Major culinary event may be what’s cooking

AN ANNUAL event that brings together leading nutrition scientists, culinary experts and other food industry players may be making its debut in Singapore in the next two to three years.

Called The World Of Healthy Flavours, it is developed jointly by the Culinary Institute of America (CIA) and the Harvard School of Public Health to discuss the latest in international cooking and nutrition science.

At the launch yesterday of the famous American culinary school’s tie-up with the Singapore Institute of Technology (SIT) to run a Bachelor of Professional Studies degree in culinary arts management, CIA president Tim Ryan said he had discussed holding the event here with Ministry of Health (MOH) officials.

He added that the institute will look at how it can work with MOH to contribute to the medical community. “In Singapore, the incidence of diabetes is pretty high,” he said. “Some researchers suggest that the Asian population in general is predisposed to diabetes and that diet plays a role. This is one area we can look at when working with MOH.”

In a blog post yesterday, Health Minister Khaw Boon Wan wrote about meeting the institute’s leaders, their plans to bring in The World Of Healthy Flavours and to carry out research and development activities on nutrition science here.

He added that the institute can help “in raising the profile of healthy eating and giving it credibility”.

At the launch yesterday, the new expanded facilities of Temasek Culinary Academy, where the culinary arts management students will have their classes, were also unveiled.

SIT’s Professor Tan Chin Tiong said the new facilities are like a mini and improved version of the CIA’s kitchens in the United States.

The first intake of about 40 students will start lessons next month.

Chef Eve Felder, managing director and associate dean of CIA Singapore, said these students come from diverse backgrounds.

Some are fresh polytechnic graduates while others have working experience either in Singapore or overseas.

These students will be studying the same curriculum as CIA students in the US. Other than technical courses, they will take liberal arts and business management modules.

Mr Sean Lim, 20, who is serving national service, said he was excited about starting the degree programme. “Ultimately, I hope to open my own restaurant. So I think what I will learn here will be extremely useful.”

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