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SHINE
Awards**
at Graduation
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Passing the
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SHATEC TIMES

**Heart of
Peranakan
Cooking**
with Chef
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CHIEF EDITOR'S NOTE

Welcome to another edition of SHATEC Times!

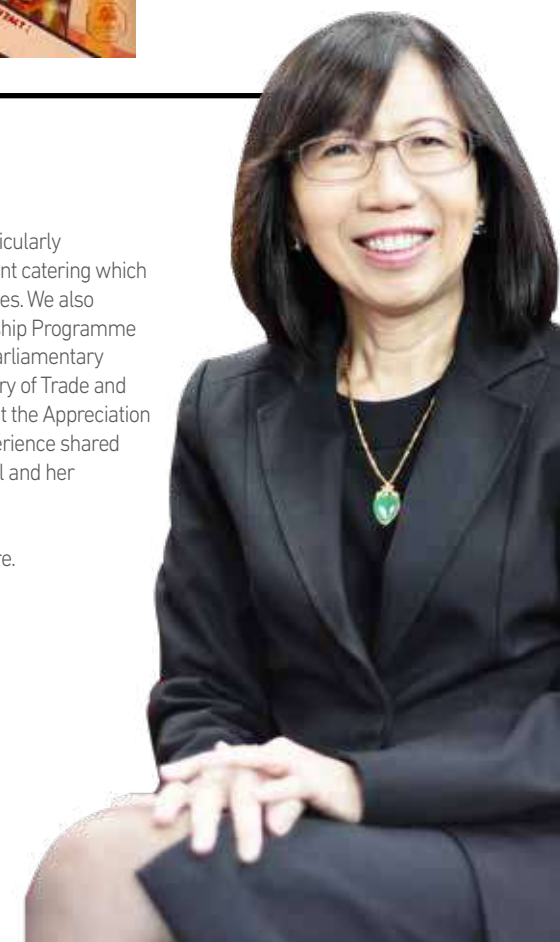
We are thrilled to welcome exciting possibilities for the SHATEC community, such as the pivotal move of our training restaurant, The Sapling, to home ground and the launch of our new WSQ Diplomas series in early January. SHATEC is also honoured to be awarded the bid to host the 19th APacCHRIE Conference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

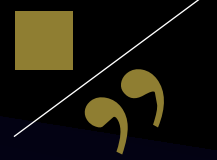
Among in-house news, look out for the particularly delectable feature of La Mascherata, an event catering which bears the sweet fruition of our pastry trainees. We also shared the success of our Industry Mentorship Programme @ SHATEC with Ms Low Yen Ling, Senior Parliamentary Secretary for Ministry of 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)



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



Congratulatory Speech by SHATEC Alumnus, Mr. Lei Dong, Certified Sommelier, The American Club Singapore

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. Arthur Kiong
Chief Executive Officer, Far East Hospitality Management

(Culinary)
Mr. Edmund Toh
Vice President, Culinary, SF Group Limited
Certified Master Chef

(Tourism)
Mr. Nicholas Lim
Managing Director, Asia, The Travel Corporation Asia

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

Industry Mentor Award

(Culinary & Pastry)
Mr. Derrick Ang
Deputy General Manager (Business Development / Culinary), Aston Food & Beverage Specialities

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

(Food & Beverage)
Mr. Steven Laine
Resident Manager, Pan Pacific Singapore

(Hotel Operations)
Mr. Darren Ware
General Manager, Carlton Hotel Singapore

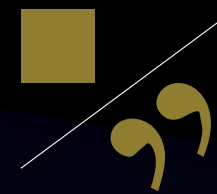
(Sales Distribution & Marketing)
Ms. Cheryl Ong
Area Director of Marketing, Shangri-La Hotel, Singapore

(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



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



Presentation of Industry Mentor Award; L-R: Mrs. Diana Ee-Tan, Mr. Derrick Ang, Ms. Winnie Goh, Mr. Heng Chee How, Mr. Darren Ware



Presentation of Outstanding Alumni Award; L-R: Mr. Loh Lik Peng, Mr. Edmund Toh, Mr. Heng Chee How, Mr. Pang Kok Keong, Mr. Nicholas Lim



Presentation of Lifetime Achievement Award to Mr. Albert Teo



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



Scan here to watch!
Hear what the recipients of SHINE Awards have to say!

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 "WOW" 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 teeming 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.



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

"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

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.

- Clare Kautawata, 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 to a month!

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

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.

THE SWEET SPOT

Students in SHATEC receive ample opportunities to compete in competitions, an avenue to inspire hard work and fuel artistic, fearless expression.



Congratulations to these students with the top Entremets! L-R: Bryan Tanuhadi, Second Prize; Benetton Lim, First Prize; Ravneet Kaur, Third Prize

Entremets Competition

Entremets /'ɑːntreɪmɛ/; French: [ɑ̃tʁɛmɛ]; noun: From Old French, literally meaning "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,
Belgian chocolate for artisans

Student Benetton Lim's winning entremets was his symbol of hope in times of darkness



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



Lifting the box to reveal the mystery ingredient!



Contestants and judges at the end of a successful challenge!

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!

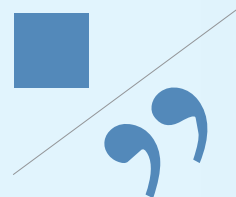
After much anticipation, California Raisins were unveiled! Working against time and under pressure, each team sought inspiration to encapsulate the natural sweetness and juiciness of the versatile fruit into their desserts.

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

Sponsored by California Raisins, Sweet Naturally and Veliche Gourmet

A LOOK AT REVENUE MANAGEMENT IN HOSPITALITY

With Ms Alka Kapoor



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

- Ms Alka Kapoor



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 this 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 corralling data and extrapolating it to make smart decisions for the business. The objective for hotels is to rake in maximum revenue while taking care of guests, their main assets.

Any pointers for navigating this highly complex field of managing hotel revenue and demand?

Never take your finger off the pulse. Revenue management is like a "four-eyed" job, where we have to always stay knowledgeable and up-to-date about the market, competitors and the hotel's operations. It is important to have the right data to support observations for future plans.

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 skills, being collaborative and open are also factors to succeed in this field.

“With flexible work arrangements, I'm able to have work-life balance and spend more time with my loved ones, as well as manage my household chores.”

— Evion Yong, Senior Accounts Officer

“Flexible work arrangements have allowed me to be more productive with better work-life balance. I'm able to spend more time with my family.”

— Andy Yak, Financial Controller

“As we may be required to stay late at work sometimes. I'm able to report to work at a later timing and have more rest, which allows me to be more productive.”

— Amanda Loh, Human Resource Officer

“The flexibility allows me more time to handle family matters or running banking errands etc. I appreciate my company for adopting this scheme.”

— Sheryl See, Executive Secretary

“Since it's implementation, I have been able to manage my personal life and work responsibilities better. I am able to support my children's growth academically, physically and mentally.”

— Ida Jaafar, Senior Sales Manager

“With flexible time, it allows me to be more focused when I'm at work, yet gives me time to network with people in the same industry to understand more about the trends in the market.”

— Clement Ang, Chief Engineer

“I can opt for flexible hours from 8am to 5:30pm and this enables me to look after my grandchildren.”

— Jenny Sim, F&B Coordinator

“With both my wife and I holding full-time jobs, having the flexibility can ensure one of us is around during necessary periods for my newborn, like medical appointments.”

— Tony Ang, Sales Manager

How WorkPro Eases the Demands of Hospitality

As a hotel, Grand Park City Hall believes in enriching its guests' experience — and that begins with ensuring its staff are well taken care of, thanks to WorkPro.

Ms Jenn Chong,
Human Resource Manager

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.



Scan here to read more!

More insights to revenue management from Ms Alka Kapoor!

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 personalised 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 Vivian prepared for her internship, she would often refer to Cheryl to clarify her doubts.

Cheryl recalled that Vivian had referred to her with many questions about different hotels and concerns on the different roles to apply for in building her future career. Leveraging on her establishment's position as one of six Mentoring Organisations under IMPS, Cheryl was able to link Vivian up with her colleagues from other departments to provide a comprehensive mentoring experience.

Cheryl was one of the six mentors named at the SHATEC Industry Excellence (SHINE) Awards held in December 2018 (*more on page 02*). She is part of the 73-strong mentor contingent under IMPS committed to the development and retention of talents for the hospitality industry. Since inception in 2015, IMPS has benefitted more than 260 mentees like Vivian, providing valuable networking opportunities and support for smooth transitions from institutional learning to industry careers.



Vivian with her mentor, Ms Cheryl Ong



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



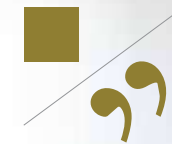
When I first started I was inspired by a senior leader in the industry who took the time to mentor me. Through guidance and counsel, it helped shape my career to where it is today. I felt compelled to participate and "pass it on", and am grateful for the opportunity to be a support for mentees as they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

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



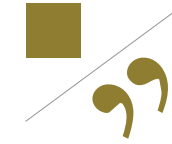
IMPS Appreciation Dinner graced by Ms Low Yen Ling (Top row; 6th from left) and IMPS Co-Chairpersons Mrs Diana Ee-Tan (Top row; 5th from left) and Ms Wee Wei Ling (Top row; 7th from left)

HEAR FROM OTHER MENTORS & MENTEES



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



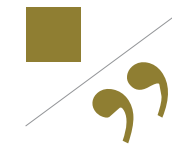
Now that I'm a part of the tourism industry, spurred by the strong role model in Nicholas, I am taking on diverse and exciting roles which are contrary to conventional beliefs that tourism is all about tour guides leading people with flags!

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



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.

Mentor: Chef Charles Goh
Current: Executive Chef, Amara Singapore



Chef Charles creates learning opportunities for us through talks or seminars by industry partners. He impresses upon us on the importance of maintaining excellence in food preparations and kitchens 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.

Mentee: AJ Lim Jie
Current: Diploma in Culinary Skills, SHATEC



Scan here for more!

Find out about the Industry Mentorship Programme @ SHATEC

HEART OF PERANAKAN COOKING

With Chef Philip Chia

Chef Philip Chia, Singapore's renowned Peranakan heritage chef, came to SHATEC in 1983, as part of the first batch who switched from Vocational and Industrial Training Board (VITB) to continue with NTC-2 (National Trade Certificate Grade 2) in Front Office. Three decades on, this veteran of the hospitality industry specialises in a culinary craft that closely reflects its provenance.

In our exclusive interview with The Peranakan Chef, he reminisced his days at SHATEC and shared his singular commitment to retaining the authenticity of Peranakan flavours in his cooking.



Before we began our eye-opening demo with Chef Philip!

Homage to the SHATEC Years

What do you remember of your SHATEC days?

It was then run by Mr. Pakir Singh, the founder of SHATEC, who used to encourage us to understand and apply the fundamentals of marketing from our own point of view, instead of simply memorising from text. This skill came in very useful throughout my different careers. Then there was also the bubbly Ms. Mariam, who, like all other trainers, put her heart and soul into teaching us.

I had a good time working closely with my training manager while attached to various departments in a hotel. It was enlightening to learn the various operational settings, such as housekeeping or engineering, and identify how a particular staff handling a certain function shapes the overall experience of the guest.

SHATEC taught us skills we can adapt and apply in various situations, be it at work or in improving personal lifestyles.



Ayam Buah Keluak, tender braised chicken cooked with rempah and Indonesian buah keluak nut



Chef Philip as guest chef in Clifford Pier at The Fullerton Bay Hotel

Chef Philip shares his recipes for well-loved traditional dishes and irresistible Nyonya delights in his three books



Books by Chef Philip Chia.
Photo Credit to Marshall Cavendish

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 6 through 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 ensures 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, Malaccan 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. In *Pong Tauhu*, a tofu meatball soup, they fry the meatballs in Malaysia but not in Singapore, yet the flavour of the soup retains in both dishes. Also, due to its proximity to Thailand, Penang contributes Peranakan dishes which are sourer.

Describe your personal style of cooking.

Back to basics. Only then will you have room to come up with something different. Aside from the *Ayam Buah Keluak*, I have made *buah keluak* canapés or finger food. I retain the flavour of the nut, which I blend with spices into a paste, to serve on biscuits or crackers garnished with herbs. We need to innovate for the younger generation to appreciate. If you keep doing things the old way, nobody will want to learn.

Your best time-saving kitchen trick?

Planning ahead is essential in Peranakan cooking. Make more *rempah* than you need. Portion, pack them in the size that you normally cook for (say, four or 10 persons) and freeze the *rempah*. Then you will be ready anytime for cooking later or on special occasions.



Scan here for more!
Chef Philip's Ayam Buah Keluak Recipe

Extending His Craft

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 chan bak*) cut thinly and fresh prawns. This vegetarian rendition holds its own in terms of flavours 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 ever-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 *buah keluak*).

What essential Peranakan ingredients do you see joining the repertoire of Peranakan cuisine in fine dining?

I have used buah 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 about the future of Peranakan cooking?

The younger generation are unlikely to know the authentic taste of Peranakan dishes out of the '60s to '80s period. Families don't cook these anymore. Cooking methods come from the older folk, but if you don't write the recipes down, the flavours may become 'diluted' somehow. For example, I've been told that my version of *Babi Pongteh* tastes different 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 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 experience in terms of Peranakan cuisine and culture today.



Scan here for more!
Chef Philip's Step-by-Step to Preparing buah keluak & rempah)

Digged in

GET DIGGEDIN WITH CHEF NICHOLAS YAP: SHATEC SENIOR TRAINER AND LIFELONG LEARNER

Nicholas Yap
Senior Trainer, SHATEC
Singapore
Culinary and Training



SHATEC Institutes Pte Ltd

500+ connections

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. 😊

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 WSQ 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



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,
Pink Salt Catering by Faveur Food Concepts Pte Ltd

Lim Yong Shan
Cook,
La Pizzaiola

Mohamad Azhar Bin Mohamad Ridwan
Culinary Instructor (Freelance),
Enrichment Haus Asia (E.H.A)

Roy Tan
Executive Chef,
Daisy's Dream Kitchen @ Temasek 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

Chan Yao Zhong Chris
Banquet Assistant Operation Manager,
Mandarin Orchard Singapore

Nora Binte Bakar
F&B Consultant,
GlobalChef (Subsidiary of GlobalCom Pte Ltd)

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

Mohammad Fazlee Bin Hashim
Assistant AV Manager,
Grand Copthorne Waterfront Hotel

WSQ Diploma in Hotel and Accommodation Services

Abdul Rahman Bin Umar
Assistant Duty Manager (Transportation – Limousine Services),
Marina Bay Sands Pte Ltd

Ang Guo Liang
Guest Services Executive,
Novotel and Mercure Singapore on Stevens

Muhammed Izwan Bin Matyani
Concierge,
Marina Bay Sands Pte Ltd

Nazeerah Binte Mohamad Nazir
Concierge Supervisor,
Marina Bay Sands Pte Ltd

Rostam Bin Abdul Alim
Assistant Chief Concierge,
Raffles Hotel Singapore

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**SkillsFuture Study Awards for
Food Services
Enterprise Singapore (ESG)**
Application Period*

1 Jul 2019 – 30 Sep 2019
1 Oct 2019 – 31 Dec 2019
1 Jan 2020 – 31 Mar 2020



**SkillsFuture Study Awards for Hotel
Singapore Tourism Board (STB)**
Application Period*

1 Jul 2019 – 31 Oct 2019
(For Courses Commencing before 31 Oct 2020)

1 Apr 2020 – 30 Jun 2020
(For Courses Commencing before 30 Jun 2021)

Contact our friendly consultants at enrolment@shatec.sg to find out about courses supported by the SkillsFuture Study Awards and commencement dates now!

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

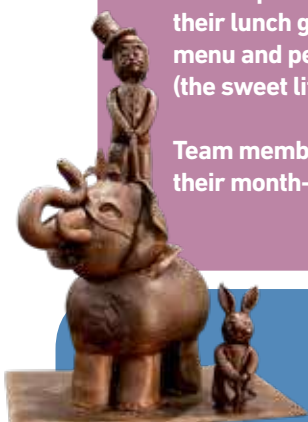
EVENT CATERING: LA MASCHERATA

Where Entrepreneurship Meets Creativity

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.



Chocolate Showpiece by Zenny Poh & Clairia Lee



Petit fours on a captivating Pastillage mask centrepiece!

Did You Know?

The centrepiece at each table was in fact, made out of Pastillage! Jewell and her team cut out the shape of a mask, and dyed it yellow and white. On its white stand also created with Pastillage, featured the petit fours!

DID YOU KNOW?

The team made the most of ingredients while working within budget! Coffee Choux was a creamy-smooth, delightful take on the choux puff, while the tart Raspberry Opera Cake was paired with some coffee syrup.



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.



Scan here for more!
How a pastry student is honing her art in pastry and baking

MORE FUN SNAPS OF PAST EVENTS



Wizardous Night ends game strong after two magical evenings serving their guests (Diploma in Culinary Skills, DCS-07-18S & 01-19I)



Italian Herb Crusted Barramundi with Caper Butter-Foam, Cannelloni and Bruschetta served with Sautéed Vegetables (Diploma in Culinary Skills, DCS-10-18I & 04-18S)



Pouring pumpkin soup with precision and focus (Diploma in Pastry and Baking, DPB-10-18I & 04-18S)



All smiles before whipping up a culinary storm (Diploma in Pastry and Baking, DPB-10-18I & 04-18S)



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Boiling Temp. 1hr	2hrs	3hrs	4hrs	

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EXCUSE ME, ARE YOU A CHEF?

**Firing Up Aspirations At
The Sapling's Gourmet Night**



L-R: Chef Yen 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

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



Slow Cooked Organic Egg, Variations of Summer Squash, Multi Grains Granola, Parmesan Emulsion



Chef Koh in his element



Chef Koh Han Jie and Chef Edmund Toh

As we work with SHATEC to help future generations pursue their passion, what we have is no longer a business partnership, but a blossoming friendship in hopes that our youths seize opportunities and continue to grow the sector.

- Ms. Angel Ding, Managing Director, Angliss Singapore



Charcoal Grilled Angus Beef Striploin, Truffle Potato, Root Vegetables, Madeira Jus



Scan here for regular updates!
The Sapling's monthly Gourmet Night series

SHATEC

THE INTERNATIONAL HOTEL & TOURISM SCHOOL
(SINGAPORE)



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