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EXCELLENCE IN CULINARY AND HOSPITALITY TALENT DEVELOPMENT

SHATEC Named in The BrandLaureate BestBrands Awards

31

October 2019 – SHATEC proudly accepted The BrandLaureate BestBrands Awards for Culinary and Hospitality Talent Development.

"We are thrilled to receive this award. This is an affirmation of SHATEC's standing as THE school of hospitality and the role we play in building a pipeline of talents for the industry. Our 30,000 strong alumni include some of the most distinguished leaders in this industry today. Our successful graduates are our best brand ambassadors, their achievements are what gave voice and the most conclusive credence to the SHATEC brand," said Chief Executive, Ms Margaret Heng.



SHATEC's legacy in hospitality training and development has been known to build lasting brand emotions and has created sustainable communities such as the SHATEC Global Alumni. As part of its brand innovation strategy, the school established its international counterpart, SHATEC Global, extending its voice across Asia and beyond.

Mr Loh Lik Peng, Chairman of SHATEC Board and Founder of Unlisted Collection said, "The SHATEC name is synonymous with hospitality excellence and deeply entrenched with the local industry. We should explore opportunities beyond our shores and uplift our value proposition in human capital development for the region and then worldwide."

The BrandLaureate trophy is a proud statuette communicating with confirmation, a reflection of its current year theme: To Be Heard. It is a 24k gold plated pewter, signifying the success of the winning brand and its pursuit of brand excellence.



CRAFTING A PERFECT HARMONY OF HOSPITALITY & MIXOLOGY



Congratulations to Aloysius Tan (DHM-04-19I) and Tan Meiling (DPB-04-19I), who emerged second place at the 2019 Dilmah Tea Inspiration for the 21st Century – Next Gen competition for 'The Best Mixology' and 'The Perfect Cup of Tea'!



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SHATEC X SINGAPORE 54

National Day Spirit Served with Love

SHATEC celebrated Singapore's 54th birthday in a euphoric sugar rush of cupcakes and a revving version of its long-running CSR – Love in a Bento @South West!



7 AUGUST 2019

the auspicious date for SHATEC Love in a Bento @South West National Day edition.



L-R: Ms Margaret Heng, Mr Jesse Sie, Corporate Services Manager of Autism Association (Singapore), Guest-of-Honour Adviser to Jurong GRC GROs (Bukit Batok East) Mdm Rahayu Mahzam, special needs volunteers and caregivers, and Mr Yee Wee Tang, Country Head of Grab Singapore, presenting a bento meal to Jurong East resident Mdm Voon Heng Lan.



298 MEALS

were prepared for seniors in the South West district under the care of welfare groups, Touch Home Care, Presbyterian Community Services and Thye Hua Kwan Moral Society.



86%

of the bentos were standard meals featuring a multi-culture selection of dishes like Tandoori Chicken, Steamed Egg with Chye Poh, Braised Fish with Black Bean Sauce, and Sayur Lodeh. For the starch, we used brown rice for extra nutrition. Other meal types catered for special diets such as diabetic, vegetarian, and minced texture.

S\$2,500

the approximate cost for food production supported by the National Council of Social Services (NCSS).

35 VEHICLES

formed the impressive Grab fleet deployed to ferry volunteers on their delivery routes, covering 14 central locations, the furthest to Telok Blangah.



6 STUDENTS

formed the surprisingly small but skilful pastry team handcrafting the staggering number of cupcakes. The production only took them slightly more than a week.



223 VOLUNTEERS

comprising 18 special needs volunteers and caregivers from Movement for the Intellectually Disabled of Singapore (MINDS) and Autism Association Singapore (AAS), 85 corporate volunteers from Grab as well as 120 SHATEC staff and students.

256 CUPCAKES

in 2 designs named "The Garden City of Passion" and "Our Singapore" made up a stunning numeral 54 pastry motif dedicated to Singapore.



5,543 VIEWS

were garnered online within the first month for the in-house production "From SHATEC to Singapore: A Happy 54th National Day!". The video was also shared 185 times, making it the highest viewed SHATEC video to date.

144

the strength of the cast involved in the video shoot, including all departments from the Singapore Hotel Association and SHATEC. Tan Meiling from Diploma in Pastry and Baking led us in the SHATEC pledge, a rendition of the Singapore Pledge, to resonate with Singapore's 54th birthday.



TRAIL THE SHATEC STARS AT THE MICHELIN GUIDE SINGAPORE 2019

This year's edition of the Michelin Guide attests to SHATEC's 36-year-long history in training exceptional graduates in the culinary and hospitality fields, in its recognition of the finest dining establishments in Singapore.

ODETTE

*Yeo Sheng Xiong, **Sous Chef***
Diploma in Culinary Skills • Graduated 2011

For over five years, he has supported the young culinary team in their day-to-day operations, including Odettes' annual four hands series.



LES AMIS

*Peter Teo, **Executive Chef, Bistro Du Vin HK**
Executive Sous Chef, Les Amis Restaurant
(2015-2018)*
Diploma in Culinary Arts • Graduated 2010

First joining Les Amis Group as a trainee, he has since gone on to lead Bistro Du Vin Hong Kong, a Les Amis subsidiary.



*Randy See, **Director of Group Operations, Les Amis Group***
Higher Diploma in Hotel Management
• Graduated 2000

He was awarded World Gourmet Summit Awards Of Excellence's Sommelier of the Year (2004, 2005, 2006).



*Benjamin Tan, **Head Chef, The White Rabbit** (2012-2019)*
Diploma in Culinary Skills
• Graduated 1996

He was first a cook at Au Jardin by Les Amis before joining The White Rabbit.



ALMA BY JUAN AMADOR

*Muhammad Haikal Johari, **Executive Chef***
Diploma in Culinary Skills • Graduated 1997

Handpicked by celebrity chef Juan Amador to lead the restaurant, he uses communication, curiosity and expression to execute delicate yet complex dishes.



CHEEK BISTRO

*Jay Teo, **Head Chef***
Diploma in Culinary Skills • Graduated 2015

Building on the broad strokes of Modern Australian cuisine, he embraces inventiveness and a fusion of culinary influences in his dishes.



CORNER HOUSE

*Jason Tan, **Chef Patron and Co-Owner***
Diploma in Culinary Skills • Graduated 2001

His signature 'Gastro-Botanica' cuisine is harmoniously paired using proteins and botanical elements like tubers, fruits and roots.

IGGY'S

*Ignatius Chan, **Founder, Sommelier and Restaurateur***
NTC 2 in Food & Beverage Service • Graduated 1987

Since 2004, he has catered to evolving tastes of the Singaporean diner, like featuring high-quality seasonal Japanese produce in modern European dishes.

THE BIB GOURMAND RECOGNITION



A NOODLE STORY

*Gvern Khoo and Ben Tham, **Founders***
Diploma in Culinary Skills • Graduated 2008

These former SHATEC classmates have created a Singapore-style ramen with reliable quality in every bowl sold.



EXPERT TIPS IN *Hospitality*

by Professional Hotelier Mr Bruce McKenzie Copland



Mr Bruce McKenzie Copland, Director of TFE Hotels, has over 50 years' experience in hospitality, spanning nations such as the United Kingdom, Bermuda, Australia and New Zealand. Having guided and groomed entry-level employees to become General Managers, he shares his perspectives on pathways to career satisfaction and success.

SKILLS ALL ASPIRING HOSPITALITY PROFESSIONALS SHOULD HAVE



You can't plan your career from day one.

Plot the path towards roles in hospitality you want. Identify what you enjoy doing and pursue it to give yourself the best opportunity. You can still enrich your experience to see all parts of the industry with jobs that don't pay as well.



Work on turning an experience into a delight.

Concentrate on customer touch points one at a time and perfect it as you develop your career. Eventually, you're able to provide a wholesome hotel experience from service, food to rooms.



You can benefit from working in small companies.

There are different advantages being in a small role dealing with service areas from purchasing, recruitment to managing cashflow, versus doing a lot as part of a larger organisation. Be cheerful, volunteer to take on responsibilities, and you'll be able to decide to move at the right time.



Accounting & Computer Skills

There is implicit financial impact in every transaction, decision and strategy. In any role, you can start to understand computer systems or at least, Excel. It will arm you to deal with automation as it comes.



Team-Leading Skills

Become a "people manager" early in as many areas of the hospitality industry as possible. A training kitchen is also the easiest place to learn this, where you can organise work inside your team, such as meal preparation.

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COSY PAIRINGS

FOR YOUR YEAR-END FEAST

It is the season for entertaining and getting merry! Switch up your holiday spread with the *Sweet Potatoes & Turkey Ham Gratin*, a retake on the classic gratin. Have a refreshing mocktail to cleanse your palate between dishes with *Our Moments in the Sun*.

Sweet Potatoes & Turkey Ham Gratin

INGREDIENTS:

3 pcs	Indonesia Honey Sweet Potato
4 pcs	Sliced Turkey Ham (cut 1cmX1cm)
1 tbsp	Curry Powder
1 tsp	Sea Salt
500 ml	Full Cream Milk
100 gm	Parmesan Cheese (grated)

METHOD

1. Preheat the oven to 200°C.
2. Wash and peel potato skins. Cut sweet potatoes thinly at 2mm with a mandoline slicer.
3. Butter or lightly oil a baking dish or cast iron skillet.
4. In a large bowl, season sweet potatoes evenly with curry powder and salt. Add the turkey ham and half of the parmesan cheese. Toss mixture together.
5. Transfer to baking dish or skillet and pour on the milk. It should just cover the potatoes.
6. Bake for 30 minutes, and remove from oven. Carefully drain some liquid and sprinkle the remaining cheese, before returning the dish to the oven.
7. Bake for another 45-50 minutes until the milk has reduced, the potatoes are soft and topped to a golden brown crust.
8. Serve after at least 20 minutes so the juices can redistribute.



Exclusive Recipe by Chef Samson, SHATEC Culinary Ambassador

Our Moments in the Sun

INGREDIENTS:

60 ml	Mango Juice
45 ml	Sugar Syrup
20 ml	Fresh Lemon Juice
1 pc	Lemongrass (beaten and cut to be shaken together with other ingredients)
2 pcs	Cherry (muddled and diced)
	Mint Leaves

METHOD

1. Fill a highball glass with muddled cherries and add ice.
2. Add mango juice, sugar syrup, lemon juice and lemongrass in the glass.
3. Top glass with shaker and shake contents thoroughly.
4. Add soda water to shaken mixture.
5. Garnish with lemongrass and mint leaves.



Mocktail Recipe by Mr Kevin Loh, Restaurant Manager, The Sapling

SHAKE IT UP!

For an alcoholic touch, mix in 30ml of gin and 15ml of elderflower liqueur with the rest of the ingredients to shake (refer to Steps 2-3). Prepare the cocktail in the same method as the mocktail.

A CHAMPION'S JOURNEY

Matthew Leong, a Bocuse d'Or Star in the Making

Striking Gold at Culinaire Malaysia 2011



Congratulations to the team who brought back three medals at the Culinaire Malaysia 2011.

Fires burned and woks bubbled as 3 hosts and a host mentor from Shatec Institutes displayed their culinary skills at 2011's Culinaire Malaysia. Competing against 1,318 chefs and hosts from around Asia, our team bagged top honours at the gruelling four-day event held at the Kuala Lumpur Convention Centre from 20 – 23 September.

Matthew Leong clinched the Gold award under the individual category for his apprentice four-course set menu, while Daniel Chin's interpretation of plate dishes snagged him the Silver. Meanwhile, June Tay's apprentice chicken/salmon main course won the judges over and she walked away with a Bronze in the Open Category.

Moving beyond the classroom, such

competitions give hosts first-hand experience of industry standards and present them with opportunities to hone their skills. "I learnt to stay focused, to work as a team and persevere through challenges. My mentors here put a lot of effort into training me for this competition. I'm very glad I didn't disappoint them," says Matthew Leong.

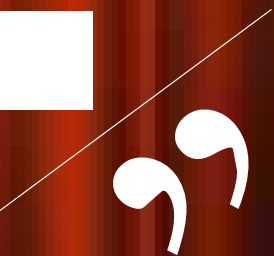
SHATEC Times November 2011 Issue

The year was 2011. A young SHATEC culinary student struck his first gold at the Culinaire Malaysia competition.

Fast forward to 22 July 2019. Crowned champion of this year's Bocuse d'Or Singapore Selection was SHATEC graduate Matthew Leong, who had made a name for himself as the youngest winner of this competition at the age of 24.

Having spent 1½ years working at Restaurant À L'aise, a MICHELIN Plate restaurant in Oslo, Norway, Matthew will be getting a shot at doing Singapore proud in the Asia-Pacific selection of the Bocuse d'Or in Guangzhou in 2020.

In Guangzhou, Matthew must compete against 12 national teams to secure a place in the top five to continue his journey to Bocuse d'Or Finals in Lyon, France, in 2021.

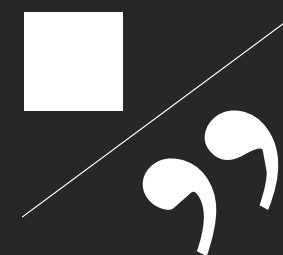


I have always dreamed of being the youngest Asian chef to stand on the podium with the culinary giants.

~ Matthew Leong

CHEF MATTHEW'S FUNDRAISING DINNER

Chef Matthew Leong presented three courses during his special dinner at The Sapling, held on 26 July 2019, a technically stunning preview of his works on the competition stage at the prestigious Bocuse d'Or. All proceeds of the night went towards his intensive training for the finals in Lyon in 2021.



It's humbling to feel at home in SHATEC, cooking alongside my culinary teachers, Chef Nicholas and Chef Samson, and Singapore's future young chefs. I look forward to seeing more SHATEC students rising in the culinary world, and flying the SHATEC flag high.

~ Matthew Leong



NORWEGIAN SHRIMPS

Fresh take on a terrine with lingering textures of shrimp

SCALLOP ROSE

Scallop bouillon matched with sweet scallop and leek that lends excellent umami flavour

NORWEGIAN SALMON

Delicate finish to the salmon with smoked scallop milk skin, and dense textured bite of umami crispy artichoke

ABOUT BOCUSE D'OR

The Bocuse d'Or is a biennial world chef championship, hailed as one of the world's most prestigious cooking competitions. Singapore produced the first Asian chef to ever climb the Bocuse d'Or podium - William Wai who attained bronze in 1989. In 2016, SHATEC alumnus, Yew Eng Tong clinched 2nd position in the Asia-Pacific selection for Singapore.

SEVEN DAYS IN CHIANG MAI

ASEAN Plus Three Tourism Youth Summit 2019

SHATEC trainer, Ms Chan Yuk Ee, led hospitality students Brandon Foo Xiang Han and See Toh Cheng Ling (Kat) on a 7-day expedition to Chiang Mai for the ASEAN Plus Three Tourism Youth Summit 2019! The feisty trio shared snapshots of their exciting Thai cultural experience.

Day 1

- Ice breaking with other youths at the summit
- Visit to Chiang Mai Walking Street



POPULAR TOURIST DESTINATION, WHERE WE CAN NEGOTIATE A 30-50% DISCOUNT AT THE NIGHT MARKETS!

Day 2

- Team building games and activities
- Opening Ceremony of the ASEAN Plus Three Tourism Youth Summit



Day 3

- Lecture at Chiang Mai University
- Museum tour
- Visit to Doi Suthep Temple



AT CAMT (COLLEGE OF ARTS, MEDIA AND TECHNOLOGY) IN CHIANG MAI UNIVERSITY, WE TESTED OUR KNOWLEDGE ON CHIANG MAI USING THE "MENTIMETER" INTERACTIVE PLATFORM.



WE CLIMBED 360 STEPS TO REACH THE TOP OF THE BUDDHIST TEMPLE.

Day 4

- Experiencing community based tourism at local cultural centre
- Visit to Royal Park Rajapruek
- Visit to local organic Japanese restaurant, Tengoku



TENGOKU USES INNOVATIVE WAYS TO REDUCE FOOD WASTE, LIKE USING LEFTOVER VEGETABLES AND FISH BONES TO CREATE FERTILISER FOR GROWING VEGETABLES.



THIS ELEPHANT SANCTUARY EMBODIES THE 4RS: RESCUE, RECOVERY, REPRODUCTION AND REINTRODUCTION.

Day 5

- Wildlife experience at Patara Elephant Farm
- Visit to local ginger farm with hands-on Thai cooking class



AMAZING FLOWER GARDENS AND TOPIARIES AT ROYAL PARK RAJAPRUEK.



KATE ENJOYING A HERBAL COMPRESS MASSAGE

WE PRESENTED ON YOUTH-TOURISM IN SINGAPORE AT THE SUMMIT, AND SANG A SINGAPORE CHINESE FOLK SONG AT OUR LAST DINNER TOGETHER.

Day 6

- Sustainable tourism talk at Khum Kham International Convention Centre
- Mock-Up meeting of the ASEAN Plus Three Tourism Youth Summit
- Farewell dinner and cultural performance



Day 7

- Departure from Chiang Mai

We will always remember this trip fondly and will do our best to apply the lessons learnt. We hope to make a difference for the people and environment around us.

~ Ms Yuk Ee, Brandon and Kat

EAT & DRINK IN JEJU-DO

A Study Trip to Remember

26 students together with trainers Chef Kim Min Jeon and Chef Daniel Tai finished an experiential tour around Jeju Island from 7 to 14 July. They learnt about authentic Jeju dishes, through eye-opening demos from the locals and a South Korean celebrity chef!



JEJU-DO

Introduction to Local Jeju Fermented Products

Learning and tasting the different types of rice wine, known for their distinct quality using Jeju's pristine spring water.



Coffee Farm Tour
Learning to make coffee wine



Food Truck District
A turkey leg the size of our fists!



Food Science Lessons in a Bean Farm
Learning about the science of making bean paste, before making our own!

Jeju

The Beautiful Korean Island



Jeju Moolmaru Traditional Soybean Paste School

Home to traditional fermented foods such as bean paste, soy sauce, hot pepper paste, using the eco-friendly agricultural products of Jeju.



Ingredients to make Doenjang, or fermented soybean



The numerous claypots outdoors are used to keep soybeans and other fermented products such as kimchi.



Meeting Professor Choi Jun Seok of Halla University



Campus Tour of Cheju Halla University
The university offers culinary, pastry, hospitality four-year degree courses!

Winding Down While It Rains



Jeju Massage using Green Tea Scrub with Volcanic Spring Water

Working with Jeju Tangerines (gamgyul)

Korean Celebrity Chef Moon Dong-il's Cooking Academy



Chaperones Chef Min & Chef Daniel with Chef Moon (center), who has popularised fusion Jeju cuisine and regularly supports local Jeju restaurant owners through his cooking studio.

Tangerine Farm

Outside of tangerine picking season, marmalade-making classes using the sweet and tart citrus fruit are still in session!



UDO



OUR MISSION:

Source and Buy Fresh Seafood from Udo's Markets!



UDO

Free & Easy in Udo



No better way to tour the island than by electric bike!



Tasting live octopus, sea snail and sea cucumber!

DID YOU KNOW?

Jeju-do is oft known as Samdado (三多島), or Island of Three Abundances:



Women: Aside from their men who have gone out to fish in the sea, Jeju women have contributed to the island's agriculture for years. Also notable are the women divers or *haenyo*, who source their produce from the seas in the early morning to sell in markets.

Wind: Known as the street corner of storms, the island has had a long and arduous history of battling strong winds.

Rocks: Around Jeju, you can spot black lava rock walls, or basalt, which are also used to build local homes and stone fences.



KITCHEN TAKEOVER:

A TALENT'S GUIDE TO GOURMET NIGHT AT THE SAPLING

 Captured by the SHATEC Marketing Communications Team

On 27th September, Diploma in Culinary Skills graduate of SHATEC and Head Chef of one Michelin-star CHEEK Bistro, Chef Jay Teo, alongside his SHATEC mentors Chef Samson Lin and Chef Nicholas Yap, presented his bold take on contemporary Australian cuisine at Gourmet Night.



Discussing food preparation, service, and event timeline with his chef mentors, Chef Samson and Chef Nicholas, and The Sapling restaurant manager, Mr Kevin Loh



Checking out the kitchens and running through workflows with Chef Samson and Chef Nicholas



Ensuring the kitchen equipment is ready to go!



Selecting crockery with Mr Kevin Loh



Sharing the inspiration for his menu with Marketing Communications



Briefing SHATEC's hospitality students for service



Chef Jay plating with speed and precision



Explaining the highlights of the night's menu, such as the sweet and fatty lamb ribs sourced from Perth. A sustainable alternative, these lambs feed on food leftovers like carrot!



Ms Margaret Heng presenting a Token of Appreciation to Chef Jay for a Gourmet Night done wonderfully



It's nostalgic back here in SHATEC working, helping to groom the students, cooking side-by-side with my chef mentors, and sharing joy through the food at CHEEK. That's what eating is all about.

~ Chef Jay Teo

Lamb Ribs from Perth, Australia with Eggplant, Yogurt, Peppermint

Premium ingredient by Huber's Butchery



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(SINGAPORE)



Terms & conditions: Ordering starts from now to 20th Dec 2019, 8.30am to 5pm (excluding Sundays & Public Holidays) • Collection at The Sapling, located in SHATEC, starts from 1st Dec to 24th Dec 2019, 8.30am to 5pm (excluding Sundays & Public Holidays) • Orders received after 5pm will be processed on the next working day • Last day of collection is 24th Dec 2019, 6pm at The Sapling, SHATEC • Do allow 3 working days after making your order (excluding Saturdays, Sundays & Public Holidays) for collection at The Sapling, SHATEC • Full payment by credit card or cash is required to guarantee your orders • All prices are subjected to 7% GST • Items in the catering menu are subject to availability • Decorative items of the goodies may differ from images found in related promotional collaterals • The Sapling reserves the right to make any changes without prior notice.

FESTIVE MENUS
Dine at The Sapling for Lunch or Dinner
- Visit www.thesapling.sg for more updates! -

SHATEC

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(SINGAPORE)



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