



Chef Eric Low

Asian

An alumnus of the Singapore Hotel Association Tourism and Educational Centre (SHATEC), Chef Eric progressed to being one of the few Singaporean chefs formally trained in wine studies, wine and food pairings and executive chef management programs at the renowned Culinary Institute of America in California before starting an apprenticeship at the Marina Mandarin Hotel Singapore which led to opportunities with Kriston Food & Beverage and Pasta Fresca locally.

In 1998, Chef Eric had the unique privilege to manage the kitchens on a couple of cruising super-yachts; MY Izanami and MY Lady Moura. During his time on-board Chef Eric catered to many State Dignitaries, European and Middle Eastern Royalty, Hollywood celebrities and prominent business leaders. At the beginning of 2003 Chef Eric joined the world's largest food and beverage company, Nestle, as their R&D Chef in Singapore.

Some of his recent achievements:

- 2010 - Inducted into WACS as a culinary judge for international and national level culinary events
- 2012 WGS and Asian Masters Masterclasses Guest Chef 2
- Cuisine Cookbook winner, Best Chinese Cuisine and Entertainment Cookbook National Category (Malaysia) Winner
- 2014 Culinary World Cup Luxemburg, Singapore National Culinary Team, Team Coordinator (Champions Again!!)
- 2014 Singapore Day, London UK Food Team Consultant Chef
- 2015 SG50 Diplomatic Dinner, Singapore Embassy, Brasilia, Brazil. Singapore Culinary Team Leader
- 2015 Beef Australia Expo, Rockhampton Australia, Guest Chef