For Immediate Release 15 January 2003

WGS Awards of Excellence 2003 **MEDIA RELEASE**

Awards of Excellence Partners





Executive Chef of the Year presented by Tabasco



the Year



Inniskillin Icewine Pastry Chef of the Year



Heinz Asian Ethnic Chef of the Year



Convotherm Restaurant of the Year



hristotle

Martell Cognac Asian Ethnic Restaurant of the Year

Christofle New Restaurant of the Year



WMF Restaurant Manager of the Year



Chivas Regal F&B Manager of the Year



Foodservice Equipment Electrolux Culinary Institution of the Year



at-sunrice -

The Singapore Cooking School and Spice Garden

at-sunrice Cooking School Asian



Le Cordon Bleu Culinary Scholarship



Bodegas Torres Wine Scholarship



A Product of Barry Callebaut

Cacao Barry Patisserie Scholarship

Official Newspaper Supplement

for Awards of Excellence



MILLENIA SINGAPORE Official Venue Host for Awards of Excellence Presentation & **Opening Reception**





NK & Melina Yong

Official Wine Consultants

Jointly organised by



Official Venue Host for Awards of Excellence **Press Conference**



Revealing the Pinnacles of the Food & Beverage Industry

The World Gourmet Summit's Awards of Excellence return this year with a new scholarship for young aspiring culinary talent.

which The annual event. honours the achievements of the best professionals in the food beverage industry, offers awards scholarships to deserving culinary talent Singapore and the region. First launched in April 2001, it is organised jointly by Peter Knipp Holdings, the co-organiser of the World Gourmet Summit (WGS), and the Singapore Tourism Board (STB).

This year, the Lifetime Achievement Award will also be presented to an individual who has made significant contributions to the food and beverage industry in Singapore. This will be announced during the Awards presentation ceremony on 30 March.

In addition to the Le Cordon Bleu Culinary Scholarship the **Bodegas** Wine and Torres Scholarship introduced year, last new scholarship, the Cacao Barry Patisserie Scholarship, will be launched at the Awards this year. It will offer a budding talent in the field of pastry-making an opportunity to learn from the best in his field.

These scholarships complement the 16 individual awards offered this year. These include awards for the Chef of the Year, the Culinary Institution of the Year, the New Restaurant of the Year as well as the Cuisine Article of the Year, among many others. Competition will be keen, as many of the finalists for the 2003 Awards have gained international accolades and recognition in their respective areas. Some of previous years' winners such as Sam Leong of Tung Lok Group of Restaurants and Aby Tan of Les Amis will be in the running again for the 2003 Awards.





Secretariat Office:

"Recognising and nurturing talent is vital in putting Singapore on the world gourmet map. We believe the Awards of Excellence play an important role in achieving these goals", said Mr Lim Chwee Seng, Director, Events Marketing, STB.

The Awards of Excellence are inspired by the Michelin Guide in France and James Beard Foundation in the United States. The aim of the organisers is to make the Awards the foremost food and beverage awards in Asia and eventually, just as established in the international culinary arena. Apart from recognising deserving talent in the industry and providing aspiring food and beverage professionals with the opportunity to experience and learn from the masters of their trade, the aim of the Awards is to serve as a benchmark for service quality and innovation for the F&B industry.

Since last year, the Awards have been extended to include regional entries, bringing it to the international level.

Nominees for the Awards were chosen by food and beverage professionals, fine cuisine and wine merchants, journalists, restaurant critics and members of food and wine associations.

The nomination process for the awards began last August and nominees are evaluated at three different stages¹. The finalists² for all award categories are then announced at a media conference on 15 January 2003 at The Beaufort Singapore.

The final nomination stage will be conducted by an external audit firm and the winners will be announced on 30 March 2003 at the Awards of Excellence presentation ceremony, which will be followed by the World Gourmet Summit Opening Reception.

For more information, please visit our website at www.wgsawards.com, or call us at (65) 6270 1254 or fax (65) 6270 1763. For more information on World Gourmet Summit, please visit www.worldgourmetsummit.com

Contact us:

Peter Knipp Holdings Pte Ltd

Mr. Peter A. Knipp
Mr. Francis K. Poulose
Mr. Rao Krishnan
Mr. Matthew Wong
Ms. Esther Lee
Ms. Christine Wee
Ms. Vanessa D. Harijanto
Ms. Harsha M. Dadlani
Email: peter@asiacuisine.com
Email: rao@asiacuisine.com
Email: matthew@asiacuisine.com
Email: chriswee@asiacuisine.com
Email: vanessa@asiacuisine.com
Email: harsha@asiacuisine.com

¹ Please see WGS Awards of Excellence Overview booklet on selection process for the awards.

² Please see attached list of finalists for the WGS Awards of Excellence 2003