



Press Release

It's a Gold!

Singapore National Culinary team wins Expogast Culinary World Cup 2010

The Singapore National Culinary Team returned home victorious having clinched top honours at the Expogast Culinary World Cup 2010 in Luxembourg on November 24. Captained by Chef Yen Koh (Executive Chef, Unilever Food Solutions Southeast Asia and Singapore), the team amassed a total of 566,2338 points in both hot cooking and cold display categories to beat a tough field comprising 26 teams from across the world.

Other team members are: Nicole Wong (Pastry Sous, Chef The Fairmont Hotel), Lim Boon Seng (Sous Chef, Osia Restaurant), Eric Chua (Sous Chef, Unilever Food Solutions Singapore) and Yew Eng Tong (Sous Chef, The Cliff Restaurant). They were also accompanied by Team Coach Ivan Yeo (Corporate Chef, Park Hotel Group).

To prepare for the competition, the team went through an intensive five month training session, which included cooking dinners for the public. They were mentored by the managers and advisors from the Singapore Chefs' Association (SCA), who hand-picked the members, canvassed for sponsorship and took care of the administrative and logistical challenges. Experienced competition judges from the SCA, such as President Mentor Otto Weibel, President Eric Teo, Competitions In-Charge Tony Khoo and Team Manager Jasmine Ng worked with the team to push their presenting dishes and display to a higher level.

This is the second time that the Singapore national culinary team has won the gold in the best national team category. The last time the Singapore team won the championship was 12 years ago in 1998.



Team Captain Chef Yen Koh (Executive Chef, Unilever Food Solutions Southeast Asia & Singapore) said: "I am so proud to have the honour of working alongside some of Singapore's youngest and brightest chefs. They did not buckle under pressure when pitted against some of the world's best national culinary teams but instead performed over and beyond expectations to bring glory to Singapore."

Added Ivan Yeo, Team Coach (Corporate Chef, Park Hotel Group): "There is no big secret to Team Singapore's success. It is a wonderful blend of hard work, the dedication to do and give our very best, the ambition to be the world's top team and the love that each one of us has for our team members, and the people and organizations that have supported us for the Culinary World Cup."

"Our strategy was to have separate coaches for hot and cold menus, have our captain double up as trainer and creating opportunities for team assistants and junior chefs to be more actively involved in the preparations leading up to the competition and menu execution. This year, the team was challenged to delve even deeper within to come up with an exciting menu comprising unique and original dishes. I am happy to say that the team did not disappoint and rose admirably to the challenge."

Eric Teo, President of the Singapore Chefs' Association said, "This would not have been possible without the support of our major sponsors, WDA, City Gas and Indoguna, as well as the encouragement from our supporters."

"This victory is not only a win for the team but for Singapore too as it enhances our growing reputation for culinary excellence. We hope that it will also inspire chefs and operators to do their best for themselves and the industry, and raise standards of our culinary skills."



About Expogast Culinary World Cup 2010

The Expogast Culinary World Cup was part of the 11th International gastronomy Show, an industry-focused event which took place recently in Luxembourg from the 20th – 24th November. It brought together some 2,400 chefs from 53 nations to present a global view of culinary art to the public. The Culinary World Cup with its internationally renowned civilian teams, military teams and teams of young chefs highlighted the scale, prestige and international reach that the Show has been able to achieve over the years.

Notes to editors

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Attachments:

1. Hot Cooking Menu for Expogast Culinary World Cup 2010
2. Official Team Picture for the Expogast Culinary World Cup 2010

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