WORLD GOURMET SUMMIT
WORLD GOURMET Series

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Miss World Singapore Contestants add Glamour to the 17th World Gourmet Summit First Press Preview

The six beauties try their hand at culinary perfection with Chef David Senia

Singapore, 27 February 2013 – Six Miss World Singapore contestants joined **Chef David Senia**, Capella Singapore's Executive Chef, at The Miele Gallery on Wednesday, 27 February to create the exclusive *Ocean Gems Prawn Pasta* dish from scratch. The event, which involved judging of the 'best dish' by members of the press was the first media preview outlining the international heavyweight Chefs that will be gracing the 2013 World Gourmet Summit from 16 April to 26 April.

Miss World Singapore contestants, modeling sparkling diamond earrings from Hearts On Fire, getting their first culinary lesson from Capella Singapore Executive Chef David Senia

(L-R) Elizabeth Houghton, Wong Shuyu, Kayla Wong, Krizzia Shannen Ann Sayson, Chef David Senia, Samantha Zhang, Jamie Lim

Having previously worked at prestigious establishments like the *Ritz Carlton Hotel* in Osaka, Japan and the *Oasis* in La Napoule, France, **Chef Senia** was the girls' personal mentor in preparing the dish at the state-of-the-art Miele Gallery Kitchen. **Chef Senia** incorporated great Singapore flavours and premium ingredients from **Alentasia** and **Indoguna** in this customised tomato, basil and prawn dish featuring local favourites such as otah.

Miss World Singapore beauties get stuck in at the Miele Gallery
(L-R) Krizzia Shannen Ann Sayson, Kayla Wong, Elizabeth Houghton

The girls who glammed up with exclusive **Hearts On Fire** diamond earrings, filled the Miele Gallery kitchen with laughter and a bit of a mess as **Chef Senia** showcased his expert skills in guiding the six contestants, every step of the way to cook up the dishes.

Capella Singapore Executive Chef David Senia and his protégés with their perfect serve
(L-R) Jamie Lim, Samantha Zhang, Elizabeth Houghton, Chef David Senia, Wong Shuyu, Kayla Wong, Krizzia Shannen Ann Sayson

After a round of tasting, members of the press declared Samantha Zhang as the deserving winner. Samantha showcased the best culinary skills, injecting great flavours in her dish whilst whipping it up with a fabulous personality and great humour. Members of the press also captured a few shots of the girls using the **Leica** cameras, the official photography, luxury partner.

Mr. Peter A Knipp, CEO of Peter Knipp Holdings Pte Ltd, with Miss World Singapore contestants and their culinary masterpieces

(L-R) Jamie Lim, Samantha Zhang, Elizabeth Houghton, Mr. Peter A. Knipp, Wong Shuyu, Kayla Wong and Krizzia Shannen Ann Sayson

The 17th World Gourmet Summit, Asia's premier and most prestigious gourmet culinary event will be held from **Tuesday, 16 April to Friday, 26 April** as part of the 2013 World Gourmet Series. Adopting the theme ***Artisans & The Art Of Dining,*** the culinary journey kicks off with Singapore's pioneer national culinary awards programme, the ***World Gourmet Series Awards Of Excellence*** on Saturday, 16 March.

Since its inception in 2001, the World Gourmet Series Awards Of Excellence has recognised leading food and beverage (F&B) professionals like **André Chiang,** who has won the illustrious ***KitchenAid Chef Of The Year*** award in 2012. This year, 29 individuals will walk off with career-changing awards including the eminent ***Citibank Restaurant Manager Of The Year, San Pellegrino New Restaurant Of The Year*** and ***Meat & Livestock Australia Rising Chef Of The Year.***

This year's event celebrating ***Artisans & The Art Of Dining,*** features innovative and unique gastronomic events such as Singapore's first ever **Hearts On Fire Edible Fashion Show** and the **Citibank Gastronomic Jam Sessions.** Another highlight of the series is the fêted **World Gourmet Summit Charity Dinner,** which has been confirmed for Thursday, 18 April in support of the Community Chest, the fund-raising arm of the National Council of Social Service (NCSS), for which millions has been raised since its inception in 2000.

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The above images are available in high-resolution at http://we.tl/5pfJa04sE4

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About the World Gourmet Summit

The World Gourmet Summit is an award-winning international gastronomic extravaganza organised by À La Carte Productions (a subsidiary of Peter Knipp Holdings Pte Ltd), supported by the Singapore Tourism Board (STB), and presented by Citibank. The World Gourmet Summit celebrates its 17th anniversary in 2013.

An annual epicurean extravaganza 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.

For all its efforts in organizing the annual world-class gastronomical spectacle, the World Gourmet Summit has won global accolades including the prestigious Grand Pinnacle Silver Award at the International Festivals and Events association (IFEA)/ Haas & Wilkerson Pinnacle Awards.

Since 2000, the World Gourmet Summit has been raising funds through its annual charity dinners in support of the Community Chest, the fund-raising arm of the National Council of Social Service (NCSS). The charity dinners have raised over S$4.5 million with the generosity of its distinguished guests through table sales, charity auctions as well as donations.

www.worldgourmetsummit.com