

## The Food Safari 2010 Stage Programme

5 Nov 2010, Friday

Time	Stage	Presented by	DESCRIPTION
11:00am - 11:30am	-		
11:30am - 12:00am	STAGE CONTEST - Q&A		Some simple stage contests to warm up the audience
12:00pm - 12:45pm	Violet Oon Cooks Around the World	Violet Oon	Starting off a weekend of EATING, COOKING AND DRINKING....as well as shopping, Violet Oon, Singapore's Food Ambassador, will cook up 4 dishes to set the ball rolling for a whole weekend of rollicking fun at THE FOOD SAFARI. Taking the theme of Safari, Violet will share dishes she has learnt from her travels abroad since she started eating professionally more than 30 years ago. Violet will share a food tasting with 40 lucky selected members of the audience and recipes will be given out to all who attend!
01:00pm - 02:00 pm	<b>Gardenia Sandwich Contest</b>	<b>Gardenia</b>	
02:15pm - 03:00pm	Gourmet Sausages	Wang Foong	Saucisse is popular locally as a brand for gourmet sausages. Among their range are flavours like bratwurst, chipolata hotdogs, frankfurters and much more. Participants to this workshop would be introduced to the different sausages, glean some knowledge on the background and culture influences on the taste and most importantly, be treated to a cooking demonstration and tasting session!
03:15pm - 03:45pm	<b>Turbo Hour</b>		
03:45pm - 05:00pm	Audiences Special	Dilmah/ Gardenia/ Bonifacio/ Fiesta Lechon/ Mama Sita	
05:15pm - 07:00pm	Deepavali Treats	Indian Restaurant Association of Singapore	In celebration of Deepavali, this workshop is presented by the Indian Restaurant Association of Singapore and features three top local Indian restaurants – Gayatri Restaurant, Jaggi's Northern Indian Cuisine and Muthu's Curry.  Gayatri Restaurant will demonstrate how to make Roti Prata and Dum Briyani. The audience will get to try their hands on the Roti Prata throwing contest. Jaggi's Northern Indian Cuisine will feature their best-selling Chicken Tikka, Kathi Kebab and Chapati while Muthu's Curry will demonstrate how to make their famous Fish Head Curry.
07:05pm - 08:00pm	Wine Appreciation Hour	Von En Primeur	Vino En Primeur specializes in procuring quality wine from all over the world in which they hold exclusive distribution rights. With a wide repertoire of wines under their distribution, professionals from Vino En Primeur will share with the participants tips on choosing and pairing wine to compliment and complete a hearty meal
08:00pm - 08:30pm	Evening Ends		

### Legend

	SUT Foodie Workshops
	Contest

## The Food Safari 2010 Stage Programme

6 Nov 2010, Saturday

Time	Stage	Presented by	DESCRIPTION
11:00 am to 11:15 am	Flag Off - Safari Champion Culinary Challenge (Semi Finals, Group 1)	Singapore Chefs' Association	Safari Champion Culinary Challenge (Semi Finals, Group 1) at The 'Wow' Safari Kitchen 11am - 12pm
11:15 am - 12:00 pm	STAGE CONTEST - Q&A		
12:00 pm - 1:00 pm	Nestlé Hour		
1:00 pm - 1:55 pm	Hai's - New Ways with Singapore Tastes	Hai's Sauce - Tasty Singapore	The workshop will be conducted by Cordon Blue Paris trained chef L.T. Low. He currently holds the position of Regional Sales Manager in a MNC and is a Private chef and culinary teacher in his spare time. He will feature 2 dishes - Seafood Bisque infused with Lontong Spice and Chili Crab Interpretation Exceptional. Both dishes combine flavors from Mr Low's Nonya heritage and his in-depth exposure of international culinary tastes and cooking methods
02:00pm - 3:00 pm	Yami Yogurt Hour	Yami Yogurt	
3:00 pm - 3:15pm	Flag Off - Safari Champion Culinary Challenge (Semi Finals, Group 2)		Safari Champion Culinary Challenge (Semi Finals, Group 2) at The 'Wow' Safari Kitchen 3pm - 5pm
03:15pm - 03:45pm	SCA Masters - Showcasing SCA Chefs	Singapore Chefs' Association	
04:00pm - 05:00pm	The Dilmah Tea Hour	Dilmah Tea Company	Mr Malik Fernando, the son of the Founder of Dilmah will share with participants his knowledge of tea gastronomy. Edwin Soon, a sensory evaluation consultant will compare tea with wine. Last but not least, James Martel will demonstrate how to make a tea cocktail / mocktail.
05:15pm - 06:15pm	All about Fresh Cheese	Beemster Cheese	Enjoy an informative session with Dutch lady, Leonie Baartscheer. She will host the session with cheese tastings, tips and notes on serving cheese for the upcoming festive season parties with fresh and dried fruits and pickles, and recipes featuring Holland's unique artisanal cheese of Beemster. The rich creaminess of Dutch gourmet artisanal cheeses made with traditional methods has distinct, genuine flavours that are so different from commercial cheeses. Taste the cheeses that make up the Beemster repertoire - from the opulent Beemster X O (aged 26 months) to Beemster's younger versions such as Organic, Life matured and Vlaskaas where you will be able to savour the delicious bouquet of flavours that characterises the Beemster cheese
6:30 pm to 08:30 pm	All about Beef	Mmmm! & Violet Oon	Learn the differences between Wagyu and Angus and differentiate between cuts of meat like rib eye, sirloin and shin from the beef experts at Mmmm! The chef will showcase 3 dishes on stage, including the popular Korean Bulgogi cooked from the special thinly cut beef ribs. Participants will also learn how to pan fry, grill or charcoal grill the perfect steak and to make delicious gravy for steaks like the popular Black Pepper Sauce. Round up the session with hands-on cooking session where participants will put to practice what they just learnt and prepare their dinner that consists of Steak with two different sauces, grilled Korean Bulgogi and a salad. Recipe and note cards will be provided

## The Food Safari 2010 Stage Programme

7 Nov 2010, Sunday

Time	Stage	Presented by	DESCRIPTION
11:30 am - 12:00 pm	Pau Wrapping Contest	D'Bun	
12:00pm - 12:30pm	The Sunday Times Food Writers - Thng Lay Teen presents Pumpkin & Waterchestnut Jelly	The Sunday Times	
12:45pm - 01:15pm	The Sunday Times Food Writers - Tan Hsueh Yun presents Marmite Chicken	The Sunday Times	
01:30pm - 02:00pm	The Sunday Times Food Writers - Wong Ah Yoke presents Seafood Tunghoon	The Sunday Times	
02:15pm - 03:00pm	Filipino Fiesta with Mama Sita sauce	Mama Sita Sauce	
03:00pm - 03:30pm	Coconut Cutting Demonstration and Filipino cooking demonstration	Fiesta Lechon & Bonifacio Restaurant	
04:00pm - 04:30pm	Flag Off - Safari Champion Culinary Challenge FINALS	Singapore Chefs' Association	
4.30 to 4.45 pm	STAGE CONTEST - Q&A	n.a.	
05:00pm - 07:00pm	Cake-a-Décor Contest	Singapore Bakery & Confectionery Trade Association	
7.15pm to 7.30 pm	Announcement of Winners	Singapore Chefs' Association & Singapore Bakery & Confectionery Trade Association	
07:30pm - 08:00pm	Celebrations (Cake-cutting) - PROGRAMME ENDS AT 8 PM	Sphere Exhibits	