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RESTAURANT ASSOCIATION OF SINGAPORE MAKES EXCITING 2014 ANNOUNCEMENTS

Launch of the first-ever 'Singapore's Top 50 Western and Asian Restaurants' dining guide, and upcoming events 'Star Chef Competition 2014' and 'Epicurean Star Award 2014'

Singapore, 04 September 2014 – Restaurant Association of Singapore (RAS) has elected its new management committee comprising a 16 person-strong team, fronted by President Andrew Tjioe, that will lead the association for a two-year term from 2014 to 2016. The pioneer and largest association for the nation's food and beverage industry, RAS is also pleased to make the following milestone announcements:

1. As a tribute to the nation's SG50 celebrations, the association's first consumer-centric publication, '**Singapore's Top 50 Western and Asian Restaurants**', will be launched at the Epicurean Star Award. Comprising a total of 100 restaurants, the list is recommend by 50 industry movers and shakers.
2. The annual Star Chef Competition will be held on 13 and 20 September with 23 teams vying for **Western Professional, Asian Professional, and Western Aspiring** awards.
3. This year's esteemed **Epicurean Star Award** will take place on 25 November 2014 at Raffles City Convention Centre Ballroom.

1. Star Chef Competition 2014

13 September 2014 – Western Professional, and Western Aspiring categories

20 September 2014 – Asian Professional category

Since 2011, RAS has been organising the annual Star Chef Competition to provide a platform for the local F&B industry to showcase new and exciting dish creations, and to give recognition to upcoming culinary talents.

The 4th edition of Star Chef Competition will see 92 chefs brandishing their culinary skills through 23 teams to clinch the top awards from **Western Professional, Asian Professional, and Western Aspiring categories**. The Aspiring category is intended to give encouragement to entrants to the culinary realm, as well as culinary students.

Competition format:

- Professional: teams of four, each member to have at least three years' experience.
- Aspiring: teams of four, maximum one member with more than three years' experience.

The teams will be judged by eminent members of the local and international dining scene, such as Chef Eric Teo from Singapore Chefs Association (SCA), restaurateur and food consultant Daniel Tay of Foodgnostic, food critic Wong Ah Yoke of The Straits Times, and Chef Peter Tsang from Hong Kong Chefs Association (HKCA). Besides originality of the dishes, judges will also take into account the teams' attention to food preparation efficiency and hygiene, and work station organisation and cleanliness. Results will be announced and awards presented at the annual Epicurean Star Award gala dinner.

Star Chef Competition 2014 website: <http://starchef2014.com/>

Note to editor: please refer to Annex A for the competitor list, and Annex B for the judges list.

2. RAS' first dining guide: 'Singapore's Top 50 Western and Asian Restaurants'

Available at book stores from: 25 November 2014

The '**Singapore's Top 50 Western and Asian Restaurants**' will mark the association's cardinal publication that will be made available to the public for purchase. As a tribute to SG50, Singapore's golden jubilee, the guide will present an epicurean list of Singapore's top 100 Western and Asian dining destinations, recommended by 50 movers and shakers from the F&B industry and social influencers. These prominent personalities – which include the likes of Chef Janice Wong of 2am:dessert bar, Peter Knipp of Peter Knipp Holdings, Raymond Lim of Les Amis, and blogger Leslie Tay of ieatishootipost.com – will also be profiled. To be launched at the Epicurean Star Award 2014, the book will be on sale at major bookstores such as Popular and Kinokuniya, Buzz kiosks, NTUC supermarkets and Cheers convenience stores.

3. Epicurean Star Award

Tuesday, 25 November 2014

The much-anticipated annual **Epicurean Star Award** gala dinner will be held on 25 November 2014 at Raffles City Convention Centre Ballroom and represented by the who's who of the restaurant industry.

The awards ceremony, first introduced in 2006 as RAS Industry Night, was conceptualised to honour top-of-the-class F&B dining concepts that have tabled innovative ideas, and delivered consistently stellar food and service.

A total of 16 restaurant awards – such as Best Chinese Restaurant (Fine Dining and Casual sub-categories), Best Asian Restaurant (Fine Dining and Casual subcategories), Best Caterer, Best Café – will be presented.

Nominated restaurants are assessed over a one-month mystery dining judging period, in October 2014, on concept, food menu, and service quality. Luminaries on the judging panel include Chef Consultant Sam Leong (Forest restaurant), DJ Anna Lim from radio station UFM 100.3, food critic Moses Lim, and celebrity bloggers Daniel Ang and Maureen Ow.

In addition, the gala dinner will include prize presentations to the winning teams of the Star Chef competition as well as the inauguration of the new management committee. More information on the Epicurean Star Award will be released closer to the event.

Epicurean Star Award 2014 website: <http://epicurean2014.com/>

About Restaurant Association of Singapore

Restaurant Association of Singapore (RAS) was first established in 1980 – it was then known as Singapore Hotel and Restaurant Association – to provide an avenue for businesses in the hospitality and F&B sectors to work together to promote industry development and excellence. Started with only 20 members, RAS has since grown its membership base to close to 300 members, accounting for over 1,500 restaurant outlets. It works closely with various government bodies and F&B related associations to ameliorate and support the local F&B industry; it also facilitates regular dialogues with government organisations and members to discuss policies that affect the industry.

As part of its vision to provide members with invaluable resources for continued business success, RAS crafts various activities and programmes which include:

- SME Talent Programme to offer study awards and job-match new talents with F&B companies.
- Networking sessions for local restaurateurs and vendors/suppliers.
- Cooperative relations with counterparts worldwide such as National Restaurant Association in USA, World Association of Chinese Cuisine, Shanghai Restaurant Association etc. to network with international industry leaders and explore collaborations.
- Business study missions overseas to introduce to members new concepts and technological solutions, as well as best practices.
- Information sessions to alert members of relevant forms of government schemes and grants that they can apply for.

The 17th management committee was elected during the annual general meeting in July 2014, and will be officially initiated for the 2014-2016 term at the Epicurean Star Award. Helmed by veteran Mr. Andrew Tjioe of Tung Lok Group, the 16-person team puts forth five new committee members, and one new office bearer.

Joining the management ranks are: Andrew Chan (Soup Spoon), Andrew Kwan (Commonwealth Capital Pte Ltd), David Yim (Udders), David Lim (Kitchen Language), Edward Chia (Timbre), and Kelvin Ong (Suki Group). Incumbent Alan Goh (Katrina Holdings Pte Ltd) will take up the position of Assistant Honorary Treasurer.

Restaurant Association of Singapore website: <http://www.ras.org.sg/>