

12 April 2008
Press Release



**STARS OF THE FOOD & BEVERAGE INDUSTRY UNVIELD
WORLD GOURMET SUMMIT AWARDS OF EXCELLENCE 2008**

Singapore Tourism Board (STB) and Peter Knipp Holdings (PKH), co-organisers of the World Gourmet Summit, proudly present the award recipients of the World Gourmet Summit (WGS) Awards of Excellence 2008.

**Ms Melinde Lim, Conrad Centennial Singapore
Hepp Food & Beverage Manager of the Year**

This award seeks to recognise a Food and Beverage Manager who is professional, knowledgeable, possesses a high degree of competence and is directly involved and responsible for at least two outlets and banquet facilities in a hotel environment in Singapore. The nominee must have been working in Singapore in the capacity of Food and Beverage Manager for a minimum of one year (at the time of nomination).

**Au Jardin
Wine List of the Year**

This award is presented to a restaurant featuring a wine list of impressive range and variety of excellence wines for its guests. The nominee must be an establishment located in Singapore.

**Timothy Goh, Les Amis
Top Wines Sommelier of the Year**

This award seeks to recognise an individual, who possesses an in-depth knowledge of wines, and is capable of delivering excellent wine service (salesmanship and wine recommendation) to enhance the dining experience. The nominee must have been working in Singapore in the capacity of Sommelier for a minimum of one year (at the time of nomination).

**Royston Soo, Au Jardin
Le Cordon Bleu Restaurant Manager of the Year**

This award seeks to recognise a Restaurant Manager who is professional, knowledgeable, and possesses a high degree of competence in managing a successful restaurant operation. The nominee must have been working in Singapore in the capacity of Restaurant Manager for a minimum of one year (at the time of nomination).

**Imperial Treasure (Cantonese Cuisine) Restaurant
Asian Ethnic Restaurant of the Year**

This award seeks to recognise an ethnic food and beverage outlet in Singapore that has been in operation for two or more years, which has consistently exceeded the standards of excellence, and provided extraordinary dining experiences for guests.

**Martini Bar, Grand Hyatt Singapore
Bar of the Year**

This award seeks to recognise a bar with the ability to provide an entertaining 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 time of nomination).

Il Lido Italian Dining & Lounge Bar

Classic Fine Foods New Restaurant of the Year

This award seeks to recognise a food and beverage outlet in Singapore that has been in operation for more than a year but less than three years, which has consistently exceeded the standards of excellence, and provided extraordinary dining experiences for guests.

Les Amis

Indoguna Restaurant of the Year

This award seeks to recognise a food and beverage outlet in Singapore that has been in operation for two or more years (at the time of nomination), which has consistently exceeded the standards of excellence, and provided extraordinary dining experiences for guests.

Gottfried Schuetzenberger, Grand Hyatt Singapore

Cacao Barry Pastry Chef of the Year

This award seeks to recognise an individual who has an exceptional talent in pastry creation, and is able to drive the success and quality of pastry / dessert products offered at an outlet or various outlets. The nominee must have been working in Singapore in the capacity of Pastry Chef for at least a minimum period of one year (at the time of nomination).

Jusman So, Sage, The Restaurant

Meat & Livestock Australia Rising Chef of the Year

This award seeks to recognise an individual who is 32 years of age and below (as of 1 January 2007), is directly involved in a restaurant operation in Singapore, and demonstrates a high level of creativity and potential for being a true master in the culinary arts. The nominee must have been working in Singapore for a minimum of one year (at the time of nomination).

Eric Teo, Mandarin Oriental Singapore

Executive Chef of the Year presented by Tabasco

This award seeks to recognise an individual who is directly involved and responsible for at least two outlets and banquet facilities in a hotel environment in Singapore. The nominee must have consistently excelled in the culinary art as well as in providing for excellent dining experiences. The nominee must have been working in Singapore in the capacity of Executive Chef for at least a minimum period of one year (at the time of nomination).

Ronnie Chia, Tatsuya Japanese Restaurant

Asian Ethnic Chef of the Year

This award seeks to recognise an individual who is directly involved with a restaurant operation, and who has demonstrated a high level of talent and creativity in the preparation of ethnic cuisine. The nominee must have been working in Singapore for a minimum of one year (at the time of nomination).

Patrick Heuberger, Au Petit Salut

S.Pellegrino Chef of the Year

This award seeks to recognise an individual who is directly involved in restaurant operations in Singapore. This individual must have consistently excelled in the culinary arts as well as in providing excellent dining experiences. The nominee must have been working in Singapore for a minimum of one year (at the time of nomination).

Achievement Award

Alfred Leung, Imperial Treasure

Fonterra Lifetime Achievement Award

This award seeks to recognise an individual whose significant contributions over a minimum span of 15 years, which have led to the promotion, and growth of excellence within the Food & Beverage industry. This person is a visionary who has constantly strived for higher standards and contributed ideas to influence the development of the Food & Beverage industry.

WSQ Awards

Ng Quee Bee & Karen Kwok Pei Pei, At-Sunrice GlobalChef Academy

WSQ Apprentice of the Year

This award seeks to recognise the apprentice in a F&B establishment who has demonstrated a high level of passion, a strong sense of responsibility and enthusiasm for learning.

Patrick Heuberger, Au Petit Salut

WSQ Mentorchef of the Year

This award seeks to recognise the practising chef in a restaurant or hotel environment who demonstrates a high level of commitment to culinary education and training. The nominee has also provided support and guidance in nurturing WSQ apprentices.

At-Sunrice GlobalChef Academy

WSQ F&B Approved Training Organisation of the Year

This award seeks to recognise the Approved Training Organisations (ATOs) that are accredited by WDA to deliver training and /or conduct assessment under the WSQ system. These organisations all provide F&B related courses.

Scholarships

Kong Rui-An, Reuel, At-Sunrice GlobalChef Academy

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 United States. The programme will cover essential topics such as product origins, various cooking and presentation techniques, practical and theoretical lessons and field trips.

Karen Carlotta Setijono, One Rochester

Cacao Barry Pâtisserie Scholarship

The scholarship recipient will have the opportunity to spend two weeks at the Cacao Barry Chocolate Academy in France. The programme will cover various aspects of pastry and dessert making.

Tay Jun Yang, Les Amis

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.

Regional Categories

At-Sunrice GlobalChef Academy

Electrolux Culinary Institution of the Year

This award seeks to recognise a culinary institution that provides full-time and part-time courses for nurturing talents and facilitating the enrichment of knowledge with expertise within the culinary field. The culinary institution has to be certified by local government bodies and the courses must provide professional accreditation. Such courses should be conducted in a formal learning environment.

Five Favourites,

by Howard Richardson

Sawasdee, July 2007

Thailand

Asian Cuisine Article of the Year

This award seeks to recognise a journalist or a group of journalists based in any of the five participating countries (Hong Kong, Indonesia, Malaysia, Singapore and Thailand) who has / have written an outstanding article which reflects and promotes the quality, variety and vibrancy of Asian cuisine. The focus of the article should be on the cuisine itself and not on a chef or restaurant.

A Perfect Pairing

by Blythe Yee

The Wall Street Journal Asia, June 2007

Hong Kong

Wine & Spirits Article of the Year

This award seeks to recognise a journalist or a group of journalists based in any of the five participating countries (Hong Kong, Indonesia, Malaysia, Singapore and Thailand) who has / have written an outstanding article which reflects and promotes the quality, variety and depth of wines and wine trends around the world in the majority of its editorial content. The submitted article must be published in any English print or electronic medium (magazines, newspapers) for the first time in any of the above participating countries between 2 November 2006 and 1 November 2007.

For further information on AOE2008, please visit www.wgsawards.com

Background

World Gourmet Summit

World Gourmet Summit (WGS) is an exclusive platform that showcases the vibrancy of Singapore's epicurean culture and lifestyle. A world-class event that has won international accolades such as the US-based International Festivals and Events Association (IFEA), WGS highlights the concept of gastro-tourism and positions Singapore as a premier gourmet capital of Asia. Featuring a strong line-up of internationally acclaimed food experts, as well as an array of culinary classes, wine tasting sessions and gourmet dinners, WGS offers well-heeled premium visitors and discerning gourmet enthusiasts the opportunity to indulge in exquisite wining and dining experiences.

For more information on the visiting personalities and to access high resolution, print-friendly photographs, please visit www.worldgourmetsummit.com.

Supported by Singapore Tourism Board

The Singapore Tourism Board (STB) is an economic development agency for one of Singapore's key service sectors - tourism. The mission of the Board is to develop and champion tourism, so as to build the sector into a key driver of economic growth for Singapore. With its strategic tourism units covering the key purposes of visit by tourists, the STB will work towards revitalising traditional segments ranging from sightseeing and attractions to business travel, as well as actively tap into emerging segments such as healthcare and education services.

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