Despite a booming restaurant scene, there are few Singaporean chefs who are in the big league

There has never been a better time to be a chef in Singapore. The restaurant scene is booming, with figures from the Singapore Tourism Board and City Hall showing that the number of restaurants has increased by 30% in the past five years. The city-state’s cuisine has also opened itself up to the world, with chefs from around the globe opening restaurants here.

A stream of talented chefs, both local and foreign, has entered the culinary scene, offering a range of culinary styles. Some have been trained by renowned chefs in France, Spain, and other countries, while others have been trained in the culinary schools of America or Japan.

In addition, the city-state has also seen a rise in the number of culinary schools, with the Food & Nutrition Institute of Singapore offering courses in culinary arts and management. The Singapore Institute of Technology also offers a diploma in culinary arts.

However, despite this increase in the number of restaurants and culinary schools, there are still few Singaporean chefs who are in the big league. Many of these chefs are working in the kitchens of foreign restaurants, or are running their own businesses.

The perception that only 5-10% of the population is interested in food and cooking is changing, with the growth of a social media and the influence of local and international chefs. The rise of social media platforms such as Instagram and Facebook has also helped to bring attention to local chefs.

But there are still challenges for local chefs. The competition is fierce, and many chefs struggle to find their niche in the market. There is also a lack of recognition for the work of local chefs, with many still preferring foreign chefs.

Despite these challenges, there is hope for the future. The city-state is becoming more food-friendly, with more people interested in food and cooking. The local government is also making efforts to promote local cuisine and support local chefs.

But for now, the road to becoming a big league chef in Singapore remains uncertain. The future of local cuisine and local chefs is still up in the air.