

For immediate release

World Gourmet Summit Awards of Excellence 2002

Media Release

12 March 2002



Singapore's Awards of Excellence this year will be extended to include entries from across Asia.

First launched in April 2001 during the World Gourmet Summit, the Awards honour culinary talents in the food and beverage industry. The inclusion of regional entries brings the awards closer to establishing an international status.

Another first for this year's Awards is the launch of the World Gourmet Summit Awards of Excellence Scholarships.

Initiated by Peter Knipp Holdings Pte Ltd and endorsed by the Singapore Tourism Board (STB), the Awards were inspired by Michelin Guide in France and James Beard Foundation in the United States.

Apart from recognising top talents in the region, the Awards serve as a benchmark for recognising excellence in service and creativity in all aspects of gastronomy. The Awards also spur budding food and beverage professionals to aspire to be the best in their field.

The World Gourmet Summit Awards of Excellence Scholarships are targeted at young aspiring culinary and wine professionals. Potential candidates must be keen in self-improvement, personal development and possess the potential to grow in the food and beverage profession.

"Such scholarships will certainly help to nurture the growth of promising talents in the food and beverage industry. These talents are critical in establishing Singapore as the gourmet capital," said Mr Lim Chwee Seng, STB's Director, Events Marketing.

The Awards of Excellence this year will have **16 individual awards** categories. These range from Chef of the Year to Culinary Institution of the Year, and Screwpull Sommelier of the Year to Asian Cuisine Article of the Year. A Lifetime Achievement Award will also be presented to an individual in the industry who has made significant contributions to the food and beverage industry in Singapore.

Nominations come from prominent food & beverage professionals, fine food & wine merchants, journalists, restaurant critics and members of food & wine associations.

The nomination process for the awards began last November and nominees are evaluated at three different stages. At present, the results of the second round of nomination have been collated and finalists for all award categories will be announced at a media conference held on 12 March at *The China Club Singapore*, located at Capital Tower.

The final stage of the nomination process will be conducted by an external audit firm. The entire stringent selection process ends on 7 April, when this year's Awards of Excellence winners will be announced during the World Gourmet Summit Gala Reception. The Awards of Excellence Presentation will also officially launch the Le Cordon Bleu Culinary Scholarship and Wine Scholarship for aspiring talents. Application forms for the scholarship are now available at www.wgsawards.com

For more information, please visit our website at www.wgsawards.com, or call us at (65) 6270 1254 or fax (65) 6270 1763. For more information on World Gourmet Summit, please visit www.worldgourmetsummit.com.

Email: Peter A. Knipp ~ heritage@singnet.com.sg
Francis K. Poulouse ~ francis@asiacuisine.com
Esther Lee ~ esther@asiacuisine.com

Organised by:

PETER KNIPP
holdings pte ltd

Supported by:



Appendix 1

Please find below the finalists for the five categories listed in random order



SINGAPORE CATEGORY

Culinary Awards

Chef of the Year Award

This award seeks to recognise an individual who is directly involved in restaurant operations in Singapore, and has consistently excelled in the culinary art as well as provided for excellent dining experiences.

The finalists are:

- Justin Quek (Les Amis)
- Ivan Yeo (Raffles The Plaza & Swissôtel The Stamford)
- Emmanuel Stroobant (Saint Pierre)

Executive Chef of the Year Award (NEW)

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, and has consistently excelled in the culinary art as well as provided for excellent dining experiences. The nominee must be a Singaporean, Permanent Resident, or a non-Singaporean residing in Singapore. He/she must have been working for a Singapore-based organisation or a franchise/branch located in Singapore for a minimum of one year (as at the time of nomination).

The finalists are:

- Christophe Megel (The Ritz-Carlton, Millenia Singapore)
- Ivan Yeo (Raffles The Plaza & Swissôtel The Stamford)
- Martin Aw Yong (Four Seasons Singapore)

San Pellegrino Rising Chef of the Year Award

This award seeks to recognise an individual who has been involved directly with a restaurant operation in Singapore, of 30 years old and below (at the time of nomination), and has demonstrated a high level of creativity and potential as a true master in the culinary arts.

The finalists are:

- Nam Quoc Nguyen (Lighthouse)
- Robin Ho (Marmalade)
- Oscar Pasinato (Buko Nero)

Inniskillin Icewine Pastry Chef of the Year Award

This award seeks to recognise an individual who has an exceptional talent in pastry creation, and be able to drive the success and quality of pastry/ dessert products offered at an outlet or various outlets.

The finalists are:

- Daniel Tay (Baker's Inn)
- Kenny Kong (Raffles The Plaza & Swissôtel The Stamford)
- Jean Marc Bernelin (Les Gourmandises – Shaw Centre)
- Cassian Tan (Four Seasons Hotel Singapore)

Asian Ethnic Chef of the Year Award

This award seeks to recognise a chef who is directly involved with a restaurant operation, and must have demonstrated a high level of talent and creativity in the preparation of ethnic cuisine. Examples of ethnic cuisine include Chinese, Indonesian, Indian, Japanese, Malay, Vietnamese/Cambodian, Thai, Korean, Taiwanese, Peranakan, Philippine, Sri Lankan or Maldivian.

The finalists are:

- Tse W ai Shing (Club Chinois, by Tung Lok Group, at Orchard Parade Hotel)
- Sam Leong (Jade, by Tung Lok Group, at The Fullerton Singapore)
- Shinji Shiraishi (Shirashi at The Ritz-Carlton, Millenia Singapore)



Restaurant Awards

Restaurant of the Year Award

This award seeks to recognise a food & beverage outlet in Singapore **with three or more years of operations**, and has consistently provided a standard of excellence and extraordinary dining experience for diners. The nominee must be from a Singapore-based organisation, or a franchise/branch located in Singapore at the time of nomination.

The finalists are:

- Mezza9, Grand Hyatt Singapore
- Raffles Grill, Raffles Hotel
- Au Jardin Les Amis (Botanic Gardens)

Ethnic Restaurant of the Year Award

This award seeks to recognise an ethnic food & beverage outlet, with **three or more years of operations**, and has consistently provided a standard of excellence and dining experience that expounds on ethnic cuisine to diners. The nominee must be from a Singapore-based organisation, or a franchise/branch located in Singapore at the time of its nomination.

The finalists are:

- Club Chinois, (by Tung Lok Group, at Orchard Parade Hotel)
- Crystal Jade Palace (at Ngee Ann City)
- Rang Mahal (by Hind Development, at The Pan Pacific Singapore)

Christofle New Restaurant of the Year

This award seeks to recognise a food & beverage outlet, with **more than a year but less than three years of operations**, and has consistently provided a standard of excellence and extraordinary dining experience to diners. The nominee must be from a Singapore-based organisation, or a franchise/branch located in Singapore at the time of nomination.

The finalists are:

- Saint Pierre (Central Mall)
- Senso Ristorante & Bar (Club Street)
- Jade (by Tung Lok Group, at The Fullerton Singapore)

WMF Restaurant Manager of the Year

This award seeks to recognise a Restaurant Manager who is professional and knowledgeable; and possesses a high degree of competence in managing a successful operation. The nominee must be a Singaporean, Permanent Resident, or a non-Singaporean residing in Singapore. He/she must have been working for a Singapore-based organisation or a franchise/branch located in Singapore for at least a minimum of one year (as at the time of nomination).

The finalists are:

- Stephane Colleoni (Senso Ristorante & Bar)
- Desmond Goh (Doc Cheng's, Raffles Hotel)
- Chris Conway (mezza9, Grand Hyatt Singapore)
- Ricky Ng (Club Chinois)

Martell Cognac Food & Beverage Manager of the Year (NEW)

This award seeks to recognise a Food & Beverage Manager who is professional and 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 be a Singaporean, Permanent Resident, or a non-Singaporean residing in Singapore. He/she must have been working for a Singapore-based organisation or a franchise/branch that is located in Singapore for at least a minimum of one year (as at the time of nomination).

The finalists are:

- Cheong Hai Poh (Conrad Centennial Singapore)
- Sjekke Jansen (Raffles Hotel)
- Gottfreid Bogensperger (Grand Hyatt Singapore)

Screwpull Sommelier of the Year Award

This award seeks to recognise an individual, who possesses an in-depth knowledge of wines, capable of delivering excellent wine service (salesmanship and wine recommendation) that enhances one's dining experience.

The finalists are:

- Aby Tan (Les Amis)
- Leon Tan (Raffles Hotel)
- Yvonne Chiong (8 on the Bay)

Best Wine List Award

This award is presented to a restaurant that features a wine list that offers the best range of wines for its customers.

The finalists are:

- Les Amis
- 8 on the Bay
- mezza9 (Grand Hyatt Singapore)



Achievement Award

Lifetime Achievement Award

This award seeks to recognise an individual whose significant contributions, over a minimum span of 15 years, has 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.

The finalists are:

- Dr N. K. Yong (International Food & Wine Society)
- MPS Puri (Raffles International)
- Andrew Tjioe (Tung Lok Group)



Regional Awards

Electrolux Culinary Institution of the Year Award

This award seeks to recognise a culinary institution that provides part/full time courses for the enrichment of knowledge and expertise within the field of the culinary arts. The courses must provide for a high standard of learning and must be conducted in a formal learning environment.

The finalists are:

- The Oriental Thai Cooking School, Thailand
- Raffles Culinary Academy, Singapore
- Taylor's College, Malaysia
- SHATEC, Singapore
- Vocational Training Council, Hong Kong

Asian Cuisine Article of the Year Award

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 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 a chef or a restaurant.

The submitted article must be published in any English print medium (magazine/newspapers) for the first time in the country of origin (Hong Kong, Indonesia, Malaysia, Singapore and/or Thailand). The article must be published between 1 January to 1 December 2001.

The finalists are:

- The Earth's Bounty ~ Ong Ju Yi, Wine & Dine July 2001 (Singapore)
- The Road Home ~ Noelle Tan, Loh Hsian Ming, Amy Van, Sharon Soh, Wine & Dine August 2001 (Singapore)

Wine Article of the Year Award

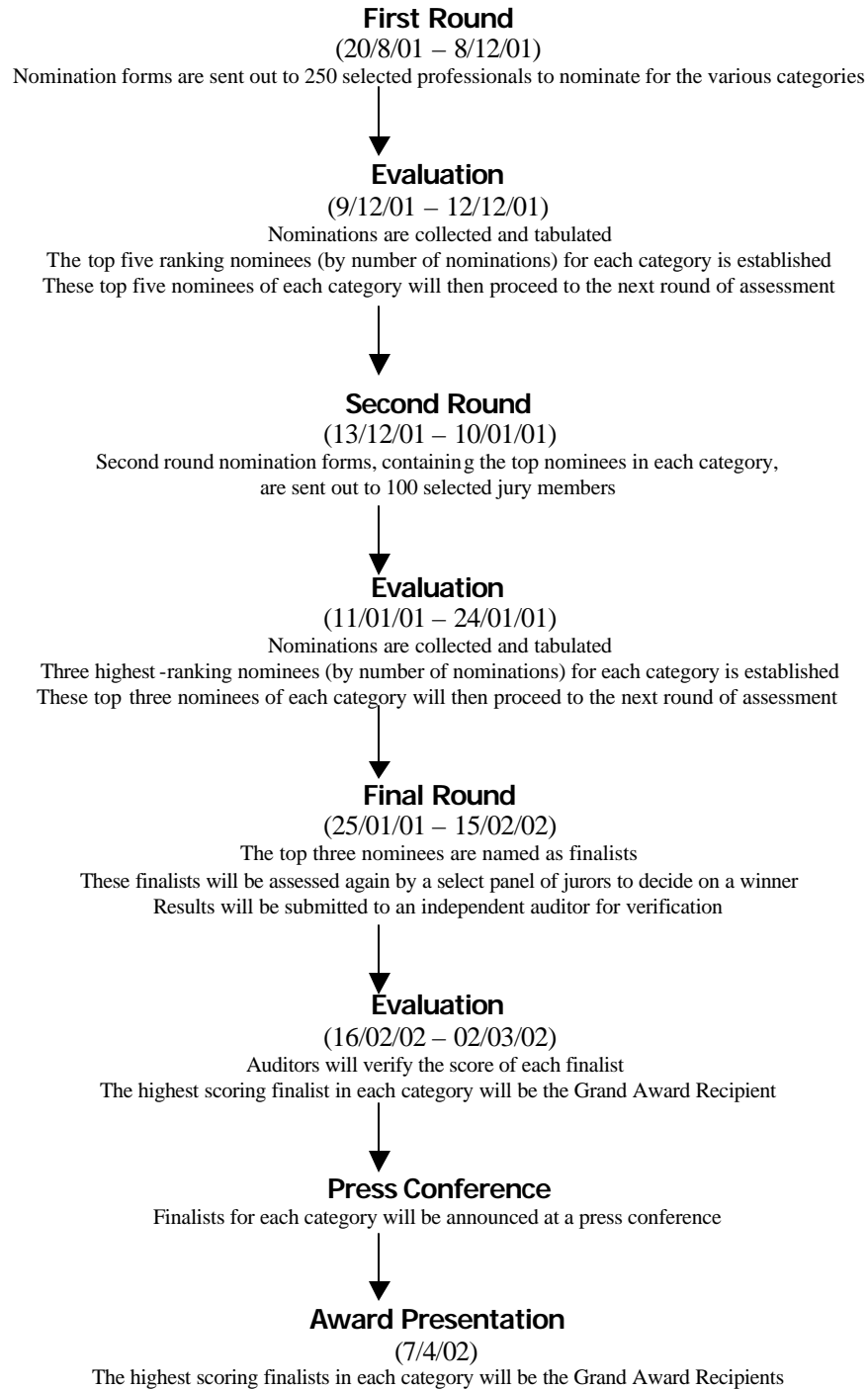
This award seeks to recognise a journalist or a group of journalists who have written an outstanding article, which reflects and promotes the quality, variety and depth of the wines and wine trends around the world in the majority of its editorial content.

The submitted article must be published in any English print medium (magazine/newspapers) for the first time in the country of origin (Hong Kong, Indonesia, Malaysia, Singapore and/or Thailand). The article must be published between 1 January to 1 December 2001.

The finalists are:

- Cloudy Bay ~ A New Zealand Classic, Terry Copeland, Wine & Dine July 2001 (Singapore)
- French or New World? ~ Lim Hwee Peng, Wine & Dine November 2001 (Singapore)
- Great Vineyards ~ Johnny Ong, Travel & Dine Asia 2001 (Malaysia)

AWARDS OF EXCELLENCE 2002 EVALUATION PROCESS (SINGAPORE AWARD CATEGORIES)



**AWARDS OF EXCELLENCE 2002 EVALUATION PROCESS
(REGIONAL CATEGORY ~ CULINARY INSTITUTION AWARD)**

First Round

(19/11/01 – 14/12/01)

Nomination forms are sent out to selected jury members.
Jury members may nominate a Culinary Institution from any of the five stated countries.



Evaluation

(15/12/01 – 07/01/02)

Nominations are collected and tabulated
The top five ranking nominees (by number of nominations) are established
and named as finalists
These finalists will then proceed to the next round of assessment
Additional information about these finalists are also collected and compiled



Second Round

(08/01/02 – 26/01/02)

The five finalists will be assessed by a select panel of jury members
from each of the five countries to select a Grand Award Recipient
Additional information about these finalists will also be sent to the jury members
Results will be submitted to an independent auditor for verification



Evaluation

(27/01/02 – 10/2/02)

Auditors will verify the score of each finalist to decide on the Grand Award Recipient



Press Conference

The five finalists will be announced at a press conference



Awards Presentation

(7/4/02)

The Grand Award Recipient will be revealed on the Awards Presentation

**AWARDS OF EXCELLENCE 2002 EVALUATION PROCESS
(REGIONAL CATEGORY ~ MEDIA AWARDS)**

