

Press Release



FOR IMMEDIATE RELEASE

Gordon Ramsay judges Marina Bay Sands' inaugural Culinary Olympics

*Integrated resort recognises new wave of culinary talent
through competition for team members*



(L-R): Gordon Ramsay with winner Foong Man Chung, Vice President of Food & Beverage Christine Kaelbel-Sheares, Executive Chef Christopher Christie

Singapore (3 March 2017) – Budding culinary stars took part in a dramatic showdown witnessed by renowned chef Gordon Ramsay at the first-ever Marina Bay Sands Culinary Olympics today, organised by the integrated resort for its Food and Beverage team members.

Held at Gordon Ramsay's Bread Street Kitchen, the culinary competition saw three finalists battling their way through a live cook-off to present a healthy and delicious dish featuring sustainable ingredients. The panel of judges included Gordon Ramsay, Vice President of Food and Beverage of Marina Bay Sands Christine Kaelbel-Sheares, and Executive Chef of Marina Bay Sands Christopher Christie.



Gordon Ramsay interacting with one of the finalists, Steven Low Chee Wen at the competition

Gordon Ramsay said, "Singapore has an amazing food culture and it is important that we do everything we can to cultivate the next generation of chefs. Anyone can receive world-class training from my team to kick-start their career at Bread Street Kitchen, as well as at the other signature restaurants at Marina Bay Sands. We are passionate in inspiring the next wave of culinary talent in Singapore, from chefs to service staff, sommeliers, and bartenders."



(L-R) Finalist Steven Low Chee Wen with Gordon Ramsay and Foong Man Chung

The culinary competition kicked off in February 2017 where Marina Bay Sands F&B team members submitted recipes featuring sustainable ingredients. Nine semi-finalists were selected and paired with an executive chef from Marina Bay Sands' signature restaurants to be coached on dish presentation and cooking techniques. At the semi-finals held on 22 February 2017, all nine participants competed in the kitchens of db Bistro & Oyster Bar, Osteria Mozza, and CUT by Wolfgang Puck. The top three finalists were then shortlisted to compete in the finals held at Bread Street Kitchen on 3 March 2017.

"Marina Bay Sands is home to some of the finest chefs in the world. This presents us with the opportunity to attract and nurture the next generation of talent in hospitality. The Marina Bay Sands Culinary Olympics is an excellent example of how we constantly look for ways to pair our celebrity chefs with promising talent and to provide opportunities for team members to showcase their skills and creativity," said Christine Kaelbel-Sheares, Vice President of Food and Beverage of Marina Bay Sands.



Winning dish - Yellowtail stuffed with otaf, nasi lemak cooked in bamboo served with achar and lemongrass emulsion

Foong Man Chung emerged as champion with his winning dish *Yellowtail stuffed with otaf, nasi lemak cooked in bamboo served with achar and lemongrass emulsion*. "This has to be the most intense 30 minutes of my life! To cook in front of Chef Gordon Ramsay in his kitchen at Bread Street Kitchen is a dream come true. It is an unforgettable experience



beyond my day-to-day duties. This recognition and spirit of friendship across the restaurants make me proud of being part of the Marina Bay Sands F&B family,” said Foong Man Chung, winner of the Marina Bay Sands Culinary Olympics.

Foong Man Chung is a commis chef of the banquet team at Sands Expo and Convention Centre. He began his career at Marina Bay Sands in 2012 and has been with the Banquet culinary team since. Man Chung’s dish is a rendition of the local dish, Nasi Lemak where he brought out the freshness and natural flavours of the main elements (otah, achar and nasi lemak) by varying their proportions. In addition to winning a dinner for four at Bread Street Kitchen and a cookbook autographed by Gordon Ramsay, Man Chung’s winning dish will be featured on the a la carte menu at RISE restaurant.

Ongoing commitment to creating meaningful careers

In addition to the Culinary Olympics, Marina Bay Sands launched the **Beverage Academy** in December last year, a four-month training programme focusing on leadership in the beverage industry.

This is a holistic and professional programme that focuses on developing leadership in beverage expertise including hospitality skills, product knowledge, bar and service techniques and public speaking skills. The training covers the entire span of beverages including beer, wine, tea, coffee, and spirits. Team members will also learn through talks conducted by international guest speakers, as well as field trips to prominent bars, culinary institutions and a local brewery.

The Culinary Olympics and Beverage Academy are part of Marina Bay Sands’ initiative to build a pipeline of talent that is equipped with a diversified skill set to serve cross-functional needs. In addition to upskilling staff within the hospitality industry, the IR is taking active steps to foster a strong culture of learning and mentorship that aims to discover, develop and recognise talent.

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About Marina Bay Sands Pte Ltd

Marina Bay Sands is the leading business, leisure and entertainment destination in Asia. It features large and flexible convention and exhibition facilities, 2,560 hotel rooms and suites, the rooftop Sands SkyPark, the best shopping mall in Asia, world-class celebrity chef restaurants and an outdoor event plaza. Its two theatres showcase a range of leading entertainment performances including world-renowned Broadway shows.

Completing the line-up of attractions is ArtScience Museum at Marina Bay Sands which plays host to permanent and marquee exhibitions. For more information, please visit www.marinabaysands.com

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