

## **PRESS RELEASE**

For Immediate Release

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## **SHATEC Awards 30<sup>th</sup> Cohort of Graduates in Landmark Ceremony** **Singapore's pioneer hospitality institution formally presented 479 students** **with their diplomas and certificates in convocation graced by industry** **luminaries**

**20 November 2015, Singapore** – SHATEC, Singapore's first hospitality school marked a major milestone in its illustrious history today (20 November), awarding the 30<sup>th</sup> cohort of graduates since the institution's founding.

Held at the University Cultural Centre at National University Singapore from 2pm to 5pm, the convocation hosted more than 850 attendees including graduands, scholarship recipients, parents and guests, board directors, partners and guest-of-honour Dr Koh Poh Koon, Minister of State for Trade and Industry. The event was also graced by Mr Loh Lik Peng, Chairman of the SHATEC Board, and Mr Harmil Singh, President and CEO of Compass Hospitality Group.

A total of 479 final-year students received their certificates and diplomas from wide-ranging courses including Culinary Arts, Pastry and Bakery, Food and Beverage Supervision, Hotel and Accommodation Services, MICE & Events, Culinary Skills and Hotel Management.

This year's valedictorian Samuel Quan graduated with a Diploma in Culinary Skills. He was chosen in 2014 as a SHATEC trainee to represent Singapore in the prestigious Training Programme in Spanish Gastronomy. Only 12 candidates were chosen worldwide. At the end of the five-month programme, Samuel also clinched fifth place in the International Tapas Competition despite being the youngest trainee, and the only one on the team without any professional experience.

Another outstanding student is Teo Jun Xiang who graduated with a Diploma in Culinary Skills. Similarly, he was the only Singaporean to be selected for the Training Programme in Spanish Gastronomy in 2015. He did Singapore proud by emerging champion in the International Tapas Competition at the end of the programme. He beat the other finalists from Canada, China, Ireland, Mexico, South Korea, Taiwan, the United Kingdom and the United States of America with his original creation the "3 in 1 Zamora rice chorizo with potatoes and egg", impressing an esteemed panel of judges that includes Chef Oriol Castro (El Bulli Lab).

A key initiative of SHATEC that this cohort of graduates benefitted from was the recently launched Industry Mentorship Programme @ SHATEC, the first of its kind in the hospitality industry. Students were paired with industry practitioners in Hotel Operations, Food and Beverage, Tourism, Pastry and Culinary, and Sales Distribution and Marketing. Among these students was Stephen Teo Wei Song who obtained an Advanced Certificate in Hotel and Accommodation Services. He and his peers in the mentorship programme were able to turn to their mentors for academic and career counsel, and are currently still benefitting from the guidance by these industry veterans.

"I would like to extend my heartfelt congratulations to all graduates of 2015, and to wish them the very best in their careers. As Singapore's pioneer hospitality training school which offers an internationally recognised programme, SHATEC's graduates are highly regarded in the industry, and can now be found all over the world helming

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key positions in hotels and leading related establishments. I am confident that we have set our students on the path to future success,” says Ms Margaret Heng, Chief Executive, SHATEC.

“While it has been decades since my learning and training days at SHATEC, that period has been the grounding that fostered my passion for the hospitality industry. SHATEC wasn’t just about coupling practical training with academic studies. The educators and trainers also instilled in us the ethical and moral attributes of good business practices. Many of us embraced these principles which have benefitted our careers and personal lives,” says Mr Harmil Singh, alumnus from SHATEC’s first cohort.

Please refer to Appendix A for the images. Download hi-res photos from the link below:

<https://www.dropbox.com/sh/5e8grp85kpg8r0h/AABx3lf6u3wzvly8qgcw62sPa?dl=0>

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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. As such, SHATEC received the prestigious “Most Outstanding Contribution to Tourism” award from the Singapore Tourism Board in 1992. It is also the first institution to be inducted into the World Gourmet Summit Hall of Fame in 2009 for winning the Culinary Institution of the Year award for 4 consecutive years (2001 to 2004). SHATEC Institutes Pte Ltd / 21 Bukit Batok St 22 S659589 / Phone: 64153588/ Fax: 64153530 / [www.shatec.sg](http://www.shatec.sg).

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**Issued for and on behalf of SHATEC by Affluence Public Relations.**

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## APPENDIX A



The graduates



Happy SHATEC students posing for photo while waiting for the graduation ceremony

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Mr Loh Lik Peng, chairman of SHATEC giving a speech