NEWS RELEASE

Five Exemplary Chefs Receive At-Sunrice GlobalChef Award 2011

SINGAPORE, 7 May 2011 – At-Sunrice GlobalChef Academy today confers the GlobalChef© Award 2011 to five exemplary chefs who have taken the global chef path and are the source of inspiration for young chefs.

Held at the World Gourmet Summit 2011, An Evening of British Gastronomy with Andrew Turner, the award sees five more outstanding chefs joining the ranks of 34 global chefs who have received the award since its conception in 2005.

These global chefs are adept in both Eastern and Western cuisines and have travelled widely, accumulating a wealth of global culinary experience. They are all-encompassing chefs who are multi-lingual and have received professional accolades in their career. With their comprehensive knowledge in both East and West, multi-cultural experience and remarkable accolades, they are indeed role models for aspiring chefs to look up to!

"At-Sunrice GlobalChef Academy believes that it is important for a chef to travel wide and have a good grasp of both Eastern and Western cuisines. It is our pleasure to welcome our 2011 recipients who have all successfully taken on the global chef paths,' said Ms Kwan Lui, founder of At-Sunrice GlobalChef Academy.

The five award recipients for At-Sunrice GlobalChef Award 2011 are:

1. **Christopher Christie**, Executive Chef of Marina Bay Sands
   Christopher Christie, the Executive Chef of Marina Bay Sands, is a Canadian who has travelled widely, running restaurants in Shanghai, Seoul, Manila and Hong Kong. He spent seven years with Langham Hotels and Shangri-La in Hong Kong, where he created innovative dishes with occasional Asian Influences.

2. **Daniel Boulud**, Chef/Owner of DANIEL, Café Boulud and db Bistro Moderne of the Dinex Group
   Chef Daniel Boulud is the owner of some of America's finest restaurants and author of six cookbooks. With culinary roots stemming from Lyon, France, he established himself and has been working in America for over twenty-five years. He is today regarded one of America's leading culinary authority, with a cooking style rooted in time-honoured French technique applied to the seasonal American ingredients.

3. **Francois Mermilliod**, Executive Chef/Director of Absinthe
   Chef Francois Mermilliod helms the kitchen of Absinthe and treats his customers to classic French food with a modern twist. Starting out as a chef at a tender age of 15, he has since travelled to various parts of the world, including the Caribbean, UK, Australia and Singapore.

At-Sunrice GlobalChef Academy, 28 Tai Seng Street, Lift Lobby 2, Level 5, Singapore 534106
Tel: (65) 6416 6688 Fax: (65) 6416 6609 **www.at-sunrice.com**

4. Gael Etrillard, Executive Chef of Raffles Hotel & Resorts
   Chef Gael Etrillard is the Executive pastry chef at Raffles Hotel Singapore and is overseeing the operation of 12 outlets, including a chocolaterie and bakery. Chef Etrillard has a decade of experience in Europe and another 12 years in Asia, where he worked in Japan, China, Hong Kong and Singapore. He believes that hard work, perseverance and open-mindedness are the key ingredients to make a successful global chef.

5. Khoo Wee Bin, Senior Chef Instructor of At-Sunrice GlobalChef Academy
   Chef Khoo has had more than 20 years of culinary experience in Singapore, Indonesia and the USA. Specialising in Continental, European and New Age cuisines, Chef Khoo took the leap in 2008 to devote his time to culinary education. He is now an inspiring mentor to his students in At-Sunrice.

Chef Christopher Christie, who has experience in both Asian and Western countries, aptly summarized the importance of having a global perspective in today's world of F&B.

"Today's global customers are diverse and experienced; they understand quality and are in a continual search for it. I am fortunate to have worked in a number of places that have given me the opportunity to grow and experience different kinds of culture. Now, I have a more sophisticated understanding of what people want and look for in the market,' said Chef Christie.

About At-Sunrice GlobalChef Academy

At-Sunrice is the first culinary academy in Singapore to be awarded the National CET Institution (NCI) accreditation. Our vision is to advance culinary art with integrity and meaning. Our mission is to cultivate global chefs in a living environment of culinary authenticity, best fit apprenticeships and research. We deliver culinary arts education by applying skills and recipes from East & West, Herbs & Spices, and Old World & New World cuisines. Our programmes are synchronised with Study & Work rotations at top hotels, restaurants and food services supported by partners who champion our students and alumni success. We create culinary products and sensory experiences for enrichment, education, and increased yield for the environment and for businesses.

The academy's rigorous Study & Work pedagogy contributes annually, more than one million man-hours to the local F&B industry, empowering students with opportunities to augment their classroom learning with hands-on apprenticeships at the workplace.

The learning environment at the academy is truly global, with students coming from over 30 countries. Graduates from At-Sunrice are also living and working around the world in countries such as the U.S., Australia and Singapore.

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For further information regarding At-Sunrice GlobalChef Academy, please contact:

At-Sunrice GlobalChef Academy

Ms. Tanya Somera

Marketing Manager

DID: +65 6416 6625, Fax: 6416 6609

Email: tanya_somera@at-sunrice.com

Ms. Tan Li Yi

Marcom Executive

DID: +65 6416 6627, Fax: 6416 6609

Email: liyi_tan@at-sunrice.com

For more information, please visit www.at-sunrice.com