



Shatec Times

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WILL THE PADAWAN BECOME THE MASTER?

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AND THE IRON CHEF IS?

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Deepening Your Skills with SkillsFuture Study Award at SHATEC

Diploma in Food & Beverage Management (Part-Time)

How many part-time programmes offered by SHATEC are supported by the SPRING SkillsFuture Study Award for Food Services Sector?

If your answer is "1" you are outdated by at least 6 months. Following the highly received Diploma in Culinary Skills launched for part-time study mode in October 2016, the WSQ Diploma in Food and Beverage Management introduced in October 2017 for mid-career F&B professionals is the second part-time Diploma by SHATEC to come under the SPRING SkillsFuture Study Award.

Similar to the Diploma in Culinary Skills (Part-Time), the WSQ Diploma in Food and Beverage Management (Part-Time), or DFM in short, aims to level up trainees' professional skills and with a comprehensive mix of management modules, theoretical studies as well as advanced practical trainings. 3 students from this first intake are the happy recipients of the SPRING SkillsFuture Study Award worth \$5,000.00 which is used to offset course fees and other out-of-pocket expenses associated with the course.

Let's hear from the awardees on their motivations towards learning and other reflections.

WSQ Diploma in Food and Beverage Management (Part-Time)

Next intake commencing on 17 April 2018!

To find out more, contact us at 6415 3510 / 519 / 528 / 554 or email enrolment@shatec.sg



"I feel that the qualifications we possess will depreciate over time if we do not constantly upgrade ourselves. I take this opportunity to build up more industry-relevant skills and be prepared for changes in the industry. Through this programme, I hope to acquire the knowledge and skills to open and run my own restaurant in the future."

Mr Lim Shi Jie, 24
Chef de Partie, The White Rabbit



"Even though I already possessed a culinary certificate with work experience in both front and back of house, I believe that this programme would top up what I am lacking most, in terms of underpinning knowledge."

Mr Terence Huang Jun Ming, 26
Chef de Partie, The Black Swan



"As my course of work requires me to be knowledgeable with food & beverage service guidelines, I feel that this programme would show me the know-hows so that I can be more confident in supervising my staff's work."

Ms Elvon Chua, 31
Quality Controller,
Koshidaka Singapore

GROOMING LEADERS OF THE FUTURE: ONE MENTEE AT A TIME

Industry Mentorship Programme @ SHATEC (IMPS) – 5th Cycle

In the blink of an eye, the Industry Mentorship Programme @ SHATEC (IMPS) is now in its 5th cycle with 29 mentors and 42 mentees onboard the latest cycle.

To facilitate the first meeting between the new mentees and mentors pairs, an Initiation & Networking Evening was held on 27 July 2017 where everyone warmed up quickly in a "get-to-know" session over buffet dinner served up by The Sapling.



Group photo of mentors and mentees who attended the IMPS Initiation and Networking Evening at The Sapling.



Ms Celine Quek (Assistant Vice President Revenue and Distribution, Travelodge Hotels Asia) and her Mentee, Rusydinah Hannah Binte Abdul Razak (WSQ Diploma in Tourism)



Group of mentees from Cycle 5

Further down the calendar, a Town Hall Session was held on 11 October 2017 to introduce the programme to all freshmen from July / October 2017 intakes. Key highlights from the event included sharings by existing mentees and mentors revealing the benefits of mentorship.



(L-R): Mr Shigeru Tamura (Mentor, Director of Food and Beverage, Pan Pacific Singapore); Chef Alex Yen (Mentor, Executive Pastry Chef, Bakerzin Holdings Pte Ltd); Chef Benton Toh (Mentor, Senior Executive Sous Chef The Ritz-Carlton, Millenia Singapore); Louis Chia (Mentee, Cycle 4); Ms Cheryl Ong (Mentor, Director of Sales & Marketing, Raffles Hotel Singapore); Mr Steve Laine (Mentor, Resident Manager, Pan Pacific Singapore); Mrs Diana Ee-Tan (Co-Chairperson, IMPS); Ms Wee Wei Ling (Co-Chairperson, IMPS); Nicholas Sim (Mentee, Cycle 5); Ms Chris Tay (Mentor, Director of Human Resources, Le Méridien Singapore, Sentosa); Ong Sophie (Mentee, Cycle 5); Ms Margaret Heng (CE, SHATEC)



Mentor, Chef Benton Toh introducing himself to new students

"Currently, I have two new mentees from the earlier cycle and I can see that they are picking up new experiences from the programme. I would honestly share with them both the advantages and disadvantages as well as the respective career paths in the industry. Being a mentor, we must be open to showing them the ropes for the industry."

Chef Benton Toh, Senior Executive Sous Chef, The Ritz-Carlton Millenia Singapore



Ms Cheryl Ong (Director of Sales & Marketing, Raffles Hotel Singapore) and her mentee, Louis Chia (Diploma in Hotel Management, April '17 intake)

"One thing that I try to do for Louis is to give him more exposure. To show him that it is important in our line to have the necessary product knowledge so that we can serve our guests, to meet and even exceed their expectations. I hope through this programme, he would know the direction he wants to take as he proceeds in his hospitality career."

Ms Cheryl Ong, Director of Sales & Marketing, Raffles Hotel Singapore



6 EASY TIPS FOR MENTEES



PREP FOR MEETINGS BY REVIEWING NOTES & ACTION ITEMS FROM LAST MEETING



BE OPEN ABOUT SUCCESSES & CHALLENGES YOU'VE EXPERIENCED



BE AN ACTIVE LISTENER. TAKE NOTES & ASK QUESTIONS



REVIEW GOALS SET IN THE BEGINNING OF THE RELATIONSHIP



TAKE INITIATIVE & ASK FEEDBACK. REMAIN OBJECTIVE



SUMMARISE THE MEETING & DISCUSS ACTION ITEMS FOR NEXT MEETING

CUSTOMISED LIFE SKILLS WORKSHOPS @ SHATEC!

CONTINUING EDUCATION AND TRAINING

LIFE SKILLS WORKSHOPS FOR APSN TANGLIN SCHOOL

Activities:

- Mocktail Mixology
- Make-up and Personal Grooming
- Provide Table Side Service

Date: 18 - 22 September 2017
Time: 8:30am - 12.30pm

Starring: Mr Mike Low,
Senior Trainer, Hospitality & Business Studies
Mr Jason Ow-Yong,
Trainer, Hospitality & Business Studies
Ms Jessica Davidson
Trainer, Hospitality & Business Studies
Ms Ivy Chui
Trainer, Hospitality & Business Studies

Admitting: 61 pax

PASTRY AND BAKING WORKSHOP FOR STAFF OF BISHAN PARK SECONDARY SCHOOL

Activity:

Demonstration session by Chef and hands-on participation in pairs.

Date: 7 September 2017
Time: 9:00am - 11.30am

Starring: Chef Zavier Lee,
Trainer, Culinary Studies

Admitting: 23 pax

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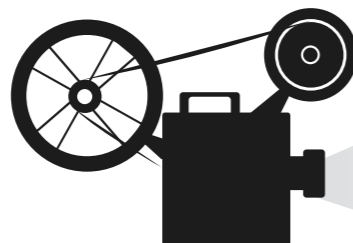
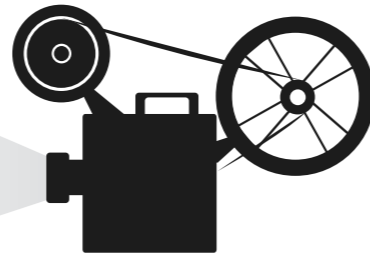


COMING SOON:
Personal and Social Etiquette,
Professional Development,
Contemporary Arts of Fine
Dining and Pastry & Baking,
other Customised Trainings.



"The workshops have helped my students gain further insights into the hospitality industry. It was commendable that the trainers made an effort to conduct the workshops in an engaging way which suits my students' needs greatly. Overall, it was an eye-opening and enriching learning experience for my students."

- Mr. Lim,
Head Instructor of
APSN Tanglin School



"Thank you for organising the baking workshop for our colleagues and accommodating to our needs and requests. Your chef is knowledgeable and approachable, and your staff is friendly and responsive. We had a great time working together as a team to learn a new skill."

- Ms Ng, Administration
Manager, Bishan Park
Secondary School



USAPEEC - SHATEC COOK-OFF 2017, 11 AUGUST 2017

In collaboration with USA Poultry and Egg Export Council (USAPEEC), SHATEC organised USAPEEC - SHATEC Cook-Off in early August where our students from WSQ Higher Certificate in Culinary Arts programme put their culinary skills to the test! Through this competition, students are also taught the different varieties of poultry products that USAPEEC has to offer.

Working with a budget of \$50 and US poultry products of their choice, the students worked against time to impress the panel of judges with their scrumptious creations.

The event was graced by Guest of Honour, Ms Margaret Say, Regional Director of USAPEEC.



At the judges' table (from left to right): Mr Alan Lowe, Director of Planning & Compliance, SHATEC; Mr Bernard Kong, Managing Director, USAPEEC; Chef Edmund Toh, Culinary Director, Rasel Catering & Purple Sage Group, Chef Consultant of SHATEC.



Champions Ken Ho and Justin Chow in all smiles as they received the grand prize from Ms Margaret Say.



Applying knife skills learnt for the perfect fillet.



Speech by Ms Margaret Say, Regional Director of USAPEEC.



Adding the final touches with great precision.



Winning dish by the champion team.

NEW MOU PARTNERSHIP - SHATEC AND EAST WEST EDUCATIONAL SPECIALISTS CO. INC

Who?

East West Educational Specialists Co., Inc. is an educational and training center based in the Philippines. It is one of the most trusted partners for educational enhancement in the Philippines today, focusing on international training and certification programs in partnership with Bloomberg, Thomson Reuters, CISI (UK), B.A.N.K. CODE (US), VisionsOne Consulting (SG), SHATEC (SG) and other internationally renowned institutions. It works in close collaboration with top high school institutions, colleges and universities all over the world.

When?

The MOU signing for HRM & Tourism International Practicum Program was held at SHATEC on 7 September 2017.

Why?

A partnership to establish learning opportunities for tourism students from the Philippines with the objective to help them upgrade skills and competencies

through exposure to the Singapore tourism scene.



The MOU signing in progress.



(L-R): Ms Althea C. Borces (Account Executive, EWES), Mr. Dennis Franco M. Layug (CEO and President, EWES), Ms Margaret Heng (CE, SHATEC), Mr. Abdul Majid (Director, GEM Vacation & Travel), Ms Calicia Lim (Assistant Director of Business Development, SHATEC), Ms Fatin (Executive, Business Development, SHATEC)

SHATEC*Care* Movement 2017

Love in a Bento @ South West (National Day Edition)

Close to 300 vulnerable residents received National Day-themed hot meals on 31 August 2017, Thursday, in celebration of Singapore's 52nd birthday. The bentos specially prepared by SHATEC culinary and pastry students consisted of local delights:

- ♥ *Satay Ayam Goreng (Fried Chicken Satay)*
- ♥ *Channa Masala (Spiced Chickpeas)*
- ♥ *Chilli Crab with Mini Mantou*
- ♥ *Nyonya Chap Chye (Stir-Fried Vegetables)*

SHATEC*Care* 2017 Statistics

269

Number of bentos prepared

212

Number of volunteers deployed for food preparation and delivery of bentos

15

Number of drivers including 7 volunteers from JTC Corporation and 2 staff from Dorcas Homecare (Presbyterian Community Services)

7

Number of partners involved in the event:

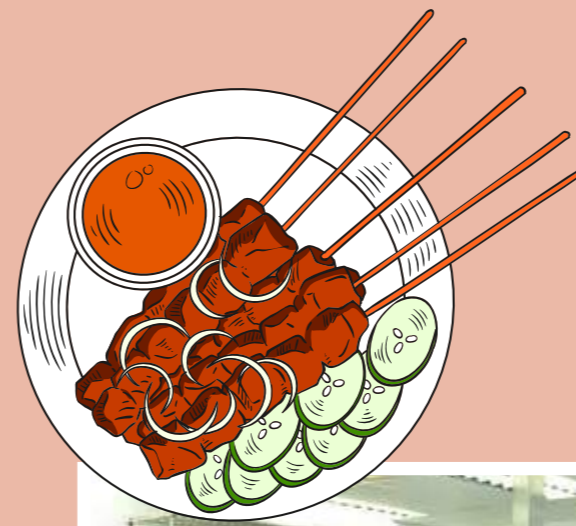


17

Number of constituencies covered by the initiative

\$1,528.52

Total bill of the bentos, out of which \$1,300.00 was sponsored by JTC Corporation



Ms Margaret Heng (CE, SHATEC, centre) participating in the packing of bento



Kudos to all the volunteers!



Group photo of VIP volunteers



Ms Margaret Heng (CE, SHATEC) giving an encouragement speech to the volunteers



Volunteers waiting patiently for their assigned locations to distribute the hot meals



SHATEC culinary students working hard in preparing the hot meals!



Mayor Low Yen Ling participating in the packing of bentos



Mayor Low Yen Ling leading the launch of the event.



SHATEC trainer, Mr Jason Owyong briefing one of the student volunteers



Mayor Low Yen Ling and Ms Margaret Heng visiting one of the beneficiaries, Ms Toh Yan Meng, 55, who has a medical condition of epilepsy since young.



Group photo of VIPs and partners



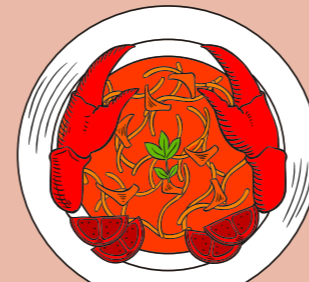
Banana Walnut Cake specially prepared by SHATEC pastry students.



Culinary student, Rayner Chua demonstrating sequence of packing the bento to VIPs



Mayor Low Yen Ling and Ms Margaret Heng serving the hot bento to Ms Yap Siew Ai, 77, who suffers from osteoarthritis of the knee and glaucoma.



SHATEC Live in Action!

Education and Career Guidance 2017 by MOE (ECG) & SHATEC Experience Day

Education and Career Guidance (ECG) Fair, 15 & 16 September 2017

SHATEC participated in the Education and Career Guidance (ECG) Fair held at Republic Polytechnic this year which saw more than 3,600 secondary two students from various secondary schools in Singapore. Professional SHATEC trainers and student leaders connected with the participants through a number of interactive activities, including games, quizzes, demonstrations, hands-on workshops and career talks.



Checking out the array of service glassware

@ Experiential Displays



Identifying the herbs by scent



Understanding sous-vide cooking

@ Skills Demo



Bedazzling the crowd with his fantastical knife skills – Chef Samson



No one's too young for Ms Melissa's wine..... service demo



@ Hands-on Workshops



Northlight School shaking up to the mixology beat with Mr Owyong!



Ping Yi Secondary School wrapping the Stylo Burritos with Chef Gerald.



Nimble hands and minds from Kent Ridge Secondary School sculpting 3D cakes with Chef Zavier.

@ Career Talks



SHATEC alumnus, Chef Teo Yeow Siang (Team Captain of the Singapore National Culinary Team)



SHATEC alumni Chef Teo (above) and James Yan (right) wow crowds with their success stories.



SHATEC Experience Day

23 October 2017

SHATEC open its classrooms to over 250 secondary school students hailing from over 10 secondary schools for a mega learning journey "Experience Day"!



Time to indulge in an ice-cream!



Mind the prickly safety pin when making an orchid flower corsage!



Bear in mind the golden ratio for a good concoction.



Decorating Ginghy the gingerbread man.



Dancing to the flames of flambé with Mr Mike Low!



Chef Eugene's ABCs of pizza making

In the SHATEC Heartland

Meet SHATEC students who are transforming their futures with a passion for learning, discover untold stories of familiar personalities you encounter regularly on campus and check out the latest achievements of yet other successful alumnus! Here's a recap of the year's most uplifting and heartwarming stories from the SHATEC heartland if you have missed our multiple-part series on social media!

#myliferies: whose story is it?

Dr Vic Lee Proves That Age is Just a Number When It Comes to Acquiring New Skills

Dr Vic Lee is a living example that it is never too late to acquire new skills, no matter how old you are. Currently, at the age of 71, he decided to enroll into SHATEC and pursue WSQ Higher Certificate in Culinary Arts.

"My late mother instilled the idea of lifelong learning in me when I was in primary one. At that young age, she told me to continue learning and be educated. Furthermore, she emphasised that education is a lifelong task."

Read the full article at <http://www.shatec.sg/dr-vic-lee-proves-that-age-is-just-a-number-when-it-comes-to-acquiring-new-skill/>



Dr Vic holds a Doctorate in Business Administration which he studied full-time for 5 years in University of Western Australia and is currently a Chief Executive of his own business before enrolling into SHATEC.



"When I hang around with my cohort of student chefs, they might only hold a certain academic qualification, but it does not matter for they have the ability to absorb and develop into a skillful professional in time to come," said Dr Vic.

Flipping The Mid-Career Switch with Gusto!

Rayner Chua, who is armed with a Bachelor's Degree in Business Management and a gift of the gab, should have been set for life as a marketing executive. A few rounds of job hopping soon drove home the realisation that he was ill-suited for a desk-bound job and a greater calling was drawing him into the kitchens.

<http://www.shatec.sg/rayner-chua-flipping-the-mid-career-switch-with-gusto/>



Previously, Rayner was serving internship at SHATEC's Production Kitchen as part of his training under WSQ Higher Certificate in Culinary Arts.

"When you know what you want, you will flip the switch with 100% dedication. You will not allow yourself to fail."



"It (F&B) is an industry where having a relevant qualification will be useful as there will always be job opportunities for the skill sets I learn. The future here is dynamic, teeming with limitless possibilities. There will always be demand for chefs, be it in hawker centres, cafés or bistros. People need to eat and especially Singaporeans, we LOVE to eat!" said Rayner.

Giving Up the Degree to Bake, Made Her Dreams Come True

Nur Alisa Binte Suhaime completed her 'A' Levels at Raffles Junior College and was offered a place with the Faculty of Science at the National University of Singapore. But, she chose to give it up to enroll for the Diploma in Pastry and Baking with SHATEC.

"If you have a passion for something, don't give up halfway just because it takes a long time. Time will pass and you will get to your goals eventually."

<http://www.shatec.sg/nur-alisa-binte-suhaime-giving-up-the-degree-to-bake-her-dreams-come-true/>



"Making food to bring joy to people is my goal in life. Hence, I decided to be the person who makes the food instead of just serving them, a pastry chef," shared Alisa.



(L - R) SHATEC Trainer, Chef Xavier and Alisa

"Our SHATEC trainers dedicated themselves fully to the job. Under their invaluable guidance and exposure to various challenges, they are moulding us to be ready for the industry," said Alisa.

#shatecpaparazzi: who's spied on camera?

Vivienne Yeo, WSQ Higher Certificate in Pasty and Bakery, October 2016



Buttoning up for kitchen hour at Sweet Delights



Piping with steady hands and full concentration



And it's all in a day's work!

Tristen Yeak Shao Jie, Diploma in Culinary Skills, October 2016



Grooming check under Chef Gerald's scrutiny



Precision knife work in action!



Firing up with an extra dash of passion!

Ernest Kwik Wen Jie, Diploma in Hotel Management, July 2016



Mugging for a really tough paper



With friends covering my back



I see the reflection of a future manager

Andy Teo Fu Qi, WSQ Advanced Certificate in Food and Beverage Supervision, October 2016
& Alex Teo Fu Jie, WSQ Higher Certificate in Culinary Arts, October 2016



We are identical SHATEC twins!



Same-same yet different.....



Shoulder to shoulder, step by step, our time shall come and we will succeed

Chef Shunmugasundaram Pratheep, Senior Trainer, Pastry Studies



A master of precision for the perfect plate of dessert

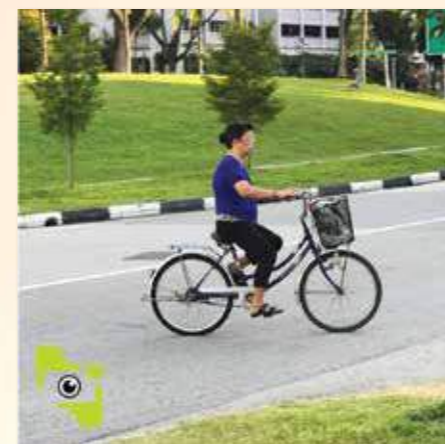


A stern mentor to groom the best chefs of the future



A familiar face at the Backyard bringing us our favourite pastry nom-noms!

Aunty Kim, Jewel of SHATEC (since 1989), Facilities & Maintenance



Best kept secret to her fit physique at age of 75: cycling



Watching them grow from trainees to great chefs (Pictured here with Chef Pang Kok Keong, owner of Sugar Daddy Group)



SHATEC - my second home where she's always part of the family

Sayang, The SHATEC Feline Resident



You don't mess with the cat



Lofty feline aspirations



Treat? Meow.

Follow us on social media to find out more about other SHATEC personalities on SHATEC Paparazzi!



#alumni.i.n.c:
who's been flying the
SHATEC colours?

Tham Wai Leong, Mervin –
The Genuine Spirit

Though Mervin graduated with a Diploma in Pastry and Baking, he decided to switch his profession as a pastry chef and to further his studies in the hospitality field overseas after accumulating working experience in Singapore. Currently, he is in a Management Trainee Program at Fairmont Singapore.

Read more about his memories as a student at SHATEC and his career goals at <http://www.shatec.sg/tham-wai-leong-mervin-the-genuine-spirit/>



Internship in a foreign land could be daunting but not so when I have this group of awesome colleagues around!

"I was given a lot of opportunities by my trainers to stretch myself, especially from Chef Samson and Chef Xavier. I was also handpicked by my chef to help out as an assistant at one of the learning journeys hosted by SHATEC. It was an eye-opening experience and it sparked my interest in teaching," said Mervin.

Hospitality in the DNA –
Alumnus Keith Yeak and Son
Tristen Yeak

A chance meeting with Keith Yeak, Director of Sales at Okura Nikko Hotel Management, who graduated from SHATEC 30 years ago led to a pleasant discovery that his son, Tristen Yeak had followed his footsteps to fulfill his aspirations with SHATEC, whom we have interviewed in the SHATEC Paparazzi segment.

"The trainers taught us interpersonal and front office skills that offered valuable insights for those who are not in the trade. Their lessons gave us a foretaste of what is to come when we are out in the industry," shared Keith.



Read more about Keith's journey to success in an exclusive interview on <http://www.shatec.sg/featured-alumni-keith-yeak/>

Chef Roy Lim – Conquering the Epicurean World, One Win at a Time

Ever wonder what goes on behind every victory in a culinary competition? SHATEC alumnus Chef Roy Lim shared with us the hard work that he and the Singapore National Culinary Team had to go through before clinching the distinguished title of World Champion at the 2016 IKA Culinary Olympics.

Read the exclusive interview where he also shared about his journey to success after graduation at <http://www.shatec.sg/featured-alumni-chef-roy-lim-conquering-the-epicurean-world-one-win-at-a-time/>



Working as a kitchen helper in a small bistro at the age of seventeen was more than making a quick buck for Chef Roy. It piqued his interest in culinary arts which led him to join SHATEC in 2009 and subsequently graduated with the Diploma in Culinary Skills.



(L – R) Chef Saw Han Hun (Team Coach and Culinary Trainer at SHATEC), Chef Eric Teo (Owner of ET Culinary Arts), Roy Lim and Yeo Sheng Xiong (Diploma in Culinary Skills students at SHATEC; gold medalists and Best Apprentice Team at FHA 2010 Culinary Challenge). Both Chef Saw and Chef Eric are SHATEC alumni too.

"FIRESTARTER – 33 YEARS OF IGNITING CULINARY PASSION"
SCA COMMEMORATIVE BOOK LAUNCH @ THE SAPLING

It was a joyous occasion on 14 October 2017 as Singapore Chefs' Association launched its commemorative book "Firestarter" at SHATEC's training restaurant, The Sapling, which saw many distinguished guests and chefs from both culinary & pastry sectors. The book highlights the significant achievements by SCA in international culinary competitions and their long-term partnership with Employment and Employability Institute, e2i.

The book also features signature dishes by 52 chefs in categories of Kindle (Executive Committee), Ember (Mentors), Spark (Singapore Junior Chefs Club), Bonfire (the Singapore Pastry Alliance), and Blaze (the National Culinary Team)!



Group photo of Guest-of-Honour, Ms Josephine Teo and partners

With the event graced by Ms Josephine Teo (Minister, Prime Minister's Office & Second Minister for Manpower & Second Minister for Home Affairs), Firestarter is officially launched! In her

speech, Ms Teo shared that she felt "very encouraged particularly by the fact that so many of the experienced and veteran chefs see it as part of their mission to help train the next generation of chef."

SPOT QUIZ! HOW MANY CHEFS CAN YOU IDENTIFY FROM THESE PICTURES?



1. Chef Heman Tan, Chief Culinary Chef, Samsui Group 2. Chef Teo Yeow Siang, Executive Chef, Purple Sage Catering; 3. Chef Tony Khoo, Corporate Executive Chef, Pan Pacific Hotels Group; 4. Chef Anderson Ho, Business Development Manager (Executive Chef/Airline Catering), Snorre Food Pte Ltd; 5. Chef Matthew Yim, Executive Chef, Singapore Food Industries; 6. Chef Sebastien Low, Business Development Director, Bianco Professional; 7. Chef Adnan Fun, Head Chef, Singapore Food Industries; 8. Chef Khoo Wee Bin, Culinary Industry Professional; 9. Chef Edmund Toh, Director of Culinary, Rassel Catering Singapore & Purple Sage Group; 10. Chef Eric Teo, Culinary Consultant, ET Culinary Arts; 11. Chef Otto Weibel, Director, Ottscott Pte Ltd

WORK SMART AND PLAY HARD TOO!

SHA / SHATEC STAFF DINNER 2017

There are many ways to celebrate a team's year of hard work and this was one of them. The annual SHA / SHATEC staff dinner was themed – Rustic Bohemian and was held on 8 September 2017, Friday at Pan Pacific Singapore where staff was treated with a sumptuous buffet spread. The key highlights of the night include singing performance by SHATEC Got Talent 2017 Runner-up, Ms Crystal Hong from class DHM 01-171 and a list of fun games such as 'Don't forget the lyrics' (guessing part of the lyrics), 'Neivyssi tower' (building a tallest tower with spaghetti and marshmallows) and 'Cup stacking' (stacking up styrofoam cups with rubber bands and threads).

While everyone was busy accomplishing their game tasks, the 'Best Dressed Lady and Gentleman' were identified! Congratulations to Mr. Jason Owyong, Senior Trainer and Ms Tan Yu Yu, Director of Student Administration for clinching down the 'Best Dressed' titles.

Long service awards were given out to recognise long term employees who have served in the SHA / SHATEC family for at least 5 years.

Last but not least, all staff walked away with a lucky draw prize, ranging from F&B to staycation vouchers at a hotel! Special thanks to all our sponsors for the kind contribution.



Team SHA
(Singapore Hotel Association)



Kudos to the emcees of the night (from left) Mr Guna and Ms Pei Sin Yee



One of the SHATEC staff, participating in the game - 'Don't forget the lyrics' (guessing part of the lyrics),



Lucky Draw Grand Prize Winner, Mr Ricky Chan who walked away with a 2 Nights Weekend stay + access to Grand Club Lounge for 2 Persons at Grand Hyatt Singapore!



SHATEC Got Talent 2017 Runner-up, Ms Crystal Hong from class DHM 01-171 showcasing her singing talent!



'Best Dressed Lady' - Ms Tan Yu Yu joined in the fun of singing too!



Staff engrossing in one of the games - 'Cup stacking' (stacking up styrofoam cups with rubber bands and threads)



SHATEC Senior Trainer, Mr Mike Low receiving his Long Service Award from Mdm Kay Kuok, Director of Kuok (Singapore) Limited



'Best Dressed Gentleman' - Mr Jason Owyong showcasing his singing talent!

A DATE WITH THE PARENTS

Parents' Engagement Day, 5 August 2017

It's Saturday morning. 2 students from HPY 04-17A are skillfully wrapping grated coconut steeped in gula melaka into tight green rolls with fragrant pandan flavoured crepes, under the benevolent scrutiny of parents patiently queuing for their sweet treat.

"Kueh Dadar is my favourite!" pipes an excited parent over a mouthful of the local delight. "And this one is the best so far because my girl made it for me!"

Numerous proud parents gathered at "Back to Basics" – Parents' Engagement Day, the 2nd installment of 2017's Meet The Parents Sessions line-up. Gone were the days of traditional parents-teachers meetings where the mere thought of our (lack of) progress and other (mis)deeds to be reported sent shivers of anxiety down our spines. Far from being an affair of consternation and trepidation, "Back to Basics" was a celebration of recognition and pride as parents enjoyed the artistic confectioneries and creative concoctions by their children.

Upon arrival at the school, parents were welcomed by Academic Director, Ms Chua Siew Beng followed by a series of fun activities specially organised by the students. The function room has been transformed into a lively carnival fiesta serving traditional munchies like Kueh Pie Tee, Satay,

Muah Chee, Bandung and Cotton Candy as well as nostalgic games such as Pick Up Sticks and Chapteh.

Over food and laughter, course tutors mingled with parents, swapping heartwarming stories on the students' performance and aspirations. As the day drew to an end, beaming parents happily obliged the student receptionist by filling out a comments card.

"A memorable day!" scribbled a parent, victoriously clutching mementos won from besting his child at Chapteh. "Thanks for everything you taught my son!" The pleasure is all ours.



Culinary students at their Kueh Pie Tee and Popiah station



A parent playing the 'Pick Up Sticks' game



A parent trying out the marbles game!



Students and their Bandung drink station



Student, Gan Wan Ching (WSQ Higher Certificate in Pastry and Bakery, HPY 04-17A) and her family members.



Student, Choo En Hui (WSQ Higher Certificate in Pastry and Bakery, HPY 04-17A) and her family members.



Student, Shu Qi (WSQ Higher Certificate in Pastry and Bakery, HPY 04-17A) with her mother.



Pastry students wrapping a Kueh Dadar for guests






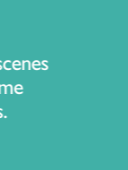


Students and their Cotton Candy Station

ALOHA! HERE COMES THE SEASONS!

STUDENT'S EVENT CATERING: ALOHA (13 & 14 JUN 2017); SAVOUR THE SEASONS, (5 & 6 SEP 2017)

In June, students from Diploma in Pastry and Baking programme (DPB-01-171 and DPB-07-16S) jointly prepared a summery theme, Aloha! Whereas in September, students from class DPB-10-16S and DPB-04-171 planned the event according to the four seasons, Savour the Seasons. Using a number of indicators, SHATEC Times came up with a comparison between both ECs and concluded with an overall impression of them!

	Aloha! by DPB 01-171	VS	Savour the Seasons by DPB 10-16S & DPB 04-171
Total manpower headcount	35		30
Total expenditure	\$1,500		\$1,600
Total tickets sold	200 <i>Kudos to the marketing committee for maxing out the ticket sales! It's a full house!</i> 🍰🍰🍰		180 <i>Commendable effort as the class garnered more than 90% of projected covers.</i> 🍰🍰🍰
Price per pax	\$15		\$15
Menu Selection	Savoury bites: Chicken Burger, Curry Potato Puff and Chicken Meatball Pizza <i>Everything on the plate was delicious but the pizza and burger combination was just a tad too much dough for us.</i> 🍰🍰🍰		Savoury bites: Brioche with Sous Vide Egg, Cheese Choux Puff and Pumpkin Scones
Product Creativity	Yuzu Passionfruit: <i>The pastries offered were nice but somehow lacking on an element of surprise.</i> 🍰🍰🍰		Lavender Da Spring <i>Pastries were especially designed to suit the theme. Many creative handiwork were spotted in the presentation.</i> 🍰🍰🍰
Value for money	 <i>Both ECs offered an extensive range of pastry delights and delicious savoury bites that left us quite bloated with satisfaction at the end of the meal.</i>		 From Live Station: Bombe Alaska
Service	🍰🍰🍰 We think it is a draw as both batches of students were attentive and provided good services! A well-deserving 3 thumbs up from us! 🍰🍰🍰		
Decorative Touches	 <i>The actual pineapple centerpiece on our table was an eye-catcher but it was the only memorable decoration we can remember.</i> 🍰🍰🍰		 <i>We were rather impressed as we could see the effort spent on the decorations, such as the centerpiece for each table, an ingenious idea of reusing an old wine bottle as decorative item by giving it a new look and life!</i> 🍰🍰🍰
Ambience	 <i>Serving lunch with musical treats by talented students was a hit among diners as it livened up the ambience instantly!</i> 🍰🍰🍰		 <i>It was interesting watching the behind-the-scenes video produced by the students but it became monotonous after it was played a few times.</i> 🍰🍰🍰



Both events were closely matched in most areas but we cast our final vote with Savour the Seasons as they have amazed us with their decorations and specially curated desserts! Our students have certainly impressed us and we can't wait to see what is in store for us in the future Event Caterings!

The Winning Team ▶



ASEAN Plus Three Tourism Youth Summit 2017

It was a once in a lifetime experience for students Felix Lee (DHM 10-16I), Andy Teo (DHM 04-17I) and Stephanie Tan (DHM 10-16I) who were accompanied by SHATEC trainer, Mr Lee Hsin-Ta and alumnus, Mr Chester Tia, on an exciting journey to the Philippines in September for this year's ASEAN Plus Three Tourism Youth Summit 2017.

The program provided a good opportunity for students to gain awareness and understanding of other cultures through a number of natural and cultural heritage exposure and community immersion.

We hear from one of the student participants, Felix Lee, as he shares his takeaways from the experience.



Group photo of the delegates and tourism officials in ASEAN Plus Three (China, Japan and Korea) Tourism Youth Summit 2017.



Presentation of Certificates to the Singapore's delegates.



From left: Andy, Stephanie, Mr Lee and Felix shared about Singapore's culture during the cultural presentations.



In this photo, Stephanie (third from left) and the other delegates were on a food hunt for Balut and Sio Pao.



SHATEC trainer, Mr Lee (holding Singapore's flag) with the other delegates and National Tourism Organisation (NTOs).



"We met many people from all the ASEAN countries and Japan. The discussions were fascinating as everyone had very different opinions on issues

which were actually common to all.

Our diversity in terms of cultural and socio-economic backgrounds was especially apparent in our perspectives on environmental issues. While some of us advocated solutions which lean towards sustainability in the long run, others proposed fixes which are easier to implement within a short period of time.

For example, when it came to discussing methods on dealing with extracting harmful carbon dioxide from the air, delegates from the larger countries mooted the idea of tree-planting. At the same time, participants from countries which are highly urbanised with considerable land constraints, preferred the idea of carbon-filtering devices which can be integrated into high-rise landscapes where tree-planting would be less effectual.

The experience was invigorating as many creative ideas were shared, exchanged and even built upon. It was both an eye and mind opener for us."

"The summit was attended by tourism students and young tourism professionals in the ASEAN region, including China, Japan and Korea. It provided a venue for enhancing the competitiveness of ASEAN Plus Three Youth by education on tourism development, marketing and technological innovations."

(Source: ASEAN Tourism)

HAVE A JOLLY SEASON WITH OUR CHRISTMAS DELIGHTS

Images are for illustration purposes only



GINGERBREAD MAN



ROAST WHOLE TURKEY



BUCHE DE NOEL



CHRISTMAS RED VELVET



CHRISTMAS FRUIT CAKE

SANTA'S FEASTS* @ \$188+

(*All meat selection come with the following condiments: Roasted Herb Potatoes, Cumin Pumpkin, Glazed Carrots & Fine Beans. *Prices are subject to 7% GST)

FEAST 1

Roast Whole Turkey with Sage & Chestnut Stuffing, Cranberry Sauce and Giblet Dressing
 • Honey Glazed Boneless Turkey Ham with Pineapple Raisin Sauce and Apple Sauce
 • 1 x Festive Cake • 2 x Packs Festive Cookies

FEAST 2

Roast Whole Turkey with Sage & Chestnut Stuffing, Cranberry Sauce and Giblet Dressing • Pepper-crusted Australian Striploin Beef with Brown Sauce • 1 x Festive Cake • 2 x Packs Festive Cookies

FEAST 3

Pepper-crusted Australian Striploin Beef with Brown Sauce • Honey Glazed Boneless Turkey Ham with Pineapple Raisin Sauce and Apple Sauce • 1 x Festive Cake • 2 x Packs Festive Cookies

~ COMPLETE THE FEAST WITH A BOTTLE OF WINE! ~

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FESTIVE CAKE SELECTION

Christmas Red Velvet

Chocolate Red Velvet Genoise with Cream Cheese Topping Log Cake
 1kg (\$55)

Bûche De Noël Chocolat

Traditional Christmas Yule Log Cake with Vanilla Crème Pâtisserie
 1kg (\$48)

Traditional Christmas Fruitcake

1kg (\$45)

FESTIVE MEAT SELECTION*

(*All meat selection come with the following condiments: Roasted Herb Potatoes, Cumin Pumpkin, Glazed Carrots & Fine Beans. *Indication of weight is based on precook weight *Prices are subject to 7% GST)

Roast Whole Turkey With Sage & Chestnut Stuffing, Cranberry Sauce And Giblet Dressing

3.5kg-4.5kg¹ (\$64)

Honey Glazed Boneless Turkey Ham with Pineapple Raisin Sauce and Apple Sauce

2kg¹ (\$64)

Roast Festive Herbed Chicken with Rosemary Jus

2.2kg¹ (\$40)

Pepper-Crusted Australian Striploin of Beef with Brown Sauce

1kg¹ (\$64)

FESTIVE COOKIES

Mailander

Butter Honey Cookies
 100g (\$6)

Traditional Assorted Christmas Cookies (in bag)

200g (\$11.90)

Gingerbread Man

/pc (\$6)

Cinnamon Stars

Spiced Hazelnut and Almond Cookies with Icing
 100g (\$6)

Mandelkranzchen

Traditional Almond Cinnamon Ring
 100g (\$6.50)

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