



SG FOOD AND BUSINESS INTERNATIONAL ASSOCIATION

# Mentorship . Industry Experts

Volunteers & Mentorships



## Grand Master Chef Daniel Koh

With his pioneering experience and a strong foundation in Western cuisine, Chef Daniel Koh has established himself as a culinary icon in the industry. His journey began in 1970 when he stepped into the kitchen world as a dishwasher and floor cleaner, working alongside sous chefs at the prestigious Singapore Hyatt Hotel.

This invaluable opportunity allowed him to immerse himself in the world of great Western cuisines, including renowned establishments like Hugo Restaurant (French cuisine), Pete's Palace (Italian Cuisine), Nutmeg (American Grill), and Local Food.

## Grand Chef Daniel Koh



**Chef Daniel Koh**

## Grand Master Chef Daniel Koh – The Celebrity Chef

Chef Daniel Koh played a significant role in opening and establishing these renowned restaurants, showcasing his culinary expertise and innovative style in each establishment. The restaurants include:

- Clog Pizza and Pasta (1986) - Bendigo, Australia
- Sweet Water Restaurant (1987) - Melbourne, Australia
- Chinois East Meet West (1989) - Melbourne, Australia
- Xin Cuisine Modern Chinese (1990) - Singapore, Concord Hotel
- Xin Cuisine Modern Chinese (1992) - Concord, KL
- Intermazzo East Meet West (2000) – Singapore
- Sauces by Chef Daniel (2015) - Singapore
- Oni Kitchen (2016) - Taipei, Taiwan
- 32 Private Dining (2018) - Singapore, Hooper Rd
- Tonino Lamborghini (2019) - Singapore, Tekka Place Rooftop
- Private Table (2023) - Singapore, City Gate

# Mentors & Industry Experts



## About Celebrity Chef Mel Dean

With his signature smile and vibrant personality, Chef Mel Dean, a lifestyle chef, Halal Food Ambassador of Singapore, is a prominent and well-loved celebrity chef & a public figure in Singapore's F&B industry. His versatility as a food connoisseur is evident in the multiple portfolios he brings to the field.

## Chef Mel Dean



# Mentors & Industry Experts



## Chef Mel Dean

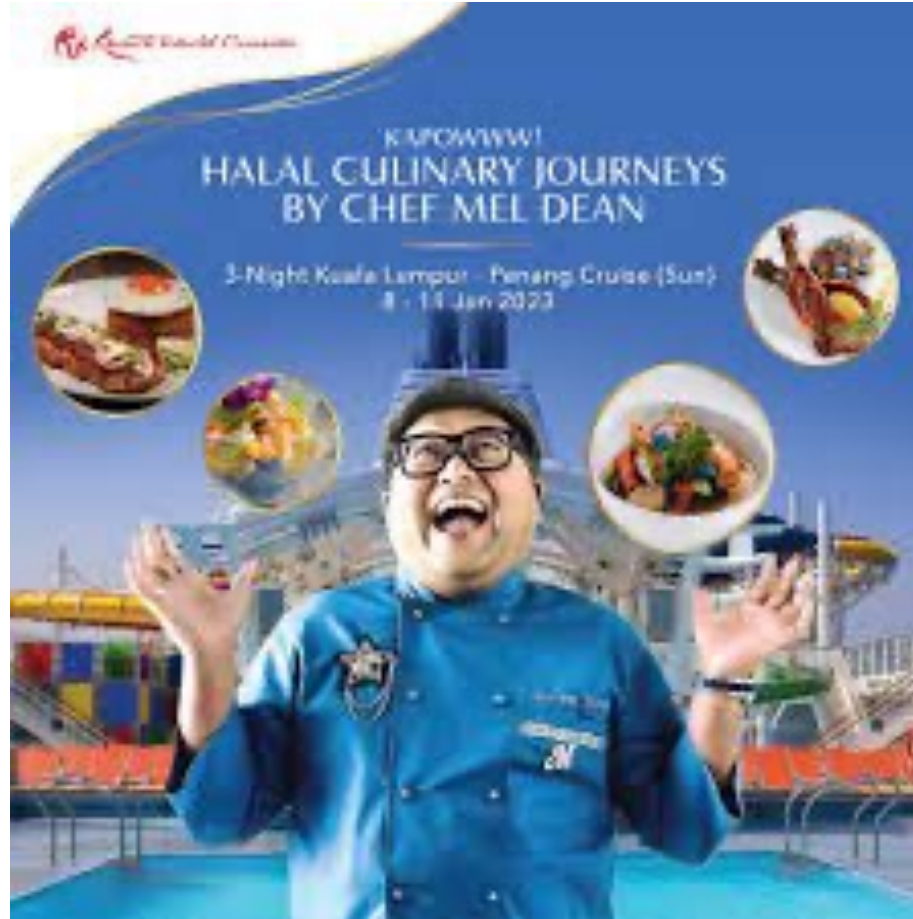
Advisory for F&Bs  
Halal Advisory  
New Menu Creation  
Restaurant Advisory



HELD IN :



# Mentors & Industry Experts



**5 MUSLIM CHEFS IN SINGAPORE THAT WILL INSPIRE YOUR #COOKINGGOALS**

SARA AMBA - SEPTEMBER 11, 2019



**Advisory for F&Bs  
Halal Advisory  
New Menu Advisory  
Restaurant Advisory**

## Grandmaster Chef Benson Tong



## Grand Master Chef Benson Tong 唐本陞

Sorghum the first China Baijiu (china spirit) experience bar in Singapore.



**美味风采**

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COOKING DEMO BY  
新加坡明星厨师

**Chef Benson Tong**

11 July 9pm

**f LIVE**

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## Grandmaster Chef Benson Tong

# Grand Master Chef Benson Tong 唐本陞

## Wine Wine Distributor . Pairing

Singapore submarine engineer turned chef, starting a steep ascend from Hawker Center celebrity to award-winning modernist chef. Guest judge for Media Corp Cooking Games, featured in multiple media (Channel 8, Makansutra etc) nominated as Head Chef for Nam Nam in Denmark (under the Noma group, the world's #1 restaurant) Benson loves to fuse European and Chinese foods, creating dishes that nourish both body and soul. Specializes in modern Chinese cuisine, with passion for local Singaporean & Peranakan specialties and blending in European influences.





***Grand Master Chef  
Anna Phua Siew Ha***

Local Culinary Expertise



## Current Positions

- Principal at Anna's Cooking Arts Culinary Centre, leading a team of passionate chefs and empowering aspiring culinary enthusiasts to unleash their creative potential.
- Nutrition Consultant and Natural Therapy Speaker at 365 Cancer Prevention Society, educating individuals on the importance of healthy eating habits and natural approaches to preventive care.
- Cooking Instructor at Flora Sante' Pte Ltd, sharing her expertise and promoting the integration of wholesome ingredients for a balanced and nourishing culinary experience.
- Asian Food Consultant and Cooking Instructor at Singapore Nonya Flavour, China, collaborating with culinary professionals to promote the authentic flavors of Singaporean Nonya cuisine and elevate its presence in the Chinese culinary scene.

*Anna's Cooking Arts*  
learn create enjoy



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陈粉樱

**星期五**  
9月25日, 10:30am至11:00am

**粉樱示范烹饪技巧**  
示范福建芋头肉粽糯米粉煮法

潘秀霞老师

参与 LOVE972FM Facebook 页面的线上直播, 还有机会赢取50元礼券!