



Open Fire Chat: Interview with ONOM Supper Club



SHATEC Graduation & SHINE Awards 2019

Industry Soundbites

SHATEC Webinar Series: Hospitality, F&B and MICE



Rising to the Challenge: SHATEC Seniors on TV



Screengrab of our first SHATEC webinar on 18 Sept!

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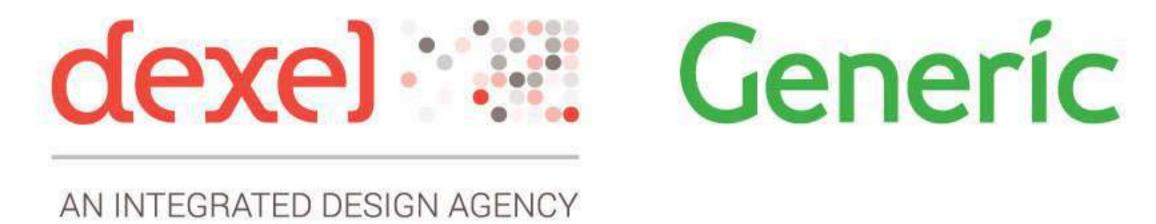
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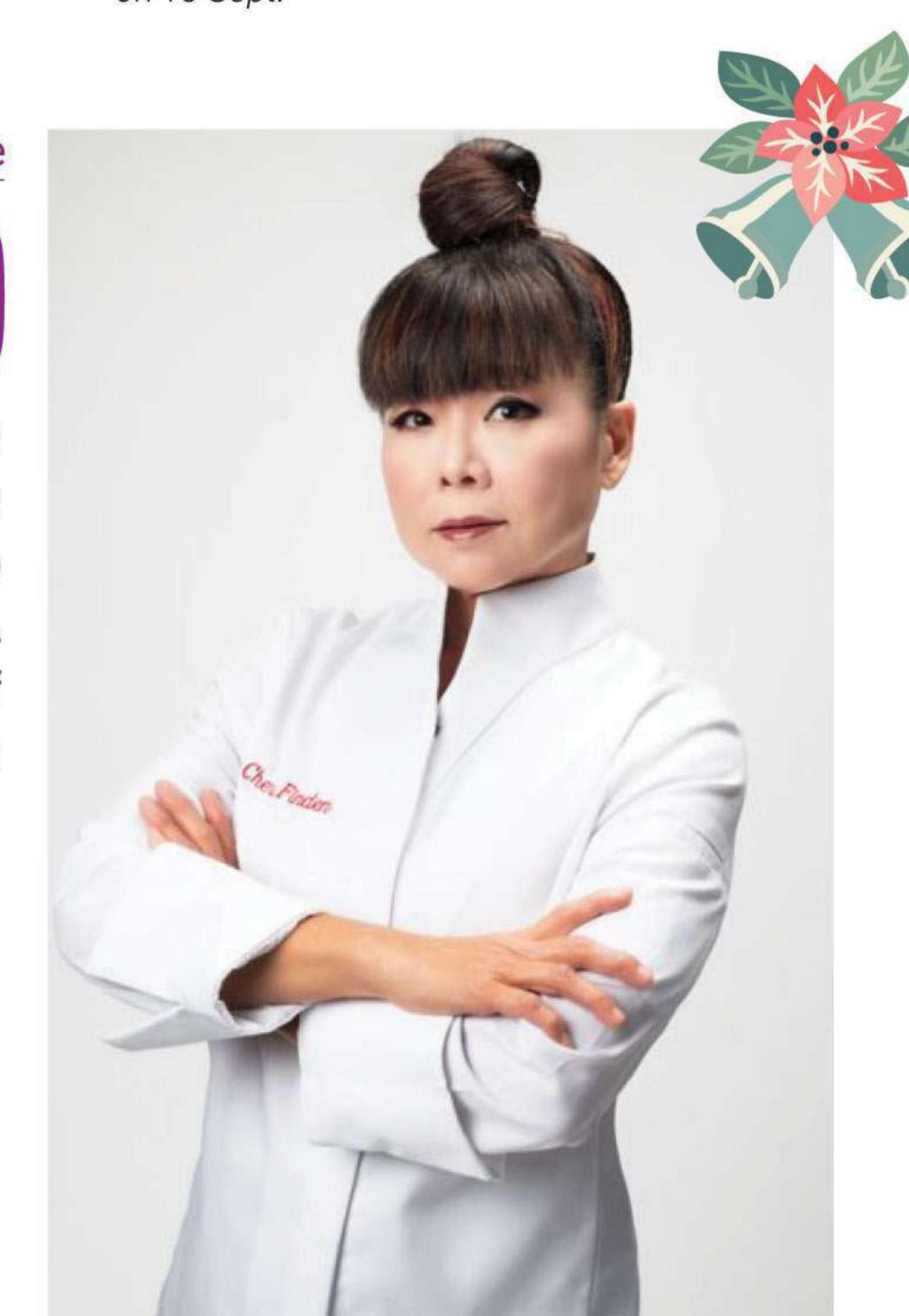




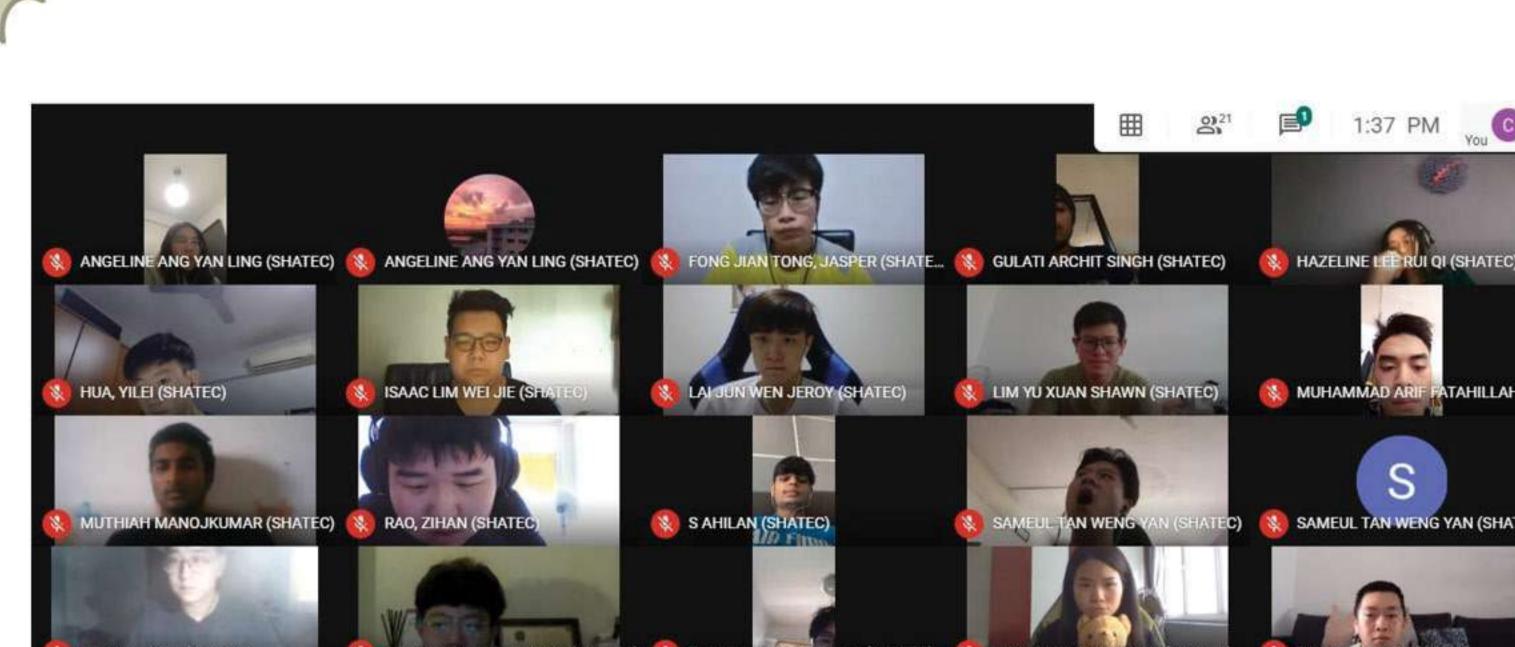
Competitive

Arts: The Infinite Craftsmanship of Pastry & Baking with Chef Cherish Finden









S-T SHATEC TIMES

HBL class in session!

Exclusive: Behind-The Scenes





Industry chefs Chef Edwin Leow, Chef Eric Low and Chef Heman Tan (L-R) presented the **USAPEEC** masterclasses.



USAPEEC-SHATEC

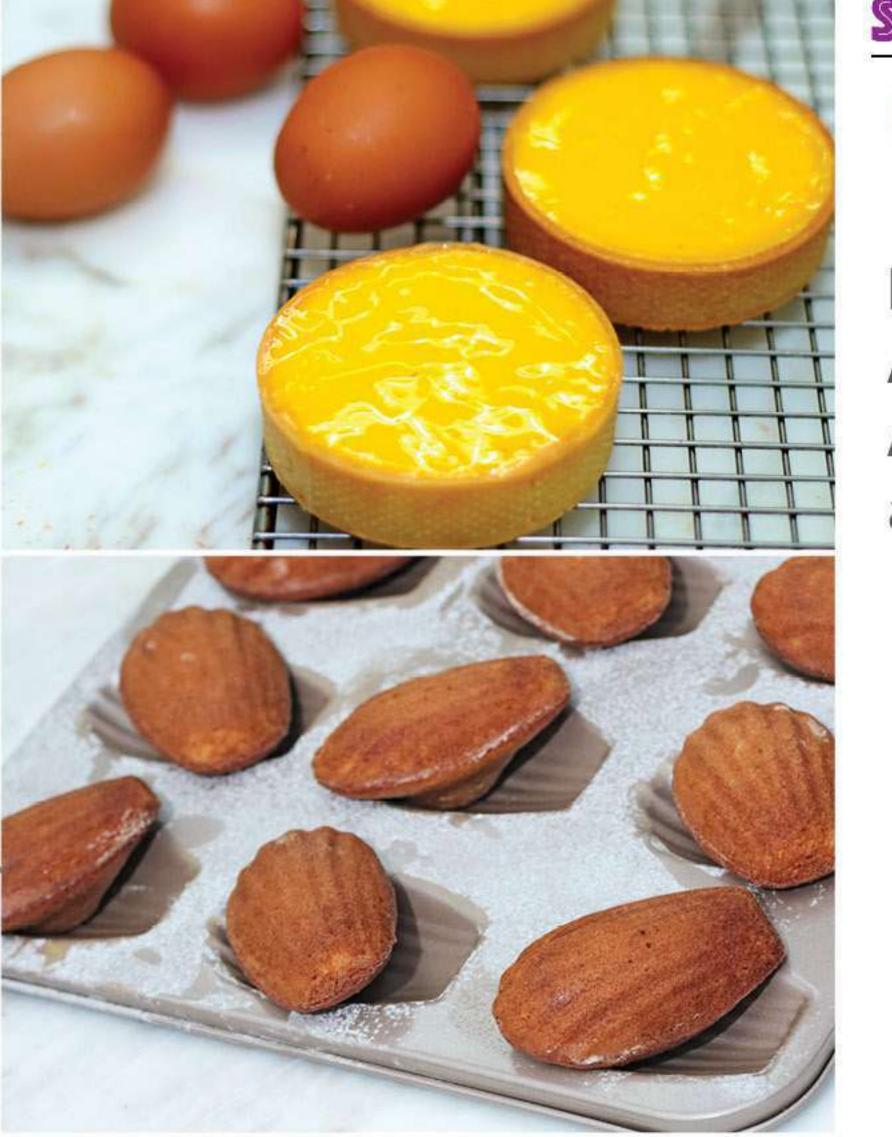
Masterclasses:

Skilling Up and

Special

Industry

Going Far



Sumptuously Yours Festive Munchies: A Cheese Tart and A Madeleine with a Twist

The Marvels of Domestic Tourism by Dr. Maverick Yeo

M.Y. 2-Cents Worth



SHATEC TIMES ST The Spark

## SHATEC Graduation & ... SHINE Awards 2019

Milestones to Move Onwards And Upwards

n 27th November 2019, thrilled graduands and their proud trainers, amilies, and friends gathered at the National University of Singapore University Cultural Centre to celebrate. Our Guest-of-Honour Mr. Chee Hong Tat, Senior Minister of State for Ministry of Trade and Industry and Ministry of Education\*, shared with graduands their exciting prospects in the hospitality & tourism sectors.

SMS Chee also announced the collaboration between SG Enable, Singapore Tourism Board (STB), Singapore Hotel Association (SHA), and SHATEC to deliver hospitality training for persons with disabilities and to prepare hotels for inclusive hiring.

This year's SHA Meritorious Awards were presented to graduands Elaine Yeoh Miau Lin (Diploma in Pastry and Baking) and Veren Carolin (Diploma in Hotel Management).

SHATEC Graduation 2019 also marked the second year of the SHA SHATEC INdustry Excellence (SHINE) Awards. Eight alumni and industry mentors took home illustrious awards under the categories of SHATEC Outstanding Alumni and SHATEC Industry Mentor, in recognition of their significant contributions towards the school and industry.

\*Mr. Chee Hong Tat was appointed Senior Minister of State for Foreign Affairs and Transport on 27th July 2020.

#### CONGRATULATIONS TO SHINE AWARD RECIPIENTS OF 2019:

#### SHATEC Outstanding Alumni Award

#### (Culinary & Pastry) Mr. Derrick Ang

Deputy General Manager (Business Development / Culinary), Aston Food & Beverage Specialities Pte Ltd

#### (Culinary & Pastry) Mr. Eric Cheam

Executive Chef, Sheraton Towers Singapore

#### (Hospitality & Tourism) Mr. Kung Teong Wah

General Manager, Copthorne King's Hotel Singapore

#### (Hospitality & Tourism) Mr. Priveen Raj Naidu

Founder,

Reapra Aviation Partners

#### SHATEC Industry Mentor Award

#### (Culinary & Pastry) Mr. Eric Neo

Executive Chef, InterContinental Singapore

#### (Culinary & Pastry) Mr. Robert Stirrup

Director of Culinary Operations, Fairmont Singapore and Swissôtel The Stamford

#### (Hospitality & Tourism) Mr. Heinrich Grafe

General Manager, Conrad Centennial Singapore

#### (Hospitality & Tourism)

Mr. Pek Chin Siong Vice President, Hotel Operations, Marina Bay Sands

SHATEC's Got Talent 2019 Winners Perform Chua Hong Bao singing, with Sarabanga Neca on guitar





Hong Meng Fong dazzling with a taiji dance performance



Presenting our 2019 SHINE Award Recipients, L-R: Tourism), Mr. Pek Chin Siong (Industry Mentor, Hospitality & Tourism), SMS Chee Hong Tat.

r. Derrick Ang (Outstanding Alumnus, Culinary

Pastry), Mr. Eric Cheam (Outstanding Alumnus

Alumnus, Hospitality & Tourism),

and SMS Chee Hong Tat.

Culinary & Pastry), Mr. Priveen Raj Naidu (Outstanding



- SMS Chee Hong Tat on the initiative by STB and SHA in preparing hotels for inclusive hiring





This award is a recognition that my hard work has paid off. I started as a young cook and now am running 24 restaurants with 300 staff. More importantly, I've lent a hand to society and [SHATEC], where I've shared my knowledge and experience with students.

- Chef Derrick Ang, SHATEC Outstanding Alumni Award Recipient











Rising to the Challenge

#### SHATEC Seniors on TV

Staying competitive in the F&B business entails more than good customer service, delicious food and an array of

In MediaCorp's reality show series, Thumbs Up! Senior, Aloysius Tan (Diploma in Hotel Management) and Low Wen Sam (Diploma in Culinary Skills) worked with owners of local bistro Saturday House to solve a few operational challenges. Our students must come up with new ideas to revamp the business, increase footfall and sales!

From coming up with a new menu to revamping the bistro's concept and look, they gave their 101% to make this challenge a successful one!



- No crowd during weekends
- A dimly lit interior makes it difficult to attract customers in the day
- 3. To draw family crowds on weekends, after successfully capturing office workers on weekdays
- 4. Low takeups on dessert offerings



- Repainted the ceiling to light grey for a brighter and welcoming feel
- Replaced monochrome sketches with pop art paintings
- Replaced the alcohol bottles on the bar cabinet with family-friendly decorative ornaments
- Pop art mural painted on the exterior of the bistro to appeal to family groups - an Insta-worthy spot!



We are impacting a real business, so it's a big challenge! While we have built our foundation in school, we can gain experiences working on the ground. There are a lot of operational issues to consider, such as financing the business and trying to target different customer groups.

- Aloysius



ROAD TO SATURDAY HOUSE!



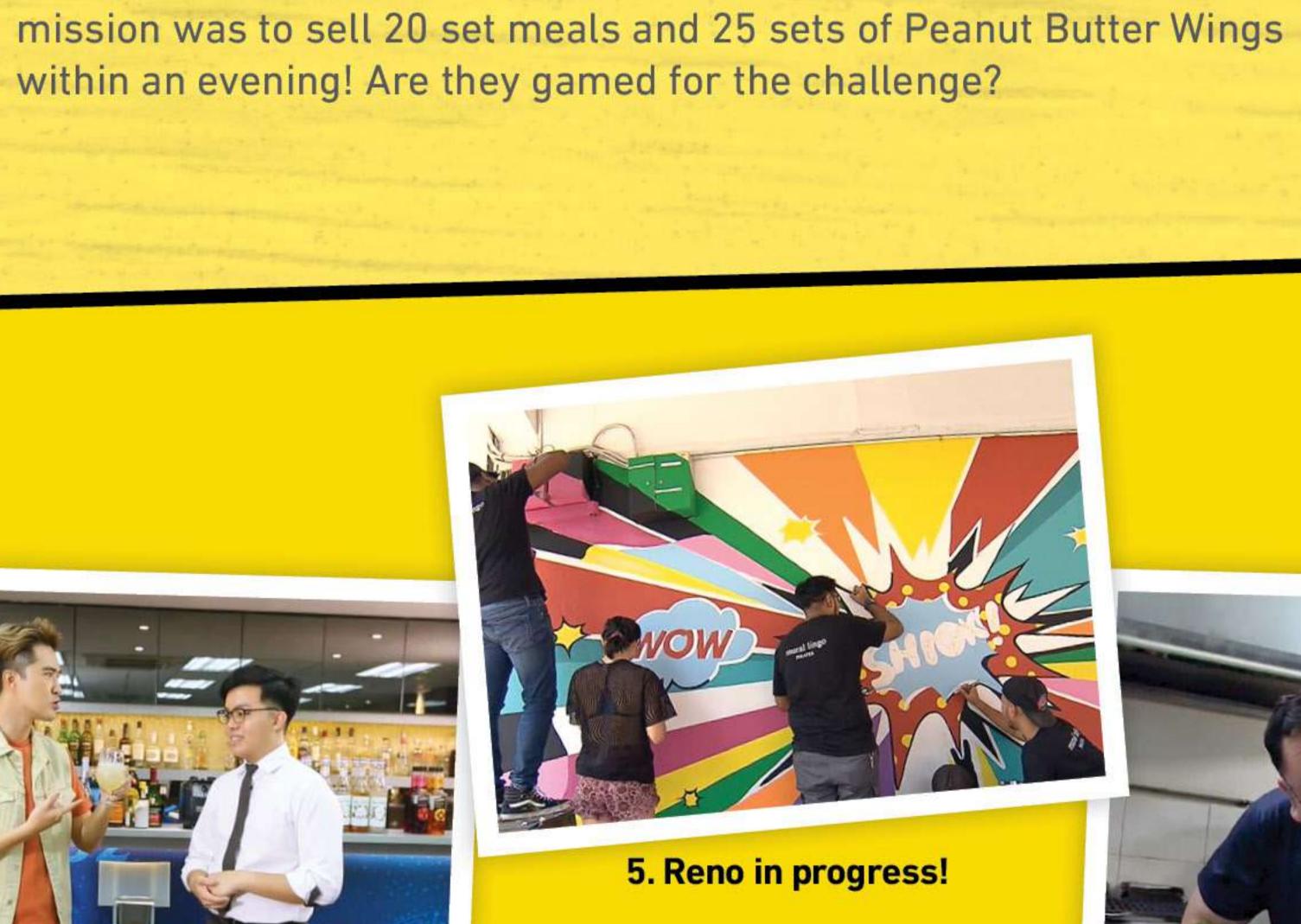
1. Brainstorming



3. Consulting the trainers



2. Pitching the concept



4. R&D



5. Reno in progress!

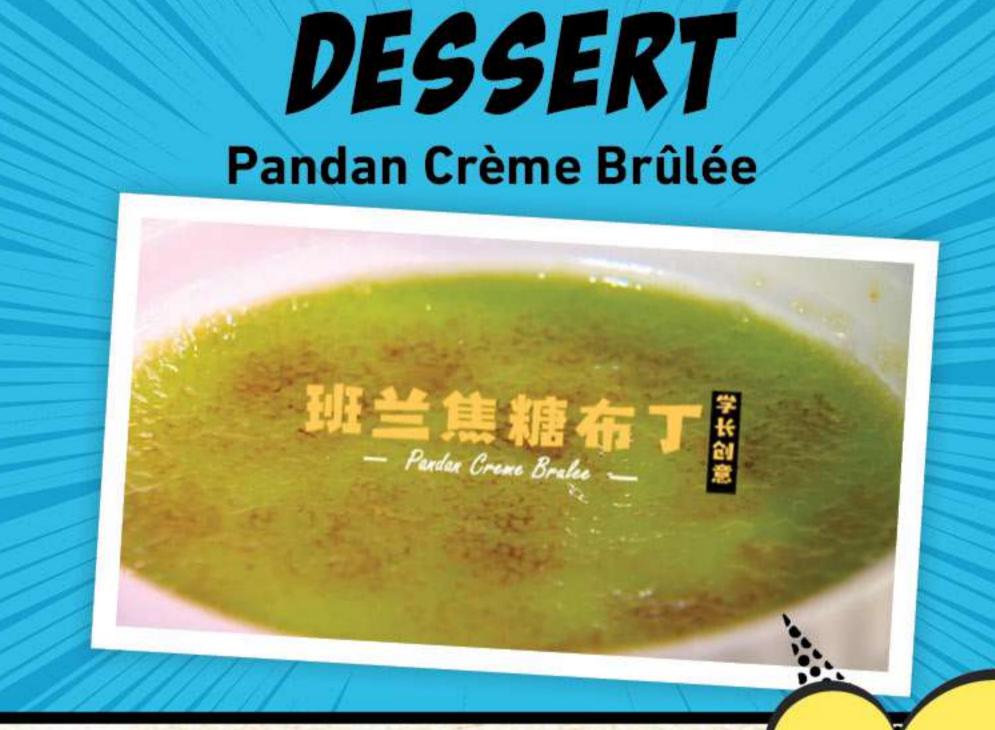


7. All in a day's work!









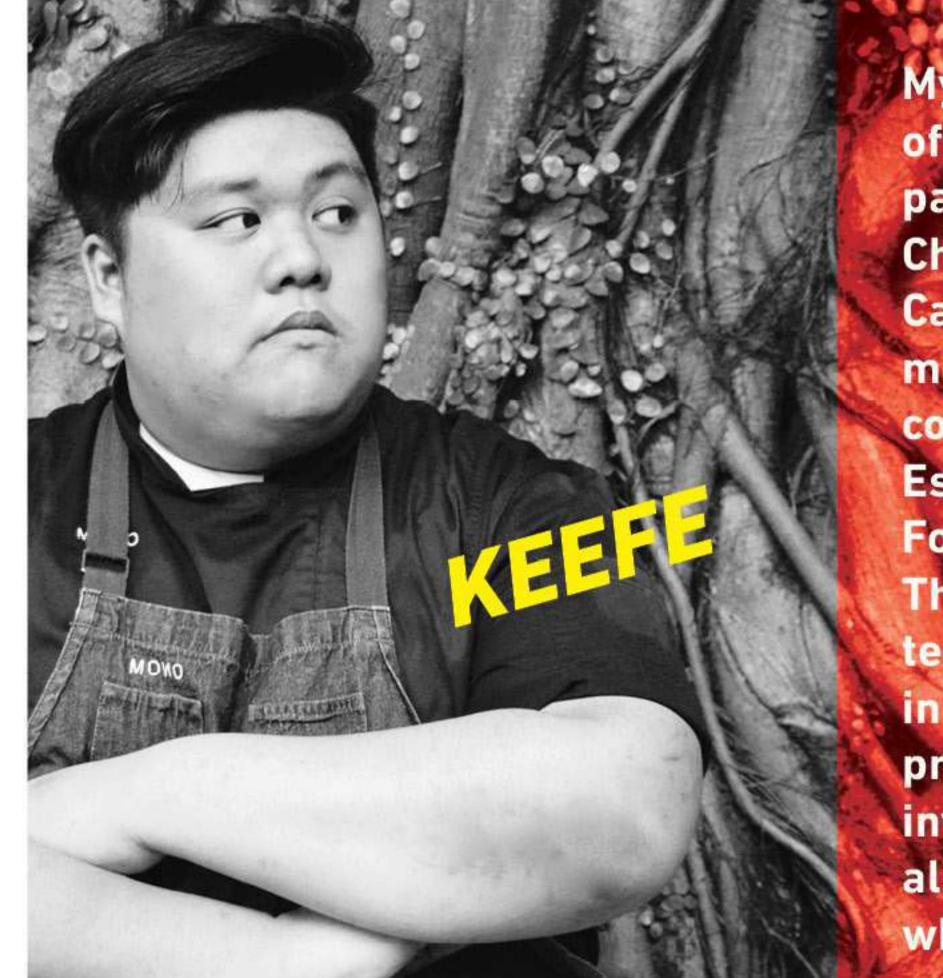




Their redesigned menu was a hit with friends and regulars of Saturday

House! In an extended Dinner Takeover episode, Aloysius and Sam's new

#### Our SHATEC Memories:



My best memories were of our chef trainers, particularly of my mentors Chef Nicholas and Chef Cao Hui. Both had guided me through my two competitions, Young Talents Escoffier Singapore and Food&HotelAsia (FHA). They drilled hard on my techniques, and stayed in school after hours for practice. Some chefs we invited to our pop-ups have also helped build us into what we are today.

I was appointed to the pastry section in EC. On the day of the event, I burnt at least a hundred portions of puff pastry-it was a nightmare. I also really loved the classroom lessons. Many of these theoretical lessons have helped us for the future, especially in running a business, like how to calculate costs and understand the balance sheet.

I was involved in service for my EC. It helps to try to work with various people and areas in restaurant service. When you go out to work, everyone has different attitudes and work styles, so be flexible and try to help out as much as you can. Maintain a good bond with your friends at SHATEC, keep learning from them. It will be easier to make new connections. That's how we kicked off

I was appointed head chef in Event Catering (EC). It taught me to work with people. I gained exposure planning the menu, doing the costing, essentially capturing the core ideas in preparation. My best times were when I was in the production kitchen. It was a fun and wholesome experience.



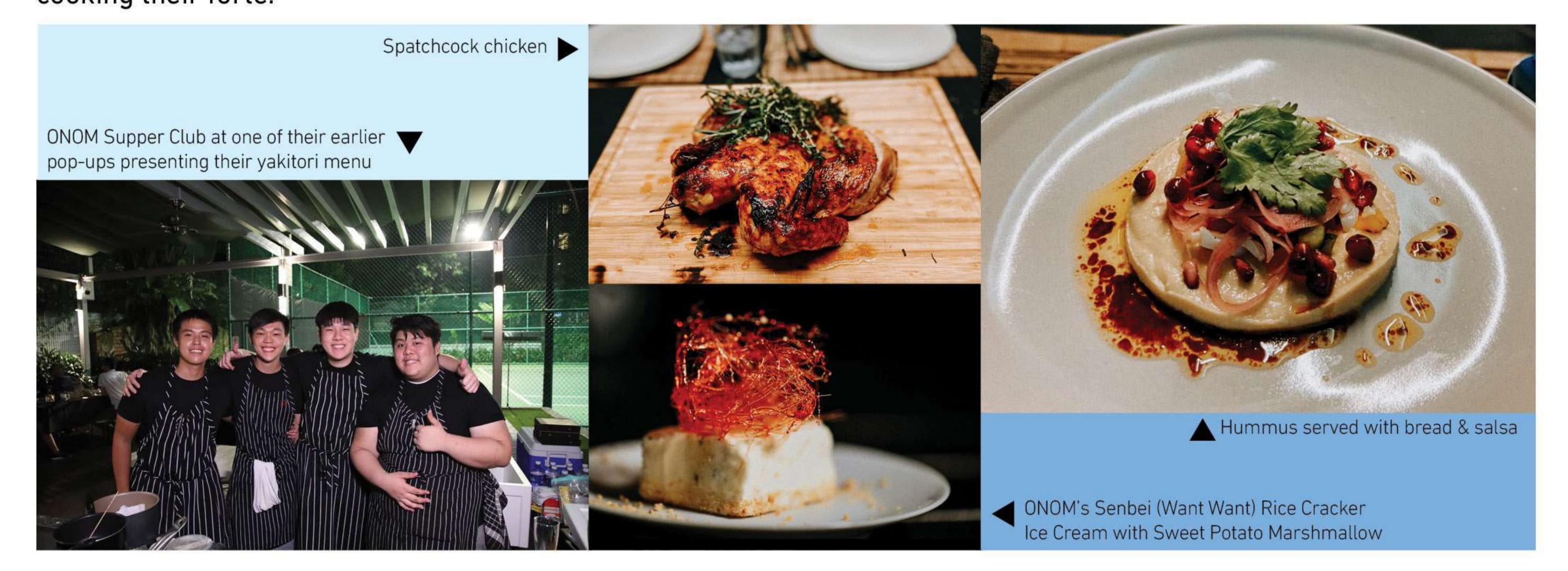
# Open Fire Chat: An Interview ONO Supper Club

hat does it take to be a foodpreneur, start a pop-up eatery, or to venture into homes to offer a customised dining experience? Over Circuit Breaker, we got clued in with a team of young visionaries and SHATEC alumni: **ONOM Supper Club**.

ONOM is all about showcasing their talents, growing as a team, and gaining traction among a wider audience. They execute their miscellany of skills and business savvy in minute detail for their diners, while making live-fire cooking their forte.

Over an open grill, various meats, fish, fruit, or vegetables marinated and cooked in the embers of charcoal are seasoned by wood smoke or the flame's char. Acquiring flavours hinges on the choice of charcoal and the woods used and is as much a complicated process as it is intuitive.

Meet Keefe (KF), Keane (KN), Ying Rong (YR), Nigel (NG) and read on for more about cooking over fire, acquiring R&D insights and deep-diving into private dining.



### Interview:

NG: In the way we work, a lot of it is improvisation.

Our dishes are not exactly traditional. We nail down the mise-en-place, do our own R&D, and learn as we go along. The menu is never final till the last minute before the food gets served. We take note of everything, from garnish to how the dish is seasoned.

YR: A lot of our food is cooked over the fire. We love open fire cooking and currently lean towards Asian flavours in our menu, mostly Japanese. When we cater to homes, we try to incorporate smoke in the food in our own kitchens before going over to their space.

NG: We keep a few tricks in our back pockets. We may carry extra ingredients in our dishes so guests can try something different and elevated. You need to keep tasting so that it is the best of the best.

KF: It all works like an orchestra: have a nice marinade, food is not overly seasoned, the timing is right. Cooking chicken over fire requires techniques or the chicken can get too dry or undercooked. You brine the chicken, dry it to achieve that crispy skin. Before you cook chicken, consider the type of charcoal used, for example, Binchōtan, and then the woods used to flavour the meat. We like to use lychee wood or applewood. We also sometimes smoke it lightly with herbs like thyme, rosemary, or hay.

YR: While we are trying to do something very serious, we feel relaxed to let our creativity go wild. There are no restrictions to attempt something new. We would share the most random ideas with the team. One of the most unusual ingredients we worked with is *Senbei*, the Japanese rice cracker, or here, we know it as the Want Want cracker. We infused its flavour into ice cream, added sweet potato marshmallow in the middle, and topped it with peanut crumble.

KN: Leaving our customers satisfied is critical in the whole experience. The entire process where they can feel comfortable throughout the pop-up, with us helming their kitchen, is vital. We should be personal and interact with the guests. Then, set up cleanly and not make a mess. During service, we pour their water, take care of the room temperature, and find out what they think of our dishes.

YR: Many in our current generation do not cook at home. Yet, they still want restaurant-quality food and stylings in the comfort of their homes, so this gives us an unbridled opportunity to go further. In Singapore, most of us are very much open to pop-ups and other small businesses, and more are trying to support local brands and start-ups.

KN: Consider collaborations with other pop-ups to access a broader range of customers. Other pop-up

restaurants like Dearborn Supper Club, Twelve Flavours are quite well-known. Some schools even have their own pop-ups, so mingle with them. When we can perform through events, like bazaars, the River Hong Bao, or Farmers' Market, customers will spread the word. It's the key to every successful pop-up. If there is no word-of-mouth after tasting our food, then there is more that we need to work on.

YR: We plan for this to go a really long way. What's important now is learning to work with one another and knowing each of our strengths. [Since Circuit Breaker,] I do not think that our motivation has changed. We still look forward to meeting up and sharing our work experiences. We can build ONOM into something we can all be very proud of.



Scan here to watch!

We caught up with ONOM Supper Club at one of their first pop-ups!

### The New Normal in Hospitality, F&B and MICE

Presented by SHATEC Webinar Series

HATEC hosted its first webinar series where industry partners and stakeholders shared insights into the particulars and strategies stepping up to the "new normal".

Targeted at industry practitioners and hospitality professionals, the series reframes sustainability in hospitality and tourism, as well as combining ideas with creative agility to capture consumers where there's a pent-up demand for travel and great experiences.

Hospitality Webinar: Maximising Real Estate at Hotels



#### Key Takeaways:

There is a differentiation competition for the staycation market going on, which means there's no better time to try staycationing!

COVID-19 has escalated the spread and popularity of virtual conferences. Businesses will be altered for the future with MICE events you don't have to travel for.



Mr Jason Leung, General Manager, Singapore Marriott Tang Plaza Hotel



There's an opportunity for hotels to recreate job scopes that the next generation actually wants: which is to experience more of the hotel's operations and the fundamentals of how it's run.



Mr Christian Westbeld, General Manager, Raffles Hotel Singapore



Stay connected, and communicate vividly, vibrantly. Share the refreshed experiences with the international market. Everyone still dreams where they'll travel to next.

#### We Also Heard From:







Mr Wouter de Graaf, General Manager. Sofitel Singapore City Centre

Look forward to getting more insights on the latest developments and recovery strategies for the hospitality & tourism industry at APacCHRIE 2021 Conference!

This international hospitality meeting will be held in Singapore come June 2021 hosted by SHATEC.



SCAN to watch! Teaser Video for APacCHRIE 2021 Conference

#### F&B Webinar: Reopening to Revamped



#### Key Takeaways:

Moving to a delivery model is a paradigm shift for traditional restaurants. While it serves as a lifeline for some, a pivot to delivery may not ultimately be sustainable.

Opportunities in the months ahead: quick service restaurants will still embrace food delivery; and full service restaurants may invest in destination dining and novel dine-in experiences.



Structures

Mr Michael Goodman, Partner/ Managing Director, EDG Strategy, Brand, Design

Now is the time to connect with the audience, and rebuild what the business is, along with our branding messages. If it didn't work before, you can re-fresh and

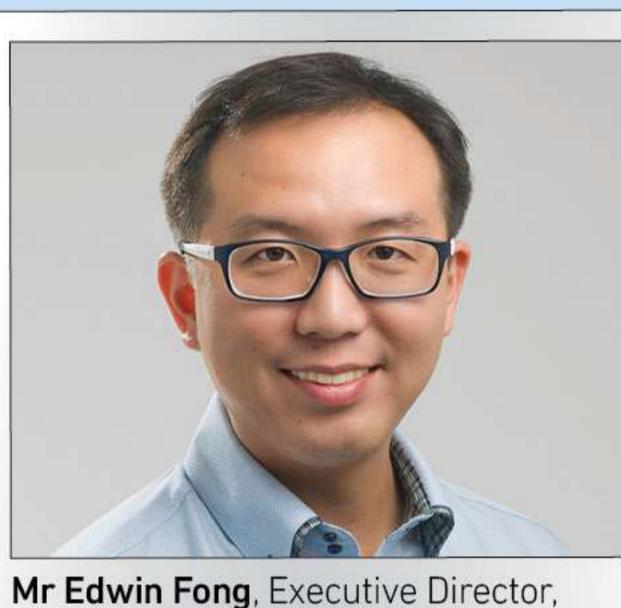


Moderated by Ms Esther Faith Lew, Senior Editor, Epicure Singapore



President of Operations, Tiffinlabs





Mr Edwin Fong, Executive Director, Restaurant Association of Singapore

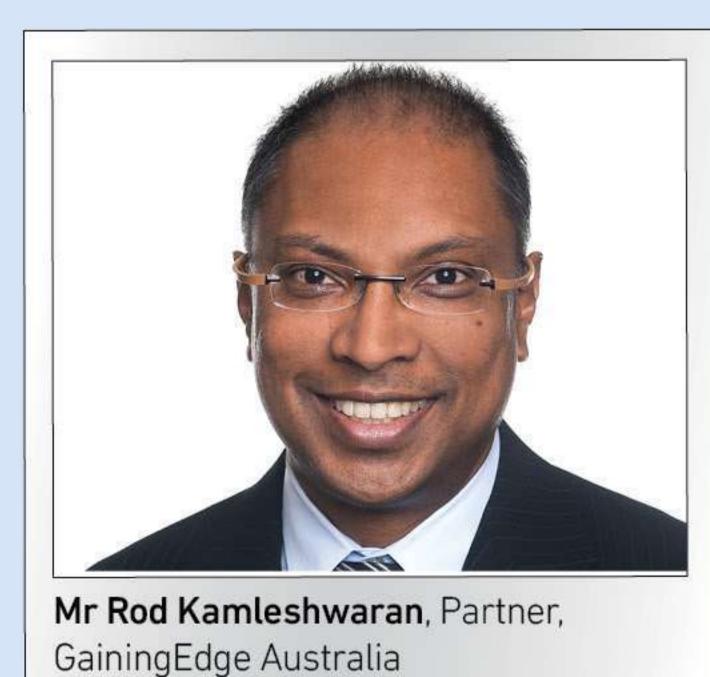


#### MICE Webinar: Virtual V.S. Hybrid

#### Key Takeaways:

High demand for virtual-only events will subside, and be taken over by physical and hybrid meetings.

There will be new exciting features at major venues, especially in immersive on-stage experiences and the hybrid format. Marina Bay Sands' new hybrid event broadcast studio features holographic presences, for example.

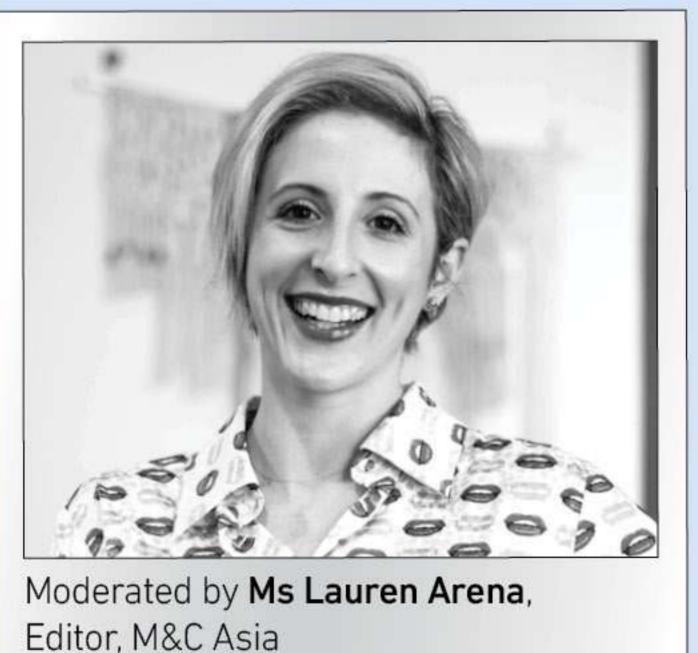


It will be crucial to consider higher capital investment when introducing complex agenda events, from immersive technology and virtual event studios, to event management and video conferencing software.



Professional Development, SACEOS and Managing Director, Clarion Events Asia





Co-create a stream of content with your collaborators / speakers from a global community, all connected to a specific digital cause. Then, include virtual audiences in this holistic experience.





Director Asia Pacific, International Congress and Convention Association

### COMPETITIVE ARTS:

# The Infinite Craftsmanship of Pastry & Baking with Chef Cherish Finden



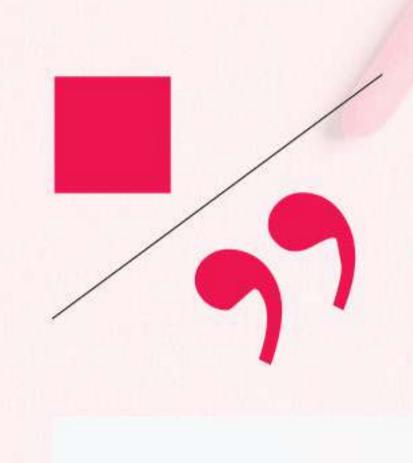
November 2019, alumna Chef Cherish Finden returns to SHATEC home ground to meet and greet our pastry students. The Singaporean pastry chef, luxury chocolatier, and formidable pastry judge on the *Bake Off: The Professionals* series enraptured her audience.

"Simplicity is often best in baking, yet refined in precise coats of fine ingredients and textures. Best of all, [the desserts] bring smiles to your audiences," she told us.

Currently the Executive Pastry Chef at the Pan Pacific London, Chef Cherish is certainly a leader in the pastry frontier with her passion for the craft and limitless potential for creativity and innovation. Her sharing session hinted of the wealth of knowledge she has to dish to inspiring chefs.

She lets us peer into her workflow and artistic process, where elegance, innovation, and customer experience are all central to creation. Read more online to see how you can impress at the judges' table and take the pastry world by storm!

(Scan QR code on P11 for article online)



"It's a popcorn meringue, a 'maze' where you just have to ask: Why am I doing it? How should I take this on? When should I start?"



The Edible Royal Ascot Hat (Peach and Raspberry Macaron with Edible Hand Crafted Rose) by Chef Cherish Finden, costing £5000 or S\$9000



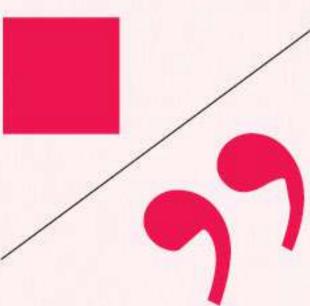
The Langham Express by Chef Cherish Finden



Chef Cherish Finden posing with SHATEC's pastry students



Chef Cherish Finden, Executive Pastry Chef, Pan Pacific London with Ms Margaret Heng, Chief Executive, SHATEC during her visit to her almamater in November 2019.



"You need to follow recipe measurements precisely. Measuring 2.5m by 1.6m tall, [The Langham Express] took nine months to create. As we were setting it up, I could not push parts of the train into the lift, due to a miscalculation!"



Chef Cherish Finden designed a birthday cake for the Queen's 90th birthday, recreating the Windsor Castle including the Chapel and the Norman Gate. Each of the four tiers tells a story of the Queen's royal residence.



Godiva's biggest and most expensive Easter egg by Chef Cherish Finden in 2018 was worth £5000.



SCAN to read more

There's no compromising on quality
in Chef Cherish's road to success!



All product photo credits to Chef Cherish Finden.

SHATEC TIMES S-T The Scene

## THE HBL DIARIES

## #CircuitBreaker #SHATECAtHome #MustWeTurnOurCamerasOn

n the nearly two-month long Circuit Breaker, everywhere in Singapore, all must swiftly adjust to heightened safe distancing measures implemented by the Multi-Ministry Taskforce.

On home grounds, the course of learning was upended with a calibrated and rapid shift to full Home-Based Learning (HBL) when the term resumed on 11 May 2020. SHATEC trainers administered all theory-based lessons online while students awaited to return to their practical trainings in the kitchens or on-campus hospitality set-ups. On-campus training resumed from 8 June.

Hear from students Thomas and Felix on their HBL classroom experiences!

#### The Team that eLearned Together

I was ecstatic we could resume our studies online but I had no idea what to expect. How would our trainers convert in-person lessons to digital lessons on Google online\* and keep them just as engaging? Nevertheless, I was sure that it would be a novel experience.

Fortunately, I was well-equipped for HBL: stable Wi-Fi and a laptop with webcam. On the first day, everyone was excited to see our friends and trainers after almost two months! The lesson got off to a rocky start as there were initial hiccups. My classmates and I did our best to assist peers who encountered technical problems and waited patiently while our trainer resolved several audio-visual setbacks.

HBL took some getting used to in the first few weeks, but we finally grasped the foundations and solved problems in a composed manner, even espousing the value of teamwork! Our trainer set out clear expectations for online classroom conduct and kept us updated on upcoming lesson plans: there would be lectures, small group discussions, online quizzes, and presentations.

Most importantly, we could continue learning without delay!





#### Smooth Transitions in Learning

I arrived in Singapore from Wuhan just in time to join SHATEC in January, before COVID-19 began ravaging my sprawling home city. In Singapore, I dined out and played basketball while family and friends at home locked themselves in.

When school resumed a month into Circuit Breaker, my classmates and I had to overcome the inertia of returning to student life, but we were eager to learn again in full-day HBL classes.

Chef Daniel was the first trainer to ease us in HBL on Google Meet. We accessed our study materials online, had break times between lessons and were free to manage our time for study or assignments. Best of all, we were renewing our social connections!

While hands-on practice is crucial to mastery of culinary skills, I believe that having a strong theoretical foundation is equally important in making us exceptional chefs. Although we sorely missed working in the kitchens, we took our online lessons seriously too. Before long, SHATEC reopened its kitchens and some degree of normalcy returned to our training with an alternate-week schedule between HBL and in-person practical lessons.

\*Google Meet and Google Classroom are the primary applications used to conduct HBL for SHATEC students.

# **Exclusive:**Behind-The-Scenes at The Backyard

## Operating

Mondays to Fridays 8.30AM to 4.30PM (Weeks 1-10 of School Term)

#### Contributed by Javier Chang (DHA-07-19A)

t the heart of SHATEC is its entirely student-run F&B outlet, The Backyard. This is the place to satisfy our morning hunger pangs and mid-day cravings! Take your pick from warm Western or Asian bento meals, finger foods, assorted pastries and cakes.

Behind the counter, student teams pick up core skills in running a business, from food service, finance administration to customer experience!

#### Skills You'll Learn

#### Finance & Operations

- Manage inventory and day-to-day operations
- Refine and adjust current operational methods for improved speed or efficiency in the work

#### **Customer Service**

- Interact with customers connect with the regulars and relate to potential customers
- Go the extra mile for customer requests Once, we concocted a mega-sandwich made up of siew mai, nuggets and fillings for a hungry customer!

#### Marketing

- Listen to customers and anticipate their needs for suggestive selling opportunities, like recommending a pastry as an after-meal snack to someone with a sweet tooth.
- Meet sales objectives with savvy product knowledge about the food and drinks for sale

#### Soft Skills

- Independence and resourcefulness be familiar with the drill and run solo when the need arises!
- Teamwork it is all in the communication, convey information clearly, accurately and on time, even when under pressure

#### Team Schedule

0730 hr: Start of the day! Roll up

the shutters | Stocktake and replenish items at the general store | Student-run production kitchen prepares the food fresh each day

830 hr: Opens for Business! Piping hot food arrives | Store breakfast sets into warmers | Pack snack boxes for sale (e.g. nuggets, nachos) | Serve the first customers

000 hr: 1st Walk-up Sale of the day! Pick up breakfast

bentos, snacks and bottled drinks | From offices to classrooms, cater to as many hungry individuals as

.

1430 hr: Check in with the Pastry team for any promotions on

baked goods and sweet treats

1500 hr: 2nd Walk-up Sale! Again, collect food and drinks in trave for cash sales | Entice customers with a choice of

trays for cash sales | Entice customers with a choice of pastries, desserts or drinks to beat the midday lethargy

545 hr: End-of-Shift Stocktake! Tally total sales with leftover

products | Send remaining food to the kitchen

630 hr: The Backyard is closed! Kevin, The Sapling's

Restaurant Manager concludes with a final sales tally (discounts applied) | He shares with us his steps to assessing and solving problems while debriefing



Just listening to people, trying to relate and to connect will help greatly. Stake possible locations on campus to make sales. Get to know and have fun with with your fellow teammates, despite the rote tasks and challenges your way.

- Javier Chang, WSQ Diploma in Hotel and Accommodation Services (Pictured in middle)

As part of their Practicum training experiences, students of WSQ Diploma in Hotel and Accommodation Services undergo a rotational placement at The Backyard.



Scan to find out more!

#### Editor's afternote:

Due to COVID-19 Safe Management Measures, The Backyard has ceased operations from 28 March 2020. Instead, patrons can now enjoy takeaway menus & fresh pastry/bakery selections from our training restaurant, The Sapling (www.thesapling.sg).

Industry Masterclasses:

n the wake of COVID-19, SHATEC remains unfazed about the quality of interactive lessons as we ushered in the USAPEEC-SHATEC live culinary and pastry masterclasses!

In conjunction with USA Poultry and Egg Export Council (USAPEEC) and the United Soybean Board, we invited established Singapore industry chefs to demonstrate two recipes each. They share their professional and personal journeys to inspire the next generation of young cooks!

Chef Heman Tan, fondly known as IronMan Chef, with 30 years of culinary experience, shared, "You must find out the duty of chicken breast. Understand how to cook it properly, [only then can you] enjoy it."

#### Chef Heman's Sous Vide U.S. Chicken Breast with Mustard Sauce

A slice of well-marinated meat is key in sous vide cooking before searing it to a crisp. The thickness of the meat is one factor in determining the sous vide chicken breast's cooking time. For thinner cuts, Chef Heman advised cooking at 64°C for 45 to 50 minutes.

Chef Heman's choice sauce for the succulent sous vide chicken breast is a mixture of English mustard, honey, and Japanese mayonnaise.

For side dishes like sugar snap peas and baby corn, Chef Heman added butter and salt generously to a boiling pot before cooking and blanching each vegetable.



Build small achievements for yourself, and keep going."

- Chef Heman Tan



How do you know if the textures of your sauces are done right? Transfer a dollop onto a paper plate, and holding it up, watch how the silky, hearty sauce spreads across the plate.

Chef Edwin Leow, Head Pastry Chef of Singapore Marriott Tang Plaza Hotel and pastry judge of our SHATEC student pastry competitions, showcased the advantages of using U.S. powdered eggs over shelled eggs to create satisfying desserts. Powdered eggs can be stored consistently at room temperature. In contrast, shelled eggs need to be chilled as soon as possible.

## Chef Edwin's Yuzu Ivory Chocolate Whipped Ganache Sablé

U.S. powdered eggs, equivalent to fresh eggs, were used to make the sablé base and yuzu curd. Sablé is a sugar dough made of a high percentage of butter and is user-friendly. Blend powdered eggs with water before forming a dough with icing sugar, cake flour, salt, and butter.

Chef Edwin reminded students not to over-mix the dough to prevent the butter from getting aerated, leading to an undesirable texture. Roll out dough evenly between two sheets of desired shapes. Finally, put the sablé to bake for 170°C for 15 minutes.

Powdered eggs dissolve quickly in water to a soft texture. Add sugar to the powdered egg mixture while the yuzu purée boils. Add purée into the egg mixture before returning the full mix to the pot. Re-heat until thickened or 82°C, and pour in melted Ivory white



Consider how long you'll need to prep ingredients and form the components. If you spend a full day on mousse, the aeration of cream will deteriorate, thus

- Chef Edwin Leow

chocolate. Incorporate gelatine bronze (pre-soaked in iced water and drained), followed by butter. For a fullbodied curd, emulsify using a hand blender. Finally, pour the mixture into moulds to freeze.



Chef Eric Low, an '89 SHATEC alumnus, advocates international work exposure for chefs, enjoys sharing food cultures and champions his heritage Teochew cuisine. "We have as many as 50 diversified cuisines in Asia. If you aspire to top jobs, search for overseas postings. Work with other nationalities, understand ingredients, and live with other communities."

#### Chef Eric's Grilled U.S. Duck Breast with Avocado-Pistachio Chimichurri Sauce

In a technique similar to making satay, Chef Eric seasoned the duck with salt and sugar, which partially cures the meat to firmness. Add cumin powder and dark soya sauce (or kecap manis) to marinate for at least eight hours.



Grill the duck in oil, skin side down, and cook to medium, so it is a bit pink in the center. Set the duck breasts aside to rest.

For Chef Eric's version of the Latin-American chimichurri, he used freshly ground roasted pistachios (toast the kernels at 160°C for 15 minutes) and mashed avocado. Follow with chopped coriander, mint, garlic, some spring onion, chopped chillies, lemon zest, lemon juice, olive oil, and salt.

> "Food can comfort people—you have the power to do that as chefs. - Chef Eric Low

> > SCAN for BONUS recipes!



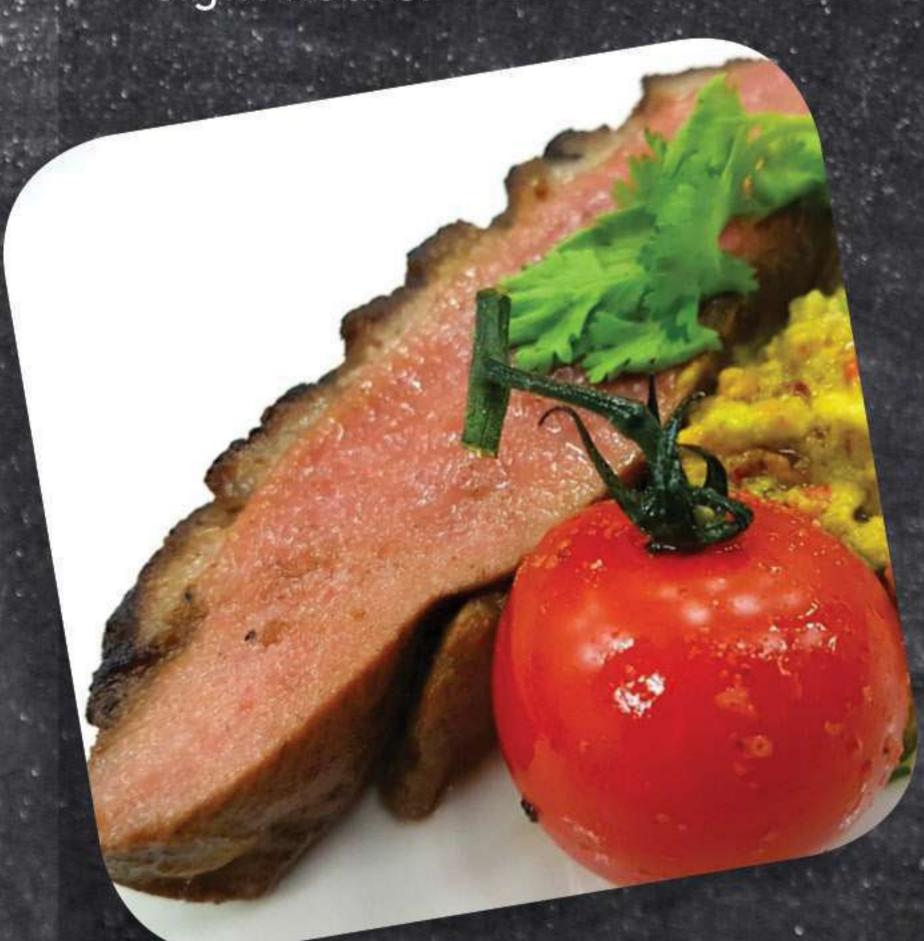
Chef Heman's U.S. Chicken, Two-Ways



Chef Eric's U.S. Chicken & Duck with a Twist



Chef Edwin's Tea-time Double Delights, Using U.S. Powdered Eggs





Chef Eric Low with Ms Margaret Say, Regional Director of USAPEEC, who keenly supports the skills development of SHATEC's young trainees.

# How to Shine USAPEC at the USAPEC Student Competitions

Each year, SHATEC culinary students are put through their paces to handle and prepare U.S. poultry and challenged at the judges' table with their final dish. Pastry students also compete to show their prowess in creating entremets, a modern layered and chilled cake to varying textures.

Chef Edmund Toh, Culinary Advisor to SHATEC, a Certified Master Chef, and Ms Margaret Say, Regional Director, USA Poultry and Egg Export Council (USAPEEC) formed part of the judging panel in both competitions this year.

#### USAPEEC Culinary Competition on 8th August



Know the different poultry cuts and their uses; for example, butterfly chicken breast for a chicken roulade recipe.



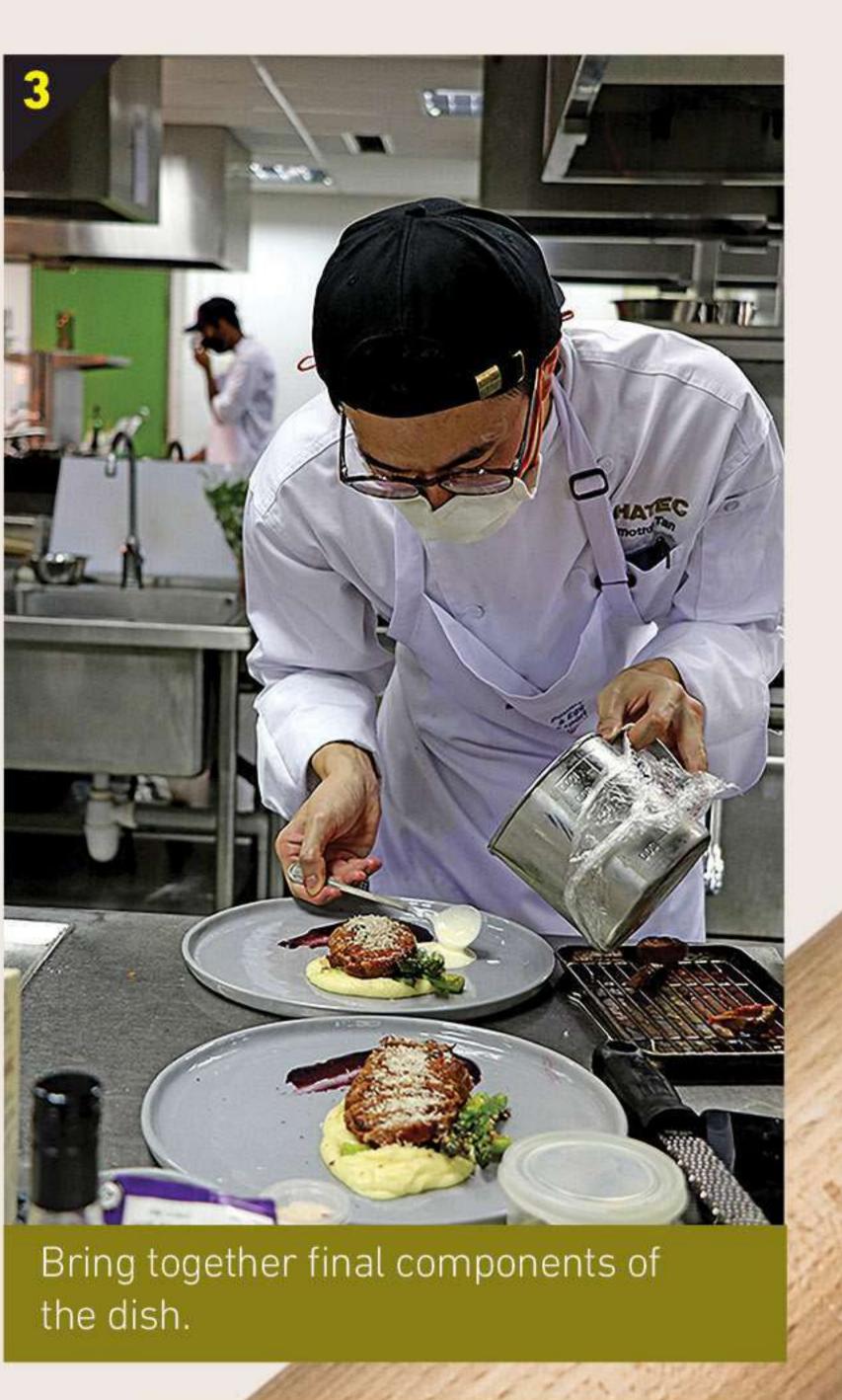
Cook fattier meats like the U.S. duck breast by crisping he skin for a moist, juicy flavour.

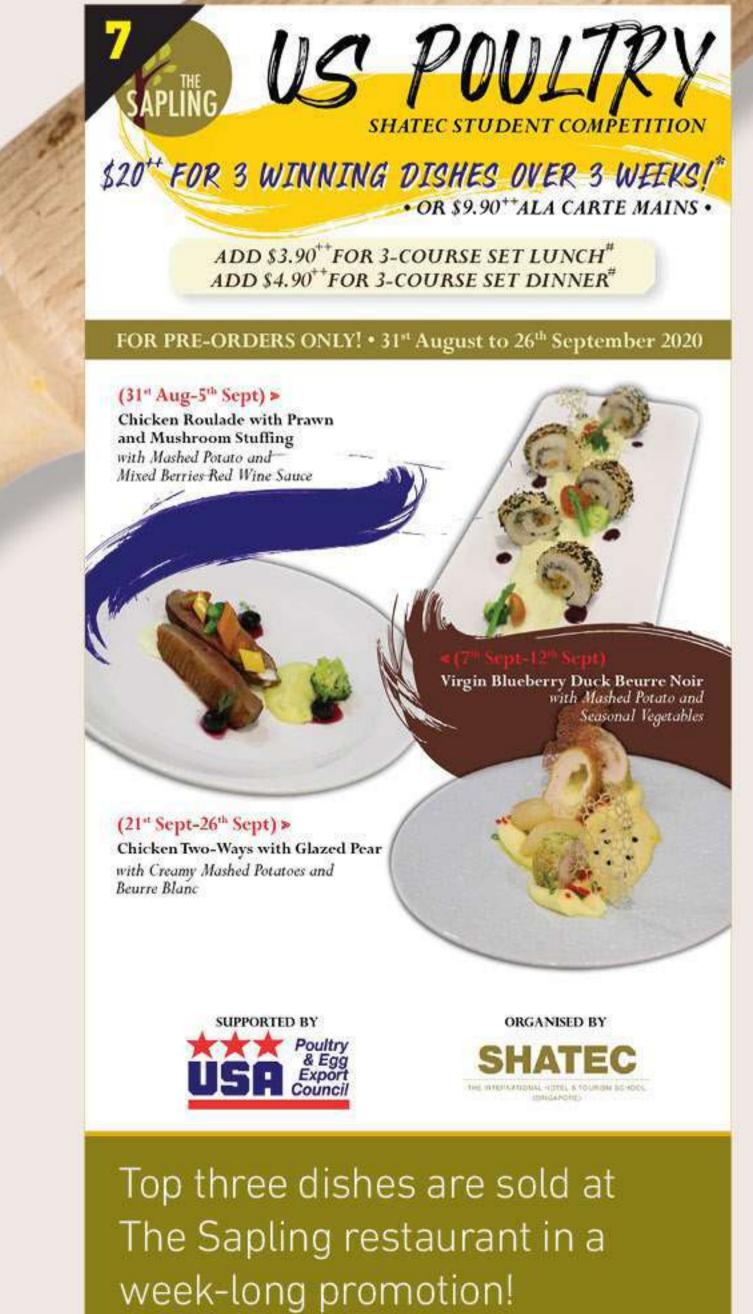


behind the cooking styles of U.S. poultry meat and dish accompaniments.



Champion Dish, by Sun Lixiaoyu Be awarded at the final prize (Felix): Chicken Two-Ways with ceremony for the tenacity shown Glazed Pear, Creamy Mashed during the competition! Potatoes and Beurre Blanc.

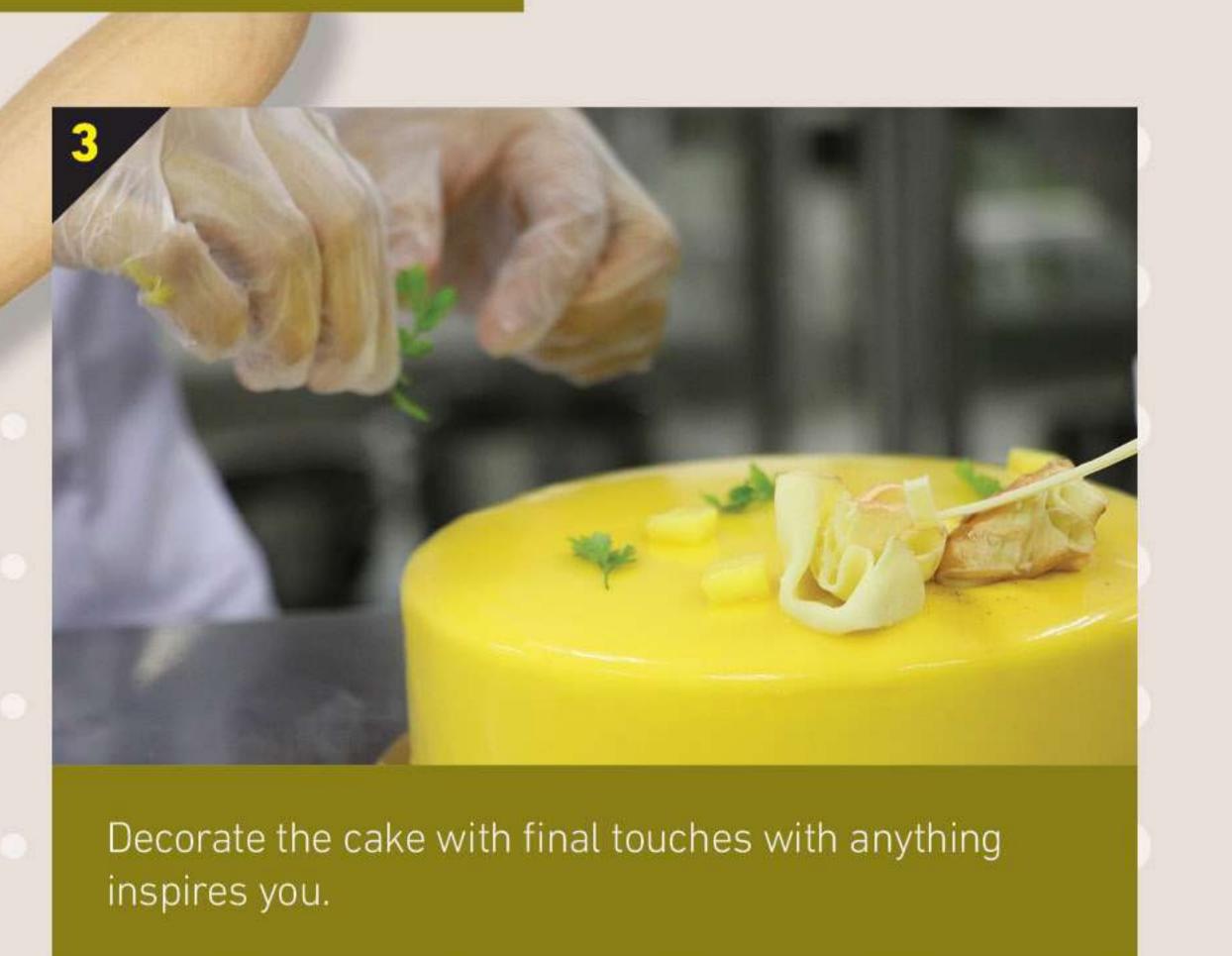


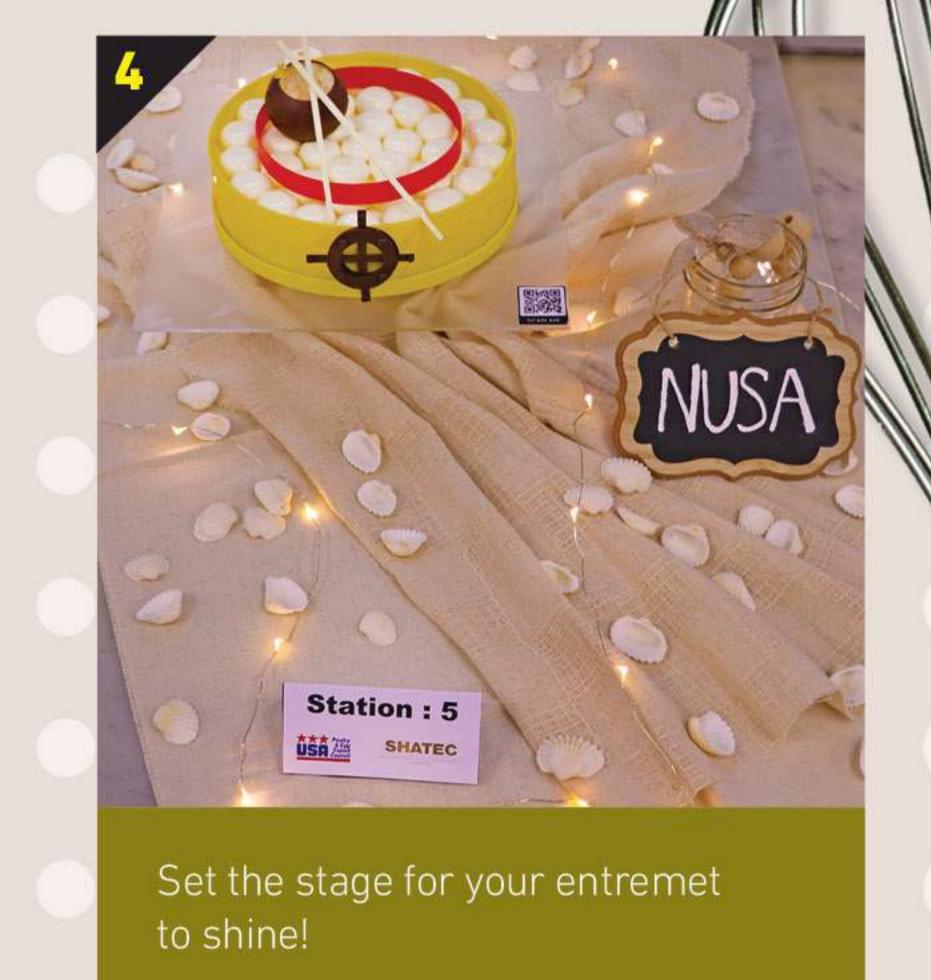






alette knife over the surface of the entremet to remove excess glaze.







right consistency



1st Runner-up by Ng Choi Ling: Green Green Apple Entremet



Binte Abdul Shahrin: Mango Passion Entremet



Vicky Dewi

Operations are constantly running in hotels, so it keeps you busy. You are pursuing your passions. It's about how you organise your work and take your skills to the next level. While preparing for competitions, I trained in sugar and chocolate work, even in ice carving, which I'd picked up in France."

- Chef Edwin Leong, Head Pastry Chef, Singapore Marriott Tang Plaza Hotel

## Festive Munchies

### A Cheese Tart and A Madeleine with a Twist

ire up the oven and roll out the baking paper! We have scrumptious bite-sized baked delights for you to share with your family and friends. **Chef Pratheep**, Senior Pastry Trainer at SHATEC gives a twist on classic fuss-free recipes.

Make an elegant choice with **Pumpkin Cheese Tarts** to feature on your holiday appetiser table. Reimagine the well-loved Hokkaido cheese tarts with melt-in-the-mouth cream cheese filling, layered with pumpkin, piped into an almond cookie base.

Everyone loves the iconic French tea cake with its distinct scalloped shell shape and buttery crust. Chef Pratheep gives it a local spin with **Gula Melaka Madeleines**, where the coconut palm sugar's caramel-like sweetness shines and lingers. Chill the batter prior to baking to achieve the signature belly or hump of a well-baked madeleine!

Now, put on your pastry-loving hats, and have yourself a happy holiday!

## Punykin Cheese Tarts



QTY	INGREDIENTS	Makes 6 tarts
125 gm 85 gm 47 gm 24 gm 14 gm	Almond Tart Dough Plain Flour Butter Icing Sugar Eggs Ground Almond	
80 gm 50 gm 20 gm 20 gm 6 gm 200 gm 50 gm	Pumpkin Cheese Filling Cream (35% Fat) Sugar Egg Yolk Milk Corn Flour Cream Cheese Pumpkin Paste	

#### **METHOD**

#### **Almond Tart Dough**

- 1. Use a mixer with paddle attachment to mix flour, butter, ground almond and icing sugar until a crumbly texture forms.
- 2. Add eggs and mix again without over-mixing the dough.
- 3. Spread the dough out about 3mm-thick between two silicone baking mats or baking sheets. Allow to chill for two hours.
- 4. Line six 8-cm tart rings with the dough, and bake in a fan forced oven at 160°C for 15 minutes. Allow the baked tart shells to cool down.

#### Pumpkin Cheese Filling

- 5. Start with making the pastry cream using milk, cream, egg yolk, sugar and corn flour. Mix till thickened.
- 6. Add cream cheese and pumpkin paste to mix until homogenous.
- 7. Pipe mixture into the baked tart shell.
- 8. Bake at 160°C for 10 minutes until the cheese mixture has set.

## Gula Melaka Madeleines

QTY	INGREDIENTS	Makes 24 pcs
100 gm 18 gm 15 gm 14 gm 1 pc	Ingredients (A) Unsalted Butter Gula Melaka Extra Virgin Coconut Fat Invert Sugar or Honey Pandan Leaf	
148 gm 60 gm 40 gm	Ingredients (B) Eggs (Roughly 3 Large Eggs) Sugar Granulated Palm Sugar	
119 gm 4 gm	Ingredients (C) Plain Flour Baking Powder	

#### METHOD

- (Prepare A): In a medium saucepan, melt the butter with the gula melaka, coconut fat, invert sugar and pandan leaf. Leave it aside.
- 2. (Prepare B): In a medium-sized bowl, whisk eggs, sugar and palm sugar until frothy and pale.
- 3. (Prepare C): Whisk the sifted flour and baking powder in a small bowl.
- 4. Alternate between combining (C) and (A) into (B), finishing off with (C). Give a final stir.
- 5. Transfer into a piping bag to chill overnight.
- 6. Use a pastry brush to butter the cavities of each madeleine mould generously. Spread flour over and tap off the excess.
- 7. Pipe the batter to ¾ of each cavity and bake at 190°C for 8 minutes approximately.



SHATEC TIMES S-T M.Y. 2-Cents Worth

A New Column by Dr. Maverick Yeo:

# The Marvels of Domestic Tourism

s I pen this inaugural piece, the global pandemic is still in full swing. Much has been written about the 'new-normal'. But can 'new' ever be 'normal'? To me, it's a plain oxymoron but I suppose it can once mind-sets and attitudes are proportionately adjusted. So what did 2020 bring? Gloom? Uncertainty? I beg to differ. It has brought about new opportunities and a paradigm shift!

By history and sociology texts, the Lion City has long served as a stopover or transit destination. The tropics' lure, the beauty of multiculturalism, and the modernity of architecture and landscape are but transient and fleeting. That is until Covid-19 struck.

Abruptly, the island-state came to a standstill: borders became shut, and there were prohibitions on dining out and social gatherings. We see more joggers pounding the pavements, perhaps an innate resistance to the donning of masks. The upside? People were becoming leaner (we don't witness the same results with gym memberships), but the yearning for travel was getting fatter. As restrictions eased, establishments went into a frenzy providing staycations and gourmet experiences, albeit amidst safe-distancing measures. I, too, fell victim to this extravaganza as I pined for the next time I can roll my trolley bag onto an airplane.

Yet, amidst a hospitality and tourism scene thrown into volatility, we observe keen camaraderie and an unfazed spirit. Monsieur Jean-Charles Dubois, Executive Chef, Sofitel City Centre Hotel, is one who manifests such traits. He has attended every online course imaginable during Phase 1, gamely walking the talk while hanging up his chef's hat and apron. As hoteliers upskill and cross-skill, guest experiences remain the paramount consideration. What is marvellous about domestic tourism is not the sandy beaches or the long stretches of reservoirs and mangroves or rediscovering intricate buildings. Instead, we can look to the sheer simplicity and sincerity that service staff embody despite obscurity and melancholy.

We see smiling eyes brighter than the shade of their masks, a warm voice, with words and gestures of welcome. Bearing testament to this philosophy is none other than Ms Jean Wong, Director of Front Office Operations, Fairmont Singapore. Spirited and poised, her elegant demeanour shines through any safe-entry gantry or SHN lobby. Bingo! That, to me, is the art of hospitality in its purest form. The truth is, it doesn't matter how long and where we are confined. It's who we are with that matters!

Dr. Maverick Yeo is an academic with SHATEC. His opportune foray into hospitality and tourism education has widened his perspectives on life, calibre and the pristine efforts that go towards the attainment of service excellence. As a featured columnist with Shatec Times, he aspires to merge his legal and linguistic expertise with vocational insights and perspectives on an evolving industry.

Disclaimer: It is with anticipation that this column solicits views and comments that are fair and representative. Our columnist welcomes opinions that are reasonable and warranted of equitable response(s). Connect with him at <a href="mailto:sjyeo@shatec.sg">sjyeo@shatec.sg</a>.



A snap of Dr. Maverick Yeo taken at So/Sofitel
Auckland, New Zealand



#### Consider taking on a contract job

Taking on a contract job allows you the flexibility to take on multiple projects spanning different industries and teams. These experiences hone your project management skills, while giving you the opportunity to pick up new skills. In the long run, a contract job could potentially let you gain valuable industry knowledge and deepen existing skillsets.

#### Discover new learning opportunities

This period of uncertainty is tough, but maybe it presents a chance to focus on something you're passionate about. For example, you can pick up a foreign language to improve your memory and concentration, as well as give yourself a competitive edge above others. You could also further your cooking passion by signing up for related courses to help you relax, or inspire you to explore new career opportunities in other fields.

#### Set your mind on what's positive

Going through life's various challenges presents an opportunity for you to grow and emerge stronger. Be ready and willing to seek and receive help during this time. Additionally, such a period in your life can teach you to adapt and navigate your new circumstances, so you'll be better equipped for tomorrow. This is the mindset that Wesley Seah, a local visually-impaired artist, developed when he lost his sight at 35 and had to close his growing headhunting business. When it comes to facing adversity, he advises, "Don't focus on the problem, but on the problem-solver: Yourself. There's always a way."











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