World Gourmet Summit

Awards of Excellence Scholarship 2006



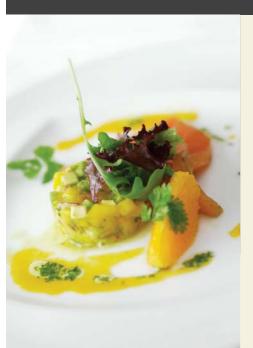
For Aspiring Food & Beverage Talents

Inagurated in April 2002, the World Gourmet Summit (WGS) Awards of Excellence Scholarship was established for aspiring food and beverage talents who are eager for self-improvement, personal development and possess the potential to grow in the culinary and food and beverage profession.

For 2006, the three scholarships which will be awarded include a Culinary Scholarship, Patisserie Scholarship and the Bodegas Torres Wine Scholarship.



2006



CULINARY SCHOLARSHIP

The scholar will have the opportunity to attend a culinary course/apprenticeship at distinguished institutions overseas. The course will cover essential topics such as product origins, various cooking and presentation techniques.

The scholar will receive:

- Culinary course/apprenticeship at a distinguished culinary institution
- Return air-ticket
- Accommodation

Applicants will be required to undertake:

Phase 1 – Written Assessment

Phase 2 – Practical cooking for a restaurant scenario

(1 appetiser and 1 main course. Details to be released at a later date)

Phase 3 – Personal interview

Patisserie Scholarship

The scholar will have the opportunity to attend a pastisserie course/ membership at distinguished institutions overseas. The course will cover various aspects of pastry and dessert making.

The scholar will receive:

- Patisserie apprenticeship at a distinguished pastisserie institution
- Return air-ticket
- Accommodation

Applicants will be required to undertake:

Phase 1 – Written Assessment

Phase 2 – Practical cooking for a restaurant scenario
(2 desserts, of which 1 must be chocolate-based. Details to be released at a later date)

Phase 3 – Personal interview







BODEGAS TORRES WINE SCHOLARSHIP

The scholar will have the opportunity to visit the renowned Bodegas Torres winery in Spain to learn about the intricacies of wine making. The programme will cover topics such as viticulture, yeast study, fermentation, wine making (red and white), quality control, sensorial analysis, and ageing in oak barrels.

The scholar will receive;

- Apprenticeship at Bodegas Torres Winery, Spain
- Return air-ticket
- Accommodation

Applicants will be required to undertake:

Phase 1 – Written Assessment

Phase 2 – Blind tasting and wine service (Details to be released at a later date)

Phase 3 – Personal interview

WHO SHOULD APPLY

To qualify, applicants must

- Be current students or have completed food and beverage related courses or individuals who are currently working in the food and beverage industry in Singapore.
- Have at least 120 hours of commercial cooking or restaurant service experience.

All qualified candidates for the three scholarships will be required to sit for a written assessment on **26 November 2005**. Six candidates with the highest scores will be selected from each category for a practical test followed by a personal interview.

Closing Date: 28 October 2005

For more information on the scholarship, please visit **www.wgsawards.com** or contact:

Ms Amy Daga at (65) 6377 7915

Application forms can also be downloaded from the website **www.wgsawards.com/scholarship2006/form.pdf**For more information on World Gourmet Summit, please visit **www.worldgourmetsummit.com** or call (65) 6270 1254.

Junior College / Pre-University

Secondary

Others

APPLICATION FORM		apply for: tick one)					
Culinary Scholarship	[] Patisserie Sch	olarship	Bodegas Torres Wine Scholarship				
GUIDELINES 1. Please attach a resume ar size photograph, together wit Incompleted applications will of the food and beverage between 18 to 26 years of aguate and the food and beverage between 18 to 26 years of aguate at commercial cooking or experience. Interested application National Service may also a 4. Applicants must be a current beverage / culinary (or relate working in the food and beverage 5. Please include 2 letters of professionals) enclosing contact this application form.	th the application form. The the application form. The the considered. I working or studying industry in Singapore e. Ileast 120 hours of restaurant service ants who are currently pply. I student of a food and do course or currently ge industry in Singapore. I steference (from trade	written as candidates go through 2006 follo 18 Februa 7. Each application Al	candidates will be required to sit for a assessment on 26 November 2005 Six is with highest scores will be required to a practical test on 14 or 21 January owed by a personal interview session on ry 2006. Cation is for 1 scholarship category only. I applications must be submitted to: Ms Amy Daga The Tourism Academy of Sentosa A Division of Temasek Polytechnic) 12 Artillery Avenue Sentosa Island Singapore 099 953 (65) 6377 7915 / Fax: (65) 6270 6851 Closing Date: 28 October 2005				
PERSONAL PARTIC	CULARS		here				
Other Name			Please attach 1 recent photograph here				
Telephone No. Mobile/Pager No							
E-mail Address							
NRIC No./Passport No.	[] Male [] Femal	•					
Marital Status (please tick)	[] Single [] Marri	ed [] Divorced	[] Widowed				
EDUCATIONAL & PROFESSIONAL QUALIFICATION (Please attach certified-true copies of certificates)							
Level	Name of Institution	Period of St	udy Qualification Attained				
University/ Polytechnic				•			

Current Employer			
Address			Telephone No.
			Fax No.
Designation			
From To	Employer	Designation	Work Experience
Year Year	Employer	. Designation	(State Key Responsibilities)
Career Ob	JECTIVES		
What are your personal ca			
How do you think this sch	nolarship will help you achieve		
Medical H	ICTORY		
		al impairment or medical condition?	(nlease tick)
Yes [] No	are surrering from any physic	ar impairment or incurcar conditions	(picase tien)
lf yes, please elaborate. (A	ttach additional information v	where necessary)	
Have you ever been charg [] Yes [] No	ed in a court of law in any cou	untry? (please tick)	
	attach additional information	where necessary)	
Declaratio	N		
onfirm that, to the best of	my knowledge, the information	on given in this form is correct and c	complete.
	d any material fact.		



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