



By Pavithra Srinivasan

04 Mar 2009 11:21:00 PM IST

What's Cooking At-Sunrice?

WHEN Heng Wai Leng begins to talk at break-neck speed, you can't help but listen, fascinated. Speed notwithstanding, what really grabs your attention are the topics she discusses - which range from current culinary trends in the industry, global career opportunities, the benefits of a career as chef in Singapore, and how At-Sunrice excels in maintaining a track record in the business.

Being At-Sunrice Global Chef Academy's Recruitment and Leisure Sales Manager, of course, is the most important reason - along with her real passion for the culinary arts. "Did you know that one million out of our five million students are from a foreign pool?" she questions. "Or that 90 per cent of Indian GlobalChef graduates are successful professionals working and living in at least three continents?"

Wai Leng points out that their chefs teach not just Asian food, but cuisines from all corners of the world. Founded by Kwan Lui and running under the auspices of Christophe Megel, CEO, Global Chef Academy requires a rigorous recruitment and training process. Students undergo a curriculum of study and work rotations with almost 60 top hotels, restaurants, food services and patisserie partners. Energetic students like Amol Dattatrya Avatade - who did his apprenticeship with Hotel Mandarin in Singapore, was a participant in FHA 2008's Culinary Challenge and represented Meritus Mandarin on its catering services for the Formula-One race - give glowing testimonials via a catchy presentation.

Others might not be as polished as him, but their eagerness to do well is obvious as they learn tentatively under accomplished chefs and work among students of any nationality from Turkey to Philippines. "We have campus placements right after the course - which itself, cuts down a good deal of expense," Wai Leng explains. Speaking of courses - an Advanced Culinary Placement Diploma (ACP), for example, which is deemed an ideal for bachelor degree-holders or post high school diploma holders lasts 24 months in total (6 rotations: 1 month study and 3 month apprenticeship) and costs 39,000 Singapore dollars. "That comes to around Rs 11 lakh, but the students get an allowance of 750 Singapore dollars, which means you end up paying only around Rs 6 lakh or so," explains Wai Leng.
expresso@epmltd.com

© Copyright 2008 ExpressBuzz