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FOR IMMEDIATE RELEASE

Daniel Boulud invites local youth and aspiring chefs into his world at Marina Bay Sands

Renowned chef and restaurateur imparts life lessons to students during an up close and personal dialogue session

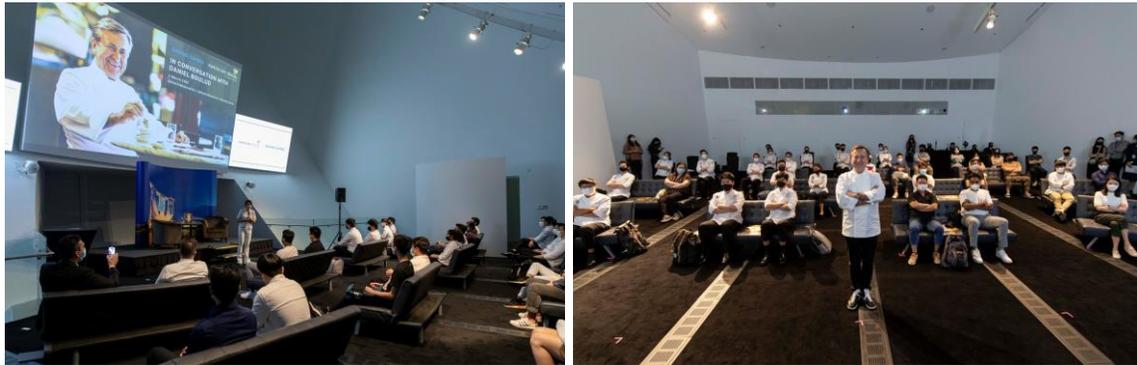
Singapore (3 March 2022) – Celebrity chef Daniel Boulud returned to Marina Bay Sands yesterday – his first visit back to the integrated resort since the onset of the pandemic – to share his life experiences with close to 40 local culinary students and aspiring restaurateurs over an intimate ***In Conversation With*** dialogue held at ArtScience Museum.



Chef Daniel Boulud returns to Singapore to helm Marina Bay Sands' "In Conversation With" series for the first time

As one of the industry's greatest mentors to thousands of chefs over the span of his five-decade-long career, Chef Daniel dished out words of advice to inspire the next generation of young chefs looking to make a mark in the Food & Beverage world.

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Close to 40 young chefs and aspiring restaurateurs attended the “In Conversation With Daniel Boulud”

Organised as part of Marina Bay Sands’ ongoing ***In Conversation With*** series, this sharing session is one of the many ways the integrated resort gives back to the local community through its corporate social responsibility programme ***Sands Cares***.

The closed-door session was attended by graduating culinary students from three local institutions, namely Nanyang Polytechnic, Temasek Polytechnic, and The Culinary Institute of America, Singapore. Students took in invaluable life lessons from the chef who shared his humble beginnings growing up in a farm in Lyon, France, to his first foray into the F&B world as a kitchen apprentice, to helming the stoves at some of France’s top restaurants and the opening of his first restaurant DANIEL in New York in 1993.



Members of the audience posed questions to Chef Daniel who empowered them with his words of encouragement

Since then, the highly revered chef has been widely celebrated as one of America’s leading culinary authorities, including being named the world’s best restaurateur by Les Grandes Tables du Monde in 2021. He has also continually expanded his restaurant empire to cities such as Toronto, Montreal, Dubai, The Bahamas and Singapore; the latter being home to his crown jewel db bistro & Oyster Bar. Whilst he has collected a bevy of culinary accolades throughout his career,

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Chef Daniel's inspiration remains grounded in his French roots and a culinary approach that never stops innovating.

On his early years navigating the exciting world of Food & Beverage, Chef Daniel said: "It is not about finding a fancy restaurant to work in – what's important is to be patient and choose a good mentor who can teach and help you to become a good chef. I was fortunate to have had many good mentors whom I leaned on for support throughout my career. They were travelling the world in the 1970s, from Japan to Brazil, teaching young chefs how to be great chefs. A good mentor will follow you, advise you, and encourage you to keep growing."

The 67-year-old French-born American chef also spoke about qualities he looks out for when seeking talent in the kitchen. "I think the recipe for success is my team, from service to back-of-house, as everyone can impact the guest experience and has an important role in building that experience. My most valued qualities are loyalty and dedication. At my restaurants, we make sure that we give our people the tools to succeed and exceed their goals."

"The beauty of the business is the fraternity among chefs. We all belong to one dysfunctional, sometimes obsessed, family, but we all know why we are in it and that is what makes the team strong," he added.

When asked how he led his restaurants to overcome challenges brought about by Covid-19, Chef Daniel said: "The pandemic has been hard on everyone, but I think some companies have done better than others. Marina Bay Sands takes very good care of their staff, ensuring that everybody was well supported during difficult times. In New York, we had employees whom we have had to furlough, and many of them have been with me for more than 20 years. But we were fortunate to have the support of fellow peers in the industry. For instance, we were invited to organise cooking classes as people stayed home to cook for their families. We raised three quarters of a million to support staff who needed them most to help their families cope during these challenging times."

Chef Daniel left a piece of parting advice for the youth: "When I started as a young chef, I was told to choose a profession that allows me to work anywhere in the world. Always show yourself as an asset to your team, no matter how big or small your role is, and fight for consistency and precision for every plate set on the table. As a chef, you are going to need great energy, patience and passion to stay driven. Be an engineer and dare to create something different!"

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Students received a personalised message and an autograph with the celebrity chef at the end of the dialogue

Nicholas Heng, a 25-year-old student from The Culinary Institute of America, Singapore, said: "The session was very insightful, and it was interesting to learn how despite working over 50 years, Chef Daniel Boulud feels like he has never worked a day in his life. It is great to see his passion and how he is constantly happy doing what he does. It is great motivation for budding chefs like us to be bold in taking the first step forward, always looking on the bright side, and be open to learning new things at any point in our careers."

Launched in 2014, the ***In Conversation With*** series provides a platform for young adults to engage with and be inspired by leading figures who have a wealth of knowledge and experience in their respective career fields.

Past luminaries who have participated in the series include music artists Jessie J, Corinne Bailey Rae, and Joss Stone; actors Tom Hanks, the late Irrfan Khan, Melissa McCarthy, Dev Patel, Michelle Yeoh and Choi Siwon; as well as film directors Darren Aronofsky, Antoine Fuqua, Shekhar Kapur and Ron Howard. The latest to speak at this forum are Director Domee Shi and Producer Lindsey Collins of Pixar's animated film *Turning Red* on 1 March 2022.

Marina Bay Sands continues to actively hire for more than 500 positions to join its dynamic Food & Beverage family. Interested jobseekers can visit mbssg.com/fnbjobs or the Marina Bay Sands [careers website](#) to explore careers at the integrated resort.

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About Marina Bay Sands Pte Ltd

Marina Bay Sands is Asia's leading business, leisure and entertainment destination. The integrated resort features Singapore's largest hotel with over 2,200 luxurious rooms and suites, crowned by the spectacular Sands SkyPark and iconic infinity pool. Its stunning architecture and compelling programming, including state-of-the-art convention and exhibition facilities, Asia's best luxury shopping mall, world-class dining and entertainment, as well as cutting-edge exhibitions at ArtScience Museum, have transformed the country's skyline and tourism landscape since it opened in 2010.

Marina Bay Sands is dedicated to being a good corporate citizen to serve its people, communities and environment. As one of the largest players in hospitality, it employs nearly 10,000 Team Members across the property. It drives social impact through its community engagement programme, Sands Cares, and leads environmental stewardship through its global sustainability programme, Sands ECO360.

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