heng Chee How, Senior Minister of State for Defence, Deputy Secretary-General, NTUC

I've been a chef all my life and am still learning how to be a good chef. Actively seek good mentorship, and learn with humility and passion. There is always something new to learn and new horizons to discover.

- Chef Edmund Toh, Outstanding Alumni Award recipient

Nurturing the future generation of hospitality talents has always been my passion and I am proud to be able to work with SHATEC to bring out the best in young aspiring hoteliers.

- Mr. Albert Teo, Lifetime Achievement Award recipient

Graduation Speech by valedictorian Loo Ying Rong, Diploma in Culinary Skills, April 2018

Congratulatory Speech by SHATEC Alumnae, Mr. Li Ling, Certified Sommelier, The American Club Singapore

Scan here to watch!

Hear what the recipients of SHINE Awards have to say!

Training at SHATEC has instilled in us the skill of enterprise. Working in a team with little resources required us to think and do creatively, with a dash of enterprising spirit.

- Loo Ying Rong, Recipient of Chairman’s List - Diploma in Culinary Skills and Meritorious Award (Skills)
ELEVATING PROFESSIONAL PRESENCE AND THE ART OF GUEST SERVICE

SHATEC Global in Papua New Guinea

What makes the Art of Service and Hospitality? How can we turn negative guest feedback into positive engagement and how does effective communication in guest relations help us identify and resolve negative experiences while keeping guests feeling valued? 60 hospitality staff from Coral Sea Hotels group in Papua New Guinea (PNG) tackled the above questions and more in the “WWW! Your Guests! Series by SHATEC Global.

The two-and-a-half-day course, held from 25th February to 1st March 2019, offered insights into guest experiences with trainer Mr. Qamarzeb S/O Aurangzeb, who coached participants on the applications of emerging service values.

Participants from departments like Food & Beverage and Front Office were teaming with learning takeaways and got a better grasp on hospitality and the industry through Mr. Qamarzeb’s own experiences.

Through real-life case studies and scenario role-plays, participants were closely guided to gain confidence in adopting the new skills and strategies learnt.

“What with the vast growing number of options in the hospitality marketplace, designing the right guest experience journey will deliver greater customer loyalty. By projecting a professional presence through memorable impressions with guests, we can create a truly compelling competitive advantage.”

- Mr. Qamarzeb S/O Aurangzeb, Trainer, SHATEC Global

The Happy smiles of all accomplished participants brandishing their completion certificates!

This training taught me a lot on how to make guests happy, and I’ve discovered some areas in my career which needs to be improved and upgraded.

- Claire Kastavala, The Grand Papua Hotel

The group presentations enabled me to speak up and gain confidence, which will definitely help me in my job. There should be classes run for at least a week a month!

- Andrew Willie, Food & Beverage Attendant, The Grand Papua Hotel

Entremets Competition

Entremets /ˈɑːntrəmeɪ/; French: [ɑ ̃ tʁəmɛ] noun: From Old French, literally "between servings".

In French cuisine, it historically referred to small dishes served between courses but (in modern times commonly refers to a type of dessert.

23 NOVEMBER 2018 – Pastry students plied their craft to create Entremets, a classic French multi-layered dessert, a “between-dishes” sweet treat that can offer different textures—think spongy, creamy, crunchy, wobbly or tangy!

Each contestant decided on a distinctive flavour and incorporated at least two textural contrasts in a torte. After a fine display of skills in melting, filling, glazing, icing and other final touches, a stunning array of entremets were presented to the judges for evaluation on taste, appearance, technique and creativity.

Sponsored by Veliche Gourmet, Belgium chocolate for artisans

Entremets was his symbol of hope in times of darkness

Student Beneton Lim’s winning entremets was his symbol of hope in times of darkness

Cuisine & Wine Asia Sweet + Challenge

Black Box adjective: A kitchen challenge within a limited time where the ingredient(s) are only revealed at the workstation.

1 FEBRUARY 2019 – Three teams of two SHATEC pastry students each flanked the “black box,” that held the mystery ingredient central to the competition. The challenge? To plate a dessert using the mystery ingredient as its main component within two hours.

After much anticipation, California Raisins were unveiled! Working against time and under pressure, each team sought inspiration to encapsulate the natural sweetness and juiciness of the versatile fruit into their desserts.

The panel of judges comprised Chef Zavier Lee, Pastry Chef at SHATEC; Mr. Richard Lieu, representative of California Raisins in Singapore, Malaysia, Indonesia, Philippines and Thailand; and Chef Edwin Lew, Executive Pastry Chef at Singapore Marriott Tang Plaza Hotel (Bottom row of above photo, L-R).

Contestants and judges at the end of a successful challenge!

Scan here for more!

See what went down during the competition! (Cuisine & Wine Asia, Mar-Apr 2019)

About SHATEC Global

SHATEC Global is the international arm set up by the Singapore Hotel Association to undertake businesses beyond the shores of Singapore, providing consultancy services for the setting up and operation of hospitality training institutes. They include training in human resources, providing the use of proprietary programmes and curricula in host countries, and offering training services in the fields of hotel operations and hospitality.

For other training and development programmes by SHATEC Global, please email bd@shatec.sg or visit https://sha.org.sg/shatec_global for more information.

Sponsored by California Raisins, Sweet Naturally and Veliche Gourmet
With Ms Alka Kapoor

Past data is what you learn from, while the future is what you need to plan for.

A veteran of Singapore’s hospitality scene, Ms Alka Kapoor first began her career with the InterContinental Hotels Group (IHG) after graduating from SHATEC in 1990. She worked for four years in various departments at IHG. She then left as Revenue Manager to join the then Bass Hotels and Resorts to set up their Data Management and Revenue Systems Training team.

Today she is the Director of Global Implementation Planning, Strategy and Delivery of Global Revenue Management at IHG. In our exclusive interview below, Ms Kapoor defines revenue management for us and reflects on her customer-centric, analytics-driven profession.

What inspired you to venture into revenue management? After graduating from SHATEC, I chose to work at IHG, drawn to its clear focus on training and development. A boss/mentor who recognised my strengths in problem resolution, analytics, execution, and systems, suggested that I represent the hotel as its lead in a new application called The Revenue Plan.

How have you come to define it? My role is much like Sherlock Holmes’ job. It is more than everyday mathematics. Revenue management is about correlating data and extrapolating it to make smart decisions for the business. The objective for hotels is to take in maximum revenue while taking care of guests, their main assets.

What are the key qualities that any professional in revenue management should develop? A desire to solve problems is a MUST. The right attitude towards service, a “can-do” approach towards decision-making through analysis, leadership and skills, being collaborative and open are also factors to succeed in this field.

A LOOK AT REVENUE MANAGEMENT IN HOSPITALITY

With Ms Alka Kapoor

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Having flexible work arrangements, according to Ms Jenn Chong, Human Resource Manager at Grand Park City Hall, allows employees to achieve better work-life integration. “We are constantly looking for ways to enhance employee welfare and benefits,” she shares.

This is in line with the hotel’s direction of going above and beyond in providing an enjoyable guest experience. “Employees are genuinely happier [with such arrangements]. You can feel it,” she smiles. “Happier employees breed happy guests.”

It is with this mindset that Grand Park City Hall took on WorkPro, a grant by Workforce Singapore that helps employers implement progressive employment practices to benefit Singaporeans, including flexible work arrangements. With the grant, the company is able to cover planning costs that allows staff to manage their working hours to cater for their personal needs. These include caring for family members or managing personal errands, which in turn sees them becoming more productive at work.

“The flexibility allows employees to accommodate certain demands on a daily basis and we hope to have better staff retention with the enhancement,” says Ms Chong, adding that she’s seen staff retention and absenteeism improve by about 50% since the grant was implemented. “It also establishes a mutual trust between employers and employees.”

Find out more about WorkPro at bit.ly/Shatec-WorkPro.
THE MENTEE WITH MANY QUESTIONS

Passing the Baton of Knowledge on

Vivian’s eyes lit up when her mentor arrived at the hotel lobby. She was Ms Cheryl Ong, Area Director of Marketing, Shangri-La Hotel, Singapore. Resplendent in a full-length black dress with floral print, Cheryl crossed the reception and exchanged pleasantries with other guests.

That evening, Yap Fu Xuan (Vivian), final year student in Diploma in Hotel Management was at the Industry Mentorship Programme @ SHATEC (IMPS) Appreciation Dinner, held at Si Chuan Dou Hua Restaurant, PARKROYAL on Beach Road. Vivian was paired with Ms Ong in January 2018, to complete a 12-month plan where she received personalized coaching and pre-graduation career guidance by the industry expert.

The dinner was attended by Guest-of-Honour Ms Low Yen Ling, Senior Parliamentary Secretary, Ministry of Education & Ministry of Trade and Industry, and Mayor of South West District, who learnt first-hand from the mentees how IMPS has helped them gain industry insights they could not glean from textbooks.

“Cheryl made arrangements for me to meet up with the respective directors of various departments such as housekeeping, F&B, and front office. I was able to clarify my doubts on their operations and continue preparing myself for different roles in a hotel,” shared Vivian.

After her mentoring programme term with Cheryl ended last December, Vivian decided to apply to serve her Industrial Attachment at Shangri-La Hotel, Singapore to continue learning under her mentor. As a final year student, she would often refer to Cheryl to continue learning under her mentor. As Vivian prepared for her internship, she would often refer to Cheryl to continue learning under her mentor. As Vivian prepared for her internship, she would often refer to Cheryl to continue learning under her mentor.

Cheryl recalled that Vivian had referred to her with many questions about different hotels and concerns on the intricacies of each department to help her identify my strengths and interests.

“I was always full of questions! My mentor allowed me to explore the intricacies of each department to help me identify my strengths and interests. I was always full of questions! My mentor allowed me to explore the intricacies of each department to help me identify my strengths and interests. I was always full of questions! My mentor allowed me to explore the intricacies of each department to help me identify my strengths and interests.”

– Vivian, Diploma in Hotel Management, IMPS Cycle 6 Mentee

When I first started I was inspired by a senior leader in the industry who took the time to mentor me. Through guidance and counsel, it helped shape my career to where it is today. I felt compelled to participate and “pass it on”, and am grateful for the opportunity to be a support for mentees as they develop their careers.

– Ms Cheryl Ong, Area Director of Marketing, Shangri-La Hotel, Singapore

The mentorship programme has good scalability. As a SHATEC alumnus in tourism, I am compelled to make a direct contribution to the students and introduce them to the realities of the industry.

Mentor: Mr Nicholas Lim
Current: Managing Director, Asia at The Travel Corporation Asia

Being a mentor is all about COMMITMENT. I make it a point to find time and speak to my mentees as often as possible and having them interning at the hotel I work in is an advantage. There are good learning points I can point out in just about any of their daily work experiences to help them grow and improve. Similarly, for my mentees to benefit the most out of this mentorship, I encourage them to open up and ask as many questions as they wish.

– Chef Charles Goh
Current: Executive Chef, Amara Singapore

Now that I’m a part of the tourism industry, spurred by the strong role model in Nicholas, I am taking on diverse and exciting roles which are contrary to conventional beliefs that tourism is all about tour guides leading people with flags!

Mentee: Chester Tiu
Graduated from SHATEC: WSQ Diploma in Tourism (MICE & Events), 2016
Current: Executive, Operations (Experiences & Tour Development) at Changi Travel Services Pte Ltd

Chef Charles creates learning opportunities for us through talks or seminars by industry partners. He impresses upon us the importance of maintaining excellence in food preparations and kitchen operations. I hope to one day run my own restaurant and invite my mentor down to see how much I’ve grown, the impact he has made to my career.

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Just as a mentor can be a great source of inspiration, a mentee can also be a positive influence on a mentor’s career. It is inspiring to hear from mentees who have benefited from the mentorship programme.

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Just as a mentor can be a great source of inspiration, a mentee can also be a positive influence on a mentor’s career. It is inspiring to hear from mentees who have benefited from the mentorship programme.
At SHATEC, he reminisced his days as a young chef and shared his singular commitment to retaining the authenticity of Peranakan flavous in his cooking.

**The Peranakan Love Affair**

How have your culinary influences changed as your skills and expertise matured?

I started cooking at 14, missing my nanny’s food after she passed away. At 14, I was following her instructions, not understanding Peranakan cuisine. I continued to learn different dishes from my aunts, recording them in a little book to practise later.

It was in my role as guest chef for hotels that my culinary ambition took shape. Working in the industry, I have picked up new commercial cooking methods for bulk cooking that still ensure consistency of flavour. Sous vide cooking is one way. These equipment or new technologies can help modern time-pressed families too.

What has led you to become the accomplished Peranakan Chef-consultant you are today?

I learnt from other Peranakan communities: the Indonesian Peranakans, Malacca and Penang Peranakans, Thai Peranakans (in Phuket). I was particularly interested in their cultures and the specialisations of the regions. By understanding their variations in styles of Peranakan cooking, you can see why things are done a certain way. I have used modern commercial cooking methods for bulk cooking that still ensure consistency of flavour. Sous vide cooking is one way. These equipment or new technologies can help modern time-pressed families too.

What essential Peranakan ingredients do you see joining traditional Peranakan dishes?

I have used bush keluak in canapés. Elsewhere, it has also been paired with ice cream, pasta, and even turkey. For example, Babi Pongteh or pork stew can be cooked to a thicker consistency and served in a steamed bun, stylishly presented.

Tapas with a traditional twist can also be stronger contenders in the fine dining scene.

What has led you to become the accomplished Peranakan Chef-consultant you are today?

I have created a vegetarian-style Nyonya Chap Chye that has a rich and robust flavour from pork belly (sam chau baw) cut thinly and fresh prawns. This vegetarian rendition holds its own in terms of flavour by using different kinds of sweet beancurd.

In the process of modernising the cuisine, many adventurous young chefs adapt from well-loved and traditional dishes to suit over-changing modern palates. It changes the essence of the dish, which concerns many in my generation. One must be mindful in retaining the authentic flavours of key ingredients (like bush keluak).

What Dining trends today do you see being incorporated into quintessential Peranakan dishes?

To serve a new generation of the health-conscious, I have created a vegetarian-style Nyonya Chap Chye. Passed down for generations, the traditional Nyonya Chap Chye has a rich and robust flavour from pork belly (sam chau baw) cut thinly and fresh prawns. This vegetarian rendition holds its own in terms of flavour by using different kinds of sweet beancurd.

When we eat what is available to us, it shapes what we eat from the restaurants. It is a tough comparison to make given that I am able to afford more luxury and time in the ingredients used and in slow cooking the dish. When we eat at what is available to us, it shapes what we understand about a cuisine. The future of Peranakan cooking rests heavily on what new generation chefs come to practised later.
**SHATEC Institutes Pte Ltd**

**Senior Trainer**

Singapore Culinary and Training

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**Summary**

An industry professional with twenty years of experience, Chef Nicholas Yap worked his way up commanding his adventurous tour in the culinary world to become Head Chef at a restaurant, before he joined SHATEC as a trainer in 2011. He is well-versed in a variety of international cooking techniques, and his depth of experience has reinforced his passion for continuous learning and dedication to teaching.

---

**Nicholas Yap’s Activity**

See all activity

Nicholas Yap liked this

---

**SHATEC Diploma in Culinary Skills (Part-Time)**

April 2019 Intake

There is always more I can learn and greater things I can strive to do. I wish to reap the benefits of lifelong learning through continuous upgrading and add yet another milestone to my culinary journey by attaining the SHATEC Diploma in culinary studies. I seek to continue my role as a SHATEC trainer, learning and imparting new skills at the same time, keeping myself up-to-date on new culinary techniques so that I will not be “left behind” by my disciples.

---

**Anthony Yap**

Culinary and Training

---

**Experience**

Senior Trainer

SHATEC Institutes Pte Ltd

2011 – Present • 7 years 6 months

Singapore

• Teach and train in both theory and practical subjects in the field of culinary studies

• Guide and coach students for local, regional and international competitions

• Develop, review, and employ effective courseware and pedagogical methods

• Conduct WSC assessments, set exam papers, invigilation, marking of exams and submission of results

• Provide pastoral care to students

• Assist in the operations of the school’s training restaurant and café

---

**CHAMPION YOUR LEARNING BY UPSKILLING WITH SHATEC DIPLOMA IN CULINARY SKILLS (PART-TIME)!**

Next intake commences 8 October 2019

Apply at enrolment@shatec.sg

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**CONGRATULATIONS TO THE**

**SHATEC Recipients of**

**SkillsFuture Study Awards 2018!**

The SkillsFuture Study Awards equip Singaporeans with the skills needed to benefit from quality jobs within the Singapore economy. In line with this national effort to promote lifelong learning and continuous skills upgrading among Singaporeans, SHATEC offers a series of part-time Diploma programmes under the SkillsFuture Study Awards for Food Services and Hotel sectors.

In 2018, we saw 18 outstanding individuals recognised for their potential and commitment towards self-development in updating their skills and key competencies with SHATEC.

---

**SkillsFuture Study Awards for Food Services**

Enterprise Singapore (ESG)

Diploma in Culinary Skills

Alex Fernandez Faqih

Sous Chef

F&B Consultant by Favour Food Concepts Pte Ltd

Lim Yong Shan

Chef

La Pizzazza

Mohammed Azhar Bin Mohamad Ridwan

Culinary Instructor (F&B)

Enrichment Haus Asia (EHA)

Roy Tan

Executive Chef

Darby’s Dream Kitchen @ Tamassak Club

Rozman Bin Abdul Rahman

F&B Culinary Consultant

GlobalChef (Subsidiary of GlobalCom Pte Ltd)

Steven Lim

Head Chef

Imaginings Pte Ltd

WSQ Diploma in Food and Beverage Management

Chen Yao Zhong Chris

Bar & Restaurant Operation Manager, Mandarin Orchard Singapore

Nora Binte Bakar

F&B Consultant

GlobalChef (Subsidiary of GlobalCom Pte Ltd)

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**SkillsFuture Study Awards for Hotel**

Singapore Tourism Board (STB)

WSQ Diploma in Food and Beverage Management

Gordon Xavier Gan Yanda

Banquet Operations Executive, Grand Copthorne Waterfront Hotel

Mohammed Faizal Bin Hashim

Assistant AV Manager, Grand Copthorne Waterfront Hotel

WSQ Diploma in Hotel and Accommodation Services

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Singapore Tourism Board (STB)

Application Period*

1 Jul 2019 – 31 Oct 2019

1 Apr 2020 – 30 Jun 2020

*Applicants are encouraged to submit their application before course completion.

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Event catering is an original production undertaken by either the culinary or pastry students at SHATEC every term. Functioning as a team, each member plays a specific role ranging from menu planning, budgeting, marketing, to food preparation and more.

On 19th and 20th March, students of Diploma in Pastry and Baking (DPB-10-18I & 04-18S) working in coordinated units representing Service, Culinary and Pastry, bedazzled their lunch guests with a three-course ristorante-style menu and petit fours that introduced ‘La Dolce Vita’ (the sweet life in Italian).

Team member Jewell Dalina Lim shares on how their month-long hard work paid off.

De-Mystifying La Mascherata

Our theme, Masquerade (or ‘Mascherata’ in Italian), won the popular vote among the team. We were excited to plan a project that will add complementary colours, flavours (and an air of mystery) to the plate. Drawing from festivals in Spain that heavily feature fancy carnival masks, we decided to work around colours red, black and yellow to incorporate into the menu, the décor and mood of the restaurant. It took around a month planning all of it. Some of us had to use our lunch break or stay back after hours to research and develop and practise.

Pairings That Shine

Our food was mostly Italian, and we needed naturally derived colours in the dish. Someone suggested Carbonara (topped with a sunny yellow poached egg). Though the team really wanted to incorporate the theme through unique flavours like beetroot or sambal, we were afraid that it might not sit well with some customers, so we went ahead with the pasta served with red bacon bits.

Our team member Mazlinda Bte Husni led the pastry menu and suggested the raspberry with its bright red hue as a filling for the rich multi-layered opera cake. Budinos and panna cotta (both authentic Italian desserts) made the menu, too.

Closing Thoughts

Everyone had a vested interest in the products and outcome of the event, so there was some division among classmates when they did not get to see what they envisioned. Despite different views advanced by the separate teams, we had to learn to manage one another’s expectations as we worked together to achieve the same goal.

The Culinary and Pastry teams also made sure the recipes were neither too difficult nor simple for our classmates to achieve. In the end, everyone was able to work well with each other, and complete an EC that people enjoyed.
EXCUSE ME,
ARE YOU A CHEF?

Firing Up Aspirations At The Sapling's Gourmet Night

After a short hiatus prompted by The Sapling's relocation from Enabling Village to SHATEC, the training restaurant hosted its first Gourmet Night of 2019, featuring guest chef Koh Han Jie, Head Chef for El Fuego, Jewel Changi Airport. At only 26, Chef Koh is a promising young chef handpicked by the Michelin-starred chef Gordon Ramsey as his first intern for Bread Street Kitchen Singapore. He also clinched Overall Champion at the Young Talent Escoffier Competition 2018 and finished first runner-up among 30 countries at the Expogast Culinary World Cup Challenge 2018 as part of the Singapore Chefs' Association National Culinary Team.

While guests indulged in a luxurious five-course experience, it was a frenzied evening in the kitchen as Chef Koh led a team of SHATEC students and worked through the courses. The result? Each dish was a stunning display of Chef Koh’s finesse, and well savoured by diners!

Chef Edmund Toh, Vice President, Culinary for SF Group Limited and Chief Consultant for The Sapling opened the first speech of the evening. He commended SHATEC for its relentless spirit in grooming the younger generation of chefs, encouraging their progress as a culinary extraordinaire who will soon be confident of his or her creations.

Chef Koh expressed, “I find it an incredibly meaningful event because chefs get to share with the students their knowledge, and become co-learners who gain from them too.” He also encouraged fellow young chefs-in-training to hone their craft constantly despite adversity.

Gourmet Night by Chef Koh Han Jie was proudly sponsored by Angliss Singapore and Indoguna Singapore.

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L-R: Chef Yan Koh, Culinary Director, BreadTalk Group Ltd; Ms. Angel Ding, Managing Director, Angliss Singapore; Mr. Alvin Goh, School of Business & Services, ITE College West; Chef Koh Han Jie; Mr. Ernst Huber, Chairman, Huber’s Pte Ltd.
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