

FOR IMMEDIATE RELEASE

## **Student Chong Jia De wins Best Vegetarian Dish Award at 2023 Young Chef Olympiad**

Singapore, 10 March 2023 – At-Sunrice GlobalChef Academy student Chong Jia De won the Best Vegetarian Dish Award at the 9th season of the Young Chef Olympiad (YCO). Jia De, 21, who is in the Diploma in Culinary Arts programme, also flew Singapore’s flag high with a 4th-place finish.

The global culinary competition organised jointly by the International Hospitality Council, UK, and the International Institute of Hotel Management (IIHM), which took place in India from 29 January to 4 February 2023, saw representation by student chefs from 53 countries.

In the first round of the contest, competitors had to prepare a three-course meal that included a vegetarian main course. Round 1’s group stage was conducted in 5 different cities – Delhi, Goa, Hyderabad, Pune, and Bangalore. The top 10 contenders were then selected to compete in a final round on 3 February.

Prior to the grand final at IIHM’s Salt Lake Campus in Kolkata, student chefs and their chef mentors had the opportunity to present their national dish to guests during a non-competitive segment. Jia De and Chef Satish Madaan (At-Sunrice Director of Academy Operations and competition mentor chef) together prepared Singapore’s iconic chicken rice using traditional condiments, which was enjoyed at the United World of Young Chefs networking event.

Jia De, a final term student, will be serving up his award-winning dish, which is also vegan, during At-Sunrice’s Sunday Luxe event on 12 March. With the aim of delivering exceptional culinary experiences to guests, Sunday Luxe is held every second and fourth Sunday of the month with themes focusing on sustainability and food mission.

In partnership with Centre for a Responsible Future (CRF), the Sunday Luxe on 12 March focuses on promoting veganism through a 4-course lunch, as well as a baking workshop of a unique Orange Peel Marmalade and Carrot Cake. This cake is not only vegan, it contains upcycled orange peel that is high in calcium and good for the gut and planet. The Orange Peel Marmalade is created by WellSpent™ Upcycling, a sustainability initiative of At-Sunrice and Singapore’s first food upcycling platform. A wine workshop and dinner conducted in collaboration with Italian Cuisine Academy will take place on the same day, featuring wines such as Franciacorta, Super White, Barolo, and a vegan range.

### Past YCO Achievements by At-Sunrice Students

2017: Gold - Matthew Tham (Diploma in Culinary Arts)

2022: Silver - Chong Jia De (Diploma in Culinary Arts)

2023: Top 10 & Best Vegetarian Dish Award – Chong Jia De (Diploma in Culinary Arts)

### Quotes

“I was extremely happy to win an award for my vegetarian dish. The YCO was a life changing experience competing in multi-cities. It was a privilege being part of a competition of that scale, and getting to experience the atmosphere and heat of culinary events that I usually only see in videos was amazing. I also had the chance to meet student chefs from many other

countries and learn about their culture, as well as style of cooking. During my journey to the YCO, I have received unwavering support from the chefs and staff of At-Sunrice, and also Les Amis where I'm currently undergoing industrial attachment at. I am also grateful for the chefs who have given me advice along the way which has been essential in my development as a chef," said Chong Jia De, Diploma in Culinary Arts student, At-Sunrice GlobalChef Academy. Jia De originates from Malacca, Malaysia.

"We are very proud of Jia De's achievement on this international platform. Despite having to juggle apprenticeship commitments, he remained steadfast and disciplined in his training, constantly seeking improvement in his skills and techniques in both the culinary and pastry fields. Jia De's performance is testament to the strong culinary programmes and the dedicated teaching staff of At-Sunrice GlobalChef Academy. Jia De's success is an inspiration for other culinary students to step up to the challenge and reach for greater heights," said Chef Satish Madaan, Director of Academy Operations, At-Sunrice GlobalChef Academy.

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### Images

<https://bit.ly/sundayluxvegan>

### About At-Sunrice GlobalChef Academy

At-Sunrice GlobalChef Academy is an EduTrust-certified institution that cultivates global chefs and F&B professionals in an environment of culinary authenticity. The Academy imparts skills and knowledge in East and West, Old World and New World cuisines, herbs and spices, innovation and technology. A synchronised study-apprenticeship rotation enables the students to expand their horizons beyond the classrooms, maximising their employability and preparedness for careers as global chefs and F&B professionals upon graduation.

With an international cadre of experienced faculty and staff, state-of-the-art facilities and strong industry partnerships, At-Sunrice celebrates the true craft of F&B industry and advances the culinary arts and F&B profession with integrity and meaning.

<https://at-sunrice.edu.sg>

### About WellSpent™ Upcycling

WellSpent™ was created by At-Sunrice GlobalChef Academy for our Environment Social Governance (ESG) Sustainability with No Waste initiatives, focusing on high touch high spent food ingredients normally discarded during food production, giving spent a second life by upcycling discarded food parts that are rich in nutrition. These spent ingredients (also known as "side streams") are rich in fibre, protein, and valuable phytonutrients, vitamins, and minerals – all contributing to good gut health and our wellbeing. Being a culinary academy, we are very proud that our upcycled foods are tasty, gutsy and worldly!

<https://at-sunrice.com/wellspent-upcycling>

### About 2023 YCO

<https://www.ycolympiad.com/>

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