

PRESS RELEASE

For Immediate Release

SHATEC Graduate Brings Home the 8th International Tapas Championship

Singapore, 24 November 2016 - SHATEC graduate, Nayab Sidiqi flew the Singapore flag high at the 8th International Tapas Competition by besting 11 other international finalists to win the hearts of a panel of judges comprising world renowned chefs such as Chef Oriol Castro of El BulliLab and two-Michelin-star chef Ronny Emborg of New York's Atera restaurant.

The International Tapas Competition is held yearly in the city of Valladolid, it is an event at which the current participants in the ICEX Training Program in Spanish Gastronomy compete for the title of "Best Tapas". Nayab's creation, Minature Torto, a delicacy of baby lamb ribs, extra virgin olive oil, red peppers from Lodosa and sweet paprika, won her a trip to next year's edition of Madrid Fusión sponsored by Castillo de Canena where she will present her winning tapa, two nights at a Parador hotel and a chef's jacket designed by Agatha Ruíz de la Prada.

This is the third year in the running which saw a SHATEC trainee representing Singapore in the prestigious ICEX Training Programme in Spanish Gastronomy. Last year's representative, Teo Jun Xiang, clinched top prize in the same competition too. Samuel Quan, who represented Singapore in 2014 is currently helming the kitchen of Spanish restaurant-bar, Element at Amara Singapore.

"We appreciate the excellent training opportunity offered by ICEX and are extremely proud of our graduates' achievements. Even more valuable than the championship titles, our trainees have acquired skills and knowledge as well as fostered strong ties with their international programme mates which will opened doors for them. The future holds limitless possibilities for them," said Ms Margaret Heng, Chief Executive SHATEC.

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Additional Note:

Nayab Sidiqui will be returning to Singapore on 27 November 2016. SHATEC invites friends of the media to join our welcome party in receiving her at Changi Airport, 4.30 p.m.

Encl.: 9th Training Program in Spanish Gastronomy ad Tapas 2016

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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 up-skill practitioners in the hospitality industry.