

## Learn more about our SHATEC Academic Team (Culinary/ Pastry & Baking Studies)

### 1. Amy Lee

Chef Amy is a connoisseur of chocolate, constantly creating delightful confections that tantalise the palate. Her creativity knows no bounds, as she innovates and experiments with new ideas during her leisure time. Beyond the kitchen, Chef Amy indulges in her passion for travel and networking with fellow pastry chefs at culinary events.

### 2. Cindy Low

Chef Cindy's culinary journey began at a young age in a canteen kitchen, where her mother cooked alongside her father. Inspired by chefs across various culinary settings—from food courts and hawker stalls to hotels—she developed a passion for cooking, particularly enjoying the art of wok tossing. One of her signature dishes is chicken curry, a recipe passed down from her mother-in-law. Unlike traditional versions, Chef Cindy's curry achieves its creamy texture from a special homemade paste, omitting milk, coconut milk, or cream. To stay current with culinary trends, Chef Cindy avidly explores YouTube, attends competitions for learning opportunities, and engages with peers and industry experts on platforms like 小红书(Xiaohongshu).

### 3. Cindy Sim

Chef Cindy has developed a passion for pastries, finding solace and joy in baking that transports her from the ordinary. With over five years of experience teaching pastry techniques, she enjoys exploring different cafes on weekends, seeking inspiration for her creations.

### 4. Elizabeth Loo

Think of Kimchi Jjigae (김치찌개), Naengmyeon (냉면), or Mapo Tofu (麻婆豆腐)? These are some of the mouth-watering delights that Chef Elizabeth specialises in creating. She keeps her culinary creativity alive by exploring a variety of restaurants, staying updated with the latest food trends on social media, and attending numerous food-related events and workshops. Chef Elizabeth's dedication to culinary perfection is truly inspiring, making her a role model for aspiring chefs and food enthusiasts everywhere.

### 5. Michael Lee

In 2007, Chef Michael developed the now-iconic Seafood Pasta Aglio Olio for The Connoisseur Concerto, a renowned local café. This mouthwatering masterpiece quickly became their top-selling dish, selling over a million servings by 2017. Chef Michael continues to lead the charge in Singapore's vibrant dining scene by diving into fresh culinary ideas and savoring a wide range of cuisines across the island. He also stays in the know about global food trends through his regular reads of the online culinary publications.

**6. Shunmugasundaram Pratheep**

Since 2003, Chef Pratheep's expertise has thrived in luxury hotels and renowned bakery chains like Cedele. In 2017, he was offered the role of R&D cum Training Executive Chef at Swee Heng Bakery. There, he led the development of new products tailored for Singapore retail. Driven by an adventurous spirit, he embarked on a 3 year stint at Valrhona School Japan before returning to SHATEC as an Assistant Manager. His crowning achievement, the Mixed Fruit Charlotte, showcases his meticulous craftsmanship and innovative flavour pairings. Chef Pratheep's boundless creativity, driven by experimentation and collaboration, ensures his culinary creations stay ahead of trends, pleasing palates with every bite.

**7. Val Chean**

One of Chef Val's most renowned creations is her Crème Brûlée Tart, which features a unique combination of two contrasting textures: the delicate, caramelised top layer and the smooth, creamy filling. To stay ahead of baking trends and continually enhance her skills, Val frequently attends external masterclasses conducted by renowned chefs. These opportunities allow her to learn new techniques, explore diverse cuisines, while incorporating fresh ideas into her own baking repertoire. Val also dedicates her free time to staying current with social media trends, where she finds inspiration and remains connected with the vibrant food community.

**8. Xavier Lee Chiew Liang**

Chef Xavier's academic journey began in engineering, but the tempting aromas of pastry from his mother's kitchen steered him to SHATEC, where he found his true calling. With work experience at prestigious hotels like The Fullerton Hotel, The St. Regis, The Ritz-Carlton, and Royal Plaza on Scotts, Chef Xavier's expertise spans far and wide before returning to his alma mater, SHATEC, as a Senior Manager overseeing pastry operations. Specialising in crafting dark chocolate desserts, Chef Xavier strives to reflect the boldness, richness, and complexity of dark chocolate in his creations. In his leisure time, Chef Xavier enjoys experimenting with flavours and collaborating with fellow chefs to explore new horizons beyond his comfort zone.