



For Immediate Release

World Gourmet Summit Raises the Bar, Returns for the 17th Year

- World Gourmet Summit, Asia's Leading Culinary Event presents '*Artisans & The Art Of Dining*' from 16-26 April, 2013
- World Gourmet Series Awards Of Excellence on 16 March, 2013 sets the stage for the two-week gastronomic extravaganza

6 February, 2013 (SINGAPORE) – The 17th World Gourmet Summit, Asia's premier and most prestigious gourmet culinary event will be held from **Tuesday, 16 to Friday, 26 April** as part of the 2013 World Gourmet Series. The initial stellar line-up of chefs announced include Bo Lindegaard & Lasse Askov (Denmark), Gabriele Ferron (Italy), Jean-François Piège (France), Matt Moran (Australia), Paco Torreblanca (Spain) and Yannick Alléno (France).

Adopting the theme *Artisans & The Art Of Dining*, the culinary journey kicks off with Singapore's pioneer national culinary awards programme, the *World Gourmet Series Awards Of Excellence* on 16 March. Since its inception in 2001, the World Gourmet Series Awards Of Excellence has recognised leading food and beverage (F&B) professionals like **André Chiang**, who walked off with the illustrious *KitchenAid Chef Of The Year* award in 2012. This year, 29 individuals will walk off with career-changing awards including the eminent *Citibank Restaurant Manager Of The Year*, *San Pellegrino New Restaurant Of The Year* and *Meat & Livestock Australia Rising Chef Of The Year*.

This year's event celebrating *Artisans & The Art Of Dining*, features innovative and unique gastronomic events such as Singapore's first ever **Hearts On Fire Edible Fashion Show** and the **Citibank Gastronomic Jam Sessions**. Another highlight of the series is the fêted **World Gourmet Summit Charity Dinner in collaboration with T.H.E. Dance Company**, which has been confirmed for Thursday, 18 April in support of the Community Chest, the fund-raising arm of the National Council of Social Service (NCSS), for which millions has been raised since its inception in 2000.

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Peter A. Knipp, CEO of Peter Knipp Holdings, said, “We have the privilege of bringing the excitement, the glamour and most importantly, the passion that surrounds the world of gastronomy back to Singapore for the 17th year running. We have made tremendous strides over the years and with the support of our key partners and endorsement by the world’s leading chefs and industry experts, we are confident of a culinary adventure like no other.”

He added, “With the theme, **Artisans & The Art Of Dining**, we aim to bring to the forefront the soul and passion that surrounds the culinary craft and we are excited about pushing boundaries yet again, delivering only the best gourmet experiences for diners in Singapore across the country’s premier establishments this April.”

At the heart of the World Gourmet Series is the Awards Of Excellence, which plays an important role in raising the standards of the F&B industry and cultivating the talent that will put Singapore on the global gourmet map. For more than a decade, over a hundred of F&B’s finest have been recognised by an esteemed judging panel for their efforts in bringing the epicurean scene to new heights, including Sam Leong (Asian Ethnic Chef Of The Year, 2001, 2002, 2004), Pang Kok Keong (Pastry Chef Of The Year, 2007, 2009, 2010) and Raffles Grill (Wine List Of The Year, 2005, 2006, 2007).

Knipp emphasised the successful history of the awards, saying, “The awards play a major role in the cultivation of up-and-coming industry stars with the Awards Of Excellence scholarships. These scholarships are awarded to young and budding talents who possess the ability to grow in their fields of culinary and pâtisserie arts, wine, hospitality and butchery, providing them with a once-in-a-lifetime opportunity to gain exposure overseas.”

This year, the five scholarships include:

- Acqua Panna Hospitality Scholarship
- At-Sunrice GlobalChef Academy and Johnson & Wales University Culinary Scholarship
- Meat & Livestock Australia Culinary Appreciation Programme
- Valrhona Pâtisserie Scholarship
- Paul Jaboulet Aîné & Château La Lagune Wine Scholarship

Awards Of Excellence finalists will be selected by an expert panel of culinary judges and announced on Thursday, 7 March, followed by the Awards Ceremony on Saturday, 16 March at Orchard Hotel.

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The World Gourmet Summit is organised by À La Carte Productions (a subsidiary of Peter Knipp Holdings Pte Ltd), the 2013 festivities are proudly presented by Citibank and supported by the Singapore Tourism Board (STB) with Resorts World Sentosa and Déliciae Hospitality Management on board as the Premium Hospitality Partner and Premium Gastronomic Partner respectively. Further details of the World Gourmet Summit, including the full line-up of chefs, hosting establishments and partner restaurants will be announced shortly.

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About the World Gourmet Summit

The World Gourmet Summit is an international gastronomic extravaganza organised by À La Carte Productions (a subsidiary of Peter Knipp Holdings Pte Ltd), supported by the Singapore Tourism Board (STB), and presented by Citibank. The World Gourmet Summit celebrates its 17th anniversary in 2013.

An annual epicurean festival that showcases the intricate craftsmanship of prestigious chefs; it is also an exposition of internationally acclaimed vintners. Encompassing a series of dazzling events like the vintner dinners and celebrity dinners, it is a gourmet spectacular specially crafted for discerning individuals who appreciate fine wines and gourmet cuisine.

Since 2000, the World Gourmet Summit has been raising funds through its annual charity dinners in support of the Community Chest, the fund-raising arm of the National Council of Social Service (NCSS). The charity dinners have raised over S\$4.5 million with the generosity of its distinguished guests through table sales, charity auctions as well as donations.

www.worldgourmetsummit.com

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ANNEX A – About The World Gourmet Series Awards Of Excellence

Inaugurated in 2001, the World Gourmet Series Awards Of Excellence are the only national accolades that acknowledge the efforts of key players in the food and beverage industry who deliver the best dining experience and products to their guests.

Organised by A La Carte Productions (a subsidiary of Peter Knipp Holdings Pte Ltd) and supported by the Singapore Tourism Board (STB), the awards aim to motivate talents in the industry to excel in the culinary profession and promote the appreciation of dining in Singapore, as well as the region, to the next level.

The awards will be presented on Saturday, 16 March, 2013 at Orchard Hotel, Singapore.

Singapore Awards

Singapore awards are given out to deserving candidates who have worked hard over the years and are recognised in the Food & Beverage (F&B) industry. They have been nominated for their hard work, dedication and unrelenting efforts in improving their techniques as well as keeping up with the stringent standards.

The Singapore awards up for voting in 2013 are:

- Asian Cuisine Chef Of The Year
- Life Inspired Asian Restaurant Of The Year
- Sico Asia Banquet Manager Of The Year
- Coffex Bar Of The Year
- Culinary Institution Of The Year
- KitchenAid Chef Of The Year
- Bernardaud Executive Chef Of The Year
- Sia Huat Food & Beverage Manager Of The Year
- Food Photograph Of The Year
- Food Writer Of The Year
- epicure Gourmet Distributor Of The Year
- Lexmark Gourmet Retailer Of The Year
- Deliciae Lifetime Achievement Award
- S. Pellegrino New Restaurant Of The Year
- New World Wine List Of The Year
- Eurocave Old World Wine List Of The Year
- Steelite Outstanding Caterer Of The Year
- deZaan Gourmet Pastry Chef Of The Year
- Citibank Restaurant Manager Of The Year
- Indoguna Restaurant Of The Year
- Meat & Livestock Australia Rising Chef Of The Year
- Top Wines Sommelier Of The Year
- The Macallan Wine Distributor Of The Year
- Giorgio Ferrari Wine Retailer Of The Year

Regional Awards

Regional awards finalists comprise of food and beverage (F&B) professionals, establishments and institutions that have consistently put on their best performance in the culinary field.

- TungLok Asian Cuisine Chef Of The Year
- Life Inspired Asian Restaurant Of The Year
- Electrolux Culinary Institution Of The Year

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- Maniwoc Restaurateur Of The Year
- Fonterra Pastry Chef Of The Year

Awards Of Excellence Scholarships

- ***At-Sunrice GlobalChef Academy and Johnson & Wales University Culinary Scholarship***
The scholar will have the opportunity to attend a culinary programme / apprenticeship at Johnson & Wales University. The programme will cover essential topics such as product origins, various cooking and presentation techniques.

The scholar will receive:

- a culinary programme / apprenticeship at Johnson & Wales University, USA
- return air-tickets and accommodation.

- ***Acqua Panna Hospitality Scholarship***

The scholar will have the opportunity to visit Villa Panna and the Frescobaldi wine estate to gain insightful knowledge on Acqua Panna and attend a course / apprenticeship at ALMA La Scuola Internazionale di Cucina Italiana.

The scholar will receive:

- an apprenticeship in ALMA, Italy (International culinary school)
- a visit to Frescobaldi wine estate, Italy
- a visit to Villa Panna (source of Acqua Panna), Italy
- return air-tickets and accommodation

- ***Meat & Livestock Australia Culinary Appreciation Programme***

The scholar will have the opportunity to participate in a culinary appreciation programme in Australia courtesy of Meat & Livestock Australia. The programme will cover product origin and knowledge, butchery techniques as well as experience in Australia's butchery and foodservice outlets and Australia's food safety integrity system that underpins the premium beef and lamb products that Australia produces.

The scholar will receive:

- the opportunity to participate in a culinary appreciation programme in Australia
- return air-tickets and accommodation

- ***Valrhona Pâtisserie Scholarship***

The scholar will have the opportunity to attend Valrhona's Ecole du Grand Chocolat, France. The course will cover various aspects of chocolate making and pastry, focusing on the techniques and creations.

The scholar will receive:

- a course / apprenticeship at Valrhona's Ecole du Grand Chocolat, France
- return air-tickets and accommodation

- ***Paul Jaboulet Aîné & Château La Lagune Wine Scholarship***

The scholar will have the opportunity to visit the wineries of Paul Jaboulet Aîné & Château La Lagune to learn about the terroir, vineyards and participate in the harvest. Programme topics will also include exploring Hermitage and understanding the making of La Chapelle and La Lagune.

The scholar will receive:

- an apprenticeship at Paul Jaboulet Aîné & Château La Lagune
- return air tickets and accommodation

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ANNEX B – ORGANISERS, PARTNERS AND SUPPORTERS

About A La Carte Productions Pte Ltd

A La Carte Productions Pte Ltd, a subsidiary of Peter Knipp Holdings Pte Ltd, is an independently owned events company, which provides events planning, conceptualisation, and execution services. The annual gastronomic extravaganza - World Gourmet Summit held in April each year, and the Awards Of Excellence, the leading and most comprehensive F&B platform in Asia, which recognises and motivates talents to excel in the Food & Beverage (F&B) industry and promotes the appreciation of dining in Singapore and the region.

About Peter Knipp Holdings Pte Ltd

Peter Knipp Holdings Pte Ltd (PKH) offers a multi-faceted range of services for the food and beverage (F&B) and hospitality industry. Founded in 1996 by Peter A Knipp, the multi award-winning company has grown over the years to include four independent companies, encompassing various aspects of the F&B and hospitality businesses: A La Carte Productions Pte Ltd, an events management which provides events planning, conceptualisation, and execution services at the annual gastronomic extravaganza – World Gourmet Series which includes Awards Of Excellence (www.wgsawards.com), World Gourmet Summit (www.worldgourmetsummit.com) and Wine & Restaurant Experience (www.winerestaurantexperience.com); Food2Print Pte Ltd which publishes Cuisine & Wine Asia magazine, newsletter at www.asiacuisine.com, and provides marketing communications consultancy services; Foodservice Consultants Singapore Pte Ltd, F&B consultancy and kitchen design (www.fscs.com.sg); and Bytes Asia Pte Ltd, IT consultancy.

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Locally incorporated in Singapore, Citibank Singapore Limited is a distinct market leader in the consumer banking business. In the past few years, Citibank has extended its distribution network to more than 1,400 touch points to reach out to more Singaporeans and provide them innovative, global and value-added products and services. A leading credit card issuer in Singapore, Citibank offers the widest range of credit card propositions and the best-in-class dining privileges through Citibank Gourmet Pleasures which promises the best deals at over 1,000 locations.

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The Singapore Tourism Board (STB) is a leading economic development agency in tourism, one of Singapore's key service sectors. Known for partnership, innovation and excellence, STB champions tourism, making it a key economic driver for Singapore. We aim to differentiate and market Singapore as a must-visit destination offering a concentration of user-centric and enriching experiences through the "Your Singapore" brand. For more information, please visit www.stb.gov.sg or www.yoursingapore.com

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About Resorts World™ Sentosa Singapore

Resorts World Sentosa (RWS), Singapore's first integrated resort is located on the resort island of Sentosa. Spanning 49 hectares, the resort has welcomed over 15 million visitors in 2010 since it opened in January of that year. RWS is home to the region's first-and-only Universal Studios theme park, a Maritime Experiential Museum and Aquarium, a casino, luxurious accommodation in six unique hotels, the Resorts World Convention Centre, celebrity chef restaurants, Malaysian Food Street as well as specialty retail outlets. The resort also offers entertainment ranging from its resident theatrical circus spectacular - Voyage de la Vie, to public attractions such as the Crane Dance and the Lake of Dreams. Still to come are a destination spa and the world's largest oceanarium, the Marine Life Park. RWS is wholly owned by Genting Singapore, a company of the Genting Group. For more information, please visit www.rwsentosa.com

PREMIUM GASTRONOMIC PARTNER

Déliciae Hospitality Management

The Déliciae Hospitality Management group owns and manages eight concept restaurants: L'Entrecôte, Sabio, 83, Forlino, Le Petit Cancale, &MADE by Bruno Ménard, La Cantine by Bruno Ménard and Sabio by the Sea.

Established in 2010 by French restaurateur, Olivier Bendel, the group aims to become one of the Asian leaders in Food & Beverage and Hospitality concepts. The Singapore-based organisation also offers hospitality and restaurant consultancy services from conceptualisation to development and operations. For more information, please visit www.deliciae.sg

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