

Singapore Chefs' Association emerged Champion for Gourmet Team Challenge at the 2018 Food&HotelAsia Culinary Challenge



Team Singapore Chefs' Association, Winner for Gourmet Team Challenge at FCC 2018.

(Photo: Food&HotelAsia2018)

Singapore, 27 April 2018 – Food&HotelAsia Culinary Challenge (FCC), the region's leading international competition dedicated to the promotion of culinary excellence, presented the gold medal for the Gourmet Team Challenge 2018 to the champion team representing Singapore Chefs' Association (SCA) today.

SCA's winning buffet theme, *RAW*, was inspired by nature, interpreted as the spark of life that is latent even in the most inanimate objects and raw materials. Exploring polished and treated woods that are heavy on textures, the colours of the dishes were deep and natural. The beautiful execution of contrast in plating was completed with a touch of elements which were either rugged and unfinished or half-peeled and left behind, as if nature was the chef.



Buffet Dishes by Team Singapore Chefs' Association, Winner for Gourmet Team Challenge at FCC2018.

(Photo: FHA2018)

The Gourmet Team Challenge, open to national and regional teams from hotels, restaurants, culinary institutions, airlines and catering organisations, required competing teams to prepare a themed buffet of their choice for 30 diners. With a mandatory cold edible buffet and one hot appetiser, SCA defeated nine teams and won based on judging criteria such as materials used, mise-en-place, hygiene, innovation, presentation as well as taste and texture.



*Preparation of Dishes by Team Singapore Chefs' Association, Winner for Gourmet Team Challenge at FCC2018
(Photo: FHA2018)*

“We are extremely elated to win the Gourmet Team Challenge for FCC2018”, Chef Nixon Low, Group Manager of winning SCA team, expressed his joy. “The team has put in a lot of time and effort in perfecting every dish to make Singapore proud on the culinary world map”, he added.

“FCC2018 was definitely the highlight at FHA’s Ruby Jubilee edition with the best of talents competing at a leading international culinary platform. I believe that everyone is a winner, as we gain experience from the exchange of skills and memories forged. We look forward to congregating here again in two years’ time”, said Otto Weibel, Head Judge, FCC National Team and Gourmet Team Challenge 2018.

Celebrating 40 years of business excellence, FHA2018 successfully hosted FCC2018 from 24 to 27 April 2018 across two venues – Singapore Expo and Suntec Singapore. With strong support from the World Association of Chefs Societies (WACS) and regional chefs association, hundreds of culinary talents from around the world flock to display their masterly skills and seek accreditation from the biennial competition.

For more information, please visit www.foodnhotelasia.com.



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