

Kong Ting Kai, Kenny

EDUCATION

Date	School	Certificate
1977 - 1978	Marie College	G.C.E Level Course
1971 - 1977	Chuen Yuen College	H. K. CEE
1964 - 1971	Mary of Providence School	Primary

MY PHILOSOPHY

My philosophy as a Pastry Chef is to be able to understand, anticipate and meet guests' needs. Maintaining the freshness of the food whilst providing a consistent quality is paramount. It is my desire for my creation to transmit my philosophy of beauty and taste through my cooking methods and techniques.

I strongly believe that there are no hard-and-fast rules or guidelines in the creation of pastries. There are no shortcuts towards mastering the established fundamentals in basic cooking methods and techniques, beauty and taste.

I believe that tradition must be respected before one attempts to improvise and create new recipes.

MY GOAL

The greatest satisfaction I derive is being able to impart my skills and knowledge to my colleagues, and to see them grow and become successful one day. In my course of my work, I hope to meet and make new friends and share my experience with other chefs during International competition and conferences.

PROFESSIONAL TRAINING & EDUCATION HISTORY

Date	School	Certificate
1980 - 1981	The Hanking Wong Technical Ins.	Professional Cookery Theory
31 Aug - Boulangerie 11 Sep 1987	Ecole Lenotre (France)	Cert. of Patirierie Entremets and Bread Making)
1987 - 1988	Hong Kong Baptist College	Cert. of Supervisory Management
24 Oct - 11 Nov 1988	Richemont Luzern Switzerland	Cert. of Swiss Confectionery Desserts and Patisserie Course

18 Feb Pulling	Ewald Notter	Diploma of Basic and Advance Sugar
6 Mar 1991	Zucker Decorschule Switzerland	Pouring Decoration Course
11 - 22 Mar 1992 Fours	Ecole Lenotre (France)	Cert. of Desserts Restaurant and Petits
2 Jun 1993	Carma Training School Zurich	Cert. of Participation Chocolate Seminar
4 Jun 1993	Ecole Gastronomique Bellouet Conseil (France)	Entremets Les Veegees Bovion
Sep 1993 ISO 9002	Training for Quality Improvement by Novo Quality Services, Overview of	
1994	Quality Improvement Course by National Productivity Board	
Aug 1995	Leadership Challenge Program	Cert. Of Team Challenge Pyramid
3 - 5 Jun 1996	Ecole Nationale Superieure (France)	Cert. of Patisserie Francaise
Apr 1997 & Bakery	Confiseur Bachmann Luzern (Switzerland)	Self Attachment Training in Pastry
10 - 14 Jun 1996	Ecole Lenotre (France)	Cert. of Chocolate Bonbons
3 - 7 Feb 1997	Ecole Lenote (France)	Cert. of Ice Cream, Frozen Desserts & Technologies
28 Jan 1997	Valrhona Chocolate School	Chocolate and Entremet Workshop
Jan 1999	Valrhona Chocolate School	Chocolate and Entremet Seminar
May 1999	Personal Effectiveness Training Workshop by TRAX UXL Pte Ltd	
Jan 2001	Valrhona Chocolate School	Ice Cream Theory & Technologies
Apr 2001	Berry Callebaut Training Centre	Chocolate Seminar with French Pastry Chef, Phillip Maraud
28 Aug 2006 Institute	Certificate of Food Hygiene Officers (FHO) Course Singapore Environment	
10-12 June 2008 and Tart	Tokyo Valrhona School	Seminar of Chocolate Entremet

EMPLOYMENT HISTORY

Date	Employer	Position
1990 - Present <i>(Effective Jan 02, name of hotel is changed to Swissotel The Stamford & Raffles The Plaza, Singapore)</i> <i>(Effective Dec 12 07, name of hotel is changed to Swissotel The Stamford & Fairmont Singapore)</i>	The Westin Stamford & Westin Plaza Singapore	Executive Pastry Chef
1989 - 1990	The Hong Kong Parkview	Pastry Chef
1986 - 1989	Regal Riverside Hotel	Assistant Pastry Chef
1980 - 1986	Hyatt Regency Jeddah, Saudi Arabia	Demi Pastry Chef to Pastry Sous Chef
1979 - 1980	Cafe De Parie Hong Kong	Junior Cook to Senior Cook
1978 - 1979 Cook	Hotel Furama Hong Kong	Helper to Pastry Junior

CULINARY ACHIEVEMENTS AND INVOLVEMENT

Date	Subject	Awards
HOFEX 1989 Salon Culinaire Hong Kong	Artistic Pastry Showpiece Class	Silver medal
	French Pastry Class	Silver medal
Magnolia Dessert Singapore 1990	Ice Cream Competition	The Most Artistic Award
8th FHA Int'l Salon Culinaire Food & Hotel Asia 1992 Singapore	Pastry Chef of Singapore National Team Hot Cooking Competition	Gold Medal
	Singapore National Team Cold Display Competition	Gold Medal
Lion	Overall First Place of Cold Display Hot Cooking Competition Between top three high score of National Teams ~ Champion among 9 National Teams	Pastry Chef of Battle for the Certificate of Champion
IKA Olympic Frankfurt World Competition 1992 Germany	Pastry Chef of National Team Singapore Category A	Gold medal Overall 2nd place Silver Medal
	Category B	Gold medal

Overall 2nd place Silver medal

Category C

Gold medal

Overall Pastry 3rd place
Bronze medal

Category R - Hot Cooking
Overall 4th place among 29
National Teams

Silver medal

1992 West Germany **Guest Pastry Chef**
"East-West" Food Promotion in Nurzburg

Mar 1994 **Team Member of Set-Up ISO 9002 Standard** (Westin Stamford &
Westin Plaza)

1994 - Present **Committee Member** (in-charge of pastry and bakery competition events
and educational programs) [Coach of the Singapore Pastry](#)
[National Team until now](#)

1994, 1996, 1998
2000, 2002 & 2004 Food & Hotel Asia, Singapore
Individual Jury Member

Feb 1995 **Asia Pacific Recipe Development Task Force in**
Westin Stamford & Westin Plaza

1995 **Recipe Development Task Force** - Seattle Westin Hotel
July 8 - 14 "Dessert of the World"

Jan 1997 Pastry World Cup Lyon
Coach and President of Singapore National Team and Jury
Member

1998 Invited **Guest Chef** for Cooking International Chaine des Rotisseurs
Function at Westin Hotel, Seattle

Mar 1998 **Jury Member**
Salon **Culinaire** Malaysia

Jan 1999 Pastry World Cup Lyon
Coach and President of Singapore National Team and Jury
Member

- Mar 2000 **Jury Member**
 Chefs on Parade Manila
- Sept 2000 **Jury Member**
 Salon Culinaire, Bangkok
- Jan 2001 Pastry World Cup, Lyon
Coach and President of Singapore National Team & Jury Member
- Jun 2001 **Jury Member**
 Pastry Championship Competition,
 Beaver Creek, USA
- Sep 2001 **Jury Member**
 Culinaire Malaysia 2001
- Apr 2002 **World Gourmet Summit Awards of Excellence**
 Inniskillin Ice Wine
Best Pastry Chef of the Year
- Apr 2002 Food and Hotel Asia Culinary Challenge
Coach and National Team and Pastry Jury Member
- Jan 2003 Pastry World Cup
Coach and President of Singapore National Team & Jury Member
- Sept 2004 Culinaire Malaysia
Pastry Jury Member
- Dec 2004 **Baking Technical Committee Member**
 The Institute Of Technical Education (ITE)
- April 2004 Food and Hotel Asia Culinary Challenge
Pastry Jury Member
- July 2004 World Pastry Team championships at Las Vegas
Coach and Team Manager and Jury Member
- 18 October 2004 **Hospitality Asia Platinum Awards.**
 Best Pastry Chef Award For Excellence
- 23 Nov 2004 **Charity**
 with **APSN** do the special cup cakes for the National Volunteer
 Award on 23 Nov 2004
- Nov 2004 **1 st World Gourmet Summit held in America at MGM Hotel Las**

Vegas

Invited as guest Pastry Chef

Oct 2004

IKA / Culinary Olympics in Erfurt-Germany
Coach and trainer of Pastry National team

Nov 22 2004

Honorary Member of The World Gourmet Club

2 June 2005

North East Sweet Treats
Organise a charity event with **North East Community Development**

Council

at BITC with 11 Pastry Chefs and 5 BITC instructors to teach 100 primary and secondary schools students learnt how to make pastries and distributed to the elderly from the home.

April 2005

Penang International Salon Gastronomique 2005
Pastry Jury Member

20 Oct 2005

SCAS Spastic Children's Association
This is a Special School for children with cerebral palsy, aged 5 - 18 years. Charity work with 4 Chefs and 8 students to cook and play and feed the children.

125

21 - 25 Sept 2005

Culinaire Malaysia 2005
Pastry Jury Member

2005

Igeho Basel 2005
Coach and trainer of Pastry National team

1996 - today

WACS approved Pastry International Judge

5 Feb 2006

Singapore Pastry Alliance
[Selected as the President under the umbrella of Singapore Chefs Association.](#)

The Singapore Pastry Alliance (SPA) was set up by an elite group of 12 Pastry Chefs on 5 February 2006. We aim to converge the various talents and expertise of Pastry Chefs so as to create greater awareness and gain recognition for the Pastry Industry. Through our efforts, we desire to nurture and educate the younger generation of Pastry Chefs.

26 - 27 April 2006

Asian Pastry Cup
Organise committee member of the first Asian Pastry Cup

9 - 11 Feb 2006

Bali Salon Culinaire 2006
Chief Pastry Judge

April 2006

Food and Hotel Asia Culinary Challenge
Chief Pastry Judge

- April 2006 **Institute of Technical Education**
Post-Nitec in Asian Pastry-Industry endorsement
- June 2006 **Certificate from Singapore Workforce Development Agency**
Contribution and support during the validation sessions for the Tourism and Food & Beverage WSQ Systems
- July 2006 **World Pastry Team Championship 2006 in Phoenix, Arizona**
National Team Judge
- 20 October 2006 **Charity on International Chefs Day with Community Chest**
Chao Yang Special School at Ang Mo Kio. Served 186 students
- Nov 2006 Luxemburg World Cup Competition
Coach and trainer of Pastry National team
- 2006 / 2007 **Hospitality Asia Platinum Awards.**
[Best Pastry Chef Award For Excellence](#)
- January 2007 **World Pastry Cup Lyon**
Singapore Award: Best Promotion team
- 24 - 29 April 2007 **Seoul Int'l Tourism & Food Expo 2007**
National team Pastry Judge
- 12 - 19 May 2007 **Hong Kong Hofex 2007-04-20**
Chief Pastry Judge
- 22 - 25 August 2007 **The Culinary Malaysia 2007**
Chief Pastry Judge
- 29 August 2007 **Technical Committee member**
Institute of Technical Education
- September 2007 **13th Culinary gathering of Cook & Chefs competition**
Pastry Jury Member
- 20 October 2007 **Charity on International Chefs Day with Community Chest**
13 Pastry Chefs and students from Shatec and the SJCC shared their heart at the Trans Center where we served 50 children during this annual charity event.
- November 2007 **"Sweet Indulgence" recipes book**
Work hand-in-hand with 17 pastry chefs within 3 months, conjuring creative ideas for a joint recipes book with California raisin marketing board.
I believe this wonderful book will showcase the talents of our Singapore professionals.

- January 2008 **World skills Singapore**
Member of cooking technical working Group
- January 2008 **BITC Academic Advisory Committee**
Advisory to Singapore Quality Class- Private Education Organisations Certification
- 27 February 2008 **Salon Culinare Bali & selection of Indonesian Asian Pastry team**
Chief Pastry Judge
- 22 - 25 April 2008 **Foods & Hotel Asia Culinary Challenge**
Chief Pastry Judge
- 23 - 24 April 2008 **Asian Pastry Cup**
APC organising committee member
- 11 - 13 July 2008 **Malaysia International Bakery 2008**
Chief Pastry Judge
- 13-16 August, 2008 **Education training in Vietnam**
Pastry Competition rules and new trend pastry seminar
Invited by Vietnam Saigon Professional Guide and Hanoi chefs Club
- 11-12 September 2008 **Train The Trainer Program**
Certificate of achievement- Fairmont Hotel & Resorts
- 4 October 2008 **Australia Singapore Day**
Invited Chef by Singapore Prime Minister Office to cook 500 guests in Melbourne
- 19 - 22 October 2008 **IKA/ Culinary Olympics**
Coach and advisory to the National Pastry Team
Award the best Pastry cold table display among 34 countries
- 2008-2010 **Hospitality Asia Platinum Awards.**
[HAPA regional series](#)
[The best in South East Asia-Most Stylistic Pastry Chef](#)
- 15-16 March 2009 **First International Patisserie Grand Prix Tokyo 2009**
Singapore Pastry Jury member
- April 2009 **World Gourmet Summit Awards of Excellence**
Best Pastry Chef of the year-Finalist

- 15-19 April 2009 **Saloon Culinaire Jakarta**
Chief Pastry Judge
- 6-9 May 2009 **Hong Kong Hofex 2009**
Chief Pastry Judge
- 11-14 August 2009 **The Culinary Malaysia 2009**
Chief Pastry Judge
- 2-3 October 2009 **Vietnam Culinary Challenge**
Chief Pastry Judge
- 2009 - 2010 **Food Hotel Asia National Team**
Advisor of Singapore Pastry National Team
- 11-13 March 2010 **Salon Culinaire Bali 2010**
Chief Pastry Judge
- 12 April 2010 **World Gourmet Summit Awards of Excellence**
WSQ Mentor Pastry Chef of the year
- 21 - 22 April 2010 **Asian Pastry Cup**
APC organising committee member
- 11 June 2010 **Fonterra Pastry Challenge Philippine**
Chief Pastry Judge
- 5-6 July 2010 **World Pastry Team Championship 2010, Phoenix, Arizona**
National Team Judge
- 4-7 Aug 2010 **1st Philippine Culinary Cup at the SMX Convention Center!**
Chief Pastry Judge