



## **Chef Eric Teo**

Honorary President Mentor, Singapore Chef's Association  
Master Mentor, Asian Culinary Institute

Singaporean bubbly Celebrity Chef Eric Teo brings more than three decades of culinary experience to the F&B industry in Singapore. Since 2011, he has been running a consultancy company, ET Culinary. In 2019, together with his disciple, Chef Teo set up a catering company, 3 Embers Culinary Craft, which won Best Caterer of the Year Awards in 2020 and 2022 at the World Gourmet Awards. He also last held the position of Executive Chef in Mandarin Oriental Singapore in 2011.

Throughout his career, Chef Teo has received a host of awards and recognition accolades, including the World Gourmet Summit Executive Chef of the Year 2006, 2008 and 2009. In 2010, he was awarded the Awards of Excellence Hall of Fame and named Best Western Cuisine Chef at the Hospitality Asia Platinum Awards. In the WGS Awards of Excellence 2017, Chef Teo was awarded Lifetime Achievement by the Ukrainian Ambassador Dmytro Senik.

Chef Teo was the first Singaporean to be appointed as President of the Singapore Chefs' Association from 2005 to 2013 and President of Bocuse d'Or Academy Singapore (2017 and 2021). He is also actively involved in international culinary competitions like IKA HOGA Culinary Olympics in Erfurt Germany, Expogast World Cup in Luxemburg, and FHA FCC International Culinary Competition in Singapore as Mentor and Deputy Head Judge. Other appointments include Official Celebrity Chef for Singapore Sports Hub and Culinary Consultant for SATS Catering since 2016 till present.

Beyond cooking, Chef Teo is actively involved in promoting and elevating the role of chefs amongst the public. He does so by being involved in Singapore's television broadcaster Mediacorp's cooking shows. He has been featured in several programmes such as Guest Chef for MasterChef Asia Program (2015) and King of Culinary 3, covered on Singapore's four main television channels - Ch 5, Ch 8, Suria and Vasantham. Chef Teo is also an iconic figure representing Singapore Tourism Board in the Chingay Parade (2014)

Chef Teo's achievements include Master Mentor with Asian Culinary Institute Singapore since 2016 and being awarded as an Adult Education Fellow (AEF) by SkillsFuture Singapore and the Institute for Adult Learning. AEF is selectively awarded to individuals for their significant contributions to training and adult education in their fields of practice.

Keeping up with industry trends, Chef Teo has hosted cooking videos online via Facebook Live and Webinars for corporations such as Shopee, Lazada, and Tefal. He has also created his own Singapore Chili Crab Sauce and Assam Sambal Sauce in bottles. Currently, Chef Teo is the ambassador of several brands including Yummi House Birdnest, Lim Kee Food, and Moderne Porcelain Singapore.