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Fred Tibbitts

## A WINTER EVENING IN HO CHI MINH CITY

The First Annual Fred Tibbitts & Associates "A Winter Evening in Ho Chi Minh City with Very Special Friends" at InterContinental Asiana Saigon proved to be a memorable event for the more than fifty guests with the reception hosted by Pernod Ricard Viet Nam and Treasury Wine Estates, whose luxury cocktails and premium wines beautifully complimented Executive Chef Rolando Manesco's delicious canapés and hors d'oeuvres. All guests were formally announced with style and gonged with distinction by Gem Doornbos; Assistant Food & Beverage Manager.

The four-course gala dinner brought Fred Tibbitts to the podium to welcome guests and asked to consider "Service as the Highest Calling" and then explained that the primary purposes of the FTA dinners are to recognize hospitality excellence, provide scholarships in the names of those whom are honored and to make charitable contributions to benefit those less fortunate.

Fred then promptly called for the evening's nine "Loyalty Toasts" with Champagne G. H. Mumm including Thomas Schmelter, Regional General Manager, InterContinental Hotels Group, InterContinental Asiana Saigon; Pascal Caubo, Hotel Manager, InterContinental Asiana Saigon Hotel & Residences; La Quoc Khanh, Vice Director, People's Committee of Ho Chi Minh City Department of Culture, Sports and Tourism; Michael Golden, General Manager, Park Hyatt Saigon; Dr. Nguyen Quang, Country Programme Manager, UN-HABITAT Viet Nam; Jake Jacob, Regional Director-Asia Pacific, Gerard Bertrand Wines; John Sciarone, Vice President, Global Accounts Asia Pacific, Institutional, Ecolab; Donald J C Lee, Associate Director, FoodClub/PHULU Co. Ltd.

After the guests enjoyed their elegant First Course of Crab Meat and Prawns Tian, Smashed Potatoes, Shallots and Tomato Dressing, Balsamic Drops paired with three delightful white wines from Marlborough, New Zealand, South Australia and the South of France, Fred announced a donation from a portion of the dinner proceeds of USD\$500 to UNICEF Viet Nam and to UN-HABITAT Viet Nam respectively, which was gratefully accepted by Dr. Nguyen Quang, Country Programme Manager, UN-HABITAT Viet Nam. Dr. Quang explained the meaningful work being accomplished by UN-HABITAT Viet Nam to upgrade the living conditions and improve urban planning across Viet Nam to address the quality of life for those less fortunate.

After the main course of Pan Roasted Tenderloin, Foie Gras Sauce, Red Wine Reduction, Onion Compote, Carrot Puree accompanied by two great red wines from South Australia and South of France, he then announce the Recipients of the 2012 FTA Hospitality Awards for Excellence, which will be presented at the 2012 FTA Fall Awards Dinners at The Langham, Hong Kong on 9 October and the Vanderbilt Suites in The MetLife Building at New York City on 13 November.

### The FTA Hospitality Award for Excellence as :

- Operator-North America was Dan Hoffman, Director, Equipment & Beverage Specifications, Global Operations Services Food & Beverage, Marriott International.
- Operator-Asia Pacific was A. Patrick Imbardelli, President & COO, Pan Pacific Hotels Group.
- Lifetime Excellence was Julia Stewart, Chairman & CEO, Dine Equity, Inc, (Parent company of Applebee's and IHOP restaurants).
- IT Innovator was CLK CLK, Inc. Greg Demetri, CEO will be accepting at NYC in November.
- Executive Recruiter & Human Resources Leader was Benoit Gateau-Cumin, Chief Recruiting Officer, The Boutique Search Firm.
- Humanitarian was Dr. Joan Clos, MD, Under Secretary-General and Executive Director, United Nations Human Settlements Programme (UN-HABITAT) which was accepted by Dr. Nguyen Quang, Country Programme Manager, UN-HABITAT Viet Nam.

The dessert of Cheese Course followed, Mascarpone and Blue Cheese Terrine, Walnut Paste Camembert and Emmenthal Wedges, Pineapple, Mango and Ginger Compote, accompanied by two premium wines from South Australia.

Following the Dessert Course of Japanese Green Tea and Chocolate Cake, Vanilla Sauce with assorted Cookies, Fred asked Thomas Schmelter to return to the podium to "Summon the Brigade" which was answered by resplendent parades of the kitchen staff who prepared the dinner, led by Executive Chef Rolando Manesco as well as the service staff that served the dinner led by Anders Hallden, Director of Food & Beverage. Schmelter, Hallden and Manesco were then joined on stage by the combined staff of thirty associates for the Assembly of the Brigade, posing for a group picture to commemorate the occasion.

Fred Tibbitts & Associates is the leading global wine, spirits and foodservice products and services consulting agency for National Account chain hotels and restaurants with offices at Bangkok, Thailand and Menands, New York, the United States.



(L-R) Salukchit Phantham, Corporate Account Director, Thailand, Indonesia & Philippines, Ecolab; Fred ; Michael Gapin, Director of F&B, Hotel Equatorial Ho Chi Minh City



(L-R) Adam Tanner, Executive Chef, Sheraton Saigon Hotel and Towers; Fred; Saithip Tanner, Sheraton Saigon Hotel and Towers



(L-R) Henry Phua, Executive Director, visMarketing P/L; Fred; Romain Pollicino, Director of F&B, F & B and New Concept, Windsor Plaza Hotel Saigon



(L-R) Supinda Tripongpun and Michiel de Kleer, Director of F&B from Sheraton Saigon Hotel and Towers; Fred; Reineke Bernhard Wilhelm, Executive Chef-Western, Windsor Plaza Hotel Saigon



The Combined Kitchen and Service Brigade