

APPENDIX B

AWARDS DESCRIPTION FOR PUBLIC NOMINATION

SINGAPORE AWARDS

Chef of the Year

1. This award seeks to recognise an individual who is directly involved in restaurant operations in Singapore. The nominee must have consistently set standards of excellence in the culinary arts as well as provide excellent dining experiences. Eligible candidates must have been a working chef in the kitchen for the past three years in Singapore (at the point of nomination). Eligible candidates must also be directly involved in creating and driving the menu concept and kitchen operations in a restaurant/ restaurant chain that promotes culinary and service excellence.

Rising Chef of the Year

2. This award seeks to recognise an individual who is 32 years of age and below (as of 1 January 2008) who is directly involved in a restaurant operation in Singapore. The nominee should display exceptional culinary talent and is driven to raise standards of culinary excellence. Eligible candidates must have been a working chef in Singapore for a minimum of one year (at the point of nomination) in a restaurant /restaurant chain that promotes culinary and service excellence.

Asian Chef of the Year

3. This award seeks to recognise an individual who is directly involved in a restaurant operation and demonstrates a high level of talent and creativity in preparing Asian-inspired cuisine. Eligible candidates must have been working in Singapore for at least three years (at point of nomination) in a restaurant/restaurant chain that promotes culinary and service excellence.

Indoguna Restaurant of the Year

4. This award seeks to recognise a restaurant/restaurant chain that promotes culinary and service excellence in Singapore. Eligible restaurants must have been in operation for two or more years (at the point of nomination) and demonstrate a well-maintained standard of excellence. The nominee should also consistently set new standards of excellence in improving its cuisine and service.

Asian Restaurant of the Year

5. This award seeks to recognise a restaurant / restaurant chain serves Asian cuisine and promotes culinary and service excellence in Singapore. Eligible restaurants must have been in operation for two or more years (at the point of nomination). The nominated restaurant must have consistently exceeded the standards of excellence and provided extraordinary dining experiences for guests.

Classic Fine Foods New Restaurant of the Year

6. This award seeks to recognise a new restaurant / restaurant chain that promote culinary and service excellence in Singapore. Eligible new restaurants must have been in operation for more than a year but less than two years (at the point of nomination). The nominated restaurant must have consistently exceeded the standards of excellence and provided extraordinary dining experiences for guests.

*Information accurate as of October 2008
.../cont'd*

7. **Restaurant Manager of the Year**
This award seeks to recognise a Restaurant Manager who is professional and knowledgeable. The nominee demonstrates a high degree of competence in managing a successful restaurant operation. Eligible candidates must have been working in Singapore in the capacity of Restaurant Manager for a minimum of one year (at the point of nomination) in a restaurant / restaurant chain that promotes culinary and service excellence.
8. **Top Wines Sommerlier of the Year**
This award seeks to recognise an individual who possesses in-depth knowledge of wines. The nominee must be capable of delivering excellent wine service (salesmanship and wine recommendation) to enhance the customer's overall dining experience. Eligible candidates must have been working in Singapore in the capacity of Sommelier for a minimum of one year (at the point of nomination), in a restaurant/ restaurant chain that promote culinary and service excellence.
9. **Bar of the Year**
This award seeks to recognise a bar with the ability to provide a complete nightlife experience for its patrons. The nominee should be a popular establishment that is creating a 'buzz' in Singapore and must have been in operation for at least six months (at the point of nomination).
10. **Gourmet Retailer of the Year**
This award seeks to recognise a Gourmet Retailer in Singapore that features an impressive range and variety of premium gourmet products. Eligible establishments must have been in operation for one or more years (at the point of nomination) and a physical store in Singapore and/or an online presence. The nominated establishment demonstrates exceptional resourcefulness in obtaining the product specific to customer's requirements and continually meets or exceeds customers' expectations.
11. **Wine Retailer of the Year**
This award seeks to recognise a Wine Retailer in Singapore that features an impressive range of quality wine products. Eligible establishments must have been in operation for one or more years (at the point of nomination). The Wine Retailer of the Year displays exceptional resourcefulness in obtaining the product specific to the customers' requirements and continually meets or exceeds customers' expectations.
12. **Outstanding Catering Experience of the Year**
This award seeks to recognise a catering team with the most creative and impressive banquet set up. The nominated establishments may be from hotels, restaurants or event catering companies. The top five nominees selected will be invited to send in photographs of one (01) banquet and one (01) cocktail set-up for jurors to vote for. The top three nominees will then be invited to showcase their set up at the Awards of Excellence Reception in 2009. Attendees will be invited to vote for their favourite set-up and the winner will be announced during the Awards ceremony.

*Information accurate as of October 2008
.../cont'd*

REGIONAL AWARDS

13. **Restaurateur of the Year**

This award seeks to recognize an individual who is the owner of a chain of well-established, successful restaurants. The restaurants must have been in operation in the country for a minimum of one year (at the time of nomination) with a commitment to develop social initiatives in the culinary field and promote culinary and service excellence.

14. **Asian Restaurant of the Year**

This award seeks to recognise a restaurant / restaurant chain serves Asian cuisine and promotes culinary and service excellence in the region. Eligible restaurants must have been in operation for two or more years (at the point of nomination). The nominated restaurant must have consistently exceeded the standards of excellence and provided extraordinary dining experiences for guests.

15. **Asian Chef of the Year**

This award seeks to recognise an individual who is directly involved in a restaurant operation and demonstrates a high level of talent and creativity in preparing Asian-inspired cuisine. Eligible candidates must have been working in the country for (at point of nomination) in a restaurant/restaurant chain that promotes culinary and service excellence.

*Information accurate as of October 2008
.../ends*