



WORLD GOURMET SUMMIT

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## **PRESS RELEASE**

**World Gourmet Summit 2011  
(25<sup>th</sup> April- 8<sup>th</sup> May)**

### **Gastronomic Brilliance From the Great Southern Land**

**Australia's Acclaimed Wine Critic, James Halliday and  
Masterchefs Brent Savage, Dietmar Sawyere and Paul Wilson**

**Singapore, 25 April 2011:** Australia's finest food and wine personalities will add further flavour to the melting pot of cultures and personalities at the gourmet extravaganza, the World Gourmet Summit, which commemorates its 15<sup>th</sup> Crystal Anniversary today with an opening ceremony at the Marina Bay Sands Singapore.

Taking place from 25<sup>th</sup> April to 8<sup>th</sup> May, the 14-day gastronomic event will feature, among others, Australian award-winning wine critic James Halliday and three Australian-based chefs: three Chefs Hats Paul Wilson from Mr Wilson Restaurant Concepts in Melbourne, and from Sydney – two Chefs Hats Dietmar Sawyere from Berowra Waters Inn and two Chefs Hats Brent Savage from Bentley Restaurant & Bar.

**With a career spanning over 40 years, acclaimed wine critic and vigneron, James Halliday, is also an award-winning writer who has contributed to more than 60 books.** He writes for The Australian and the Gourmet Traveller Wine Magazine – his deep knowledge and passion for wine securing him notable awards, including the 1995 Maurice O'Shea Award for Outstanding Contribution to the Wine Industry, the James Beard Award, Julia Child Award and Louis Roederer Award.

As one of the founders of Brokenwood in Hunter Valley, and thereafter founder of Coldstream Hills in the Yarra Valley, Halliday is an unrivalled authority on every aspect of the wine industry, from the planting of vines through to the conception and marketing of the finished product. In 2010, Halliday was recognised as a Member of the Order of Australia in the Queen's Birthday Honours List.

Hosted at Capella Singapore, Halliday will be conducting an exclusive wine tasting featuring the finest wines and exquisite vintages at the ***Shiraz - Australia's Iconic Wine Featuring A Tasting By James Halliday on 30 April***. The wine connoisseur will also be lending his expertise in wine pairing at the *World Gourmet Summit 15th Anniversary Gala Dinner with Dietmar Sawyere* on 30 April at Capella Singapore.

**Three Australian-based masterchefs will be present at the World Gourmet Summit this year. They are:**

**Two Chefs Hats Dietmar Sawyere from Berowra Waters Inn in Sydney, Australia has driven the evolution of Australian restaurants ever since arriving in Melbourne in 1988.** The internationally-acclaimed chef made his debut in Singapore at the premiere World Gourmet Summit in 1997. He will return as a special guest chef this year to commemorate its crystal anniversary at the ***World Gourmet Summit 15<sup>th</sup> Anniversary Gala Dinner With Dietmar Sawyere on 30 April, 7pm to 11pm at Capella Singapore.***

Originating from a family of restaurateurs, Swiss-born Chef Sawyere has been cooking the highest quality of food since the tender age of 14. This skilled chef and restaurateur has served some of the world's most exclusive hotels and restaurants, where he sharpened his skills and incorporated exotic flavours and ingredients into his menus. His internationally recognised innovations and expertise have garnered him a plethora of awards including the coveted Good Food Guide Award.

Chef Sawyere will also be hosting a luncheon for ten people at the ***Culinary Experience At Miele: Up Close & Personal with Dietmar Sawyere on 29 April, 10am to 2pm at Miele Gallery.***

Fellow Sydney-based chef, two Chefs Hats Brent Savage grew up in a household where the kitchen was the centre of the home and followed in his sisters' footsteps to become a chef. **Together with award-winning sommelier Nick Hildebrandt, Chef Savage opened the contemporary Bentley Restaurant & Bar in Sydney in 2006.** His restaurant features Modern European food with a particular focus on contrast, using flavour and texture. The balance of his food highlights his unique cooking style, which combines innovative modern techniques to accentuate the variety of flavours from Australian produce.

Chef Savage will be hosted at **Tippling Club** for the ***Masterchef Brent Savage - Epicurean Delights from 26 to 30 April***. He will also be conducting the ***Brent Savage Culinary Masterclass on 28 April from 10am to 11.30am at the Singapore Tourism Board, Auditorium.***

**From Melbourne, is the owner of Mr Wilson Restaurant Concepts, three Chefs Hats Paul Wilson – regarded as one of the most extraordinary culinary talents in the Commonwealth.** He continues to receive critical acclaim for inventing inspiring dishes that spin an innovative twist to cuisine traditions. Awarded the prestigious Acorn Award for his work as executive chef at Quaglino's in London, Chef Wilson was eventually lured to Australia by his colleague, world renowned designer and restaurateur Sir Terence Conran.

Chef Wilson was responsible for the re-launch of Melbourne's retail icon Georges and its contemporary restaurants. He then transformed the kitchens at Park Hyatt in Melbourne into one of Australia's most luxurious restaurants, Raddi. This was where he was awarded Melbourne's highest culinary honour; three Chefs Hats consecutively and the 2002 Chef of the Year award in The Age Good Food Guide.

Chef Wilson will be hosted at **The Prime Society** for the ***Masterchef Paul Wilson - Epicurean Delights from 3 to 7 May***. He will also conduct the ***Paul Wilson Culinary Masterclass featuring a taste of Spain on 6 May, 2pm to 3.30pm, at the Singapore Tourism Board, Auditorium.***

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## **Background**

### **World Gourmet Summit**

The World Gourmet Summit is an international gastronomic extravaganza organised by Peter Knipp Holdings Pte Ltd (PKH), supported by the Singapore Tourism Board (STB), and presented by Citibank. The World Gourmet Summit celebrates its 15<sup>th</sup> anniversary in 2011.

An annual epicurean festival that showcases the intricate craftsmanship of prestigious chefs; it is also an exposition of internationally acclaimed vintners. Encompassing a series of dazzling events like the vintner dinners and celebrity dinners, it is a gourmet spectacular specially crafted for discerning individuals who appreciate fine wines and gourmet cuisine.

### **Asian Gastronomic Awards Of Excellence**

The Asian Gastronomic Awards Of Excellence (formerly known as WGS Awards Of Excellence) is a leading industry recognition programme that acknowledges individuals and organisations which make significant contributions to the development of the F&B industry in Singapore and throughout the region.

Lauded as the only national accolade which recognises the excellence of F&B professionals and establishments, the Asian Gastronomic Awards Of Excellence has a total of 27 awards in the culinary, hotel, industry, restaurant and culinary institution categories will be presented, along with eight others by the Singapore Workforce Skills Qualification (WSQ), and nine scholarships in the 2011 instalment. Of these, 12 awards from the Singapore category and three awards from the regional category were open to the public for nominations.

This year, the Asian Gastronomic Awards Of Excellence iPhone App was introduced. Available for free downloading from iTunes, the iPhone App provides users with a one-stop virtual environment to understand more about the awards platform and what it takes to be an award recipient. It provides users with the ability to vote for who they think should receive an Award Of Excellence in 2011 and familiarise themselves with past award winners through videos and photographs. They can discover details about the scholarship programmes and obtain media updates and news items as they are released. A virtual gallery of the Hall Of Fame – Singapore's best in the F&B scene that has been inducted over the years, can also be viewed.

The iPhone App can be downloaded from the iTunes store at:

<http://itunes.apple.com/sq/app/asian-gastronomic-awards-of/id417931266?mt=8>

Peter Knipp Holdings Pte Ltd (PKH), together with Singapore Tourism Board (STB), WDA, and its beneficial partners presented 27 awards, nine experiential scholarships, two educational scholarships and eight WSQ awards at the awards ceremony on 16<sup>th</sup> April 2011.

For more information, please visit <http://www.wgsawards.com>.

**Organiser:****Peter Knipp Holdings Pte Ltd (PKH)**

Peter Knipp Holdings Pte Ltd (PKH) offers a multi-faceted range of services for the food, beverage and hospitality industry. Founded in 1996 by Peter A Knipp, the multi award-winning company has grown over the years to include three independent companies and an events division, encompassing various aspects of the F&B and hospitality businesses: Food2Print Pte Ltd (publishes Cuisine & Wine magazine, newsletter at [www.asiacuisine.com](http://www.asiacuisine.com), and provides marketing communications consultancy services), World Gourmet Summit and Gourmet Abu Dhabi (events management), Foodservice Consultants Singapore (FSCS) Pte Ltd (F&B consultancy and kitchen design) and Bytes Asia Pte Ltd (IT consultancy).

**Supported By:****Singapore Tourism Board (STB)**

The Singapore Tourism Board (STB) is a leading economic development agency in tourism, one of Singapore's key service sectors. Known for partnership, innovation and excellence, STB champions tourism, making it a key economic driver for Singapore. We aim to differentiate and market Singapore as a must-visit destination offering a concentration of user-centric and enriching experiences through the, "YourSingapore" brand. For more information, please visit <http://www.stb.gov.sg/>.

**Primary Partner of Asian Gastronomic Awards Of Excellence:****Singapore Workforce Development Agency (WDA)**

The Singapore Workforce Development Agency enhances the competitiveness of our workforce by encouraging workers to learn for life and advance with skills. In today's economy, most jobs require not just knowledge but skills. WDA collaborates with employers, industry associations, the union and training organisations, to develop and strengthen the continuing education and training system that is skills-based, opened and accessible, as a mainstream pathway for all workers – young and old, from rank and file to professionals and executives – to upgrade and advance in their careers and lives.