

PRESS RELEASE

For Immediate Release

SHATEC'S BIG PUSH TO DEVELOP TALENT - 100 SHATEC STUDENTS UNDERGO MENTORSHIP PROGRAMME WITH TOP INDUSTRY LEADERS

Singapore, 12 August 2016 – SHATEC is pleased to announce that since the inception of its industry mentorship programme last year, the programme has successfully paired 100 mentees to date. This is indeed a feat worth celebrating as we crossed the 1st year mark of the SHATEC industry mentorship programme.

Officially launched on 31 July 2015, the Industry Mentorship Programme @SHATEC supports the SkillsFuture objective to help students make better career choices through real-world exposure to the industries. It is also in line with the nation's push to develop talent for the hotel industry.

The first of its kind for a local industry school, the programmes steered by the SHATEC Mentorship Advisory Council (SMAC) comprising industry leaders and chaired by Ms Wee Wei Ling (Executive Director (Asset & Lifestyle), Pan Pacific Hotels Group) and Mrs Diana Ee-Tan (Director, Far East Orchard Limited & Chairman, Mt Faber Leisure Group), both are also Directors on SHATEC Board. The programme started with 40 distinguished accomplished hospitality professionals and 21 mentees.

Each student is matched with an industry mentor whose background and area of expertise are best aligned to his / her interests and career goals. Be it through shadowing their respective mentors during a typical day at work or the opportunities to attend exclusive events, international competitions, etc, the mentees gain in-depth knowledge and a better understanding of practices at the work place.

“I am very excited about the mentorship programme because I believe it will place me in good stead in my future career. I look forward to learning about how service staff cope with workplace challenges as well as the attributes I must acquire to become an effective leader,” shares Iris Chiu Ning, a new mentee under Mr Dirk-Jan Rijks, Vice President, Global Human Resources Development, Service & Attitude, Global Marketing Luxury & Upscale Brands, ACCOR.

One year on, the programme sees its 5 mentor panels (Hotel Operations, F&B, Tourism, Sales Distribution & Marketing and Culinary & Pastry) swell to a strength of 75 mentors and a five-fold increase in its mentees count to 100. It is also witnessing the fruits of its labour, with many heartwarming stories of students who have grown both in terms of professional and personal development. Please see attached for the list of mentors who are all distinguished hospitality professionals who are General Managers, Executive Chefs and heads of departments.

“I joined the programme with an interest in front office operations and my mentor (Mr Darren Ware, General Manager, Carlton City Hotel Singapore) has totally kindled it into a full fledged passion. He shared many first hand tips on engaging the guests, how we can ensure we are always one step ahead by anticipating needs and create truly memorable experiences. I can't wait to apply the skills he taught me in my future work place!” said Kevin Robert Fernandes, a graduate from the WSQ Advanced Certificate in Hotel and Accommodations Services.

Syahir Bin Osman, culinary student at SHATEC quipped that although he still does not know what exactly to expect each time he steps into an unfamiliar kitchen, he does know that he needs to be adaptable and calm to help him navigate confidently in any situations and challenges that come along the way. These were among the many tips for success shared by his mentor, Ms. Toni Robertson, Executive Chef at Mandarin Oriental.

In recent years, SHATEC has also worked closely with the Singapore Workforce Development Agency as a CET Centre to launch many new programmes, in support of SkillsFuture initiatives such as the SkillsFuture Study Award, to upskill practitioners in the hospitality industry. The Industry Mentorship Programme resonates with the SkillsFuture key thrust in promoting career development. Presently into its third cycle, the programme envisions itself as a forerunner in building up a pipeline of talents to address the labour needs of the industry. The scale of the programme is expected to increase to at least 100 mentors by the end of this year and more than 500 students to benefit from professional mentorship by the year 2020.

“This target is achievable under the leadership of the SMAC and the strong support of the industry. We have received overwhelming response from both mentors and mentees over the year, a compelling indicator of the success of this programme in meeting the development of talents in the hospitality industry. We look towards having even more industry professionals come forward to impart their wealth of knowledge and experiences through mentoring our trainees,” said Ms Margaret Heng, Chief Executive of SHATEC.

Note to Editor: Selected SHATEC’s mentors and mentees are available for interviews upon request.

Encl.:

- Photographs
- Industry Mentorship Programme @ SHATEC List of Mentors

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About SHATEC

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 Singapore's most recognised hospitality school with many of its 30,000 strong alumni from more than 20 countries helming key positions in the hospitality and tourism industry.

It is a strong advocate of creative teaching methods. Lessons and programmes at SHATEC are further enhanced by exposing pupils to experiential learning experiences that are as close to a working environment as possible. Students also reap the benefit of interacting with local and international instructors and guest speakers who eagerly share a wealth of knowledge in their respective fields and impart important people-to-people skills gleaned from experience.

Besides nurturing young minds and talents, SHATEC is also a key player in preparing career switchers and mature workers to join the hospitality industry. As the industry school, it also offers a myriad of programmes and workshops to upskill practitioners in the hospitality industry.

SHATEC

THE INTERNATIONAL HOTEL & TOURISM SCHOOL
(SINGAPORE)

Photographs



SHATEC Mentorship Advisory Council members, VIPs and mentees with the cake

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THE INTERNATIONAL HOTEL & TOURISM SCHOOL
(SINGAPORE)



1st Anniversary cake cutting

SHATEC

THE INTERNATIONAL HOTEL & TOURISM SCHOOL
(SINGAPORE)



Panel Discussion on “The Mentoring Impact”

SHATEC's Key Achievements and Accolades

2016

Singapore Bakery and Confectionery Championships 2016 (Gold, Overall Champion)
Food&Hotel Asia 2016, Culinary – Category “Field & Forest” (Silver)
Food&Hotel Asia 2016, Culinary – Category “Neptune’s Catch” (Silver)
Food&Hotel Asia 2016, Culinary – Category “Two to Tango” (Silver)
Food&Hotel Asia 2016, Pastry – Category “Sweet High Tea Challenge” (Silver)
Food&Hotel Asia 2016, Pastry – Category “Wedding Cake Display” (Bronze)
Food&Hotel Asia 2016, Pastry – Category “Dress The Cake” (Bronze)

2015

7th International Tapas Competition, Spain (Champion)
Singapore Bakery and Confectionery Championships 2015 (Gold, Overall Champion)
Inaugural Singapore Wine Specialist Challenge 2015 (1st Runner-up, Student Category)
Dilmah High Tea Competition (Silver)

2014

Goh Chok Tong Youth Promise Award (Awarded to Syahir B Osman, Diploma in Culinary Skills)
Star Chef Competition 2014 (Overall Champion under the category of Aspiring Chefs, Western Cuisine)
SHA / STB Hospitality Summit 2014 (Champion)
CityGas Young Chef Challenge 2014 (2nd Runner Up)
Hotel Housekeeping Challenge 2014 (1st Runner Up)
26th National Cocktail Competition 2014 (Silver)
Food & Hotel Asia, The Dream Team Challenge (Silver)
Food & Hotel Asia, The Dream Team Challenge Overall (Bronze)

2013

Food & Hotel Malaysia, Culinary Challenge (2 Silvers and 1 Bronze)
The ICHRIE Restaurant Management Challenge, 3rd Annual (Top 5 out of over 50 colleges and universities internationally)

2012

Food & Hotel Asia, Culinary Challenge (1 Gold, 3 Silvers and 5 Bronzes)
National Cocktail Competition, Student's Category (1 Gold, 1 Silver and 1 Bronze)
World Skills Competition, Cooking Category (Bronze)

2011

23rd National Cocktail Competition 2011 (1st Runner up),
World Skills Competition, Restaurant Service Category (Silver)
Chefs on Parade Competition, Philippines (Bronze)
Western Australia Oceanafest, Training Provider Category (Silver)
Food & Hotel Malaysia, Culinary Challenge (1 Gold, 1 Silver and 1 Bronze)

2010

Food & Hotel Asia, Culinary Challenge (Best Apprentice Team, 1Gold, 2 Silvers and 2 Bronzes)
McCain Foods Creative Culinary Contest (Champion)
Penang Chefs Challenge (Champion)
The Amazing Waiter Race (1st Runner Up)

2009

Inducted into the World Gourmet Summit Hall of Fame (Culinary Institute of the Year 2001-2004)
Singapore Young Chef Games 2009 (Champion)

2008

Food & Hotel Asia Culinary Challenge (1 Gold and 1 Silver)
WorldSkills Singapore 2008, Restaurant Service (National Champion)
IKA Olympiade Der Koche, Singapore National Culinary Team (3 Golds and 1 Silver, Champion in the Cold Table Pastry category)

2007

FHM Culinaire Malaysia (1 Gold, 1 Silver)

2006

WA Oceanafest, Australia (1 Gold, 2 Silvers)
Friendship Order Award presented by President of Socialist Republic of Vietnam

2004

World Gourmet Summit Awards of Excellence (Culinary Institute of the Year)
Singapore Quality Class for Private Education Organisation)

2003

World Gourmet Summit Awards of Excellence (Culinary Institute of the Year)

2002

National Skills Competition (1 Gold, 2 Silvers)
World Gourmet Summit Awards of Excellence (Culinary Institute of the Year)

2001

Association of Pastry Chefs, UK, Dessert of the Year (First Prize)
4th SHA Restaurant Skills Competition (Champion)

2000

Singapore Tourism Awards (Winners; Tourism Host of the Year – Hotel, Tourism Host of the Year – Restaurant, Tourism Host of the Year – Travel Agency, Concierge of the Year Award (Winner)
World Gourmet Summit Awards of Excellence (Culinary Institute of the Year)

1999

Singapore Tourism Awards (Winner, Tourism Host of the Year – Hotel)

1998

National Skills Competition (2 Golds, 1 Silver)

1996

National Skills Competition (2 Golds)

1994

Food & Hotel Asia, Salon Culinaire (3 Golds, 2 Silvers)
National Skills Competition (2 Golds)

1993

Taste of Canada Competition, Toronto (4 Golds, 2 Silvers)
Chefs on Parade Competition, Philippines (1 Gold, 3 Silvers)

1992

Singapore Tourism Awards (Outstanding Contribution to Tourism)
Food & Hotel Asia, Salon Culinaire (1 Gold, 3 Silvers)

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THE INTERNATIONAL HOTEL & TOURISM SCHOOL
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1991

Chefs on Parade Competition, Philippines (1 Gold with Honours, 2 Silvers)

1990

Food & Hotel Asia, Salon Culinaire (Top Apprentice Team)
Prima Celebrations Cake Competition (Top in Amateur Category)
VeuveCliquotPonsardin Champagne (King of Champagne Award)

1989

Taste of Canada Competition, Toronto (8 Golds, 3 Silvers)

1987

World Culinary Arts Festival (Winner)

1986

Food & Hotel Asia, Salon Culinaire (3 Silvers)
Hotelympia, London (1 Silver)

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