



Asian Gastronomic Awards Of Excellence 2011

ASIAN GASTRONOMIC AWARDS OF EXCELLENCE 2011 FACT SHEET 19 FEBRUARY 2011

❖ Organised by Peter Knipp Holdings Pte Ltd and supported by Singapore Tourism Board in presenting the Asian Gastronomic Awards Of Excellence 2011

Since 2001, the Asian Gastronomic Awards Of Excellence, formerly known as the World Gourmet Summit (WGS) Awards Of Excellence, an industry recognition programme, acknowledges individuals and organisations that make a significant contribution to the development of the food and beverage (F&B) industry. These awards are given to both the managers and co-workers, locally and around the region. Moving into its eleventh year, the awards have grown to 27 awards and nine scholarships.

❖ Scholarships

The scholarships established in April 2002 are awarded to the young talents who possess the ability to grow in the F&B industry. The scholarships' recipients will get a chance to gain exposure overseas. It has nurtured individuals who have become successful members of the F&B industry. Organised by **Peter Knipp Holdings Pte Ltd**, supported by **Singapore Tourism Board** the scholarships are opened to all working in the F&B industry in Singapore between the ages of 18 and 29.

For 2011, nine scholarships will be presented to budding F&B professionals who aspire to have a career in this dynamic industry. The recipients will have an opportunity to attend bond-free courses or apprentice at renowned establishments, together with a return air-ticket and accommodation.

❖ Education Scholarships

In an effort to champion culinary excellence, Peter Knipp Holdings Pte Ltd is proud to partner At-Sunrice GlobalChef Academy in presenting two new education scholarships. Targeted at fresh entrants (graduates) in the culinary field of study, the scholarships provide budding chefs with the opportunity to build a career in the culinary and pastry fields. Slated to run for 17 months, encompassing classroom learning, hands-on practicum and apprenticeship, the new scholarships are

- Asian Gastronomic Awards Of Excellence At-Sunrice-WSQ Culinary Arts Education Scholarship; and
- Asian Gastronomic Awards Of Excellence At-Sunrice-WSQ Pastry and Bakery Arts Education Scholarship.

❖ Singapore Workforce Development Agency (WDA) as Primary Partner

The Asian Gastronomic Awards Of Excellence encourages industry players to scale greater heights; in addition, it also promotes the importance of upgrading the skills and continual education of the workers in the F&B industry. Sharing the same vision, Asian Gastronomic Awards Of Excellence is proud to have WDA as the primary partner once again for 2011.



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❖ Our Objectives

- To serve as an official platform to recognise and showcase the best talents and establishments who strive to provide world class service
- To establish WGS Awards Of Excellence as the leading F&B awards in Asia
- To enhance the F&B scene and culinary profession in Singapore and the region

❖ Judges

Public: Members of the public who are above 21 years of age, and are Singapore residents, permanent residents or holders of employment pass are eligible to nominate for twelve of the awards open to public nomination.

The selected jury members are:

- Food & Beverage Professionals
- Food & Beverage Suppliers
- Fine Food & Wine Merchants
- Media Journalists
- Restaurant Critics
- Members of Wine & Food Associations (International Wine & Food Society, Cammanderie de Bordeaux, Slow Food Movement, Chaine des Rotisseurs etc)
- Reputable personalities known to enjoy fine food and wines

The organisers were not included in the judging panel so as to allow for a completely unbiased opinion.

❖ Selection Process for Awards in Singapore Category

First Round:

- Members of the public can nominate for twelve of the awards.
- An initial 250 industry jury members were selected to nominate for the 25 awards.
- The top five to seven highest scoring nominees for each award category will proceed to the second stage of the nomination.

Second Round:

- Members of the public can vote for one of the top five to seven nominees of the awards.
- 150 jury members will then assess the top five to seven nominees in each category from the first round.
- The top three to five finalists for each award will proceed to the next round of assessment.



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Third Round:

- Members of the public can vote for one of the top three to five nominees of the awards.
- The top three to five finalists will be evaluated by 50 selected jury members.
- The results will be evaluated by an appointed independent auditor.

❖ **Selection Process for Awards in Regional Category**

Participating countries are Hong Kong, Indonesia, Macau, Malaysia, Singapore, Thailand and Vietnam.

First Round:

- Members of the public from each of the participating countries can nominate for three of the awards.
- 50 jury members from each participating countries were invited to nominate four of the awards.
- Top three to five finalists from round one were selected to proceed to second round.

Second Round:

- Members of the public from each of the participating countries can vote for one of the top finalists from the three awards.

The selected jury members will further assess the finalists from each category. Results will be verified by an appointed independent auditor.

❖ **Selection process for Scholarships**

Applicants need to go through three rounds of assessment including written, practical and interview. Through the written assessment, top five candidates will be selected to undergo the practical assessment and interview assessment. The butchery candidates will prepare the meat ingredients, culinary and pâtisserie candidates will go through food preparation while the wine and hospitality candidates will be subjected to a blind tasting session and service assessment. Together, they will serve a three-course meal paired with wines to the industry experts. The last round will be the interview session by the industry experts.



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❖ List of Awards Categories

Singapore Categories

- S.Pellegrino Chef of the Year
- Executive Chef of the Year presented by Tabasco
- Meat & Livestock Australia Rising Chef of the Year
- PCB Pastry Chef of the Year
- Eu Yan Sang Asian Cuisine Chef of the Year
- Indoguna Restaurant of the Year
- Luzerne Asian Restaurant of the Year
- Nespresso New Restaurant of the Year
- Citibank Restaurant Manager of the Year
- HEPP Food & Beverage Manager of the Year
- Top Wines Sommelier of the Year
- Bar of the Year
- Old World Wine List of the Year
- SUTL New World Wine List of the Year
- Gourmet Retailer of the Year
- USAPEEC Gourmet Distributor of the Year
- Wine Retailer of the Year
- Wine Distributor of the Year
- Sico Asia Banquet Manager of the Year
- Steward's Solution Outstanding Caterer of the Year
- Leica Food Photograph of the Year
- Montblanc Food Writer of the Year

Regional Categories

- Electrolux Culinary Institution of the Year
- Manitowoc Restaurateur of the Year
- Vismark Asian Restaurant of the Year
- Tung Lok Asian Cuisine Chef of the Year

Achievement Awards

- Fonterra Lifetime Achievement Award

❖ Scholarships

- At-Sunrice GlobalChef Academy and Johnson & Wales University Culinary Scholarship

The scholarship recipient will have the opportunity to spend two weeks at Johnson & Wales University in the US. The programme will cover essential topics such as product origins, various cooking and presentation techniques, practical and theoretical studies and field trips.

- Bodegas Torres Wine Scholarship

The scholarship recipient will have the opportunity to spend one week at the renowned Bodegas Torres winery in Spain to learn about the intricacies of winemaking. The programme will cover topics such as viticulture, yeast study, fermentation, winemaking, quality control, sensorial analysis, and aging in oak barrels



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- Château La Lagune and Paul Jaboulet Aîné Scholarship

The recipient of the Paul Jaboulet Aîné & Château La Lagune Scholarship will have an opportunity to visit the vineyards of Paul Jaboulet Aîné and Château La Lagune, work in the cellar during the harvest and learn about the various elements and innovation in winemaking.

- Valrhona Pâtisserie Scholarship

The scholarship recipient will have the opportunity to attend Valrhona's Ecole du Grand Chocolat, France. The course will cover various aspects of chocolate making and pastry, focusing on the techniques and creations.

- Acqua Panna Hospitality Scholarship

The scholarship recipient will have the opportunity to visit the Frescobaldi wine estate, Villa Panna to gain insightful knowledge on Acqua Panna and attend a course/apprenticeship at ALMA La Scuola Internazionale di Cucina Italiana.

- Cantina Marabino Sicily Wine Scholarship

The scholarship recipient will have the opportunity to visit the renowned Cantina Marabino Sicily winery in Italy to learn about the intricacies of winemaking. The programme will cover topics such as viticulture, yeast study, fermentation, quality control, sensorial analysis, and ageing in oak barrels.

- Johanninger Wine Scholarship

The Scholar will have the opportunity to visit the Wine Estate Johanninger located at the Rheinhessen region in Germany to learn about the intricacies of winemaking. The programme will cover essential topics such as viticulture, yeast study, fermentation, quality control, sensorial analysis, but also the production of bottle-fermented sparkling wines, as well as the own distillery, and production of varietal spirits (grappa-style).

- Quinta de Ventozelo Wine Scholarship

The scholar will have the opportunity to visit the renowned Quinta de Ventozelo winery, one of the oldest and largest quintas in the Douro region in Portugal. The programme will cover essential topics such as viticulture, yeast study, fermentation, quality control, as well as the intricacies of premium port and wine making.



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- **MLA Butchery Scholarship**

The Scholar will have the opportunity to attend an apprenticeship program at a number of leading butchery establishments in Australia courtesy of Meat & Livestock Australia. The programme will cover essential topics such as product origins, food hygiene, cuts of meat, knowledge of different body parts and sections of the meat as well as preparation and presentation techniques.

- ❖ **Announcement of Results**

- **Date:**
16 April 2011

- ❖ **Past Recipients**

Please see **Addendum A** for past awards recipients

For more information and enquiries:

Hotline: (65) 6270 1254 | Facsimile: (65) 6270 1763

Website: www.worldgourmetsummit.com | www.wgsawards.com



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ASIAN GASTRONOMIC AWARDS OF EXCELLENCE 2011 FACT SHEET – ADDENDUM A PAST AWARDS RECIPIENTS

Scholarship Recipients

Culinary Scholarship

2002	How Poh Poh, The Lighthouse
2003	Kelvin Loke Wei Kong
2004	Thng Li Ching Winnie
2005	Ryan, Dang Beh Keong, Four Seasons Hotel Singapore
2006	Rexmond Chua, Academy At-Sunrice GlobalChef Academy
2007	Roy Wicaksono, Academy At-Sunrice GlobalChef Academy
2008	Kong Rui-An, Reuel, At-Sunrice GlobalChef Academy
2009	Lua Chang Yung, Gunther's
2010	Terence Chuah Wei Wen

Wine Scholarship

2002	Vincent See Ching Hour, SHATEC Institutes
2003	Diane Tan Khai Yuen, Grand Hyatt Singapore
2004	Goh Song Wei, Timothy, Les Amis Pte Ltd
2005	Yukari Yoshinaga, Singapore Airlines
2006	Giolyn Lee, Singapore Airlines
2007	Ou Wanfen Rachel, Les Amis Pte Ltd
2008	Tay Jun Yang, Les Amis
2009	Shireen Sheikh, The White Rabbit
2009	Wong Chek Leng, Singapore Airlines
2010	Gerald Lu, IndoChine
2010	Mohamed Fazil, Brasserie WOLF
2010	Irwin Tan Kiang Boon, Les Amis Pte Ltd

Pâtisserie Scholarship

2003	Amy Lee Hui Wen, Raffles The Plaza and Swissôtel The Stamford Singapore
2004	Chua Hwee Khoon Jean
2005	Yang Li Jing, Raffles The Plaza and Swissôtel The Stamford Singapore
2006	Sue-Lynn Wong, The Pâtissier
2007	Tan Kok Yong Travor, Le Papillon Restaurant
2008	Karen Carlotta Setijono, One Rochester
2009	Tan Sie Sie, Institute of Technical Education
2010	Terry Goh Jin Zhong, At-Sunrice GlobalChef Academy

Hospitality Scholarship

2010	Liu Ting Jia, The Tourism Academy at Sentosa
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Chef Awards

Chef of the Year

2001	Justin Quek, Les Amis Pte Ltd
2002	Emmanuel Stroobant, Saint Pierre
2003	Justin Quek, Les Amis Pte Ltd
2004	Justin Quek, Les Amis Pte Ltd
2005	Sam Leong, Tung Lok Group of Restaurants
2006	Emmanuel Stroobant, Saint Pierre
2007	Dorin Schuster, Iggy's
2008	Patrick Heuberger, Au Petit Salut
2009	Yong Bing Ngen, Majestic Restaurant
2010	Roberto Galetti, Garibaldi Italian Restaurant

Rising Chef of the Year

2001	Jereme Leung, Jiang Nan Chun, Four Seasons Hotel Singapore
2002	Nam Quoc Nguyen, The Lighthouse
2003	Oscar Pasinato, Buko Nero
2004	Sebastian Ng, Restaurant Ember
2005	Sebastian Ng, Restaurant Ember
2006	Gunther Hubreschen, Les Amis Pte Ltd
2007	Jean-Charles Dubois, Raffles Hotel Singapore
2008	Jusman So, Sage, The Restaurant
2009	André Chiang, Jaan Par André, Swissôtel The Stamford Singapore
2010	Jason Tan, Mandarin Oriental, Singapore

Asian Cuisine Chef of the Year

2002	Sam Leong, Tung Lok Group of Restaurants
2003	Shinji Shiraishi, Shiraishi
2004	Sam Leong, Tung Lok Group of Restaurants
2005	Chan Kwok, Hua Ting, Orchard Hotel Singapore
2006	Chan Kwok, Hua Ting, Orchard Hotel Singapore
2007	Ronnie Chia, Tatsuya Japanese Restaurant
2008	Ronnie Chia, Tatsuya Japanese Restaurant

Executive Chef of the Year

2002	Christophe Megel, The Ritz-Carlton, Millenia Singapore
2003	Martin Aw Yong, Four Seasons Hotel Singapore
2004	Brian Cleere, Grand Hyatt Singapore
2005	Sam Leong, Tung Lok Group of Restaurants
2006	Eric Teo, Orchard Hotel Singapore
2007	Mark Andrew Patten, Shangri-La Hotel, Singapore
2008	Eric Teo, Mandarin Oriental Singapore
2009	Eric Teo, Mandarin Oriental Singapore
2010	Sam Leong, Tung Lok Group of Restaurants

Pastry Chef of the Year

2001	Daniel Tay, Baker's Inn
2002	Kenny Kong, Raffles The Plaza and Swissôtel The Stamford
2003	Cassian Tan
2004	Gottfried Schuetzenberger, Grand Hyatt Singapore
2005	Hervé Potus, Four Seasons Hotel Singapore
2006	Gottfried Schuetzenberger, Grand Hyatt Singapore
2007	Pang Kok Keong, Canelé Pâtisserie Chocolaterie
2008	Gottfried Schuetzenberger, Grand Hyatt Singapore
2009	Pang Kok Keong, Canelé Pâtisserie Chocolaterie
2010	Pang Kok Keong, Canelé Pâtisserie Chocolaterie



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2009 Yong Bing Ngen, Majestic Restaurant

2010 Yong Bing Ngen, Majestic Restaurant

Restaurant Awards

Restaurant Graphics / Collateral of the Year

2001 mezza9, Grand Hyatt Singapore

Asian Restaurant of the Year

2002 Club Chinois, Tung Lok Group of Restaurants

2003 Hua Ting, Orchard Hotel Singapore

2004 Rang Mahal

2005 Hua Ting, Orchard Hotel Singapore

2006 My Humble House, Tung Lok Group of Restaurants

2007 Tatsuya Japanese Restaurant

2008 Imperial Treasure (Cantonese Cuisine) Restaurant

2009 My Humble House, Tung Lok Group of Restaurants

2010 Majestic Restaurant, New Majestic Hotel

New Restaurant of the Year

2001 Au Jardin

2002 Saint Pierre

2003 Saint Pierre

2004 The Cliff, The Sentosa Resort and Spa

2005 The Cliff, The Sentosa Resort and Spa

2006 Iggy's

2007 The Line, Shangri-La Hotel, Singapore

2008 Il Lido Italian Dining & Lounge Bar

2009 Gunther's

2010 The White Rabbit

Restaurant Design of the Year

2001 mezza9, Grand Hyatt Singapore

Restaurant of the Year

2001 Les Amis

2002 mezza9, Grand Hyatt Singapore

2003 Les Amis

2004 Au Jardin

2005 Au Jardin

2006 Le Saint Julien

2007 Saint Pierre

2008 Les Amis Pte Ltd

2009 Garibaldi Italian Restaurant & Bar

2010 Jaan Par André, Swissôtel The Stamford Singapore

Bar of the Year

2006 Balaclava

2007 Martini Bar, Grand Hyatt Singapore

2008 Martini Bar, Grand Hyatt Singapore

2009 Balaclava

2010 Morton's Bar



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Service Awards

Restaurant Manager of the Year

2001	Philippe Pau, L'Aigle D'Or
2002	Christopher Conway, mezza9, Grand Hyatt Singapore
2003	Stephane Colleoni, Senso Ristorante & Bar
2004	Philippe Pau, L'Aigle D'Or
2005	Edith Lai, Le Saint Julien
2006	Patrick Dumas, The Cliff, The Sentosa Resort and Spa
2007	Stephane Colleoni, Oso Ristorante
2008	Royston Soo, Au Jardin
2009	Timothy Goh, Les Amis
2010	Timothy Goh, Les Amis

Banquet Manager of the Year

2009	Ricky Ng, Mandarin Oriental, Singapore
2010	Ricky Ng, Mandarin Oriental, Singapore

Food & Beverage Manager of the Year

2002	Sjefke Jansen, Raffles Hotel Singapore
2003	Gottfried Bogensperger, Grand Hyatt Singapore
2004	Cheong Hai Poh, Conrad Centennial Singapore
2005	Daniel Simon, Four Seasons Hotel Singapore
2006	Cheong Hai Poh, Conrad Centennial Singapore
2007	Robert Dallimore, Grand Hyatt Singapore
2008	Melinde Lim, Conrad Centennial Singapore
2009	Melinde Lim, Conrad Centennial Singapore
2010	Melinde Lim, Conrad Centennial Singapore

Outstanding Caterer of the Year

2009	Purple Sage Catering
2010	Purple Sage Catering

Wine Awards

Wine List of the Year

2001	Les Amis
2002	Les Amis
2003	Les Amis
2004	Les Amis
2005	Raffles Grill, Raffles Hotel Singapore
2006	Raffles Grill, Raffles Hotel Singapore
2007	Raffles Grill, Raffles Hotel Singapore
2008	Au Jardin

Old World Wine List of the Year

2009	Les Amis
2010	Les Amis

Sommelier of the Year

2001	Aby Tan, Les Amis
2002	Aby Tan, Les Amis
2003	Aby Tan, Les Amis
2004	Randy See, Les Amis
2005	Randy See, Les Amis
2006	Randy See, Les Amis
2007	Desmond Loo, Au Jardin
2008	Timothy Goh, Les Amis
2009	Timothy Goh, Les Amis
2010	Timothy Goh, Les Amis

New World Wine List of the Year

2009	mezza9, Grand Hyatt Singapore
2010	mezza9, Grand Hyatt Singapore



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Industry Awards

Wine Distributor of the Year

2009	Hock Tong Bee Pte Ltd
2010	Culina Pte Ltd

Gourmet Distributor of the Year

2009	Culina Pte Ltd
2010	Classic Fine Foods Pte Ltd

Wine Retailer of the Year

2009	Culina Pte Ltd
2010	Culina Pte Ltd

Gourmet Retailer of the Year

2009	Culina Pte Ltd
2010	Culina Pte Ltd

Lifestyle Awards

Leica Food Photograph of the Year

2010	Edmond Ho, Summer
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Montblanc Food Writer of the Year

2010	Evelyn Chen, "Singapore is reviving its fine dining tradition with less of the stuffy formality"
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Achievement Awards

Who's Who in Food & Beverage Industry

2001	Otto Weibel, The Westin Stamford & Westin Plaza
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Lifetime Achievement Award

2001	Otto Weibel, Director of Kitchens, Raffles The Plaza and Swissôtel The Stamford Singapore
2002	MPS Puri, Senior Vice-President Operations, Raffles International
2003	Dr & Mrs NK Yong
2004	Pakir Singh, Chief Executive, Singapore Hotel Association
2005	Andrew Tjioe, Chief Executive Officer, Tung Lok Group of Restaurants
2006	Kwan Lui, Director/Founder, At-Sunrice GlobalChef Academy, The Singapore Culinary Academy & Spice Garden
2007	Ricky Goh, Delifrance Asia Ltd
2008	Alfred Leung, Imperial Treasure
2009	Christophe Megel, Chief Executive Officer, At-Sunrice GlobalChef Academy
2010	Chan Chen Hei, Chef Owner, Chef Chan's Restaurant

Regional Awards

Asian Cuisine Article of the Year

2002	"The Road Home", Noelle Tan, Loh Hsian Ming, Amy Van, Sharon Soh , Wine & Dine (Singapore)
2003	"Into the Spicy Heartland of the Middle Kingdom", Ron Gluckman , DestinAsian (Indonesia)
2004	"Finding the Flavours of Ho Chi Minh City", Jennifer Joan Lee , DestinAsian (Indonesia)
2005	"A Slow Comfortable Stew", Koh Yuen Lin, Chew Hui Chin , Wine & Dine (Singapore)
2006	"Suburban Legends", Daven Wu , DestinAsian (Indonesia)



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2007 “Some Like it Hot”, **Cynthia Rosenfeld**, DestinAsian (Indonesia)

2008 “Five Favourites”, **Howard Richardson**, Sawasdee (Thailand)

Wine and Spirits Article of the Year

2002 “French or New World”, **Lim Hwee Peng**, Wine & Dine (Singapore)

2003 “Wine Trends of the World”, Wine & Dine (Singapore)

2004 “*Water of Life*” **Anne Fong** Hong Kong Tatler (Hong Kong)

2005 “Top Drops”, **Jamie Goode**, Singapore Tatler (Singapore)

2006 “Wine 2003 - Abnormal for Some, Great for Others”, **Ned Goodwin**, The New Asia Cuisine and Wine Scene (Singapore)

2007 “GILT-Y Pleasures” **Audrey Simon**, The Edge (Singapore)

2008 “A Perfect Pairing”, **Blythe Yee**, The Wall Street Journal Asia (Hong Kong)

Food & Beverage Article of the Year

2001 “The State of the Plate: Asian Dining Trend”, Wine & Dine Team

Culinary Institution of the Year

2001 SHATEC Institutes, Mount Sophia

2002 SHATEC Institutes, Singapore

2003 SHATEC Institutes, Singapore

2004 SHATEC Institutes, Singapore

2005 The Oriental Thai Cooking School, The Oriental, Bangkok

2006 The School of Hotel and Tourism Management, The Hong Kong Polytechnic University

2007 The School of Hotel and Tourism Management, The Hong Kong Polytechnic University

2008 At-Sunrice GlobalChef Academy

2009 The School of Hotel and Tourism Management, The Hong Kong Polytechnic University

2010 Temasek Culinary Academy, Temasek Polytechnic

Restaurateur of the Year

2009 Roberto Galetti, Garibaldi Group Singapore

2010 Roberto Galetti, Garibaldi Group Singapore

Asian Restaurant of the Year

2010 Li Bai Cantonese Restaurant, Sheraton Towers Singapore Hotel

2010 My Humble House, Tung Lok Group of Restaurants, Singapore

Asian Cuisine Chef of the Year

2009 Sam Leong, Tung Lok Group of Restaurants, Singapore

2010 Sam Leong, Tung Lok Group of Restaurants, Singapore