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RESTAURANT ASSOCIATION OF SINGAPORE ANNOUNCES THE 17th MANAGEMENT COMMITTEE

New management committee to lead the association for two-year term from 2014 to 2016

Singapore, 08 September 2014 – Restaurant Association of Singapore (RAS), the foremost business association for the food and beverage industry, is pleased to announce its newly-elected management committee for the two-year term from 2014 to 2016. Led by President Andrew Tjioe (Executive Chairman, Tung Lok Group), the 16 person-strong team was elected during the annual general meeting in July 2014. They will be officially initiated at the upcoming Epicurean Star Award on 25 November 2014.

New to the management committee are: Andrew Chan (Managing Director, The Soup Spoon Pte Ltd), Andrew Kwan (Group Managing Director, Commonwealth Capital Pte Ltd), David Yim (Chief Milkman, Udders Pte Ltd), David Lim (Director & Chief Operating Officer, Kitchen Language Pte Ltd), Edward Chia (Managing Director, Timbre Group Pte Ltd), and Kelvin Ong (Chief Executive Officer, Suki Group of Restaurants). Incumbent Alan Goh (Managing Director, Katrina Holdings Pte Ltd) will take up the position of Assistant Honorary Treasurer.

Existing committee members are: Ang Kiam Meng (Chief Executive Office, Jumbo Group of Restaurants), Han Jin Juan (Managing Director, Palm Beach Seafood Restaurant Pte Ltd), Vincent Tan (Managing Director, Select Group Ltd), Andrew Khoo (Director of Business Development and Operations, ABR Holdings Ltd), Janice Lee (Assistant Director of Finance & Admin, Sushi-Tei Pte Ltd), Wei Chan (Business Development Director, Pine Garden's Cake Pte Ltd), Andrew Lee (Chief Executive Officer, Zingrill Holdings Pte Ltd), and Anthony Wong (Chief Executive Officer, Creative Eateries Group).

Note to editor: Please refer to the attached annex for profiles on each management committee member.

Strategic objectives of 17th Management Committee

1. Increase membership by 20% through roadshows at industry events, and CEO-level luncheons to interest potential new members with the benefits of joining RAS.
2. Launch the inaugural Singapore Restaurant Month in July 2015, initiated in tandem with SG50, where participating member restaurants will present a promotional menu of their innovative take on local cuisine.
3. Boost the public profiles of the F&B industry through the annual Epicurean Star Award and Star Chef Competition.
4. Sharing information on new technology and international best practices that improve productivity through overseas study trips.

3. Attract and nurture new talent through events such as the annual Star Chef Competition and strengthening programmes such as SME Talent Programme.
4. Foster continual exchange of ideas between members and overseas F&B associations.

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.

RAS programmes and activities

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

- SME Talent Programme to offer study awards and job-match new talents with local F&B companies.
- Networking sessions to link up local restaurateurs with suppliers, vendors of related products/services, and other suitable business partners.
- 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.
- Skills training and upgrading, and quality certification programmes such as the 5S Programme initiated in Singapore by RAS on organisational cleanliness and standardisation.
- Information sessions to alert members of relevant forms of government schemes and grants that they can apply for.

Key upcoming annual events on the association's calendar are:

- Star Chef Competition in September. Into its fourth edition, this year's event takes place on 13 September and 20 September.
- Epicurean Star Award gala dinner on 25 November 2014.