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At-Sunrice GlobalChef Academy Names Christian Bruhns as New Chief Operating Officer

Bruhns has a culinary industry career spanning 32 years, five continents and experience in both Michelin starred restaurants and five star hotels



SINGAPORE – October 12, 2018 – At-Sunrice GlobalChef Academy, the premier school for culinary, pastry, baking and food & beverage service courses in Singapore, announced today the appointment of Christian Bruhns to the role of Chief Operating Officer. With more than three decades of experience in the hospitality and food service industries, Bruhns brings invaluable leadership and vision to the At-Sunrice team during a period of rapid international growth.

“Christian has an amazing range of international experience and strengths,” said Dr. Kwan Lui, founder of At-Sunrice GlobalChef Academy. “His various tenures around the globe have given him solid knowledge of international cooking techniques and numerous ethnic cuisines. We are thrilled that he will be joining us at the operational helm as we continue to expand our presence and programs across Asia and beyond.”

Prior to joining At-Sunrice, Bruhns served as the Executive Chef at the Hong Kong Jockey Club, under the Membership Services Division, where he headed a core team of 140 chefs, 180 service and more than 400 additional team members catering for two racecourse operations. A graduate of the Ecole Hoteliere de Lausanne in Switzerland, Bruhns has held positions on five continents with Hilton International including postings in Beijing, Petaling Jaya, Hainan and Shanghai, and as Executive Chef with The St. Regis Singapore. More recently he served as Executive Chef and Assistant Vice President of Food Production with dnata Singapore, where he was responsible for all food production and skills training for the ground handling provider.

“I’ve long been an admirer of the innovative programs and training techniques developed by At-Sunrice, and I couldn’t be more excited to join their team,” said Bruhns. “I am looking

forward to sharing knowledge and skills with students and fellow colleagues – and to learning from them as well.”

About At-Sunrice GlobalChef Academy

At-Sunrice GlobalChef Academy has been cultivating global chefs and F&B professionals in an experiential environment of culinary authenticity, best-fit apprenticeship and innovation since 2001. With an internationally experienced faculty and staff, state of the art facilities and strong industry partnerships, the Academy delivers skills and knowledge in East and West, Old and New World Cuisines, Herbs and Spices, Innovation and Technology as well as enables the diploma students to spend their last six months in a paid Overseas Industrial Attachment. At-Sunrice GlobalChef Academy is the first culinary academy in Singapore to be awarded the National Continuing Education and Training Institution (NCI) accreditation, allowing the academy to administer nationally-recognized diplomas that offer up to 70 percent fee subsidies for Singaporeans and permanent residents. It was also the first culinary school to be awarded the EduTrust 4-year certification from the Committee for Private Education (CPE). At-Sunrice students are from 32 countries, with many already degree and diploma holders in other disciplines who choose At-Sunrice to pursue their passion in food, food service and entrepreneurship. For more information about At-Sunrice visit www.at-sunrice.edu.sg.

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