



Team Singapore whooping after their twin triumphs. From left: Teo Yeow Siang of Lavish Catering, Triston Fang from Ocean Restaurant by Cat Cora, Alan Wong from Lavish Catering, Louis Tay from Swissotel Merchant Court, Roy Lim from Unilever FoodSolutions and Alex Chong from Regent Hotel.

Singapore strikes gold at cooking Olympics – twice!

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THE Singapore National Culinary Team has emerged champion in this year's Culinary Olympics held in Germany, bagging gold medals in both the Cold Display and Hot Cooking categories.

The cooking competition, regarded as being among the most prestigious globally, is held in Erfurt in central Germany every four years.

This year, it took place from Oct 21 to 26, and at-

tracted 30 of the world's top national teams.

Members of Team Singapore, for which this is the first victory, had trained for up to a year for the event. The team comprised Louis Tay (executive chef at Swissotel Merchant Court), Teo Yeow Siang (Lavish Catering), Triston Fang (Ocean Restaurant by Cat Cora at RWS), Alan Wong (Lavish Catering), Roy Lim (Unilever FoodSolutions) and pastry chef Alex Chong (Regent Hotel).

The two-part competition tested the teams' mastery of techniques and their creativity. In the Cold

Display competition, teams were required to set up an exhibition table made up of four finger-food selections, a cold festive or buffet platter and a lacto-ovo vegetarian three-course lunch menu.

In the Hot Cooking category, they had to prepare 110 portions of a three-course meal made up of an appetiser, main course and dessert.

Chef Tay said: "It was a very intense period for us, both emotionally and physically.

"The team sacrificed a lot of time and sleep. We are proud of our performance and that we represented Singapore in the best way possible."