

❖ **Supported by Singapore Tourism Board, organised by Peter Knipp Holdings Pte Ltd in presenting the World Gourmet Summit Awards of Excellence 2009**

Since 2001, The World Gourmet Summit Awards of Excellence, an industry recognition programme, acknowledge individuals and organisations that make a significant contribution to the development of the food and beverage industry. These awards are given to both the managers and co-workers, locally and around the region. Moving into its eighth year, the Awards have grown to 25 awards and 3 scholarships.

❖ **Scholarships**

The Scholarships established in April 2002 provide the young talents who possess the ability to grow in the food and beverage industry. The scholarships' recipients will get a chance to gain exposure overseas. It has nurtured individuals who have become a successful member of the food and beverage industry.

❖ **Singapore Workforce Development Agency (WDA) as Primary Partner**

The 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 Food & Beverage industry. Sharing the same vision, WGS Awards of Excellence is proud to have WDA as the primary partner.

❖ **Our Objective**

- To serve as an official platform to recognise and showcase the best talents and establishment who strive to provide world class service.
- To establish Awards of Excellence as the leading Food and Beverage awards in Asia
- To enhance the Food and Beverage 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 12 of the awards open to public nomination.

Industry: Jury members invited to nominate for the various awards categories consist:

- Food & Beverage Professionals
- Food & Beverage Suppliers
- Fine Food and Wine Merchants
- Media Journalists
- Restaurant Critics
- Members of Wine and 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

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

First Round:

Members of the public can nominate for 12 of the awards.
An initial 250 industry jury members were selected to nominate for the 25 awards.
The top five highest scoring nominees for each award category will proceed to the second stage of the nomination.

Second Round:

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

Third Round:

Members of the public can nominate one of the top three nominees of the awards.
The top 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 3 of the awards.
50 jury members from each participating countries were invited to nominate 4 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 nominate one of the top finalists for the 3 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 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 culinary and pâtisserie candidates will go through food preparation while the wine candidates were subjected to a blind tasting session and service assessment. Together, they will serve a three-course meal paired with wines to the industrial experts. The last round will be the interview session by the industry experts.

❖ **List of Awards Categories**

Singapore Categories

- Chef of the Year
- Executive Chef of the Year presented by Tabasco
- Rising Chef of the Year
- Pastry Chef of the Year
- Asian Chef of the Year
- Indoguna Restaurant of the Year
- Asian Ethnic Restaurant of the Year
- Classic Fine Foods New Restaurant of the Year
- 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*
- New World Wine List of the Year*
- Gourmet Retailer of the Year*
- Gourmet Distributor of the Year*
- Wine Retailer of the Year*
- Wine Distributor of the Year*
- Banquet Manager of the Year*
- Outstanding Catering Experience of the Year*

Regional Categories

- Electrolux Culinary Institution of the Year
- Restaurateur of the Year*
- Asian Restaurant of the Year*
- Asian Chef of the Year*

Achievement Awards

- Fonterra Lifetime Achievement Award

**Denote new awards in 2009*

❖ **Scholarships**

- At-Sunrice GlobalChef Academy and Johnson & Wales University Culinary Scholarship
- Bodegas Torres Wine Scholarship
- Pierre Hermé Paris Pâtisserie Scholarship

❖ **Result Announcement**

- *When*
25 April 2009, TBA
- *Where*
WGS Awards Reception, TBA

❖ **Past Recipients**

Please see **Addendum A** for past Awards Recipients

For more information and enquiries

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

WORLD GOURMET SUMMIT AWARDS OF EXCELLENCE 2009
FACT SHEET – ADDENDUM A
PAST AWARDS RECEIPTS



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
2007	Roy Wicaksono, Academy at-sunrice
2008	Kong Rui-An, Reuel, At-Sunrice GlobalChef Academy

Pâtisserie Scholarship

2003	Amy Lee Hui Wen, Raffles The Plaza and Swissôtel The Stamford
2004	Chua Hwee Khoon Jean
2005	Yang Li Jing, Swissôtel The Stamford and Raffles The Plaza
2006	Sue-Lynn Wong, The Patissier
2007	Tan Kok Yong Travor, Le Papillon Restaurant
2008	Karen Carlotta Setijono, One Rochester

Wine Scholarship

2002	Vincent See Ching Hour, SHATEC
2003	Diane Tan Khai Yuen, Grand Hyatt Singapore
2004	Goh Song Wei, Timothy
2005	Yukari Yoshinaga, Singapore Airlines
2006	Giolyn Lee, Singapore Airlines
2007	Ou Wanfen Rachel, Les Amis Group
2008	Tay Jun Yang, Les Amis

Local Awards (Culinary 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

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

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

Asian Chef of the Year

2001	Sam Leong, Tung Lok Group of Restaurants
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, Tatsuta Japanese Restaurant

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 Schuetzberger, Grand Hyatt Singapore
2005	Herve Potus, Four Seasons Hotel Singapore
2006	Gottfried Schuetzberger, Grand Hyatt Singapore
2007	Pang Kok Keong, Canelé Pâtisserie Chocolaterie
2008	Gottfried Schuetzenberger, Grand Hyatt Singapore

WORLD GOURMET SUMMIT AWARDS OF EXCELLENCE 2009
FACT SHEET – ADDENDUM A
PAST AWARDS RECEIPENTS – CONT'D



Local Awards (Restaurant Awards)

Restaurant of the Year

2001	Les Amis Pte Ltd
2002	mezza9, Grand Hyatt Singapore
2003	Les Amis Pte Ltd
2004	Au Jardin
2005	Au Jardin
2006	Saint Julien
2007	Saint Pierre
2008	Les Amis Pte Ltd

Food & Beverage Manager of the Year

2002	Sjefke Jansen, Food & Beverage Manager, Raffles Hotel
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 (moved to Grand Hyatt Erawan Bangkok)
2008	Melinde Lim, Conrad Centennial Singapore

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, St Julien
2006	Patrick Dumas, The Cliff, Sentosa Resort and Spa
2007	Stephane Colleoni, Oso Ristorante
2008	Royston Soo, Au Jardin

Wine List of the Year

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

New Restaurant of the Year

2001	Au Jardin
2002	Saint Pierre
2003	Saint Pierre
2004	The Cliff, The Sentosa Spa and Resort
2005	The Cliff, The Sentosa Spa and Resort
2006	Iggy's
2007	The Line, Shangri-La Hotel, Singapore
2008	Il Lido Italian Dining & Lounge Bar

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

Sommelier of the Year

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

Bar of the Year

2006	Balaclava
2007	Martini Bar, Grand Hyatt Singapore
2008	Martini Bar, Grand Hyatt Singapore

Restaurant Graphics / Collateral of the Year

2001	mezza9, Grand Hyatt Singapore
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Restaurant Design of the Year

2001	mezza9, Grand Hyatt Singapore
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WORLD GOURMET SUMMIT AWARDS OF EXCELLENCE 2009
FACT SHEET – ADDENDUM A
PAST AWARDS RECEIPENTS – CONT'D



Achievement Awards

Who's Who in Food & Beverage Industry

2001 Otto Weibel, The Westin Stamford & Westin Plaza

Lifetime Achievement Award

2001 Mr Otto Weibel, Director of Kitchens, Raffles The Plaza and Swissotel The Stamford

2002 Mr MPS Puri, Senior Vice-President Operations, Raffles International

2003 Dr & Mrs NK Yong

2004 Mr Pakir Singh, Chief Executive, Singapore Hotel Associations

2005 Mr Andrew Tjioe, Chief Executive Officer, Tung Lok Group of Restaurants

2006 Mrs Kwan Lui, Director / Founder, at-sunrice, The Singapore Culinary Academy & Spice Garden

2007 Mr Ricky Goh, Delifrance Asia Ltd

2008 Alfred Leung, Imperial Treasure

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 and Dine (Singapore)

2006 "Suburban Legends", **Daven Wu**, DestinAsian (Indonesia)

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

2008 "Five Favourites", **Howard Richardson**, Sawasdee (Thailand)

Wine & 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, Mount Sophia

2002 SHATEC, Singapore

2003 SHATEC, Singapore

2004 SHATEC, 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