



ITE 06/18/01

Press Release No 04/15

For Immediate Release

No Margarine for Error

Singapore's Finest Young Chefs Compete on Local Cuisines in Inaugural Singapore Signature Food Challenge

The future of Singapore's local food culture looks promising, as youths from the nation's top culinary schools competed in the first-ever Singapore Signature Food Challenge. Organised by the Institute of Technical Education, the national cooking competition aims to highlight representative local cuisines from all ethnic groups, and draw interest of young chefs to master the art of preparing them.

2 Thirty finalists or 15 teams from six institutions were rigorously selected from a pool of 74 contestants from the qualifying rounds on Saturday 7 March 2015, at the culinary training kitchens of ITE College West. The profile of teams and the dish that had propelled them to the Finals is attached at **Annex A**.

3 The Finals were held at the same location: **Chez West and Wok West Training Kitchens at ITE College West, Block 2 Level 3 on Saturday 21 March 2015**. The Guest-of-Honour for the event is Ms Low Yen Ling, Mayor, South West District, presented Awards to the winners.

Traditional Modernity

4 For fair evaluation, all Finalists had to prepare the same dishes - fried carrot cake, salted egg yolk crab and *bubor cha cha*. Apart from having access to the same ingredients within a common time limit, finalists had to interpret and apply their skills based on the theme 'Traditional Modernity'. This required them to cook every dish twice: one in a familiar and traditional style, and another with a modern twist. All submissions were judged based on taste, authenticity and creativity, *mise en place*, hygiene and safety; and presentation.

5 Information on prizes and Jury Panel, which includes **Mr KF Seetoh, Founder and Chief Executive of Makansutra**, as Chief Judge, are attached at **Annex C**.

6 Visitors to the competition also got to see ITE staff and student teams and members of Choa Chu Kang Community in a Community Cook-Off event, where they attempted cooking their family recipes for showcase and tasting.

Quote by Director & CEO/ITE

7 Mr Bruce Poh, Director & CEO/ITE, said, "I'm heartened to see many youths being passionate about local cuisines. Competitions such as the Singapore Signature Food Challenge can help keep our unique food culture alive and thriving in the years ahead. I'm convinced that Singapore's signature dishes have huge potential in going global. ITE is grateful for the partnership of industry players such as Unilever Food Solutions and Lau Choy Seng; and support from prominent culinary experts such as Mr K F Seetoh of Makansutra."

About ITE

The **Institute of Technical Education (ITE)**, Singapore, was established as a post-secondary education institution in 1992 under the Ministry of Education. ITE is a principal provider of career and technical education and key developer of national occupational skills certification and standards to enhance Singapore's workforce competitiveness. Under its '**One ITE System, Three Colleges**' Model of Education and Governance, ITE has three Colleges, comprising **ITE College Central, ITE College East and ITE College West**. For more information, visit: www.ite.edu.sg

Released on: 21 Mar 2015

Profile of the Singapore Signature Food Challenge Finalists

S/N	Type of Cuisine*	Dish*	Team Name of Finalists	Institute
1	Chinese Local	<i>Sum Loh Hor Fun</i>	MFL	ITE
2	Malay Local	<i>Mee Rebus</i>	Tetris	
3	Chinese Local	<i>Fried Hokkien Mee</i>	Asian Persuasion	
4	Malay Local	<i>Gado Gado</i>	Culture Revival	
5	Indian Local	<i>Curry Fishhead</i>	Manje Macans	
6	Chinese Local	<i>Lor Mee</i>	Chefs in the Making	ITE and Nanyang Polytechnic
7	Chinese Local	<i>Cuttlefish Kangkong</i>	Le Singapour Epices	Nanyang Polytechnic
8	Chinese Local	<i>Lor Mee</i>	Licious Delicious	Republic Polytechnic
9	Chinese Local	<i>Cuttlefish Kangkong</i>	Doppio Double	
10	Chinese Local	<i>Fried Hokkien Mee</i>	2CoolCooking	
11	Chinese Local	<i>Satay Beehoon</i>	KL	Temasek Polytechnic
12	Malay Local	<i>Mee Siam</i>	DJ	
13	Chinese Local	<i>Satay Beehoon</i>	DAN	At-Sunrise GlobalChef Academy
14	Malay Local	<i>Gado Gado</i>	Makanan Cinta	
15	Eurasian	<i>Pork Vindaloo</i>	Chef of Legends	SHATEC

* These are the winning dishes by the teams at the Qualifying Round, which resulted in them being selected as Finalists.

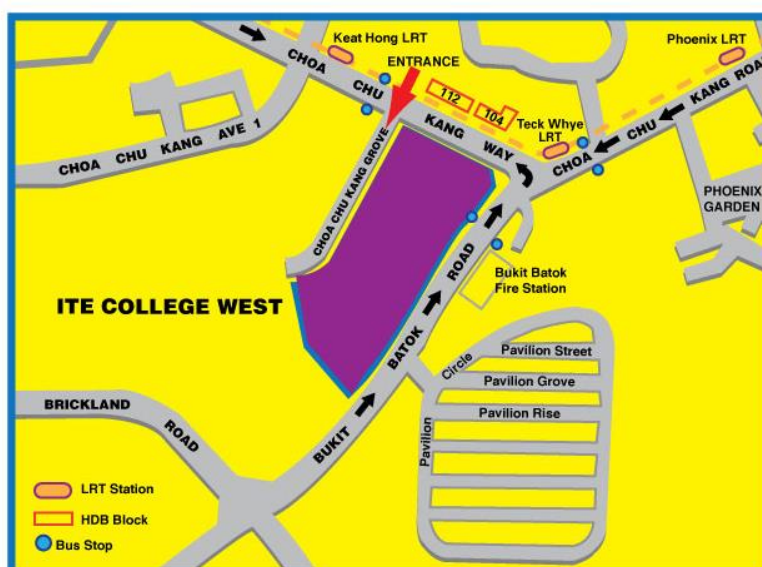
SINGAPORE SIGNATURE FOOD CHALLENGE
Saturday 21 March 2015
12:30 pm – 2:30 pm

ITE College West
1 Choa Chu Kang Grove, Singapore 688236

PROGRAMME

<u>Time</u>	<u>Activity</u>
12:30 pm	Arrival of Guest-of-Honour Viewing Singapore Signature Food Challenge (Wok West Kitchen – Block 2 Level 3) Interaction with Finalists of Singapore Signature Food Challenge (Chez West – Block 2 Level 3)
1:30 pm	Address by Guest-of-Honour (Function Hall – Block 2, Level 7) Prize Presentation Ceremony and Photography Closing Remarks by Chief Judge
2:15 pm	Reception
2:30 pm	End of Programme

Location Map of ITE College West



Judges

	Mr K F Seetoh (Chief Executive, Makansutra)		Chef Yen Koh (Executive Chef, Unilever Food Solutions)
	Chef Edmund Toh (President, Singapore Chefs Association)		Chef Malcolm Lee (Head Chef & Owner, Candlenut Restaurant)
	Chef Eric Teo (Honorary President Mentor, Singapore Chefs Association)		Mr Tony (Food Blogger, Johorkaki.blogspot.com)
	Mr Kwan Lau (Sales Director, Lau Choy Seng)		Ms Catherine Ling (Food Blogger, Camemberu.com)

Information on Prizes

Singapore Signature Food Challenge	Awards
Champion**	\$888 Cash + Trophy + Certificate + 2 Knife Sets
1st Runner-Up	\$688 Cash + Trophy + Certificate + 2 Knife Sets
2nd Runner-Up	\$488 Cash + Trophy + Certificate + 2 Knife Sets
3rd Runner-Up	\$288 Cash + Certificate + 2 Knife Sets

*** The Champion team will also get an opportunity to showcase their cooking at the World Street Food Congress in April 2015, which is organised by Makansutra.*