

S/N	Date	Time	Course Title	Names of Dishes	Course Venue / Address	Trainer / Profile
1	8 Jul (Thurs)	6.30pm - 9.30pm	Lost in Spice	1) Stir Fried Chicken Briyani 2) Pepper Prawns Rice 3) Hot & Sweet Pineapple	Kallang CC 45 Boon Keng Road, Singapore 339771	Chef Devagi Chef Devagi Sanmugan has earned her title as the "Spice Queen" of Singapore. With over 28 years of experimenting with spices, and 17 cookbooks under her belt, she is in a culinary class of her own. Whether she is concocting recipes for her latest project or conducting cooking classes for budding chefs, her infectious enthusiasm transforms ordinary meals into dining adventures.
2	31 Jul (Sat)	2.30pm - 5.30pm	India's Tantalizing Trio	1) Phodricha Bhat (Maharashtrian style Tempered fried rice with peanuts) 2) Batata Wada (spiced potatoes) 3) Hyderabadi Kheema Matar (minced lamb and green peas in Hyderabadi masala)	Kampong Chai Chee 200 Bedok North Avenue 1, Singapore 469752	Chef Milind Sovani Chef Milind Sovani arrived in the Singapore food scene in 2002. He is regarded as one of the most celebrated Indian Chefs in Singapore, and is best known for his efforts to modernise Indian Cuisine. He has won numerous awards, including Chef of the Year (2005-2006) and the Best Restaurant of Singapore award for the Song of India – where he is both, Chef and Director.
3	7 Aug (Sat)	2.30pm - 5.30pm	Nyonya Days	1) Kampong Fried Rice 2) Nonya Nasi Opor Sotong 3) Sambal Nanas	Toa Payoh West CC 200 Lorong 2 Toa Payoh, Singapore 319642	Chef Devagi Chef Devagi Sanmugan has earned her title as the "Spice Queen" of Singapore. With over 28 years of experimenting with spices, and 17 cookbooks under her belt, she is in a culinary class of her own. Whether she is concocting recipes for her latest project or conducting cooking classes for budding chefs, her infectious enthusiasm transforms ordinary meals into dining adventures.
4	21 Aug (Sat)	2.30pm - 5.30pm	Hakka Traditional Dishes	1) Kam Heong Fried Rice 2) Pineapple Rice Salad 3) Hakka Pork Belly with Mui Choy (preserved vegetables) 4) Hakka Vinegar Pork Trotters 5) Special Hakka Egg Soup	Chef's Secrets Cooking and Baking Resource Centre Blk 163 Bukit Merah Central #03-3579 S(150163)	Chef Irene Yip Chef Irene Yip is a professional chef, culinary instructor and a co-owner of Chef's Secrets. She has 24 years of teaching and working experience. She holds a diploma awarded by Shantou Culinary School of China, specialising in Dianxin.
5	4 Sep (Sat)	2.30pm - 5.30pm	The Colors of Cantonese Cuisine	1) Multi Gems Fried Rice 2) Stir-fried Black Pepper Salmon with Rice 3) Double-boiled Egg with Fresh Milk	Zi Yean Restaurant Blk 56 Lengkok Bahru #01-443 Singapore 150056	Chef Fok Wing Tin Chef Fok Wing Tin is the Director of Zi Yean Restaurant, with 45 years of culinary experience under his belt. He's been associated with some truly established restaurants, including Tung Lok and Empress Room in Singapore, and Yuan Ming Yuan in Taipei. In 2008, he was awarded the certificate of International Master Chef for Chinese Cuisine by the World Association of Chinese Cuisine.

6	11 Sep (Sat)	2.30pm - 5.30pm	Thai Reservations	<ul style="list-style-type: none"> 1) Olive and Basil Fried Rice 2) Garlic Rice with Thai Fish Cake 3) Green Papaya Salad 	<p>Nanyang CC</p> <p>60 JURONG WEST ST 91, Singapore 649040</p>	<p>Chef Devagi</p> <p>Chef Devagi Sanmugan has earned her title as the "Spice Queen" of Singapore. With over 28 years of experimenting with spices, and 17 cookbooks under her belt, she is in a culinary class of her own. Whether she is concocting recipes for her latest project or conducting cooking classes for budding chefs, her infectious enthusiasm transforms ordinary meals into dining adventures.</p>
7	11 Sep (Sat)	2.30pm - 5.30pm	Cook Right With Natures' Gifts of Herbs And Spices	<ul style="list-style-type: none"> 1) Babalicious Fried Rice w/ Cucumber and Pineapple Pickle 2) "Go Green" Vegetable Soup 3) Fruits and vegetables for a potent Detox Punch 	<p>Geylang Serai CC</p> <p>99 Haig Road, #1-1, Singapore 438748</p>	<p>Chef Philip Chia</p> <p>Passionate about cooking since he was six, Celebrity Chef Philip Chia specialises in healthy Peranakan cooking with organic foods and sauces. He has participated in many cooking demonstrations and owns Rice – his own cooking studio that is a venue for both, culinary classes and fine-dining for private groups.</p>
8	2 Oct (Sat)	2.30pm - 5.30pm	Hong Kong Specialty Flavours	<ul style="list-style-type: none"> 1) Hong Kong Style Gourmet Fried Rice 2) "Boat" Style Congee 3) Milk Almond Potage 	<p>Ulu Pandan CC</p> <p>170 Ghim Moh Road, #01-01, Singapore 279621</p>	<p>Chef Lisa Leong</p> <p>Chef Lisa Leong is a professional gourmet who has conducted many Asian Pacific Food promotions and healthy lifestyle culinary shows. Her impressive credentials include culinary training in Holistic Lifestyles, and experience in most major Food Industries of Asia Pacific.</p>
9	20 Nov (Sat)	2.30pm - 5.30pm	Savour Sichuan Favourites	<ul style="list-style-type: none"> 1) Fried White Rice and Rice Cracker with Seafood 2) Fried Prawn with Sichuan Chilli Bean Sauce 3) Sichuan Hot and Sour Soup 	<p>Joo Chiat CC</p> <p>405 Joo Chiat Road, Singapore 427633</p>	<p>Chef Pung</p> <p>Chef Pung Lu Tin is Director of Seafood International Market & Restaurant's Food & Beverages Division. He's obsessed with creating new recipes that not only get diners salivating, but also enhance their health. A consultant at the Singapore Culinary Institute, he spearheads efforts to promote Chinese cuisine.</p>
10	9 Dec (Thurs)	6.30pm - 9.30pm	A Spring Affair	<ul style="list-style-type: none"> 1) Cooked rice with Chinese sausage, wax meat, and liver sausage with mushrooms served in casserole pot 2) Healthy Yu Sheng (raw fish salad) 3) Steamed Radish Cake 	<p>Jurong Spring CC</p> <p>8 Jurong West Street 52, Singapore 649296</p>	<p>Chef Hiew Gun Khong</p> <p>Chef Hiew Gun Khong is Executive Chef at Cherry Garden in the Mandarin Oriental, Singapore. He loves working with seafood and exotic seasonal ingredients that make his culinary works of art stand out in the industry.</p>