

The Wee Kim Wee Challenge 2020
(Virtual)
Updated on 12 Sept 2020

The Origins of The Wee Kim Wee Challenge

President Wee Kim Wee was the 4th President of the Republic of Singapore from 1985 to 1993. Mrs Wee Kim Wee was Patron of Girl Guides Singapore for that very same period of time. President Wee was also the Chief Scout of the Singapore Scouts Association throughout the duration of his Presidency. Before that, he worked as a journalist from 1945 to 1973 before he took up the appointment of Singapore's High Commissioner to Malaysia from 1973 to 1980. He then served as Ambassador to Japan from September 1980 to 1984. At the same time, he was also appointed Ambassador to South Korea (based in the Singapore Embassy in Tokyo) from February 1981 to 1984. He returned to Singapore in April 1984 and took up the position of Chairman of the Singapore Broadcasting Corporation before becoming Singapore's 4th President on 2 September 1985. The Wee Kim Wee Challenge Shield was presented to Girl Guides Singapore by our late President Wee at the end of his term in office as President. The Shield, however, had remained dormant for several years.

In 2007, with the blessings and approval of Girl Guides Singapore's Executive Committee and Council, the Guide Branch Commissioner proposed that the Shield be made the coveted prize for a competition involving cooking and creative writing. From the outset, the Wee Kim Wee Challenge was intended to encourage Guides to emulate Mrs Wee's culinary skills and President Wee's journalistic prowess. Until today, the Wee Kim Wee Challenge aims for Guide units to showcase their cooking skills and to make a creative oral presentation on the dishes they had prepared, cooked and served.

The Wee Kim Wee Challenge takes place once in every two years, making it possible for the Champion Guide Unit to hold on to the Challenge Shield for 2 years. Thereafter, the name of their school is engraved on the Shield and the Champion school of the subsequent Challenge will get to keep the Shield for the next two years. In addition to the Challenge Shield, the Champion school of every round also receives a Crystal Plaque which is theirs to keep. Members of the Champion team will receive a Gold medal each. 1st and 2nd runners-up teams members will also Silver and Bronze medals. All participants will each receive a specially made commemorative souvenir at the Prize-Presentation Ceremony*

*subject to easing of the COVID 19 safe-distancing conditions

The Wee Kim Wee Challenge's Theme for 2020

This year, the theme for the Challenge is **Diversity, Equity and Inclusivity**.

Important Information

Date (Day)	Time	Hosting Venue	Program
16 Oct (Friday)	3.00pm – 5.00pm	Recording of the cooking session is done virtually by the team of Guides from participating schools.	Preliminary Round
30 Oct (Friday)	TBC	Recording of the cooking session is done virtually by the team of Guides from participating schools.	Final Round

Each team should be made up of **FOUR** Secondary 2 or 3 Guides. Each Company can send **ONLY one** team.

The 12 top-scoring Company will enter the finals.

All teams must adhere to safe distancing measures implemented by their School and seek the approval of the School management before registering for the Competition.

The competition will only go on if a minimum of 20 schools registers by 26 September 2020. A confirmation email will be sent out after the deadline for registration.

Registration closes on Saturday, 26 September 2020

Adjustments made to Preliminary Round

Overview

All teams will be provided with a list of ingredients on what they are expected to cook **ONE WEEK** before the Preliminary round on 16 October 2020.

The team should designate 3 Guides to be Cooks and 1 Guide to be the videographer.

The recipe for the COOK-OFF will only be revealed on the day of the competition and each team will be given 1.5 hours to prepare, cook and serve the dish. An extra 15 minutes will be allowed for serving up the presentation. Teams are advised to allocate:

- 30 minutes for brainstorming their work plan and
- 1 hour for the actual cooking time.

Participants are also advised to study the recipe closely and they are encouraged to provide a 'twist' to the recipe to make it their own unique dish. However, in doing so, the essence of the original recipe should not be changed.

The entire competition duration will be done via Zoom. All teams will be required to ensure that they have a proper space for cooking as well as a well-placed camera / laptop connected to HQ Zoom and to ensure that the entire cooking process can be observed by the judges.

Teams will also be required to submit a video compilation of the different segments of the cooking process. The video should also include the presentation segment where a member of the team showcases and explains their final display and how it links to the theme. Judges will be looking out for adherence to hygienic method of preparation, general cleanliness, presentation style and thrift in the use of ingredients (Judges will be looking out for wastage of raw materials and the proper storage of leftover ingredients.)

Teams will also be required to upload their final photos to a provided padlet platform.

More details pertaining to the breakdown of the rubrics and video requirements will be provided at a later date.

Rules of the Challenge

1. Each Unit can send a team of **FOUR** Secondary 2 or 3 Guides to take part in the competition. The Preliminary and Final Round shall consist of the **same 4** team members.
2. All Guides are to be in Half Guide Uniform with apron, trimmed nails and hair net/chef's hat and to adhere to the safe distancing measures.
3. No additional time will be given for latecomers.
4. There **MUST** be zero food waste practice so all teams should strive towards minimising wastage.
5. All utensils **MUST** be from a Halal kitchen and all ingredients used must be from a halal supplier.
6. In keeping with GGS's practice, **NO PORK, LARD or BEEF** should be used in the dishes cooked respecting the beliefs of our Buddhists, Hindus and Muslims friends.
7. The dish prepared should be enough for **at least 3 people**.
8. All preparation e.g. cutting, cooking and peeling must be completed within the competition time-slot.

9. The Judges' decision is final.
10. Qualifying teams for the Final Round will be notified via email within a week, after the announcements of the results of Preliminary Rounds.