

WORLD GOURMET SUMMIT 2002  
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SINGAPORE

Official Venue Host for WGS Press  
Conference and Grand Finale Dinner



Jointly organised by



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7 to 13 April 2002

# The Art of Dining

World Gourmet Summit (WGS) is a unique and exciting gourmet extravaganza that positions Singapore as a world-class culinary destination through its magnificent cuisine and epicurean culture.

Jointly organised by Singapore Tourism Board (STB) and Peter Knipp Holdings (PKH), this inspirational gourmet odyssey will be held from **7 to 13 April 2002**.

Entering into its sixth year, WGS 2002 focuses on the theme, '**The Art of Dining**', presenting a different perspective on gastronomy with the highlights on culture and artistry of dining and wining.

In line with the theme, WGS 2002 will bring together Masterchefs from around the world such as USA, France, Italy, Australia, Spain, China and India to display their culinary brilliance. Prestigious wineries from Spain, France, Germany, Italy and Australia have been invited to feature their fine wines and present the virtues and intricate art of winemaking. Together, they will bring the art of gastronomy to new heights.

A series of events has also been specially designed to incorporate next year's theme. The evergreen Masterclasses will evolve to bring the art of good living by including cooking demonstrations, wine pairing, service etiquette, tips on entertaining and more.

Watch out for refreshing programmes that centre around the art of service. These include an interactive workshops conducted by renowned luminaries from. The art of tableware is showcased in an exhibit that highlights the historical significance of vintage table settings, Master of Chocolates will also present the delicate craft of chocolate making in a personalised workshop.

*Live it up in Singapore!*

WGS 2002 promises to be more exciting and grand for all to share in the appreciation of culinary excellence! Watch out for more updates on the participating Masterchefs, winemakers and details of the various events at our website [www.worldgourmetsummit.com](http://www.worldgourmetsummit.com)!

For more information, call our hotline at (65) 270 1254 or log on to [www.worldgourmetsummit.com](http://www.worldgourmetsummit.com)

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**Events at a Glance**

• **Awards of Excellence Presentation ~ 7 April 2002**

*Singapore's only 'Food Oscars' that recognise the pinnacles of the F&B and hospitality industries. This event is by-invitation only.*

• **Welcome Reception ~ 7 April 2002**

*The opening reception will see local chefs demonstrate their culinary prowess to welcome all overseas participants. This event is by-invitation only.*

• **Epicurean Delights ~ 9 – 12 April 2002**

*Masterchefs will exercise their creativity to deliver cuisine extraordinaire at participating hosting restaurants.*

• **Culinary Masterclasses ~ 9 – 12 April 2002**

*A complete package incorporating the best from all aspects of 'good living'; cooking demonstrations by Masterchefs, wine pairing tips, service etiquette and more.*

• **Wine Masterclasses ~ 9 – 12 April 2002**

*Conducted by renowned local wine personalities, there will be four themed sessions. A great learning experience for both novices and connoisseurs.*

• **Masterchef Safaris ~ 9 – 11 April 2002**

*The ultimate gourmet experience! Diners will embark on a gastronomic odyssey that will take them to a few different restaurants in one evening.*

• **Vintner Dinners ~ 9 – 12 April 2002**

*A showcase of a stellar gathering of winemakers that features stunning wine programmes. A rare opportunity to sample some of the finest wines in the world!*

• **Special Evenings ~ 11 – 12 April 2002**

*Distinguished institutions such as Le Cordon Bleu (France) and James Beard Foundation (USA) will be invited to organise dinners to showcase and highlight each respective institutions' gastronomic skills.*

• **WGS International F&B Forum ~ 11 April 2002**

*Conducted by prominent luminaries, this programme is meticulously designed to assist the industry professionals in meeting the various challenges of today's competitive environment.*

• **Grand Finale Dinner ~ 13 April 2002**

*The unforgettable week-long gourmet adventure will culminate in a dazzling and entertaining gala dinner that promises all the splendour and elegance.*