



Asian Gastronomic Awards Of Excellence 2011

PRESS RELEASE

RECOGNISING TALENT | REWARDING EXCELLENCE
Asian Gastronomic Awards Of Excellence 2011

Finalists Unveiled At The Asian Gastronomic Awards Of Excellence 2011 - a showcase of Asia's finest culinary talent

Singapore, **18 March 2011**: Moving into its eleventh year, Asia's foremost F&B awards platform has been rebranded to reflect its focus in recognising the region's culinary stars. Now known as the Asian Gastronomic Awards Of Excellence, the annual event has over the years, become the industry's most anticipated accolade programme, with winners' careers being catapulted to the next level.

Organised by Peter Knipp Holdings Pte Ltd (PKH), supported by Singapore Tourism Board and Singapore Workforce Development Agency (WDA), the Asian Gastronomic Awards Of Excellence incorporates an intensive evaluation process in identifying deserving winners. Following a round of nominations from the public and 250 invited professionals in the F&B industry, and a shortlist of nominees, the finalists of the various awards to be accorded were unveiled on 16th March, at the new campus of hospitality organisation, At-Sunrice GlobalChef Academy.

The 2011 Asian Gastronomic Awards Of Excellence comprises 23 Singapore awards, four regional awards, eight awards presented by the Singapore Workforce Skills Qualification (WSQ), nine experiential scholarships and two education scholarships.

"Keeping abreast with technology, we launched the Asian Gastronomic Awards Of Excellence iPhone App this year, which is available for free downloading from iTunes. The iPhone App provides users with a one-stop virtual environment to understand more about the awards platform and what it takes to be an award recipient. Users were able to vote for their favourites and familiarise themselves with past award winners through videos and photographs.

They can discover details about the scholarship programmes and obtain media updates and news items as they are released. A virtual gallery of the Hall of Fame – Singapore's best in the F&B scene that has been inducted over the years, can also be viewed," says Peter A Knipp, CEO of Peter Knipp Holdings Pte Ltd.

Organised By: Supported By: Primary Partner:



Asian Gastronomic Awards Of Excellence 2011

The Asian Gastronomic Awards Of Excellence iPhone App is available for download from the iTunes store at: <http://itunes.apple.com/sg/app/asian-gastronomic-awards-of/id417931266?mt=8>

The award recipients will be announced at the Asian Gastronomic Awards Of Excellence ceremony on 16th April.

For the list of award finalists, please refer to Annex A. For more information on the awards, selection process and list of past recipients, please refer to the factsheet enclosed.

Enquiry Hotline: (65) 6270 1254 | Fax: (65) 6270 1763
Website: www.worldgourmetsummit.com | www.wgsawards.com

Ends/-

Media contacts:

Citrus Public Relations
Rachel Raeburn / Sim Siew Noi
rachel.raeburn@citrus-pr.com / noi@citrus-pr.com
Tel: +65 6736 4119
www.citrus-pr.com

Organised By:

PETER KNIPP
holdings pte ltd

Supported By:



Primary Partner:





Asian Gastronomic Awards Of Excellence 2011

Background

Organiser:

Peter Knipp Holdings Pte Ltd (PKH)

Peter Knipp Holdings Pte Ltd (PKH) offers a multi-faceted range of services for the food, beverage and hospitality industry. Founded in 1996 by Peter A Knipp, the multi award-winning company has grown over the years to include three independent companies and an events division, encompassing various aspects of the F&B and hospitality businesses: Food2Print Pte Ltd (publishes Cuisine & Wine magazine, newsletter at www.asiacuisine.com, and provides marketing communications consultancy services), World Gourmet Summit and Gourmet Abu Dhabi (events management), Foodservice Consultants Singapore (FSCS) Pte Ltd (F&B consultancy and kitchen design) and Bytes Asia Pte Ltd (IT consultancy).

Supported By:

Singapore Tourism Board (STB)

The Singapore Tourism Board (STB) is a leading economic development agency in tourism, one of Singapore's key service sectors. Known for partnership, innovation and excellence, STB champions tourism, making it a key economic driver for Singapore. We aim to differentiate and market Singapore as a must-visit destination offering a concentration of user-centric and enriching experiences through the "YourSingapore" brand. For more information, please visit <http://www.stb.gov.sg/>.

Primary Partner of WGS Awards Of Excellence:

Singapore Workforce Development Agency (WDA)

The Singapore Workforce Development Agency enhances the competitiveness of our workforce by encouraging workers to learn for life and advance with skills. In today's economy, most jobs require not just knowledge but skills. WDA collaborates with employers, industry associations, the union and training organisations, to develop and strengthen the Continuing Education and Training system that is skills-based, opened and accessible, as a mainstream pathway for all workers – young and old, from rank and file to professionals and executives – to upgrade and advance in their careers and lives.

Organised By:

PETER KNIPP
holdings pte ltd

Supported By:



Primary Partner:





Asian Gastronomic Awards Of Excellence 2011

Annex A

Asian Gastronomic Awards Of Excellence 2011 Award Finalists

Chef Awards

In the Singapore Awards category, awards are presented to deserving candidates and establishments for their significant contributions to the development of the food and beverage (F&B) industry.

<p><u>S. Pellegrino Chef of the Year</u> (Working chef in the kitchen for the past three years in Singapore)</p> <ul style="list-style-type: none"> • André Chiang, Restaurant André • Gunther Hubrechsén, Gunther's • Chan Kwok, Hua Ting Chinese Restaurant, Orchard Hotel Singapore • Lino Sauro, Gattopardo Italian Grill & Pizzabar 	<p><u>Executive Chef of the Year presented by Tabasco</u> (Executive Chef for at least three years and worked in Singapore for the past one year)</p> <ul style="list-style-type: none"> • Abraham Tan, Royal Plaza on Scotts • Frédéric Colin, The St. Regis Singapore • Michael Leibl • Tony Khoo, Marina Mandarin Hotel, Singapore
<p><u>Meat & Livestock Australia Rising Chef of the Year</u> (32 years of age and below as of 1 January 2010)</p> <ul style="list-style-type: none"> • Douglas Tay, Osia, Resorts World Sentosa • Leandros Stagogiannis, FiftyThree • Michael Han, FiftyThree • Moreno Martini, Gaia Ristorante & Bar 	<p><u>PCB Pastry Chef of the Year</u> (Must have been working in Singapore for at least one year)</p> <ul style="list-style-type: none"> • Amy Ng, Grand Copthorne Waterfront Hotel Singapore • Janice Wong, 2am:dessertbar • Kenny Kong, Swissôtel The Stamford & Fairmont Singapore
<p><u>Fu Yan Sang Asian Cuisine Chef of the Year</u> (Must have been working in Singapore for at least three years)</p> <ul style="list-style-type: none"> • Kunio Aoki, Aoki Restaurant • Chan Kwok, Hua Ting Chinese Restaurant, Orchard Hotel Singapore • Ronnie Chia, Tatsuya Japanese Restaurant • Shiraishi Shinji, Shiraishi 	

Organised By:

Supported By:

Primary Partner:



Asian Gastronomic Awards Of Excellence 2011

Restaurant Awards

<p><u>Luzerne Asian Restaurant of the Year</u> (Must have been in operation for two or more years)</p> <ul style="list-style-type: none">• Imperial Treasure (Cantonese Cuisine), Imperial Treasure Group• Inagiku Japanese Restaurant, Fairmont Singapore• My Humble House, Tung Lok Millennium• Shiraishi Japanese Restaurant• Yan Ting, The St. Regis Singapore	<p><u>Indoguna Restaurant of the Year</u> (Must have been in operation for two or more years)</p> <ul style="list-style-type: none">• Au Petit Salut• FiftyThree• Garibaldi Italian Restaurant & Bar• Iggy's
<p><u>Nespresso New Restaurant of the Year</u> (In operation for more than six months but less than two and a half years)</p> <ul style="list-style-type: none">• Absinthe• Bistro du Vin• Otto Ristorante• The French Kitchen• Tippling Club	<p><u>Bar of the Year presented by Bytes Asia</u> (In operation for at least six months)</p> <ul style="list-style-type: none">• New Asia Bar, Swissôtel The Stamford Singapore• Privé Waterfront Bar• Tippling Club• KPO

Organised By:

PETER KNIPP
holdings pte ltd

Supported By:



Primary Partner:





Asian Gastronomic Awards Of Excellence 2011

Service Awards

HEPP Food & Beverage Manager of the Year

(Minimum one year in the role and responsible for at least two F&B outlets and banquet facilities in a hotel)

- Adam Haywood, The Sentosa Resort & Spa
- Christian Gurtner, Grand Hyatt Singapore
- Nigel Moore, Swissôtel The Stamford & Fairmont Singapore
- Roy Goh, Resorts World Singapore

Citibank Restaurant Manager of the Year

(Minimum of one year duration in a restaurant/restaurant chain)

- Nobuhiko Sano, Inagiku Japanese Restaurant, Fairmont Singapore
- Paolo Colzani, Garibaldi Italian Restaurant & Bar
- Philippe Pau, Absinthe
- Royston Soo, Les Amis

Sico Asia Banquet Manager of the Year

(Minimum of one year in the role and responsible for banquet facilities)

- Jaswant Singh, Resorts World Singapore
- Joel Lau, Sheraton Towers Singapore
- Michael Poo, InterContinental Singapore
- Razif Shaharudin, Raffles Hotel Singapore
- William Lim, Capella Singapore

Steward's Solution Outstanding Caterer of the Year

(Establishments may be from hotels, restaurants or event companies)

- Creative Eateries
- Garibaldi Italian Restaurants & Bar
- Grand Hyatt Singapore
- Mandarin Oriental, Singapore
- Tung Lok Events Catering, Tung Lok Millennium

Organised By:

PETER KNIPP
holdings pte ltd

Supported By:



Primary Partner:





Asian Gastronomic Awards Of Excellence 2011

Wine Awards

<p><u>Old World Wine List of the Year</u> (From Italy, Spain & France. In operation for a minimum of one year)</p> <ul style="list-style-type: none"> • Au Jardin • Le Saint Julien • Raffles Grill, Raffles Hotel Singapore 	<p><u>SUTL New World Wine List of the Year</u> (From Argentina, Australia, Canada, Chile, New Zealand, South Africa, Mexico & United States)</p> <ul style="list-style-type: none"> • Les Amis • Blu Restaurant & Bar, Shangri-la Hotel Singapore • Cellar Door • Garibaldi Italian Restaurant & Bar
<p><u>Top Wines Sommelier of the Year</u> (Working in Singapore in the capacity of Sommelier for a minimum of one year)</p> <ul style="list-style-type: none"> • Alvin Gho • Junyang Tay, Les Amis • Max Fedkiw, Le Bistrot du Sommerlier 	

Industry Awards

<p><u>Wine Distributor of the Year presented by Food2Print Asia</u> (In operation for at least one year)</p> <ul style="list-style-type: none"> • Indoguna (Singapore) Prt Ltd • Pernod Ricard Singapore Pte Ltd • Top Wines Pte Ltd • Vinum Fine Wines 	<p><u>Wine Retailer of the Year</u> (In operation for one or more years)</p> <ul style="list-style-type: none"> • The Straits Wine Company • Top Wines Pte Ltd • Vinum Fine Wine • Wine Connection
<p><u>USAPEEC Gourmet Distributor of the Year</u> (In operation for at least one year)</p> <ul style="list-style-type: none"> • Indoguna (Singapore) Prt Ltd • Culina Pte Ltd • Euraco Finefood Pte Ltd 	<p><u>Gourmet Retailer of the Year presented by Foodservice Consultants Singapore</u> (In operation for at least one year – and can be physical store or online)</p> <ul style="list-style-type: none"> • Huber's Butchery • Jasons Market Place • Jones The Grocer

Organised By:

PETER KNIPP
holdings pte ltd

Supported By:



Primary Partner:





Asian Gastronomic Awards Of Excellence 2011

Lifestyle Awards

Leica Food Photograph of the Year

- **Vodka Sashimi**
by Lim Shiang Han
- **Cocktales Quartet**
by Warren Wee
- **Eye Level**
by Danny Lim
- **Japanese Vegetables Italian Truffles**
by Watson Lau

Montblanc Food Writer of the Year

- **Enrichment Class**
Written by Christopher Tan in The Peak, July 2010
- **Tea Total**
Written by Leena Ng in Wine & Dine, March 2010
- **Wine in the Sky**
Written by Michael Lim in The Travelling Gourmet, May/June 2010
- **The King of All Meals**
Written by Julian Teoh in Flavours Magazine, November/December 2010
- **A Winning Formula**
Written by Don Mendoza in Weekend Today, September 2010

Organised By:

PETER KNIPP
holdings pte ltd

Supported By:



Primary Partner:





Asian Gastronomic Awards Of Excellence 2011

Regional Awards

Representing the best in the F&B industry in the region, these individuals, establishments and institutions have been consistent in delivering and promoting high standards in the culinary field.

<p><u>Electrolux Culinary Institution of the Year</u> (Must provide full-time & part-time courses within the culinary field)</p> <ul style="list-style-type: none"> • At-Sunrice GlobalChef Academy, Singapore, Singapore • ITE College West, Singapore • Le Cordon Bleu Dusit Culinary Academy, Thailand • Taylor's College, Malaysia 	<p><u>Manitowoc Restaurateur of the Year</u> (The restaurants must have been in operation in the country for at least one year)</p> <ul style="list-style-type: none"> • Andrew Tjioe, Tung Lok Group, Singapore • Bien Nguyen, Xu Restaurant and Lounge, Vietnam • Chris Salans, Mozaic, Indonesia • Joël Robuchon, Robuchon à Galera, Macau • Pino Piano, Gaia Group, Hong Kong
<p><u>Tung Lok Asian Cuisine Chef of the Year</u> (Must be directly involved in a restaurant operation for at least one year)</p> <ul style="list-style-type: none"> • Duangporn Songvisava, Bo.Lan Restaurant, Thailand • Foong Wai Loong, Xin Hwa, Mandarin Oriental Jakarta, Indonesia • Milind Sovani, The Song of India, Singapore • Ronnie Chia, Tatsuya Japanese Restaurant • Vichit Mukura, Sala Rim Naam, Mandarin Oriental Bangkok, Thailand • Yong Bing Ngen, Majestic Restaurant, Singapore 	<p><u>Vismark Asian Restaurant of the Year</u> (Must have been in operation for at least two years)</p> <ul style="list-style-type: none"> • Bamboo Chic, Le Méridien Bangkok, Thailand • Majestic Restaurant, Singapore • Mozaic Restaurant, Indonesia • ala Rim Naam, Mandarin Oriental Bangkok, Thailand • Sarong Bali, Indonesia • The Song of India, Singapore in Hwa, Mandarin Oriental Jakarta, Indonesia

Organised By:

PETER KNIPP
holdings pte ltd

Supported By:



Primary Partner:





Asian Gastronomic Awards Of Excellence 2011

Scholarships

Nine experiential scholarships will be presented to budding F&B professionals and those who aspire to build a career in this dynamic industry. The recipients will have the opportunity of attending bond-free courses and apprenticeships at renowned overseas establishments.

<p><u>At-Sunrice Globalchef Academy and Johnson & Wales University</u></p> <ul style="list-style-type: none"> • Khoo Suu Yeen Ammie, Mario Batali's Mozza Restaurant, MBS Singapore • Ng Kar Mun Jaclyn, The White Rabbit • Ng Yu Siang, Max • Tan Qian Heng Calvin, Temasek Polytechnic • Tay Zhan Wei Darryl, At-Sunrice GlobalChef Academy 	<p><u>Acqua Panna Hospitality Scholarship</u></p> <ul style="list-style-type: none"> • Apriyanto, Four Seasons Hotel • Arun Bakshi, Swissôtel The Stamford and Fairmont Singapore • Khairil Farhan bin Mohamed Nirwan, Les Amis • Ng Cai Ling, Pan Pacific Singapore • Lyn Daileg Ramirez, Pan Pacific Singapore
<p><u>Bodegas Torres Wine Scholarship, Cantina Marabino Sicily Wine Scholarship, Château La Lagune Scholarship & Paul Jaboulet Aîné Scholarship, Johanninger Wine Scholarship and Quinta de Ventozelo Wine Scholarship</u></p> <ul style="list-style-type: none"> • Bhatia Dheeraj Harish, Raffles Hotel Singapore • Amanda Han, Temasek Polytechnic • Morena Salonga, Raffles Hotel Singapore • Tian Zhenrong Jeremy, Temasek Polytechnic • Hershey Huelues, Raffles Hotel Singapore • Chen Yong Ming, SHATEC Institutes • Lim Zhi Xian Joel, Temasek Polytechnic • Lam Fook Ping, Hai Choo Wines and Spirits • Mak De Quan Freddy, SHATEC Institutes • Ng Yin Kai, SHATEC Institutes 	<p><u>Valrhona Pâtisserie Scholarship</u></p> <ul style="list-style-type: none"> • Boon Kia Min, At-Sunrice GlobalChef Academy • Durston Lim, Pan Pacific Singapore • Kwok Xiao Wei, At-Sunrice GlobalChef Academy • Oh Chan Chen, At-Sunrice GlobalChef Academy • Tan Sau Jin, Vincent, SHATEC
<p><u>Meat & Livestock Australia Butchery Scholarship</u></p> <ul style="list-style-type: none"> • Hernadi Aldo Sasono, alumni of At-Sunrice GlobalChef Academy • Kwek Weihan Eric • Tay Lin Choo, June, SHATEC Institutes • Toh Jie Ren, Jerrold, SHATEC Institutes 	

Organised By: Supported By: Primary Partner:



Asian Gastronomic Awards Of Excellence 2011

WSQ Awards

The Singapore Workforce Skills Qualifications (WSQ) Awards are jointly presented by Asian Gastronomic Awards Of Excellence and Singapore Workforce Development Agency (WDA), to apprentices who demonstrate a high level of passion and enthusiasm for learning as well as to acknowledge companies which champion continuous education and training for their staff. It also recognises practicing chefs who nurture and impart invaluable experience to the next generation of culinary and pastry talents.

<p><u>WSQ Outstanding Pastry Apprentice</u></p> <ul style="list-style-type: none"> • Koh Choong Eng, Genevieve, At-Sunrice GlobalChef Academy • Ng Yang Ming, At-Sunrice GlobalChef Academy • Woon Shi Min, Chynna, At-Sunrice GlobalChef Academy 	<p><u>WSQ Outstanding Culinary Apprentice</u></p> <ul style="list-style-type: none"> • Mun Lai Shiong, Janice, At-Sunrice GlobalChef Academy • Tam Zhi You, At-Sunrice GlobalChef Academy • Tan Whye Shuang, Jeremy, At-Sunrice GlobalChef Academy • Tew Wei Lien, William, At-Sunrice GlobalChef Academy • Vikneswaran s/o Batumalia, Shatec
<p><u>WSQ Most Supportive Mentor Pastry Chef</u></p> <ul style="list-style-type: none"> • Alejandro Luna, Marina Bay Sands • Jane Chan, Win Sin • Pang Yoke Thuang, Terence, The Ritz-Carlton, Millenia Singapore • Peter Lum, SATS • Ong Teck Seng, James, Crowne Plaza Changi Airport 	<p><u>WSQ Most Supportive Mentor Culinary Chef</u></p> <ul style="list-style-type: none"> • Anthony Yeoh, Cocotte • Arnaud Thulliez, The Ritz-Carlton, Millenia Singapore • Julien Bompard, Le St. Julien • Mark Laming, SATS • Yong Bing Ngen, Jing/ Majestic Restaurant, New Majestic Hotel
<p><u>WSQ Training Excellence – Hotel</u></p> <ul style="list-style-type: none"> • Park Royal on Kitchener Road • The Ritz-Carlton, Millenia Singapore • The St Regis Singapore 	<p><u>WSQ Most Supportive Employer – Hotel</u></p> <ul style="list-style-type: none"> • Conrad Centennial Singapore • Park Hotel Management • RC Hotels (Swissôtel The Stamford and Fairmont Singapore)
<p><u>WSQ Training Excellence – F&B</u></p> <ul style="list-style-type: none"> • Select Group • Tung Lok Restaurant • Wang Cafe Group 	<p><u>WSQ Most Supportive Employer – F&B</u></p> <ul style="list-style-type: none"> • Sakae Holdings • Harry’s International • McDonald’s Restaurants

Organised By:

PETER KNIPP
holdings pte ltd

Supported By:



Primary Partner:





Asian Gastronomic Awards Of Excellence 2011

Education Scholarships

In an effort to champion culinary excellence, two education scholarships are offered by At-Sunrice GlobalChef Academy and Singapore Workforce Development Agency (WDA) on the Asian Gastronomic Awards of Excellence platform.

The scholarships are 17-months in duration, encompassing classroom learning, hands-on practicum and apprenticeship. The scholarships provide budding culinary and pastry professionals with the opportunity to build a career pathway, capitalising on government initiatives that are established to promote training to fresh entrants to the culinary industry.

<u>Asian Gastronomic Awards of Excellence At-Sunrice-WSQ Culinary Arts Education Scholarship</u>	<u>Asian Gastronomic Awards of Excellence At-Sunrice-WSQ Pastry & Bakery Arts Education Scholarship</u>
<ul style="list-style-type: none">• Dashanta Nalim Amarasuriya• Qiuying Lim, Vivien• Tan Siew Chin	<ul style="list-style-type: none">• Winda Andina Zaharania Wendy• Tan Pei Shi• Soh Cheng Wun, Lily• Soo Jia Ying, Pearlin

Ends/-

Organised By:

PETER KNIPP
holdings pte ltd

Supported By:



Primary Partner:

