

Preparing Students for the ‘Real World’ with the launch of At-Sunrice GlobalChef Academy’s Takeout Business

At-Sunrice GlobalChef Academy launches an online shop offering gourmet takeouts to prepare its students for the impact of food delivery to the food service industry today.



Singapore, Singapore, Jul 26, 2021 ([Issuewire.com](https://www.issuewire.com)) - Students of At-Sunrice GlobalChef Academy in 2021 and beyond will now be able to include managing a food delivery business in their portfolio. As part of the academy’s mission to develop culinary and F&B professionals in an environment of culinary authenticity, At-Sunrice GlobalChef Academy launches an online shop offering gourmet takeouts to prepare its students for the impact of food delivery to the food service industry today.

At-Sunrice’s pedagogy of study and apprenticeship has been a best practice in Singapore lending it to be voted the *best culinary academy. With the pandemic accelerating the adoption of e-commerce platforms, having the students to be involved in the food preparation and operations of the takeouts offers a unique way of immersing culinary education with a hands-on and real-world application under the expert guidance of At-Sunrice’s Chef Instructors, finance, operations, and marketing teams. The new initiative is innovative and leading-edge – students hone their craft and art, and now they will also get to operate a food delivery business on campus.

With the academy’s mission in mind, the online shop features a variety of offerings from heritage gourmet dishes to vegan menus, pastries, baked goods, and novel upcycling foods.

Heritage Gourmet

With a team of experienced Chef Instructors hailing from different cultures and countries, the takeout menu offers a tapestry of diverse ethnic flavors. Consumers can look forward to main dishes such as **Royal IndoChine Laab**, savoury roast duck seasoned in traditional Laotian herbs and wrapped in rice paper sheets; **Myanmar Mohinga**, an authentic national dish with vermicelli noodles in a refreshingly rich lemongrass-infused catfish broth and topped with garlic chips and coriander; **Kashmiri Lamb Shank**, a North Indian favorite with premium lamb shank simmered in a flavourful onion and tomato sauce infused with clove and cardamon spices, and served with fragrant basmati pilaf rice and achar; and **Hong Kong Lap Mei Fan**, traditional Chinese claypot dish cooked with Calrose rice and an assorted of Chinese waxed meats like duck, liver, pork sausages and smoked pork belly.

Also available are vegan food options for those who are seeking healthy, meat-free meals. The selection includes the **Royal IndoChine Laab (Quinoa and Veggies)**, refreshing quinoa mixed with traditional Laotian herbs and wrapped in rice paper sheets; **Vegan Kebab Curry with Tandoori Naan and Basmati Pilaf Rice**, a flavourful Mughlai cuisine dish with plant-based kebab; and **Punjabi Chole with Cumin Pulao**, a traditional Punjabi dish prepared with Kabuli chickpeas on slow flame with tomatoes and onion.

The students will assist the Chef Instructors in the food preparation process, gaining hands-on experience in using the **cook-chill technology** where the food is prepared in At-Sunrice's well-equipped kitchen. Food is freshly prepared using authentic cooking methods and blast chilled to 1 to 3 centigrade and vacuum-sealed to retain the flavours, quality, and texture. Serving the food requires minimal preparation by immersing the vacuum-sealed bags in hot water and consumers will appreciate the convenience of enjoying the tasty food that is flavourful and wholesome as the food in the sealed bags allows the flavors to blend fully and the sealed bags also minimise any risk of cross-contamination as compared to ready-to-eat food deliveries.

Consumers can look forward to an evolving menu as the Chef Instructors, together with the students, are constantly experimenting new recipes.

Handcrafted Pastries and Baked Goods

Chef Clement Bazin and his team of talented Pastry and Bakery Chefs have also curated a selection of all-time favourite tarts, artisan bread, and cookies. Having worked in several famed establishments around the world such as Joël Robuchon and Ladurée Paris, Chef Clement has put together a menu with classics that showcase his French pastry techniques. He and the team are assisted by the students to offer a range of pastry and bakery takeouts, such as the **Valrhona Chocolate Tart**, a luscious tart made with 66% Caraibe dark chocolate, and handcrafted to perfection for a decadent treat that is befitting for all occasions, and the **Zesty Lemon Tart** is a timeless classic made with sweet dough, lemon marmalade and smooth lemon curd, a refreshing dessert with a tinge of tanginess that is a perfect ending to any meal. Bread lovers will relish in these freshly-baked fluffy loaves of goodness – the **Matcha Pecan Soft Sourdough** is a matcha-flavoured bread with sweet and nutty pecan nuts, and the **Healthy Seeds Soft Sourdough** includes a healthy, delightful mix of cereal, pumpkin seeds, sunflower seeds, and sesame seeds. An indulgent gift for friends and loved ones, the **Perfect Trio** is a delicious mix of six cookies in three distinct flavours, Chocolate Pecan, Gianduja Hazelnut, and Raspberry Pistachio.

WellSpent Baked Goods and Sauces – Sustainability with No Waste

Upholding the academy's commitment to **Sustainability with No Waste**, At-Sunrice is raising awareness on the impact of food wastage through its **WellSpent** initiatives, exploring different ways of upcycling food by combining spent (side streams) to traditional ingredients to produce novel eatables. At-Sunrice's selection of WellSpent baked treats and sauces are available in the online shop. Imagine cookies and cakes made with spent tea and spent coffee that would otherwise be discarded after the brewing, or a soft sourdough made with Moromi, a typical waste from soy sauce production. A range of sauces made with spent are also available, the Mala Sauce and Ginger Garlic Sauce include Moromi, and the Tangy Mango Peel Sauce is made from fermented green mango peel. These creations are made possible through strategic collaboration with suppliers who believe in the mission of WellSpent to repurpose food waste into a new food, allowing consumers to contribute to our national agenda of Green Plan 2030.

Through the online shop, students are offered a unique on-the-job-training experience within the academy, gaining exposure in a real-world environment that will enhance their market readiness by assisting the Chef Instructors in creative menu creation, food preparation, and F&B operations, profit and loss, and marketing of the takeout offerings.

At-Sunrice's Takeouts

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

Email: takeout@at-sunrice.edu.sg

Islandwide delivery is available or self-collection at At-Sunrice GlobalChef Academy (28 Tai Seng Street, Level 5)

Please download the images here:

<https://www.dropbox.com/sh/mcz41n6rfr7h5pm/AABeWmqixkWfd9CTQdXcy4UGa?dl=0>



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