

# SINGAPORE BUSINESS FEDERATION (SBF) GOLD MEDAL

## **MUHAMMAD CAIREL B RAZALI**

**TECHNICAL DIPLOMA IN  
CULINARY ARTS  
ITE COLLEGE WEST**



## The Fire to Excel

Due to lack of interest in his studies, Cairel chose not to take the O-Levels and withdrew from school when he was in Secondary Five. Wanting to learn cooking, he enrolled in the *Nitec* in Western Culinary Arts course. With time, he developed an unexpected passion for cooking.

To pursue this passion, Cairel decided to join the Technical Diploma (TD) in Culinary Arts course. However, when he entered his TD course after two years of National Service, he found that he lost his culinary touch and lagged behind his classmates. Cairel worked hard to keep up, carrying out extensive self-learning. Beyond proving his calibre, he also established his leadership qualities. He was well respected by his younger classmates, who often looked to him for advice.

## Guiding Light

*"I faced many difficult moments during my TD course. There were many projects, and I was feeling very stressed out. However, I persevered because I did not want to let my teammates down. The lecturers I had also made a great difference. I am very grateful to Mr Zave Toh. His strong support helped me to push through challenging times, especially during my internship. I feel that my lecturers at ITE really go the extra mile for their students. I could text them late at night asking for help, and they would be ready to help. They treated us like friends rather than their students, and I really appreciated that."*

## After ITE

Cairel will be pursuing a Master's in Culinary Leadership and Innovation at Institut Lyfe, in France. He aspires to become a food business consultant, after building his culinary experience at different restaurants.

## Top Achievements

- Cairel and his classmate overcame teams from around the world to clinch the Silver Award at the international Food & Hotel Asia Culinary Challenge 2022.
- He was selected as the valedictorian for the TD in Culinary Arts Graduation Ceremony in 2022, and was conferred the Top Graduate Award for his cohort.
- Through his outstanding performance, Cairel clinched an internship with Michelin-starred restaurant, Table65, during his TD course.