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CHIEF EDITOR'S NOTE



A favourite maxim of mine by Heraclitus, a Greek philosopher, goes by "Change is the only constant in life." That's certainly true for the entire editorial team here, which has spent the better half of a year working tirelessly to re-conceptualise the school publication in its 17th edition.

Unveiling a new look and feel for June 2017 issue of SHATEC Times, we bring you sleeker design elements, eye-catching captions, dynamic content on both school and industry, in vibrant colours and arresting imageries.

When you pick up a copy of SHATEC Times, whether you are a student, a parent, an associate, a partner or a visitor, you represent a readership with an abiding curiosity about SHATEC and the stories we have to tell. With every article we pen here, with every page, with every word, we are committed to satisfying that curiosity.

In this issue, we congratulate students and alumni alike who have done us proud at competitions and award nominations. The SHATEC name shines with your achievements and we hope to hear more good news along these lines. Other exciting announcements include the launch of the masterclass series under the Executive Development Programme (EDP) supported by SkillsfutureSG and our co-branding initiatives with industry partners Electrolux and Dilmah. Look out also for highlights of SHATEC's news coverage in first half of 2017 and do not miss a recap of Gourmet Nights through the past 15 months with TSR since its opening.

We hope you like what you see. Please enjoy.

Margaret Heng
Chief Executive
SHATEC

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"THE MYSTERY MAN"



WRITER: ZAVIER LEE
"THE THINKING CHEF"



Congratulations to Class of 2016!

SHATEC's 31st graduation ceremony was held on 01 December 2016, Thursday, at University Cultural Centre, National University of Singapore. The event was graced by Guest-of-Honour, Ms Low Yen Ling (Mayor of South West District, Parliamentary Secretary, Ministry of Education and Ministry of Trade and Industry), together with SHATEC board members, industry guests, SHATEC alumni and guests of graduands.



Mr Loh Lik Peng, Chairman of SHATEC Board presenting a token of appreciation to Guest of Honour, Ms Low Yen Ling, Mayor of South West District, Parliamentary Secretary, Ministry of Education and Ministry of Trade and Industry.



Mrs Diana Ee-Tan, Vice Chairman of SHATEC Board together with Ms Margaret Heng, Chief Executive of SHATEC presenting the inaugural Lifetime Contribution Award to Mr Lim Sin Hoa, SHATEC Board Member.



SHATEC Alumnus, Chef Teo Yeow Siang, Captain of The Singapore National Culinary Team giving his congratulatory speech.

SHATEC Graduation 2016 saw over 600 graduands from the culinary, pastry, F&B service, hotel management and tourism disciplines. Two categories of academic honours, the Chairman's List and the SHA Meritorious Awards were also awarded to the most outstanding graduands from this cohort.

The recipient of the SHA Meritorious Award (Management) is Edgar Ananda, 19, from the Diploma in Hotel Management. Edgar was also the 1st runner-up winner at the Inaugural Singapore Wine Specialist Challenge 2015. Last year's SHA Meritorious Award (Skills) is presented to Syahir Bin Osman, 20, from the Diploma in Pastry and Baking. Syahir is a dual Diploma holder, having completed the Diploma in Culinary Skills in 2014. He also received the Goh Chok Tong Youth

Promise Award in the same year.

Highlights of the event also included a speech by SHATEC alumnus - Chef Teo Yeow Siang, Executive Chef of Lavish Catering who was the captain of the Singapore National Culinary Team which created history when they clinched the Culinary Olympics 2016 Championship title. During his 7 minutes congratulatory speech, he shared on his memorable learning experiences during his SHATEC days and gave encouragement to graduands who aspire to build their careers in the hospitality industry.

Last year, SHATEC introduced the "Lifetime Contribution Award" and Mr Lim Sin Hoa, SHATEC board member and long-time veteran of the hospitality industry, was the recipient of the inaugural award for his invaluable contributions towards the school and industry.



SHA Meritorious Award (Skills) recipient, Syahir Bin Osman, with his parents.

In her closing speech, SHATEC Chief Executive, Ms Margaret Heng, reminded all graduates to keep the SHATEC Spark burning and the event ended on a high note with a confetti blast and a shower of gold and green balloons. We wish the Class of 2016 every success in their future endeavours!

A FLAMBÉYANT SHATEC EXPERIENCE

23 December 2016 – Igniting your Future, a festive Christmas @SHATEC
14 January 2017 – Reigniting your Dreams, a uproarious CNY @SHATEC



Sizzle! Fizzle! Hiss! Crackle! Splatter! Om nom nom! Hear the canopy of F&B onomatopoeias at the SHATEC Open Houses!

Over 500 guests thronged SHATEC Bukit Batok campus at its two Open Houses on 23 December 2016 and 14 January 2017. Highlights at the events included lineups of gourmet hors d'oeuvres, spectacular live flambé demonstrations, professional pastry workshops and special appearances by local celebrity chef and SHATEC alumnus, Chef Edmund Toh as well as popular Mediacorp 98.7 DJ Sonia Chew!

Amidst the festivities, attendees also had questions on hospitality courses available and career prospects in Singapore hotel industry answered by our team of course consultants. Interested parties who enrolled for a course matching their interest on same day received a waiver off the course application fee as a form of encouragement by the school.

Said Mr Sean Yeo, Manager for Student Admission, "There are many 'N' and 'O' level fresh school leavers seeking post-secondary options around the December and January period yearly. We organise the Open Houses for these young people to understand more about the Singapore tourism scene which is teeming with opportunities for those with passion in culinary, F&B, accommodations and events services."

"I am very impressed by the skills of SHATEC students at this Open House,"

said parent, (who preferred to remain anonymous), 50, whose youngest son enrolled into WSQ Higher Certificate in Culinary Arts, January 2017 intake. "The trainers are very professional and I can really see the respect the students have for them. This will be a very good training ground for my child who dreams of owning his own restaurant."

From top right clockwise: Celebrity Chef and SHATEC Alumnus - Chef Edmund Toh giving a live flambé demonstration, Mediacorp 98.7 DJ Sonia Chew joined in the CNY Prosperity Toss with attendees.



Special Appreciation to Our Partners:

- Beyond Beauty
- Coffex Coffee
- Crowne Plaza Changi Airport
- Fullerton Hotel Singapore
- Goodwood Park Hotel
- Jen Orchard Gateway
- JW Marriott Hotel Singapore South Beach

- Le Meridien Sentosa
- Mandarin Orchard Singapore
- Marriott Tang Plaza Hotel
- Mercure Singapore Bugis
- One°15 Marina Sentosa Cove
- Pan Pacific Singapore
- Shangri-La Hotel Singapore
- The Sapling, a SHATEC Restaurant

BECAUSE MENTORING MATTERS

Initiation & Networking Evening

The very first New Mentees Initiation & Networking Evening by the Industry Mentorship Programme @SHATEC was held at SHATEC's training restaurant, The Sapling, on 10 February 2017. The evening witnessed the initiation of 40 new mentees-mentors paired and with 5 new mentors onboard the 4th cycle of the programme, launched since July 2015.

**Next Cycle Commencement
Date: 10 July 2017**



From top to bottom: Industry Mentorship Programme @ SHATEC Cycle IV – Mentees; Group photo of mentors and mentees.

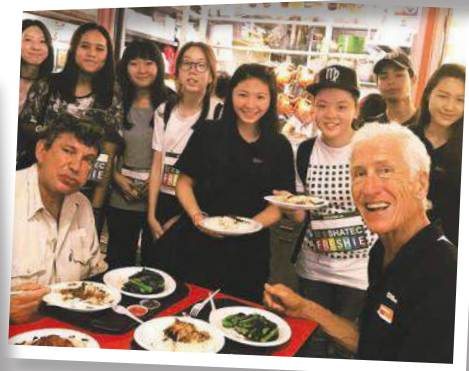
WELCOMING NEWBIES ONBOARD APRIL 2017 INTAKE

Matriculation & Orientation – April 2017

SHATEC welcomed our April 2017 intake on 7 April 2017 at our quarterly Matriculation & Orientation Day. Each new student was presented with a Welcome Kit comprising course commencement essentials as well as an exclusive gift of the limited edition SHATEC EZ-Link Card!

As part of the Orientation programme, 13 SHATEC student leaders guided the freshmen through

a Food Hunt spanning across many of Singapore's favourite food haunts located at Chinatown, Little India, Kampong Glam and Resorts World Sentosa. At every station, students were tasked to solve challenges as a team in order to earn clues for their next destination. The activities and gaiety soon caught the attention of many tourists who also pitched in their support to help our students!



Group photos of SHATEC freshmen at the various food haunts!

LAUNCH OF 1ST MASTERCLASS FOR 2017

Improving Singapore Hospitality Industry Workforce Productivity through Design Thinking Ideation

In 2017, SHATEC will be rolling out a series of masterclasses under the Executive Development Programme (EDP) supported by SkillsfutureSG. The very first masterclass was conducted in collaboration with the University of San Francisco. Dubbed “*Improving Singapore Hospitality Industry Workforce Productivity through Design Thinking Ideation*”, this programme aims to equip hoteliers with Design Thinking concepts that

will help improve operational efficiency and thus productivity.

Facilitated by Associate Professor Thomas Maier, a high-level hospitality executive for over 20 years prior to academia, this inaugural masterclass was held over two days at the Mandarin Orchard Singapore.

Participants were a varied group, but ranging from Heads of Departments to General Managers of major hotels in Singapore. These industry leaders

found the course to be engaging and very insightful. More importantly, they could apply the concepts of Design Thinking to benefit their respective organisations. Karanjit Kaur, Rooms Division Manager at Far East Hospitality, mentioned that the course provided a platform to rethink current processes and align them with the expectations of the modern traveller. It also allowed for different opinions and creative ideas to be shared.



Group photo of participants with Associate Professor Thomas Maier of University of San Francisco (standing row, 6th from the right)

Who will benefit from this Masterclass?

This masterclass will benefit those who want to gain deep understanding of achieving high organisational performance and growth through innovation in the Singapore hospitality industry.

Participants will learn

- How to use the portfolio approach to manage innovation activities.
- How to effectively execute innovation programs (projects) to deliver expected results.

- How to find proper organising and accountability structures to house different types of innovation projects at different stages.
- Key components of continuous innovation engines.



Scan QR code or visit www.shatec.sg for more information or to register now!

MASTERCLASSES 2017	COMMENCING ON
Technology Trends and Their Impact on Singapore Hospitality Industry in collaboration with University of San Francisco	29 – 30 May 2017 (2 days)
Understanding Lean Start-up: The Silicon Valley Business Development Method in collaboration with University of San Francisco	31 May 2017 (0.5 day)
Building Innovative Companies to Achieve High Performance in collaboration with University of San Francisco	25 – 26 July 2017 (2 days)
Asset Management related topic* in collaboration with Penn State University	COMING SOON
Social Media related topic* in collaboration with Penn State University	COMING SOON
Strategic HR related topic* in collaboration with Penn State University	COMING SOON

*Specific title and content will be released at a later date on SHATEC website www.shatec.sg under Continuing Education and Training.

MULTI-SKILLING

Programmes for Hotel Supervisor and Service Agent

Traditionally, hotel employees specialised in the tasks and duties associated with their own departments. Restaurateurs busied themselves with food and beverage operations, while front office personnel checked guests in and out. The housekeepers well, they kept the house!

But times are a-changing. Today, hotels are looking to train their staff

across departments (multi-skilling), thus empowering them to assist in areas other than those in which they specialise, as and when it may be necessary. At the forefront of this movement, SHATEC is currently offering two WSQ certification programmes - 'The Hotel Supervisor' and 'The Hotel Service Agent' to meet the demands of the industry.



For more information and registration details, please email ptcourses@shatec.sg or contact 6415-3522.

INDUSTRY ENGAGEMENT

New collaboration with Electrolux, Dilmah and Chew's Eggs

Since 2013, SHATEC has collaborated with major hotel brands to liven up our classrooms with spiffy wall graphics celebrating the vibrancy of the hotel industry. Those of us who have had the opportunity to experience the classrooms before and after their makeovers can attest to the marked improvements in our learning environment.

Today, we have taken this movement one step further. In addition to hotels, we have clinched co-branding initiatives with industry partners to not only beautify our classrooms, but to also include an aspect of practical application as well. This comes in the form of sponsorship for products, equipment and ingredients that augment the process of mastering the culinary arts and the craft of hospitality. SHATEC students can now benefit from some of the finest produce generously contributed by the likes of Cacao Barry, Capfruit and Chew's Eggs.

Of particular note are the beautifully appointed training rooms

bequeathed by Electrolux and Dilmah. Here in Discovery 8, state-of-the-art kitchen appliances meet eager students in a maelstrom of creativity, facilitating a seamless transition from classroom to kitchen.

In the Dilmah inspired Discovery 3, students are taken on a virtual escapade to the Sri Lankan highlands. This immersive experience brings us on a guided tour of the tea making process; from the plantations to the final product, ready for sale to tea aficionados worldwide.



Demonstration Kitchen @ SHATEC, Discovery 8



Classroom @ SHATEC, Discovery 3

DEEPENING YOUR SKILLS WITH SKILLSFUTURE STUDY AWARD AT SHATEC

SHATEC officially launched the Diploma in Culinary Skills (DCS) in part-time study mode, hand-in-hand with the “SPRING Singapore SkillsFuture Study Award for Food Services Sector” by SkillsFuture Singapore (formerly known as Singapore Workforce Development Agency) in the last quarter of 2016. The programme, spanning 8.5 months, covers a comprehensive mix of management modules, theoretical studies as well as advanced practical trainings, to level up trainees’ leadership competencies in addition to professional

capabilities. The first intake, which commenced on 4 October 2016, counted 17 trainees who are currently working in the hotel, F&B and healthcare industries. In response to overwhelming demand for the programme, SHATEC launched a second run within 6 months, welcoming the second batch of DCS part-timers on 18 April 2017. In total, 9 students from both batches have received the SkillsFuture Study Award. SHATEC Times hear from our awardees on their motivation towards learning and other reflections.

WHAT IS THE ONE THING THAT BOTH BATCHES OF STUDENTS FEEL IN COMMON ABOUT THE PROGRAMME? HEAR FROM THE STUDENTS!



“Having the chance to upgrade myself through SkillsFuture Study Award is the best thing that has happened to me, I am able to learn from basics which strengthens my foundational knowledge about cooking and in the process, reskill myself.”

Mr Tan Boon Hwa, 53
Central Kitchen Manager, CK Seafood Pte Ltd



“As the lessons are conducted in English language, I need to find means and ways to overcome language barriers as English is not the language I use with ease regularly. Now, I will try to converse more in English and uses a mobile application to help myself along.”

Mr Ang Hock Ann, 51
Junior Sous Chef, Malaysian Food Street,
Resorts World Sentosa

"The trainers go into details to ensure that we understand the theories. I have benefited from modules such as food costing, kitchen organisation and communication with staff. With better communication skills, I am able to delegate work to my staff professionally."

Mr Koh Boon Chiang Jonathan, 27
Part-Time Dispatch, Food Panda



"My industry outlook is very much broadened with the new knowledge and skillsets acquired. I am confident of adapting and exceling in an environment that is ever-changing with minimum difficulty."

Mr Wong Yew Tuck, 35
Senior Butcher, Indoguna Singapore



"A few months into the course, and I have gained exposure into culinary domains previously unknown to me, such as pastry and western food preparations. I also find myself understanding operations in a professional kitchen better which helps me manage work more efficiently with my colleagues now."

Mr Henry Hoe Ying Jie, 32
Chef, RE&S Enterprises Pte Ltd



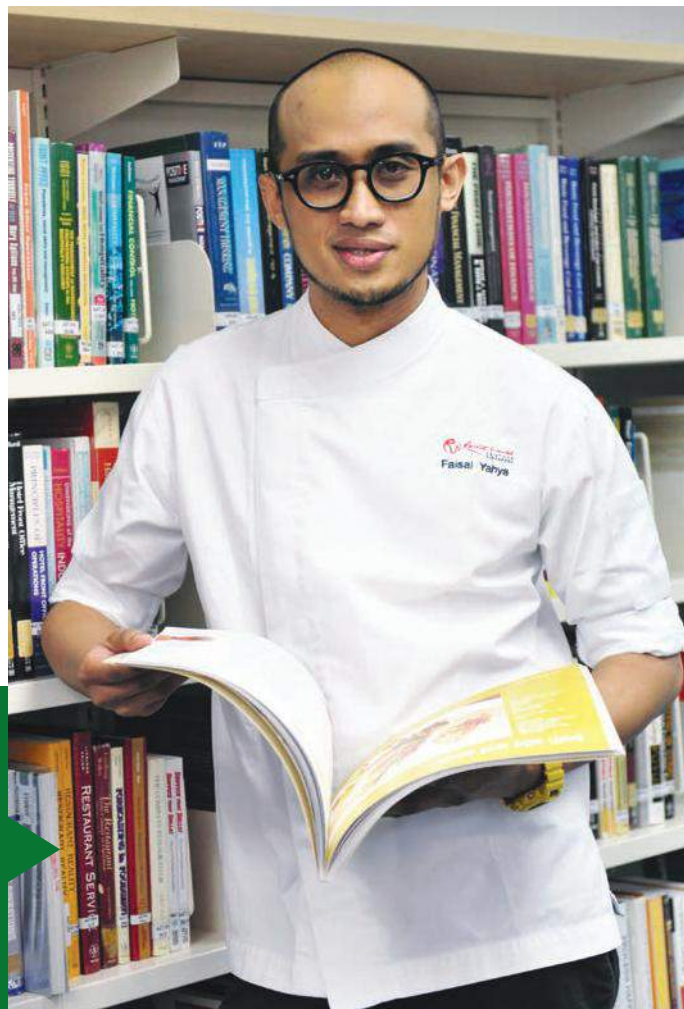
"With this upgrading opportunity, I believe I will possess a strong foundation in both theory and skills.. I hope with improved knowledge, I will be able to share it with my chefs so that they can come to work with new skills to learn every day."

Mr Liong Kok Chong, 35
Executive Chef, Rasel Catering Singapore



"I have always wanted to pursue a full qualification in culinary skills back then during my schooling days but was restricted by financial capability. Now with the support of my employer and the SkillsFuture Study Award initiative, I am able to fulfil my dream without any second thought!"

Mr Raymond Chang, 43
Sous Chef, Feng Shui Inn, Resorts World Sentosa



"With this Diploma, I will be able to gain more knowledge on staff management to lead my team well. It will also help in building my confidence and provide better prospects for my career path."

Mr Mohammad Faisal Bin Yahya, 34
Sous Chef, Fratelli – Trattoria • Pizzeria,
Resorts World Sentosa



"Returning to school once again not only broadens my knowledge, but also allows me to meet new people. As we come from the same industry, we often share ideas and exchange tips so these contribute to the learning process as well."

Mr Nicholas Chua Chiu Yang, 26
Senior Chef De Partie, OverEasy @ Orchard

Diploma in CulinarySkills (Part-Time)

Next Intake Commencing
on 3 October 2017!

Read the full article on www.shatec.sg



SHATEC IN THE SPOTLIGHT

SHATEC, Singapore's industry school of 34 years for hospitality, made exciting news in the early half of 2017 when it was mentioned by President Tony Tan during his visit to Cambodia and Laos in January and then by Finance Minister Heng Swee Keat in his Budget Speech 2017. Here, SHATEC Times recapitulates the highlights of SHATEC's finest moments on mainstream media in first quarter.

1 President Tony Tan "Singapore

can work with both countries [Cambodia and Laos] on the human recourse aspect of **tourism**, such as in **training hotel and service staff**..... We have **SHATEC**, and the ambassador here [Laos] is working with the Laos government here to see whether we can start something here."



Source: The Straits Times, 15 January 2017 - Cambodia and Laos welcome S'pore firms.

2 Finance Minister, Heng Swee Keat at Budget Speech 2017, "Employers,

TACs and Unions should play an active role in structuring trainings for workers, some have been successful in this effort, for example, **SHATEC** was set up by the **Singapore Hotel Association over 30 years ago** to provide **hands-on training** and **certified courses**. It has since helped to build up a **skilled hospitality workforce with alumni winning accolades** worldwide. We hope more employers and TACs can do likewise."



Source: MOFSpore YouTube Channel, 20 February 2017 - Singapore Budget 2017
Channel NewsAsia, 20 February 2017 - Budget 2017: Workers to get more help with skills via e-learning, structured training

3

"Under the guidance of my **mentor**, I have learned that **culinary skills** is more than just cooking food, every recipe we learn is in fact an **art** in itself. My mentor also help me **develop a positive mindset** towards my training, how to **manage challenges** at work and remain **motivated** towards my chosen field." – **Jeanin Chua, 24, WSQ Higher Certificate in Culinary Arts** trainee and 4th cycle mentee of the **Industry Mentorship Programme @SHATEC**.

"Some hotels and F&B establishments only allow trainees to shadow the professional chefs and learn through observations. I hope to create more opportunities for my mentee to learn through **practical hands-on**, to **communicate and bond with industry chefs**, this will help her **understand kitchen operations** and **perfect her skills**." – **Chef Edmund Toh, President of Singapore Chefs Association**, mentor to Jeanin Chua.



Source: Mediacorp Channel 8 Evening News, 20 February 2017 - Industry Mentorship Programme @SHATEC

4

Said Calicia Jasmine Lim, Senior Manager of CET department, "In the CET centre, **we advocate continuous learning**. We hope that through this project, we will introduce the skills of our industry as a **lifestyle art** to the **general community**." Ms Calicia Jasmine Lim, Senior Manager, Continuing Education and Training, SHATEC.

"This is our **first time** decorating a cake and **we had fun** doing it together. I encourage families to come and join together so that it is more **fun and enriching** for everybody." **Cake decorating workshop participants, Adeline and Chew Boon Cheong.**



Source: Learn SG Projects Video - Learn SG Seed Fund

5

In an interview with Tamil Murasu, Ganapathy says "(Translated) There are very little cafés here that specialise in Indian cuisine. **With knowledge and skills** that I have acquired in **SHATEC**, I aim to open up my own café one day. My café will offer **Indian and Western fusion cuisines**..... In addition to cooking, we will also learn **industry relevant modules** such as **menu planning** and how to make our dishes more **aesthetically appealing** to customers." **Ganapathy S/O Thanabalan, 22, WSQ Higher Certificate in Culinary Arts.**



Source: Tamil Murasu, 27 February 2017 - A Helping Hand for Improved Education Opportunities

6

"These bakery owners, when they go into it, they do not realise that it is **more than just skills** to run a bakery. Skills as in like baking skills per se. You really need to have a certain extent, be in the know of how to run a business as well because running a business does require quite a fair bit of understanding. [Firstly], the **demands of the customer, then the customer's expectations [and] the cost-control** aspect. These are things that you don't really know off-hand until you start a business, but of course going to a school sometimes will give you a **foundational understanding**. Even better still, if you have someone you can talk to even before you start such a business." **– Ms Margaret Heng, Chief Executive SHATEC.**



Source: Channel News Asia, 13 March 2017, Singapore Food Stories – EP 5

TOPPING THE TAPAS FIGHT IN SPAIN

SHATEC Graduate, Nayab Siddiqui crowned Champion at the 8th International Tapas Competition, Valladolid, Spain.

Would you leave a cushy job which pays handsomely to pursue a childhood dream? Born and grew up in Meerut, North India, Nayab Siddiqui had always dreamt of being a chef but was influenced by some opinions around her that said it was not a career suitable for girls. Instead of giving up on her dream, she chose to fulfil it many years later by enrolling into SHATEC's Diploma in Culinary Skills after quitting her job as a French translator. The 29 years old petite chef did not realise the choice will eventually set her on a path to Spain where her tapas creation would impress world

renowned chefs and earn her the championship title at The 8th International Tapas Competition.

The International Tapas Competition is part of a 5 months long intensive training programme in Spanish gastronomy, organised by the ICEX Spain Trade and Investment, a government agency that promotes foreign investments in Spain. *"I was inspired by my senior, Samuel Quan, who first represented SHATEC and Singapore at the competition in 2015,"* said Nayab, who applied for the programme shortly after her graduation. Nayab was the one and only Singapore representative selected by ICEX, Spain among 12 other finalists

shortlisted worldwide in 2016.

"My time at SHATEC taught that we need immense experience, patience and passion to be a good Chef. SHATEC provided me with a solid foundation and I believed I must welcome new challenges and opportunities coming my way."
said Nayab.

Despite facing off some participants who were already professional chefs in their own rights, Nayab was able to impress a panel of world renowned chefs with her original tapas creation inspired by Asturias region, Miniature Torto - a concoction of minced lamb meat, french beans and pimentón

Right: SHATEC Graduate, Nayab Siddiqui

Below: The winning tapa in 2016, Tora Miniatura - Crispy Cornmeal Fritter with Baby Lamb and Green Beans:



crowning a cornmeal fritter with a hint of garam masala to reflect her Indian heritage.

"They announced the winning tapas on the screen, and there it was my tapas' name. I was so overwhelmed!" recalls Nayab.

This is the third year running which saw a SHATEC trainee representing Singapore in the prestigious Training Programme in Spanish Gastronomy and the second consecutive year our graduate has brought home the championship title.

Samuel Quan, who represented SHATEC in 2014 came in 5th place [Read more about Samuel Quan below.] In the following year, Teo Jun Xiang became the first SHATEC graduate to clinch the Championship title. His winning tapas, 3-in-1 (Zamora rice, chorizo

with potatoes and quail egg), was dubbed by the jury president of the competition in that year, Chef Nacho Manzano, as a "100% Spanish unstoppable bite-size force to be reckoned with".

15 June 2017 saw the return of both champions, Jun Xiang and Nayab, recreating their winning tapas in celebration of International Tapas Day at SHATEC's training restaurant, The Sapling. Stay tuned on SHATEC Facebook (@ShatecSG) and Instagram (@shatec) pages for more post-event highlights and photos!



SHATEC Graduate, Teo Jun Xiang



The winning tapa in 2015, "3 en 1" - Zamoran Rice, Chorizo with Potatoes and Egg

ABOUT SAMUEL QUAN



Samuel graduated from the Diploma in Culinary Skills in 2015. Within a short span of 1.5 years with SHATEC, the young dynamic chef chalked up an astounding list of accolades including International Young Chef Competition (Korea) 2013, 1st runnerup and double silvers at Food Hotel Asia 2013 for both Hot and Cold Displays. Samuel is currently the Sous Chef at Element on Tras Street at Amara Singapore.

REACHING THE CULINARY SUMMIT

SHATEC ALUMNUS, SAMUEL QUAN NAMED APPRENTICE CHEF OF THE YEAR AT WORLD GOURMET SUMMIT AWARDS OF EXCELLENCE 2017

SHATEC Times congratulates alumnus Samuel Quan for being named World Gourmet Summit Awards of Excellence 2017 Apprentice Chef of the Year!

Exclusive Read! Open letter from Samuel to SHATEC on growing with the school and joy at winning the title.

Dear Shatec,

How has it been? It is really a pleasure to be invited by chef mentor to go back as a chef for student final practical exams to taste their creations, certainly brought back lots of memories. In this letter, I want to express my deepest gratitude to Shatec and the people whom made it all possible.

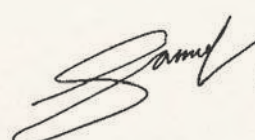
Thank you Shatec, for nominating me for the recent World Gourmet Summit, Awards of Excellence "Apprentice Chef of the Year". Upon going there, to be frank, I was not expecting anything close to achieving the award. In fact, while they were announcing that category finalist, I

was reading their brochure until my dear schoolmate, Jun Xiang, gave me a nudge and telling me why am I not going up to receive the award when my name is called!!

My Shatec journey has been nothing short of amazing. Do continue to impart crucial skills and sharing of experience to the future generations!!

I will be looking forward to the more individuals sharing the same smiles like I do now because of YOU.

A Chef By Passion,
A SHATEKIAN BY HEART

 SAMUEL QUAN

STUDENT'S EVENTS

Bringing Their 'A' Game!



Group photo of students from DCS 10-161 and 04-165

What do popular computer game 'Super Mario' and SHATEC have in common? Well, according to our Diploma in Culinary Skills (DCS) students, a lot!

Student chefs from SHATEC's DCS 10-161 and DCS 04-165 cohorts related 'Super Mario' to their student experience at SHATEC brilliantly during their recent sold-out Event Catering nights 'New Generation'. They likened Mario's growth in stature

as he consumes mushrooms through the game to their own learning journey at SHATEC. Growing as they acquire knowledge. Even Mario's failures to jump over poisonous mushrooms are likened to their own setbacks and mistakes made. What do the mystery boxes Mario jumps and hits represent? For the students, the boxes are the pleasant surprises and discoveries that they make each day in SHATEC!

Diners at this well-received Event Catering evenings were treated to delicious dishes that showcased the skills, techniques and knowledge that these students have accumulated throughout their time in SHATEC. Certainly, this journey has been a fruitful one that has allowed the students to grow and level up in that ultimate game – the game of life!

Simply Shamazing

A limited budget, a tight timeline. These were 2 reality bites off a list of odds against the minds behind The Shamazing Race – a real life

event organised by class of Diploma in Hotel Management, July 2016 for their module on Meetings, Incentives, Conferences and Exhibitions (MICE).

Holding their own at the sunny island of Sentosa, our resilient and resourceful SHATEC students pull off a fun and well-executed event by pitching all the skills they have learnt during their MICE classes. Attractive prizes secured including an attractive pair of dining vouchers worth \$150 sponsored by Lawry's the Prime Rib restaurant were given away to participants, much to their delight. Simply shamazing!



Group photo of students from DHM 07-161 and their trainer, Mr Gunasegaran.

THE SHATEC SPIRIT – RISING ABOVE HURDLES

Singapore Bakery and Confectionery Competition 2017

Tears, burn marks and the SHATEC Spirit were all part of the experience the SHATEC team went through at the Singapore Bakery and Confectionery Championship 2017, held in early March. Our two competitors, Janet Lai and Oh Ting Hui, went through trials and tribulations both before and during the competition. Janet bore the marks of a baptism of fire, having picked up sugar sculpting only two months prior to the competition. She literally had cuts and bruises on her palms and forearms from her time practising. During the competition, the girls had to endure a collapsed sugar structure and broke into tears of disappointment. Despite the setbacks, our two Diploma in Pastry and Baking students prevailed with the SHATEC Spirit to claim the 2nd



From Top Clockwise: Student - Janet Lai in action, Group photo of the 2 competitors and their trainers, Student - Oh Hui Ting concentrating on the preparations.



runner-up position and title of Best Promising Young Chef! Special mentioned must be made of Chef Steven and Chef Pratheep, the trainers who tirelessly guided their students every step of the way.



MAKING PARENTS PROUD

Parents Engagement Day 2017

Parents' Engagement Day fifth edition, held on 18 March 2017, saw two teams comprising Diploma year students from the various programmes at SHATEC pitting their skills against each other in a Japanese-style food competition. The theme, SHOKUGEKI@SHATEC (literally Food Wars@SHATEC) was a hit among students and their family members, with students going all out to win top honours. Parents were treated to impressive arrays of delectable finger foods, pastries and ice-cold drinks in a beautiful setting that underscore knowledge and skills the students have gained in their time at SHATEC. SHATEC Times hear from parents on their pride in their children who have blossomed at SHATEC.

QUOTES FROM PARENTS:

"She has learned a lot and SHATEC gives her opportunities to participate in competitions."

Parent of Janet Lai Wan Yi
Class:DPB-04-16S



"SHATEC provides opportunities for students to develop leadership skills because of the (many) projects and events that SHATEC's students are involved in."

Parent of Manaloto Ysabella Merced Yoro
Class: DHM-07-16I



"He has become more confident and responsible. Last time after he cooked, he just (would just) leave everything there. But now, after he cooks, he will tidy up and wash up everything."

Parent of Khoo Weiming
Class: DCS-10-16I



From Top Clockwise: Students showcasing their restaurant service skills to attendees, group photo of a birthday student with his classmates and trainer.

SHATEC'S PRIMER PROGRAMME — EVERYTHING YOU NEED TO KNOW

Primer / ˈprɪmər/

noun: **primer**; plural noun: **primers**

a substance used as a **preparatory** coat on wood, metal, or canvas, especially to prevent the absorption of subsequent layers of paint or the development of rust.

- a cosmetic applied to the face before another product, intended to **improve the coverage** and **lasting effect** of the second product.

Source: Google



Group photos of students attending the Primer programme and their trainers.

Primer is SHATEC's unique preparatory programme designed to tune students to the right learning mindset before embarking on each different phase of training. Delivered in 4 parts on the first day of every academic term respectively, Primer sets the tone for effective learning to take place in the subsequent 10 training weeks. SHATEC Times zooms in on Primer 1 to 4 and what goes on within.

Primer #1

Start your learning journey right with the SHATEC's Five (5) Core Values and Seven (7) Academic Standards of Behaviour! Attended by new students embarking on their first term at SHATEC, Primer #1, sets the record straight on proper grooming and behaviour expectations of our future chefs and hoteliers.

SHATEC's Five Core Values	SHATEC'S Seven Academic Standards
Attitude	Be Present
Excellence	Be Punctual
Creativity	Be Positive
Innovation	Be Honest
Teamwork	Respect Others
	Greet, Smile, Thank You
	Take Pride

Primer #2

Primer #2 focuses on the values "Attitude" and "Excellence". A series of activities illuminates the essence of taking pride in producing work with integrity and professionalism as the desired trait in all SHATEC students.

Primer #3

Primer #3 covers "Creativity" and "Teamwork". "Creativity" is aimed at expanding the students' minds through design thinking and using mind mapping as a tool in the brainstorming process. Students participated in an activity that requires them to recommend an innovative solution to a problem that they are presented with. In the end, students will be able to apply the mind mapping technique to their studies in SHATEC. "Teamwork" is inculcated through activities which focus on efficient communication and working with different people of varying personal characters.

Primer #4

Primer #4 is the finale finishing with the value "Innovation". Students go on an excursion to the Future World Exhibition at the Art Science Museum to experience real-life examples of innovative works in Singapore and are given hands-on opportunities to be innovative by completing a given project under various themes of tourism and hospitality.

Gourmet or Gourmand?

Relishing the Nights with our Guest Chefs and Culinary Team at The Sapling

2 November 2015

Launched of The Sapling Restaurant!

18 December 2015



Gourmet Night by
Chef Tony Khoo,
Corporate Executive Chef,
Pan Pacific Hotels Group

29 January 2016



Gourmet Night by
Chef Yew Eng Tong,
Chef De Cuisine,
Ocean Restaurant by Cat Cora

February 2016

Happy Chinese New Year!

24 March 2016



Gourmet Night by
Chef Jason Tan,
Chef Patron and Co-Owner, Corner
House

29 April 2016



Gourmet Night by
Chef Anderson Tan,
Business Development Manager,
(Executive Chef / Airline Catering),
Snorre Food

26 May 2016



Gourmet Night by
Chef Otto Weibel (Left),
Honorary President Emeritus,
Singapore Chefs' Association
and Chef Ernst Huber (Right),
Honorary President of
Singapore Chefs' Association

24 June 2016



Gourmet Night by
Chef Yen Koh,
Culinary Advisor, Unilever Food
Solutions, South East Asia

29 July 2016



Gourmet Night by
Chef Derrick Ang, Deputy General
Manager(Business Development /
Culinary) Aston Food & Beverage
Specialties Pte Ltd

26 August 2016



Gourmet Night by
Chef Daniel Sia,
Founder and Executive Chef,
The Disgruntled

30 September 2016



Gourmet Night by
Chef Benjamin Tan,
Head Chef,
The White Rabbit

28 October 2016



Gourmet Night by
Chef Robin Ho,
Group Executive Chef,
The Privé Group

18 November 2016



Gourmet Night by
Chef Kong Kok Kiang,
Executive Chef, One Farrer Hotel and Spa
And Chef Chan Tuck Wai, Executive Sous
Chef, Marina Mandarin Hotel Singapore

December 2016

Merry Christmas!

20 January 2017



Gourmet Night by
Chef Vincent Aw,
Executive Chef,
Orchard Hotel Singapore

24 February 2017



Gourmet Night by
Chef Riku Lek,
Harry's

31 March 2017

Gourmet Night by Singapore National Young Chefs Team
(Refer to story on next page)

28 April 2017

Gourmet Night by Singapore National Culinary Team
(Refer to story on next page)

26 May 2017



Gourmet Night by
Chef Heman Tan,
Chief Culinary Chef,
Samsui Group

31 MARCH 2017

They say that too many cooks spoil the broth, but that is not necessarily so for the talented Singapore National Young Chefs Team who took the top spot at the inaugural Alen Thong Golden Coffee Pot Young Chefs Challenge 2016 in Abu Dhabi. At the March's Gourmet Night, Chef Elvin Chew along with his team members, Sherine Lim, Loh Zhen Hao, Ong Jing Qin, Matthew Tham and Goh Boon Xian, brought traditional French cuisine to a new level, enhancing the dishes through carefully matched ingredients bringing out the natural flavour of each ingredient. The delectable course was well-received by a full house of satisfied diners.



King Crab Salad,
Compressed Watermelon



Marinated Charred Hamachi, Baby
Radish, Yuzu Vinaigrette Espuma



Light Sweet Corn Veloute, Parmesan
Royale, Garlic and Parsley Bavaois,
Olive Oil Caviar



Chocolate Variations, Sacher Sponge,
Chocolate Ganache and Chantilly



Special Appreciation to Singapore National Young Chefs Team!

28 APRIL 2017

Nothing could be more perfect than sharing a beautiful evening of great food by the Singapore National Culinary Team. Headed by Chef Louis Tay, the chefs, Teo Yeo Siang, Alan Wong, Alex Chon, Triston Fang and Roy Lim whipped up a culinaire extravaganza with a menu designed in the style of French cuisine but infused with the Asian influences through the amalgamation of ingredients and flavours. The event was well executed by the chefs, and the beauty, simplicity and perfection of the dishes have impressed all the diners.



Thank You Singapore National Culinary Team!



Angus Beef - Slow Roast,
Rendang Brioches, Spring
Vegetable, Pumpkin Purée



Salmon - "Otah" & Salmon Roulade,
Crispy Seafood Lychee, Assam Curry Emulsion,
Asian Slaw



Sweets - Cognac "Tau Huay",
Gula Melaka Mousse,
Mango Jelly



Barramundi - Pan Roasted, Laksa Emulsion,
Sauté Bean Sprout, Poached Quail Egg,
Poached Oysters, Chicken Foss Crouton