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WORLD GOURMET SUMMIT 2019 HOSTS INAUGURAL WGS SUSTAINABILITY IN THE GASTRONOMY WORLD FORUM



Singapore, 9 April 2019 – World Gourmet Summit (WGS), Asia's premier haute cuisine festival that celebrates fine cuisines, excellent wines, and wonderful dining experiences, returns this year in its 23rd edition, from **1 April 2019** until **12 May 2019**. The festival presents a unique opportunity to relish gourmet dishes sporting a multitude of culinary influences. This year, WGS 2019 accentuates on the movement towards food-waste management, and plastic-free environment via the expansive theme of *Sustainability in the Gastronomy World*, through the inaugural **WGS Sustainability in the Gastronomy World Forum**.



The WGS Sustainability in the Gastronomy World Forum brings together a panel of distinguished speakers and industry experts from the culinary industry to discuss the various topics concerning issues on sustainability; from ethical and responsible sourcing, to the role each industry stakeholder plays in the mission to introduce and implement effective measures in a bid to adopt sustainable practices industry-wide.

“The movement for sustainability has witnessed growing efforts from water conservation, greater adoption of recycled and recyclable products, to minimizing consumption of single-use plastics in our daily lives. The culinary world is no exception and this calls for action. We need to spread this important message and explore innovative approaches to reinvent additional resilient culinary practices. First and foremost, issues surrounding waste reduction, food preparation, and sourcing must be addressed in order to sustain and bolster our environment. Food should not impede sustainability. Instead, it should contribute towards sustainable development by placing sustainable culinary ethics at the forefront,” says **Peter Knipp, Founder, World Gourmet Summit.**

WGS SUSTAINABILITY IN THE GASTRONOMY WORLD FORUM

The first ever WGS Sustainability in the Gastronomy World Forum this year features a stellar line-up of speakers discussing pertinent issues concerning sustainability in the culinary world across three broad topics – *Innovation and Mindset*, *Sustainable Sourcing*, and *Sustainability in the Kitchen*.

Adopting Innovation and Mindset Shift for Sustainable Culinary Practices



As the culinary world continues to simultaneously globalise and localise food consumption, it is imperative for stakeholders throughout the food industry to pay more focus on the sustainability implications of food production, preparation, and consumption. The food industry is increasingly recognising the importance and its ability to create an environmental effort through various sustainable food practices leveraging on technology innovation and mindset shift.

Speaking on the *Innovation and Mindset* segment are **Nina Tan**, Managing Director, Business Intelligence and Analytics Pte Ltd; **Zuraimi bin Jumaat**, Executive Director, Pure and Good Management Pte Ltd; **Gerald Chew**, Former General Counsel, Delfi Limited; and **Roderic Proniewski**, Wine Specialist, Asia Wine Network. The conversation centres around topics relating to innovative design for renewable and biodegradable resources in the food industry. A key education point in this segment is on the subject of sustainable wines as oenophiles are becoming more conscious with what goes into each bottle.

Sustainable Sourcing to Protect the Environment and to Secure Future Viability

As the world continues to face challenges in raw materials scarcity due to climate change, the food industry worldwide is increasingly looking into sustainable management as measures to protect the environment and to secure future viability. The WGS Sustainability Forum spotlights on the topic of *Sustainable Sourcing*, discussing issues on responsible sourcing and sustainable produce, with special emphasis on sustainability standards and certification.

The panel of speakers in this segment, consisting of industry leaders, **Sheryl Torres-Wu**, Program Director, Southeast Asia and Hong Kong, Marine Stewardship Council (MSC); **Kenny Eng**, Former President, Kranji Countryside Association and Director, Gardenesia; and **Dalilah Ghazalay**, Regional Director, Southeast Asia – Marketing, Programs and

Operations, U.S. Dairy Export Council (MSDEC), discusses the important role chefs play in sourcing sustainably, as well as how the food industry can empower consumers to be more environmental-conscious of their consumption behaviour.

“The culinary world loves to celebrate seafood, and the demand for fish and other marine species continues to rise, globally. We strongly support any effort that aims to protect our oceans and seafood supply. Hence, it is very encouraging to see sustainability take centre stage at this year’s edition of the World Gourmet Summit and through the inaugural WGS Sustainability in the Gastronomy World Forum,” says **Sheryl Torres-Wu, Programme Director, Southeast Asia and Hong Kong, Marine Stewardship Council.**

Balancing a Healthy Bottom Line and Environmental Preservation Efforts

Conversations surrounding sustainability in the gastronomic world have no doubt focus largely on partners restaurants work with, first and foremost, such as in agricultural practices and production. However, to effect positive change on sustainability in the food industry, it is also imperative for stakeholders to look into operating a restaurant in a more sustainable manner.

In this segment, *Sustainability in the Kitchen*, **Jeffery Soh**, Managing Director, Fabristeel; **Oliver Truesdale-Jutras**, Head Chef, Open Farm Community; and **Rudolf Kitzbichler**, Managing Director, Meiko; each shares their personal take on challenges and solutions relating to food-waste and carbon footprint management, as well as various strategies and technologies the industry is implementing to achieve a healthy bottom line without compromising on environmental preservation.



For profiles of speakers at the WGS Sustainability in the Gastronomy World Forum, visit www.worldgourmetsummit.com/wgs2019/sustainability-forum. The forum is hosted by SIM Professional Development and held at SIM Management House.

Discover the best in the culinary world and for latest updates on WGS 2019, visit www.worldgourmetsummit.com. Follow us on Instagram *@WorldGourmetSummit* and on Facebook *@WorldGourmetSeries*.

#WGS2019 #WorldGourmetSummit #WGA2019

Please refer to appended annex for more information.

Annex A: World Gourmet Awards 2019 – Partners

Annex B: World Gourmet Summit 2019 – Partners

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Issued for and on behalf of **World Gourmet Summit** by **Bless Inc Asia Pte Ltd**.

For media enquiries and latest updates on World Gourmet Summit 2019, please visit the digital media centre at <https://bit.ly/2SDfNcs>, or email wgs@blessinc.asia or call +65 6337 9700.

Lee Swee Min

Senior Account Executive

E: sweemin@blessinc.asia

Jorim Kok

Account Executive

E: jorim@blessinc.asia

Marcia Tan

Account Executive

E: marcia@blessinc.asia

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M: +65 9622 1877

M: +65 9363 5062

M: +65 9640 4486

Daryl Dee Teo

Managing Director

E: dee@blessinc.asia

M: + 65 9670 1646

Gabriel Q Chan

Group Account Director

E: gabriel@blessinc.asia

M: + 65 9182 7713

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About World Gourmet Summit (www.worldgourmetsummit.com)

World Gourmet Summit (WGS), Asia's premier haute cuisine festival to celebrate fine cuisines, excellent wines, and wonderful dining experiences presents a unique opportunity to relish gourmet dishes sporting a multitude of culinary influences. At the 23rd outing of this month-long food festival, expect another line-up of international masterchefs, along with our brightest culinary talents, serving up dinners, brunches, masterclasses, and more in an event not to be missed.

Inaugurated in 1997, the World Gourmet Summit is widely regarded as Asia's foremost gastronomic event. The WGS epitomises the cuisine, wine, and dining elements of gastronomy. Internationally recognised, the WGS has been conferred 55 awards in the annual International Festivals and Exhibitions Association (IFEA) ceremony in the United States of America since 2000. The World Gourmet Summit is organised by Peter Knipp Holdings Pte Ltd (PKH) and is supported by the Singapore Tourism Board (STB).

About World Gourmet Awards (www.wgsawards.com)

Inaugurated in 2001, the World Gourmet Summit's World Gourmet Awards (formerly the Awards of Excellence) is an accolade to acknowledge the efforts of key players in the hospitality industry who deliver the best dining experiences and products to their guests.

Supported by the Singapore Tourism Board (STB), the awards aims to motivate talents in the culinary industry to excel in their profession and promote the appreciation of fine dining in Singapore, as well as in the region.

ORGANISER



About Peter Knipp Holdings Pte Ltd

Peter Knipp Holdings Pte Ltd (PKH) offers a multi-faceted range of services for the hospitality industry. It includes an events management arm which provides events planning, conceptualisation and execution services including the World Gourmet Awards (www.wgsawards.com), and the World Gourmet Summit (www.worldgourmetsummit.com).

It also encompasses a publishing arm that produces the bi-monthly Cuisine & Wine Asia magazine, a weekly e-newsletter since 1996 (www.asiacuisine.com) and provides marketing communications consultancy services. Its final arm is the Foodservice Consultants Singapore Pte Ltd, an F&B consultancy and kitchen design (www.fscs.com.sg)

VENUE PARTNER

SIM Professional Development

SIM Professional Development (SIM PD) offers a holistic and immersive learning experience for C-suite executives and PMEs to stay versatile, relevant, and competitive in the marketplace. Our executive programmes, business insights events, and professional interest groups expose learners to top global thinkers and management best practices; and plug them in more ways than one into an extensive learning network. Close to 11,500 professionals have benefited annually from these programmes. SIM PD also works with companies to develop customised learning solutions that optimally meet their organisational and business needs.

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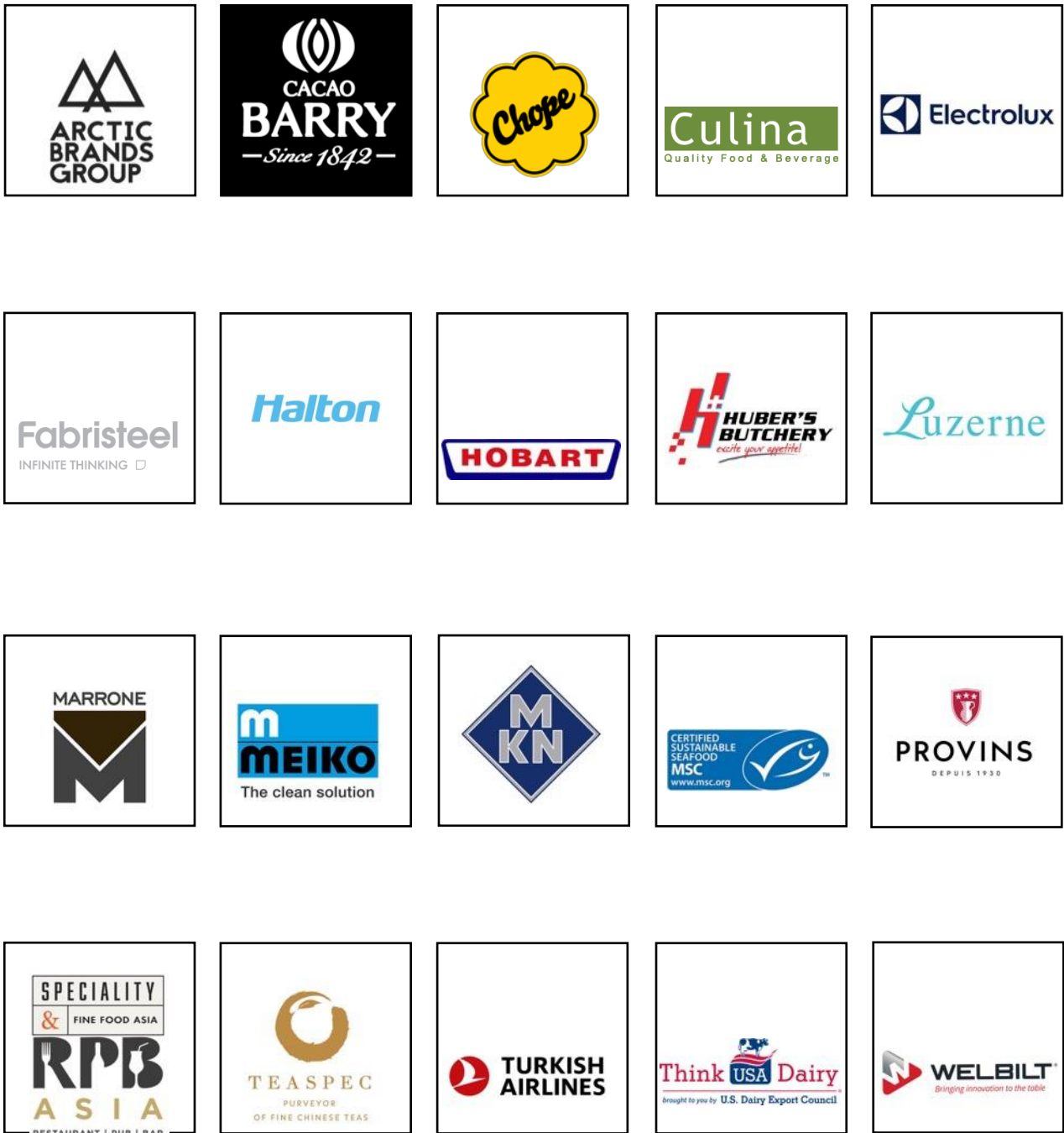
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ANNEX A: WORLD GOURMET AWARDS 2019 – PARTNERS



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ANNEX B: WORLD GOURMET SUMMIT 2019 – PARTNERS

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Partners



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