



WORLD CLASS TEAM, WORLD CLASS PERFORMANCE

SINGAPORE'S SOLID GOLD PERFORMANCE

The Singapore National Culinary Team won the overall second place at the recent IKA Culinary Olympics 2000, in Erfurt, Germany. The team also emerged as winners in the hot cooking and pastry categories winning gold, with the highest points.

Members of this fine Olympiad team comprise: team manager Rudolf Müller (executive chef of SATS Catering), team captain Eric Teo (Grand Copthorne Waterfront), executive sous chef Anderson Ho (SATS Catering), chef de partie Eric Ong (Westin Stamford & Plaza), sous chef Jason Ong (Sheraton Towers) and pastry sous chef Chai Po Lo (SATS Catering).

Assistants to the team included Kelvin Woo assisting Eric Ong (Rasa Sentosa), Saw Han Hun (Raffles Town Club), Louis Tay (Fullerton Hotel), Frances Wong assisting Chai (Raffles Hotel), Frankie Wong (SATS Catering), artist Leong Kwai Meng, 'Max' (Potterhaus), pastry chef Gerhard Petzl (pastry showpiece, Raffles Hotel), pastry chef Cherish Ng (Pralines, Sheraton Towers) and Daisy Chong (Peter Knipp Holdings).

We take this opportunity to applaud these superb talents for their proud achievement for Singapore, and wish them success in repeating their stunning performance once again at the upcoming World Pastry Cup 2001 in France, 21-22 January.


Congratulations!

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SINGAPORE CULINARY OLYMPIADS WIN GOLD


 Singapore may have come away empty-handed at the Sydney Olympic Games but the Singapore National Culinary Team more than made up for it at the recent IKA Culinary Olympics 2000 in Erfurt, Germany. They bagged two golds, winning first places in category C (pastry), and category R (hot cooking) while capturing two silvers in category A (display platter) and category B (hot food presented cold) in the four competition categories of cold buffet display and hot kitchen. They took their place in Culinary Olympics history by emerging as the overall second place National Team winner with a grand total score of 489.46 points, beating 25 other participating teams, and narrowly missing the Culinary Cup by a mere 4.11 points. The Singapore National Culinary Team was the only Asian team other than Japan.

top l-r: team manager Rudolf Müller, Chef Gerhard Petzl, chef de partie Eric Ong, team captain Eric Teo, executive sous chef Anderson Ho.
 second row l-r: Saw Han Hun, Kelvin Woo,
 third row: pastry sous chef Chai Po Lo, Frankie Wong, Louis Tay, sous chef Jason Ong and Leong Kwai Meng, 'Max'.
 fourth row: Frances Wong, pastry chef, Cherish Ng and Daisy Cheong.



Pan-fried langoustine and slow-roasted cod fish on green *purée*
Scallop and prawn dumpling on a bed of tomato *concassé*
served with shellfish emulsion

The three-course gold-medal winning menu that the team prepared for 110 persons in just four hours



Passion fruit & mango *gratin* set on almond cookie
Creamy chocolate ice cream
Glazed navlian blood orange on Grand Marnier sauce



*Oven-roasted duck breast, duck leg *confit*
Pan-fried sausage on mashed parsnip-potatoes with winter vegetables

Taking second place at the Culinary Olympics, the most prestigious of all culinary competitions, was momentous event for the team, which had only three and a half months to prepare for the finals. "I think this is a great achievement for us. We feel very proud, we have done extremely well, especially in pastry and hot cooking," said Rudolf Müller, the team manager.

Members of this fine team comprised Team Manager Rudolf Muller (Executive Chef of SATS Catering), Team Captain Eric Teo (Grand Copthorne Waterfront), Executive Sous Chef Anderson Ho (SATS Catering), Chef de Partie Eric Ong (Westin Stamford & Plaza), Sous Chef Jason Ong (Sheraton Towers) and Pastry Sous Chef Chai Po Lo (SATS Catering).

Assistants to the team included Kelvin Woo assisting Eric Ong (Rasa Sentosa), Saw Han Hun (Raffles Town Club), Louis Tay (Fullerton Hotel), Frances Wong assisting Chai (Raffles Hotel), Frankie Wong (SATS Catering), Artist Leong Kwai Meng, CEMax, (Potterhaus), Pastry Chef Gerhard Petzl (Pastry showpiece, Raffles Hotel), Pastry Chef Cherish Ng (Pralines, Sheraton Towers).

The Singapore National Culinary Team participated in the Culinary Olympics several times and last won an overall team championship in 1984 at the IKA Hoga, in Frankfurt, Germany and came in sixth in the 1996 Olympics held in Berlin.

The National Team competitions for the cold and hot categories were held on two separate days. Says Team

* Please refer to Recipe Supplement

Captain Eric Teo, “We went there to do our best. Halfway through, I felt we might actually win. The hot cooking really was the turning point.”

Team Manager Rudolf Müller elaborates, “Hot cooking is 60% of the score. In the previous Culinary Olympics, Norway won only silver in the cold cooking but they were very strong in hot cooking and they emerged second, which nobody expected. We didn’t do so well in the cold but because we did so well in the hot, we emerged second and we won in two categories.”

Singapore scored a total of 276.4 points in hot cooking out of a total of 300 points. “I think we were very lucky. The dinners we cooked during our training in Singapore worked in our favour. Everybody was just doing the right thing at the right time; we managed to get the highest score in hot cooking, three points higher than anybody else,” observed Müller. Judges critiqued the menus on the basis of creativity, combination and balance of ingredients as well as chefs’ neatness.

Müller also told us the win in pastry was unexpected with 77.66 out of a total of 80 points. “Over the past three months the judging panel in Singapore told us, ‘this is no good, this has to go out, this has to be changed.’ We kept fine-tuning it until we felt it was perfect and because of that we won! But it was really a pleasant surprise.”

The National Team also received feedback from the pastry chefs in Germany that the pastry was “food that they can relate to, eat and serve in a restaurant.” If winning was the primary objective of the Culinary Olympics, taking innovative ideas and implementing them in kitchens came a close second. The team’s pastry skills also prompted Pastry Chef Schindler of the German pastry team to comment that the four desserts, albeit complicated, can be served to 20-30 people and was elegant enough to be served in a five-star dining room without any problems. He added that the dessert was good enough to be served to a 100-200 persons banquet.

Singapore also won two silvers in category A (display platter) and category B (hot food presented cold) with 67.87 and 67.53 points respectively, out of 80 points each. Müller however, felt that the team could have won gold. During the



top: buffet platter
above: dessert
showpiece