

Featured Story

Recognising Singapore's F&B Talents



In its seventh year running, the Awards of Excellence, held yearly in conjunction with the World Gourmet Summit (WGS), continues to grow, with new faces and restaurants up on the list of final nominees.

Fresh on the roll of finalists are: Chef Dorin Schuster of iggy's for the S. Pellegrino Chef of the Year award, and breaking the trend of the male-dominated profession, Chef Amy Ng of Grand Copthorne Waterfront Hotel Singapore, for the Cacao Barry Pastry Chef of the Year award. Tatsuya Japanese Restaurant has also risen up as a final nominee for the Asian Ethnic Restaurant of the Year presented by Cuisine & Wine Asia.

The selected three to six finalists for each category were announced at the World Gourmet Summit 2007 Press Conference held on 6 March 2007 at The Ritz-Carlton, Millenia Singapore.

"The Awards of Excellence is about recognising talent and rewarding excellence in the food and beverage industry", said Peter A Knipp, managing director of Peter Knipp Holdings, co-organiser of the WGS together with the Singapore Tourism Board.

"It is important that this is done at the highest level," he said. "We need to do everything possible to support food and beverage professionals. The awards are to reward the people who have been working hard to become the best that they can be."

Chef David Warren of Michelangelo's Italian Restaurant, slated for the Meat & Livestock Australia Rising Chef of the Year award, said he was 'shocked' to be on the list of finalists for the award.

"I've just been doing what I usually do," he said. This is the first time Chef Warren has been nominated for an award.

Besides encouraging greater professionalism in the F&B industry, the awards also aim to inspire young talents to strive towards excellence. Up for grabs are three scholarships: the Academy at-sunrice and Johnson & Wales University Culinary Scholarship, Bodegas Torres Wine Scholarship and Cacao Barry Patisserie Scholarship. The recipients of the scholarships will receive an opportunity to attend bond-free courses or partake in apprenticeships at renowned establishments, with return air tickets and accommodation.

Having completed the practical assessment for the scholarships, held on 10 February at The Tourism Academy at Sentosa, the candidates will now be moving onto phase three of the competition, to be held on 10 March, where they will be interviewed by industry experts.

When judge Dr Jen Shek Wei was asked about the ideal candidate who should be awarded the wine scholarship, he said, "Someone who can be a wine ambassador for Singapore. He must not only have a good working knowledge of wine itself, but also how we can promote wine to the enhancement of wine tourism within Singapore."

Indeed, the Awards of Excellence is not only about recognising talent, but also has the aim to spur Singaporean talents on to grow in professionalism and confidence, starting from young and aspiring chefs. It is this high standard of service that the awards promote that will help to raise the standards of tourism and food and beverage in Singapore.

The 14 Singapore awards, three regional awards and three scholarship awards will be presented to the award recipients during the WGS Awards Luncheon on 21 April 2007 at Swissôtel The Stamford Singapore.

For the complete list of finalists nominated for the Awards of Excellence, click [here](#). To find out more information on WGS, visit www.worldgourmetsummit.com.

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