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FINALISTS FOR THE PRESTIGIOUS AWARDS OF EXCELLENCE 2005 ANNOUNCED

Thursday 17 th February: The World Gourmet Summit (WGS) is delighted to announce the short listed nominations for the Awards of Excellence (AOE) 2005.

Inspired by the Michelin in France and the James Beard in the USA, the event which is organised by Singapore Tourist Board (STB) and Peter Knipp Holdings (PKH), in association with Temasek Polytechnic, the AOE serves to recognize and pay homage to the professionals and talents who have excelled and contributed to the food and beverage industry in Singapore and the region, though their distinction in providing world class dining experiences.

As a result of winning one of prestigious AOE's, this year's short listed have the chance to follow in the footsteps of the Chef of the Year 2004, Justin Quek, a home grown chef with international standing, who has gone onto set up his own successful restaurant La Petit Cuisine in Taiwan or Sam Leong, who has thrice won Asian Ethnic Chef of the Year, who's strengthened reputation both home and exposure overseas has lead him to publish his own cookbook 'A Wok Through Time'.

The short listed who have made it to this stage, have already been through a rigorous selection process. At the beginning over 100 professionals and leading establishments were in the running for the 16 awards. An initial 250 independent jury members are put through a stringent nomination process after which they select the five highest scoring finalists to go forward to the second stage. During the second round a selected panel of 100 jurors reduces five short listed to three. The final round involves 50 jurors, who will further evaluate the top three finalists and an appointed auditor; Robert Tan & Co will verify the final results for the awards.

Highlighted Singapore Category Awards (please see Appendix for more listing of Awards and its finalists)

- S.Pellegrino Chef of the Year
 - ▲ Emmanuel Stroobant, Saint Pierre

 - ▲ Sam Leong, Tung Lok Restaurants
- Heinz Asian Ethnic Chef of the Year
 - ▲ Milind Sovani, Rang Mahal
 - ▲ Sam Leong, Tung Lok Group Restaurants
 - ▲ Chan Kwok, Hua Ting Orchard Hotel
- Convotherm Restaurant of the Year
 - ▲ Mezza9, Grand Hyatt Singapore
 - ▲ Saint Pierre
 - ▲ Au Jardin Les Amis
- Asian Ethnic Restaurant of the Year
 - ▲ Lei Garden
 - ▲ Rang Mahal
 - ▲ Hua Ting, Orchard Hotel





New Restaurant of the Year

- ▲ Saint Julien
- ▲ Garibaldi
- ▲ The Cliff, The Sentosa Spa & Resort
- My Humble House, Tung Lok Restaurants

Awards of Excellence Scholarships

- Le Cordon Bleu Culinary Scholarship
- Cacao Barry Pâtisserie Scholarship
- ▲ Bodegas Torres Wine Scholarship

A record number of 87 budding talents applied for the 3 scholarships offered in 2005. Applicants were first subjected to a written assessment where top six candidates of each category move to the second phase where they were required to undergo the practical assessment. They were tested in a "live" food preparation assessment, under the strict observation of Singapore's leading chefs. The wine scholarship participants on the other hand are subject to a blind tasting session and service assessment. Together, culinary, patisserie and wine candidates served a three-course meal paired with wines to notable gourmets, food critics and wine specialists. The applicants were then screened in the final phase to see if they have the 'X' factor.

"As these scholarships continue to gain recognition, we are delighted that our younger talents are taking advantage of such privileges to further their skills and exposure beyond our shores. We hope that more Food and Beverage Professionals realize that this is a genuine and significant endeavor to encourage the youth in our industry to reach for their dream," said Mr. Peter A. Knipp, co-organiser of the event.

The results for the 16 awards and 3 scholars for the Awards of Excellence & cholarships will be revealed on 23rd April at the World Gourmet Summit Award Dinner at The Oriental Singapore.

The WGS is an exclusive platform that showcases the vibrancy of Singapore's gourmet culture and lifestyle. From 18th to 29 th April 2005, some of the world's Masterchefs and Winemakers will showcase their skills and specialties. For further information on the WGS and the events being held, please visit www.worldgourmetsummit.com

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Notes to editors

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APPENDIX

Full list of Awards

Singapore Category Awards

- Executive Chef of the Year presented by Tabasco
 - Brian Cleere, Grand Hyatt Singapore
 - Christophe Megel, The Ritz-Carlton, Millennia Singapore
 - ▲ Sam Leong, Tung Lok Restaurants
- Meat & Livestock Australia **Rising Chef of the Year**
 - Gunther Hubrechsen, Les Amis Pte Ltd
 - Sebastian Ng, Restaurant Ember
 - ▲ Thomas Chai, Jade, Tung Lok Restaurants
- Inniskillin Icewine Pastry Chef of the Year
 - ▲ Daniel Tay, Baker's Inn Holdings Pte Ltd
 - Pang Kok Kiong, Canelé Pâtisserie, Les Amis Pte Ltd
 - ★ Herve Potus, Four Seasons Hotel Singapore
- WMF Restaurant Manager of the Year
 - Edith Lai, Saint Julien
 - ▲ Beppe De Vito, Garibaldi
 - ▶ Patrick Dumas, The Cliff The Sentosa Resort & Spa
- Food & Beverage Manager of the Year
 - ▲ Daniel Simon, Four Seasons Singapore
 - A Cheong Hai Poh, Conrad Centennial Hotel
 - Robert Lagerwey, The Ritz-Carlton, Millennia Singapore
- Schott Zwiesel Sommelier of the Year
 - ▲ Randy See, Les Amis
 - ▲ Amy Oh, Jade Tung Lok Restuarants
 - Max Fedkiw
- Unilever Foodsolutions Lifetime Achievement Award
 - ▲ Grand Award Recipient will be announced at the WGS Awards Dinner
- Wine List of the Year
 - mezza9, Grand Hyatt Singapore
 - Raffles Grill, The Raffles Hotel
 - Zambuca Italian Restaurant & Bar

Regional Category Awards

Electrolux Culinary Institution of the Year

- ▲ Shatec Singapore
- ▲ Bakery Institution Training Centre Singapore
- ▲ Shermay's Cooking School Singapore
- ★ The Oriental Thai Cooking School Thailand
- ▲ Taylors College, School of Hotel Management Malaysia
- Vocational Training Council Hong Kong
- SMK Negeri 37 Indonesia
- at-sunrice The Singapore Cooking School and Spice Garden Asian Cuisine Article of the Year Wine Article of the Year
 - *Serves Youu Right" Rob Mckeown, DestinAsian Thailand
 - *A slow comfortable stew" Koh Yuen Lin and Chew Hui, Wine & Dine Singapore
 - *Teochew Cuisine" Sharon Tan, Flavours Malaysia
- Wine & Spirits Article of the Year

 - "A Taste of Valtellina Vineyard among the rocks" Johnny Ong, Hospitality Asia Malaysia
 - *Create a Stir" Zuhara Yusoff, Wine & Dine Singapore







Awards of Excellence Partners

The organisers would like to take this opportunity to thank all partners and supporters for their continued efforts and contributions to the World Gourmet Summit Awards of Excellence and Scholarships.



















The Singapore Cooking School and Spice Garden at-sunrice The Singapore Cooking School & Spice Garden Asian Cuisine Article of the Year







Awards of Excellence Scholarship Partners



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