

Learn more about our SHATEC Academic Team (Culinary/ Pastry & Baking Studies)

1. Amy Lee

Chef Amy is a connoisseur of chocolate, constantly creating delightful confections that tantalise the palate. Her creativity knows no bounds, as she innovates and experiments with new ideas during her leisure time. Beyond the kitchen, Chef Amy indulges in her passion for travel and networking with fellow pastry chefs at culinary events.

2. Cindy Sim

Chef Cindy has developed a passion for pastries, finding solace and joy in baking that transports her from the ordinary. With over five years of experience teaching pastry techniques, she enjoys exploring different cafes on weekends, seeking inspiration for her creations.

3. Elizabeth Loo

Think of Kimchi Jjigae (김치찌개), Naengmyeon (냉면), or Mapo Tofu (麻婆豆腐)? These are some of the mouth-watering delights that Chef Elizabeth specialises in creating. She keeps her culinary creativity alive by exploring a variety of restaurants, staying updated with the latest food trends on social media, and attending numerous food-related events and workshops. Chef Elizabeth's dedication to culinary perfection is truly inspiring, making her a role model for aspiring chefs and food enthusiasts everywhere.

4. Leons Tan

Chef Leon's passion for culinary innovation blossoms from a rich tapestry of experiences. You might catch him in the spotlight, showcasing his skills in culinary competitions and on MediaCorp variety cooking shows, where he is no stranger to the media. He thrives on discovering inspiration through experimenting with an array of ingredients. With a flick of the wrist, Chef Leon can whip up tantalising European dishes that will transport your taste buds on a culinary adventure.

5. Michael Lee

In 2007, Chef Michael developed the now-iconic Seafood Pasta Aglio Olio for The Connoisseur Concerto, a renowned local café. This mouthwatering masterpiece quickly became their top-selling dish, selling over a million servings by 2017. Chef Michael continues to lead the charge in Singapore's vibrant dining scene by diving into fresh culinary ideas and savoring a wide range of cuisines across the island. He also stays in the know about global food trends through his regular reads of the online culinary publications.

6. Nicholas Yap

If there's one dish Chef Nicholas can't resist, it's Beef Bourguignon—a culinary masterpiece that perfectly captures his love for blending flavours and techniques. Beyond diving into cookbooks for inspiration, Chef Nicholas enjoys experimenting with new ingredients and cooking methods during his free time. These experiments not only help him hone his skills but also fuel his passion for innovation, ensuring that he always brings fresh and exciting ideas to the table.

7. Shunmugasundaram Pratheep

Since 2003, Chef Pratheep's expertise has thrived in luxury hotels and renowned bakery chains like Cedele. In 2017, he was offered the role of R&D cum Training Executive Chef at Swee Heng Bakery. There, he led the development of new products tailored for Singapore retail. Driven by an adventurous spirit, he embarked on a 3 year stint at Valrhona School Japan before returning to SHATEC as an Assistant Manager. His crowning achievement, the Mixed Fruit Charlotte, showcases his meticulous craftsmanship and innovative flavour pairings. Chef Pratheep's boundless creativity, driven by experimentation and collaboration, ensures his culinary creations stay ahead of trends, pleasing palates with every bite.

8. Xavier Lee Chiew Liang

Chef Xavier's academic journey began in engineering, but the tempting aromas of pastry from his mother's kitchen steered him to SHATEC, where he found his true calling. With work experience at prestigious hotels like The Fullerton Hotel, The St. Regis, The Ritz-Carlton, and Royal Plaza on Scotts, Chef Xavier's expertise spans far and wide before returning to his alma mater, SHATEC, as a Senior Manager overseeing pastry operations. Specialising in crafting dark chocolate desserts, Chef Xavier strives to reflect the boldness, richness, and complexity of dark chocolate in his creations. In his leisure time, Chef Xavier enjoys experimenting with flavours and collaborating with fellow chefs to explore new horizons beyond his comfort zone.