



WORLD GOURMET SUMMIT 2002 - NEWS RELEASE - Issue No. 3 - 23 Feb 2002

Culinary Masterclasses

... a class of its own

The World Gourmet Summit (WGS) promises many culinary treats and the Culinary Masterclasses are, without a doubt, one of the most popular programmes of the week-long gourmet extravaganza. The Culinary Masterclasses cover eight sessions from 9 to 12 April 2002, that entail an interactive cooking demonstration and rewarding learning experience with some of the most prominent names in the culinary arena.

Held at Singapore's most progressive cooking school, **at-sunrice at Fort Canning Park**, the Culinary Masterclasses will appeal to both novices and the trade. There will be two sessions per day, each lasting for three hours. Each session will feature two distinguished guest Masterchefs demonstrating their signature dishes 'live'. What better way to learn and experience the secret formulae from the great masters themselves!

In addition, participants will have the opportunity to sample the recipes after the demonstrations.

One of the highlights of this year's Culinary Masterclasses is the addition of demonstrations by special guest chefs, Patrick Martin and Christophe Bidault from the prestigious Le Cordon Bleu culinary academy. Chocolate master Philippe Marand (Barry Callebaut Corporate Chef, France) will demonstrate the intricate art of chocolate making at one of the sessions. Michael Ginor (Hudson Valley Foie Gras, New York) will also teach the secrets of creating gourmet delights, using one of the world's finest delicacies Foie Gras, at a session featuring his specialty dishes.

A special invitation is extended to participants for an experiential Spice Garden Walk conducted by at-sunrice cooking school before the start of the lesson. This involves a highly educational 16 minute field trip to one of Singapore's most beautiful herbal gardens, where you learn about the unique properties of spices and refresh your mind and soul amidst the peaceful ambience.

Jointly organised by the Singapore Tourism Board (STB) and Peter Knipp Holdings (PKH), the World Gourmet Summit will focus on *'The Art of Dining'*. Held from **7 to 13 April 2002**, it brings together Masterchefs from around the world for a display of culinary brilliance at a series of epicurean activities.

WGS has won the Gold Pinnacle Award from the International Festivals and Events Association (IFEA) in 2001. In 2000, the event won the Silver Pinnacle Award. The IFEA's Pinnacle Awards are in recognition of outstanding events. The organisers also won the Tourism Awards 2001 Singapore Best Event Organiser (Special Events). Expect only the best from this internationally recognised gastronomic event this coming April! Log on to www.worldgourmetsummit.com for more updates and details now.

Culinary Masterclass Schedule is out now!



Masterchef Roy Yamaguchi at the Culinary Masterclasses in WGS 2001.



The Singapore Cooking School
and Spice Garden
Official Venue Host
for WGS 2002 Culinary Masterclasses

Price: S\$90.00 nett per person per session

Time	9 April 2002 (Tuesday)	10 April 2002 (Wednesday)	11 April 2002 (Thursday)	12 April 2002 (Friday)
Morning Session 9.00am to 12.00pm	Sergi Arola La Broche, Madrid, Spain	David Senia The Ritz-Carlton, Osaka, Japan	Harunobu Inukai & Noriyukie Sugie Restaurant VII, Sydney, Australia	Ettore Bocchia Grand Hotel Villa Serbelloni, Lake of Como, Italy
	Christophe Bidault Le Cordon Bleu, London	Arun Sampanthanvivat Arun's, Chicago, USA	Philippe Padovani Padovani's Restaurant & Wine Bar, Hawaii, USA	Philippe Legendre Four Seasons Hotel Paris George V, Paris, France
Afternoon Session 2.00pm to 5.00pm	David Laris Mezzo, London, UK	Zhang Jin Jie Green Tea House, Beijing, China	Marcus Samuelsson Aquavit, New York, USA	Hemant Oberoi Taj Mahal Hotel, Mumbai, India
	Philippe Marand Barry Callebaut Corporate Pastry Chef, France	Patrick Martin Le Cordon Bleu, Tokyo	Michael Ginor Hudson Valley Foie Gras, USA	Anton Mosimann Mosimann's, London, UK

Print quality pictures of the events are available online at: www.worldgourmetsummit.com For more information, call our hotline at (65) 6270 1254 or fax (65) 6270 1763.

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- **Asian Civilisations Museum, Empress Place** ~ *Official Venue Host for Opening Reception*
- **The Fullerton Singapore** ~ *Official Venue Host for WGS Awards of Excellence Presentation*
- **Grand Hyatt Singapore** ~ *Official Venue Host for James Beard Foundation Charity Dinner*
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- **Equinox (by Raffles International)** ~ *Official Venue Host for WGS Media Briefing*
- **China Club** ~ *Official Venue Host for WGS Awards of Excellence Press Conference*
- **News Radio 93.8FM** ~ *Official Radio Station*
- **Dr & Mrs NK Yong** ~ *Official Wine Consultants*
- **Bang & Olufsen**
- **Singapore Exhibition Services / Food&HotelAsia2002**
- **The New Asia Cuisine & Wine Scene Magazine** ~ *Official Magazine*

**Information correct as at 23 February 2002.*



WORLD GOURMET SUMMIT
SINGAPORE

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International Festival & Exhibitions Association (IFEA) Pinnacles Award
World Gourmet Summit 2001

- ***IFEA 2001 Grand Pinnacle Gold Award Winner***
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