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AWARDS OF EXCELLENCE INTEGRAL TO BOOSTING CULINARY TALENTS WITH REWARDING OVERSEAS DEVELOPMENT PROGRAMME

World Gourmet Summit milestone 20th year set to showcase outstanding culinary stars and gastronomic experiences in 2016

9 DECEMBER 2015 (SINGAPORE) – From 28 March-24 April 2016, the World Gourmet Summit (WGS) will be celebrating 20 sumptuous years that have made it the region's most talked about premier food and wine event, catapulting Singapore to the forefront as a dynamic international culinary hotspot.

With the wheels already turning for the highly anticipated Gourmet festival, the search for the industry's best is well under way for the Awards of Excellence (AOE) 2016, with new categories added to the list; a number of world-class and Michelin-starred chefs, alongside Singapore's own culinary talents and international personalities have confirmed their participation; and an exquisite line up of gourmet affairs, events and exclusive WGS menus by some of Singapore's most notable dining establishments is already taking shape. Adding to the excitement, the prestigious Michelin Red Guide has confirmed that it is coming to Singapore, reaffirming Singapore's place among the prolific food capitals of the world.

"The last two decades have seen so many changes in Singapore's food landscape and we are extremely proud to have contributed to its evolution. Coming into our 20th year is a major achievement for the World Gourmet Summit, with the real heroes being our local talents who have made a name for themselves both here in Singapore and abroad," said Peter A. Knipp, CEO of PKH Pte Ltd, which manages and curates the World Gourmet Summit event.

Overseas Development Programme (ODP)

Following the results of AOE 2015, eight of the deserving individuals were selected for the ODP, an immersive programme that was created by A La Carte Productions, a division of Peter Knipp Holdings, and supported by Singapore Tourism Board (STB). They were seconded to various establishments abroad to learn about and exchange knowledge, skills and insights on challenges faced by both front- and back-end operations with their counterparts. ODP's main goal is to enhance the individual's skills and talents, and is in line with STB's goals to groom talents into industry and service leaders.

In addition to cross-cultural experience, the programme promotes greater awareness of Singapore's vibrant and innovative food and restaurant industry professionals. It also creates platforms that will assist in recognising Singapore-based award-winning chefs and restaurants through the facilitation and encouragement of Capability Development.

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"Year on year, the pool of local culinary talent increases, which creates a boom in the variety of cuisines and culinary innovations in our already very vibrant food scene." Said Mr. Knipp. "This has very much been the result of our initiative with the Singapore Tourism Board. The Overseas Development Programme has provided great opportunities for our aspiring chefs and restauranteurs to add to their experience and take their careers to even greater heights."

"The Awards of Excellence creates opportunities for Singapore's rising and established culinary talents to receive greater exposure and growth. We believe that such efforts will encourage our stakeholders in the dining industry to continuously push the envelope on their craft, cementing Singapore as the dining hub of the region," said Ms Ranita Sundramoorthy, Director, Attractions, Dining and Retail, STB.

The eight AOE 2015 recipients:

- Brandon Foo, Chef de Cuisine, Le Bistrot du Sommelier
 KitchenAid Chef of the Year 2015
 Visited Hôtel et Restaurant Régis & Jacques Marcon, 3 Starred Michelin, France.
- Kong Kok Kiang, Executive Chef, One Farrer Hotel & Spa Halton Executive Chef of the Year 2015
 Visited The Peninsula, Hong Kong
- Bryan Chia, Chef Co-Owner, Morsels
 Meat & Livestock Australia Rising Chef of the Year 2015
 Visited Husk by Sean Brock, Nashville, USA
- 4. Janice Wong, Owner and Founder, 2am Dessert Bar Academy of Pastry Arts Malaysia Pastry Chef of the Year 2015 Visited El Cellar de Can Roca, 3 Starred Michelin, Acqua Panna Best restaurant in Europe, San Pellegrino World's Best restaurant. Girona, Spain.
- 5. Javed Ahamed, Corporate Chef, Punjab Grill Marina Bay Sands Vismark Asian Cuisine Chef of the Year 2015 Visited Zaaffran by Vikrant Kapoor, Sydney, Australia
- Gabbriel James, Restaurant Manager, Stellar @ 1-Altitude
 At-Sunrice Restaurant Manager of the Year 2015
 Visited Wild Honey, 2 Starred Michelin, London, United Kingdom
- 7. Fazil Mohamad, Group Sommelier, Salt Grill & Sky Bar by Luke Mangan Wines of Portugal Sommelier of the Year 2015 Visited wineries of: Satori di Verona (Veneto), Medici Ermete (Emilia Romagna), Ascheri (Piemonte), Lvnae Bosoni (Liguria), Colle Massari (Toscana) and Baglio di Pianetto (Sicilia), Italy.







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8. Ravi Mutthiah, Director Food and Beverage, Resorts World Sentosa Sia Huat Food and Beverage Manager of the Year 2015

Awards of Excellence (AOE) 2016

Widely regarded as one of the most respected accolades in Singapore and around the region, the AOE 2016 will be presented to 30 established and emerging industry stars through two main voting categories: the People's Choice Awards, recognising hardworking F&B and hospitality professionals in Singapore and around the region, who play a pivotal role in the evolution of the F&B and hospitality scene in Asia; and Industry Awards, honouring individuals and establishments behind the region's F&B landscape, promoting professionalism, exemplary service and innovations leading to better dining experiences in the region.

AOE 2016 sees three new categories added under the Industry Awards this year: Chef's Choice Award (Asian Cuisine), Chef's Choice Award (Western Cuisine) and Apprentice Chef of the Year Award.

The first phase kicked off in November 2015 to an overwhelming response of voting by both members of the public and a select panel of F&B professionals and connoisseurs. The evaluation process is going into its second phase come January and voting can still be placed at: http://www.wgsawards.com/aoe2016/main.php/vote/login. Once voting is closed, the finalists will be determined. The winners with the highest points will then be selected; and the results are then submitted where each vote is verified by an independent auditor. Winners are announced at the AOE ceremony in April 2016.

Masterchefs and Exquisite Events

WGS's milestone 20th anniversary is expected to be nothing short of spectacular, with visits from world class and Michelin-starred chefs, international industry experts and a showcase of Singapore's own culinary stars. Some of the city's most notable and award-winning establishments will be hosting luxurious events, specially crafted dinners, masterclasses and workshops, as well as exclusive WGS menus.

Highlights of what gastronomes can look forward to for WGS 2016

- The world's highest gourmet/Jam session 282 metres above sea level at award-winning multi-concept lifestyle and entertainment destination 1-Altitude
- The return of WGS founding partner Chef Reto Mathis of Origin St. Moritz
- World Gourmet Summit 2016: NKF Charity Gala Dinner

Notable Partnerships

For this 20th anniversary, WGS is happy to announce a new partnership with specialty travel brand **Gourmet Trails™** that offers foodie travellers delectable and authentic gourmet holidays.

























WGS ticket holders are eligible for unique insider exclusives, including:

- A lucky draw prize of a Gourmet Trails luxury getaway for two to Tokyo, Japan inclusive
 of two-nights' accommodation, a personal chauffeur and fully-paid omakase dinner at the
 world-acclaimed omakase restaurant featured in the documentary "Jiro Dreams of Sushi"
- \$100 off a private customised trip or \$100 off a Gourmet Trails seasonal premium small group tour

Also for its milestone year, WGS is collaborating with the **National Kidney Foundation (NKF)**, a charitable organisation providing care for kidney patients and public awareness of kidney disease prevention. With kidney failure cases on the rise, this support brings life and hope to the needy patients.

In celebration of WGS's first year of partnership with NKF, a Charity Gala Dinner will be held, which will focus on the theme of "Responsible Eating". During the dinner, an auction will be carried out and all funds raised will be donated to NKF. In addition to providing dialysis treatment, these funds will contribute towards the education and prevention efforts to raise awareness and curb the rise of kidney diseases such as diabetes and hypertension, which are the leading causes of kidney failure.

Information on WGS and all WGS 2016 events will be available to the public on http://www.worldgourmetsummit.com/ in February 2016. All reservations can be made online via reservation partner Chope through the WGS website.

For more information on or to feature World Gourmet Summit 2016 or any of the related activities, contact Rachel Chan on rachel@heatbranding.com or Karen Heng on karen@heatbranding.com.

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About the World Gourmet Summit (www.worldgourmetsummit.com)

The World Gourmet Summit, first launched in 1997, is an international gastronomic festival organised by À La Carte Productions (a division of Peter Knipp Holdings Pte Ltd).

Now, into its grand milestone 20th year, this annual epicurean festival continues to showcase the intricate craftsmanship of prestigious chefs and is also an exposition of internationally acclaimed vintners. Encompassing a series of events like the special themed dinners, it is a gourmet feast specially crafted for discerning individuals who appreciate fine wines and gourmet cuisine.

Since 2000, the World Gourmet Summit has been raising funds through its annual Charity Dinners in support of the Community Chest, the fund-raising arm of the National Council of Social Service (NCSS). Over the past decade, World Gourmet Summit has raised over \$\$5 million for over 200 social service programmes, through the generosity of its distinguished guests through table sales, charity auctions as well as donations.

























ORGANISERS

About A La Carte Productions

A La Carte Productions, a division of Peter Knipp Holdings Pte Ltd, is an independently owned events company, which provides events planning, conceptualisation, and execution services. In particular, the annual gastronomic experience, World Gourmet Summit, and the Awards Of Excellence, the leading and most comprehensive F&B platform in Asia, which recognises and motivates talents to excel in the F&B industry and promotes the appreciation of dining in Singapore and the region.

About Peter Knipp Holdings Pte Ltd

Peter Knipp Holdings Pte Ltd (PKH) offers a multi-faceted range of services for the food. beverage (F&B) and hospitality industry. Founded by Peter A Knipp, the multi award-winning company has grown over the years to include four divisions, encompassing various aspects of the F&B and hospitality businesses: A La Carte Productions, an events management firm which provides events planning, conceptualisation, and execution services at the annual gastronomic extravaganza - World Gourmet Series which includes Awards Of Excellence (http://www.wgsawards.com), World Gourmet Summit (http://www.worldgourmetsummit.com), Gourmet Abu Dhabi (http://www.gourmetabudhabi.ae) and Food2Print which publishes Cuisine & Wine Asia magazine, newsletter at http://www.asiacuisine.com, weekly e-zines since 1996 and provides marketing communications consultancy services; Foodservice Consultants Singapore Pte Ltd, F&B consultancy and kitchen design (www.fscs.com.sg); and Bytes Asia, IT consultancy.







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ANNEX A - AWARDS OF EXCELLENCE 2016 OFFICIAL PARTNERS

People's Choice Awards

- 1. Academy of Pastry Arts Pastry Chef of the Year
- 2. Asian Cuisine Chef of the Year
- 3. Chope Asian Restaurant of the Year
- 4. Culina Sommelier of the Year
- 5. *Halton* Executive Chef of the Year
- 6. Hennessy Bar of the Year
- 7. Indoguna Restaurant of the Year
- 8. KitchenAid Asian Cuisine Chef of the Year (Regional)
- 9. KitchenAid Chef of the Year
- 10. *KitchenAid* Pastry Chef of the Year (Regional)
- 11. Kühlbarra Gourmet Retailer of the Year
- 12. Luzerne Food & Beverage Manager of the Year
- 13. *Manitowoc* Restaurateur of the Year (Regional)
- 14. *Meat & Livestock Australia* Rising Chef of the Year
- 15. *Meiko* Restaurant Manager of the Year
- 16. New World Wine List of the Year
- 17. Sanpellegrino New Restaurant of the Year
- 18. Sico Asia MICE/Banquet Manager of the Year
- 19. Top Wines Old World Wine List of the Year
- 20. *Tung Lok* Asian Restaurant of the Year (Regional)
- 21. Wine Retailer of the Year
- 22. Winterhalter Outstanding Caterer of the Year

Industry Awards

- 23. Marrone Culinary Institution of the Year
- 24. *Electrolux* Culinary Institution of the Year (Regional)
- 25. Gourmet Distributor of the Year
- 26. Wine Distributor of the Year
- 27. Scripps Network Interative Choice Award

New Industry Awards

- 28. Chef's Choice Award (Asian Cuisine)
- 29. Sia Huat Chef's Choice Award (Western Cuisine)
- 30. At-Sunrice GlobalChef Academy Apprentice Chef of the Year

Lifestyle Awards

31. The Macallan Lifetime Achievement Award





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ANNEX B - AWARDS OF EXCELLENCE 2016 OFFICIAL PARTNERS

OFFICIAL TROPHY PARTNER



FOOD & BEVERAGE MANAGER OF THE YEAR

AWARDS OF EXCELLENCE 2016 OFFICIAL PARTNERS







NEW RESTAURANT OF THE YEAR



APPRENTICE CHEF OF THE YEAR



ASIAN RESTAURANT OF THE YEAR



SOMMELIER OF THE YEAR



CULINARY INSTITUTION OF THE YEAR (REGIONAL)



EXECUTIVE CHEF



BAR OF THE YEAR



RESTAURANT OF THE YEAR



GOURMET RETAILER OF THE YEAR



CHEF OF THE YEAR



ASIAN CUISINE CHEF OF THE YEAR (REGIONAL)



PASTRY CHEF OF THE YEAR (REGIONAL)



RESTAURATEUR OF THE YEAR (REGIONAL)



LIFETIME ACHIEVEMENT AWARD





RESTAURANT MANAGER OF THE YEAR



RISING CHEF OF THE YEAR



CHOICE AWARD



CHEF'S CHOICE AWARD (WESTERN CUISINE)



MICE & BANQUET MANAGER OF THE YEAR



OLD WORLD WINE LIST OF THE YEAR



ASIAN RESTAURANT OF THE YEAR (REGIONAL)



OUTSTANDING CATERER OF THE YEAR

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ANNEX C - MASTERCHEFS AND SPECIAL GUESTS

World Gourmet Summit 2016 will see a dazzling line-up of Masterchefs from all over the world, which will be revealed to the public in due time. Expect an exciting programme of master classes and themed dinners - all in celebration of the 20th anniversary of the annual gourmet festival. Be sure to stay tuned to keep updated on the full programme and don't forget to book your tickets early!

ANNEX D - OFFICIAL PARTNERS FOR WORLD GOURMET SUMMIT

Premium Partner

OFFICIAL GOURMET PARTNER



Primary Partners

OFFICIAL FOIE GRAS DISTRIBUTOR OFFICIAL PREMIUM PORCELAIN PARTNER





EXCLUSIVE CHILLED NON-ALCOHOLIC BEVERAGE PARTNER





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OFFICIAL LIFESTYLE AUDIO PARTNER







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Partners

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OFFICIAL CHEF JACKET PARTNER OFFICIAL COUNTER TOP APPLIANCES PARTNER





Gastronomic Partners

PREMIUM FOIE GRAS







OFFICIAL SCOTTISH SEAFOOD PROVIDER

PREMIUM TEA PARTNER





OFFICIAL SYRUP PARTNER



Hospitality Partners

OFFICIAL HOTEL



OFFICIAL OPENING VENUE



OFFICIAL EVENT PARTNER



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Hosting Establishments















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Venue Hosts







Beverage Partners

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Partner Restaurants













































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