

The Wee Kim Wee Challenge 2021
(Virtual)
Updated on 19 March 2021

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 for Girl Guides Singapore for as long as Mr Wee was President. He was also the Chief Scout for the Singapore Scouts Association for the same period. Before that, he worked as a journalist from 1945 to 1973 before he was offered the post of High Commissioner of Singapore to Malaysia by the government. He then served as Ambassador to Japan in September 1980 and also as Ambassador to South Korea in February 1981 before returning to Singapore in April 1984 and took up the position of Chairman of the Singapore Broadcasting Corporation. The Wee Kim Wee Challenge Shield was presented to Girl Guides Singapore by the late President Wee Kim Wee at the end of his term in office as President but the Shield had remained dormant for several years.

In 2007, with the blessings of Girl Guides Singapore's Executive Committee and Council, the Guide Branch Commissioner revived the Challenge for Guide units to showcase their culinary skills. To make the Challenge even more interesting participants were encouraged to do an oral presentation on the dishes they had prepared, cooked and served. Thus, in this way the focus of the Challenge is on Mrs Wee's culinary skills and President Wee's journalistic background.

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 will be engraved on the Shield and the Champion school of the subsequent Challenge will keep the Shield for two years. In addition to the Challenge Shield, the Champion school will also be awarded the Crystal Plaque presented to them together with the Challenge Shield. There are a total of 4 winners – 1st, 2nd, 3rd and 4th placing.

Theme for 2021

This year, the theme for the Challenge is **Stand Together For Peace.**

Important Information

Date (Day)	Time	Hosting Venue	Program
28 May (Friday)	3.00pm – 5.00pm	Virtually from respective schools	Preliminary Round
Semester 2 2021	TBC	TBC	Final Round

There will be no fees charged for this round. The \$20 budget for the ingredients will need to come from the School itself.

Each team consists of **four** Secondary 2 or 3 Guides. Each Company can send a maximum of one team. The team will consist of 3 cooks and 1 videographer.

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

The Competition will only go on if we reach a minimum of 20 registrations. A confirmation email will be sent out after the deadline for registration.

The deadline for registration is 30 April 2021, Friday.

Preliminary Round

Overview

All teams will be provided with an ingredients list on what they are expected to cook at least 2 weeks before the Preliminary round. They need to work within a budget of \$20 / team.* This budget will need to come from the School. All teams will be required to submit their expenditure in the WKW Google Form Submission.

The team should consist of 3 cooks and 1 videographer.

The recipes will be provided on the day of the competition itself and each team will be given 1.5hours:

- 30 minutes of planning time
- 1 hour of cooking time.

Participants will need to study the recipes closely and are encouraged to provide a 'twist' to the recipes to make them their own unique dishes. In doing so, the essence of the original recipes should not be changed.

They would also need to align their dishes to the theme "Stand Together For Peace".

At the end of the 1.5 hour, the girls will present their dishes to the videographer for recording purposes. The oral presentation should not be more than 10 mins.

Zoom and Video Submission

The entire competition duration will be done via Zoom. All teams will be required to ensure that they have a proper space for cooking, a camera / laptop connected to HQ Zoom and to ensure that the entire cooking process (preparation, cooking and oral presentation) can be observed by the judges on Zoom.

The entire process (preparation, cooking and oral presentation) should be recorded by the videographer.

At the end of the competition, the recorded video should be edited into a 25-minutes' compilation. The 25-minutes video should showcase the following:

1. the participants and their oral presentation explaining their final dishes and their linkage to the theme (names of final dishes, brief description of the cooking method, the 'twist' and how the dishes are linked to the theme); 10 minutes
2. the hygienic method of preparation*
3. general cleanliness*
4. presentation style*
5. thrift in the use of ingredients (no wastage of raw materials and proper storage of leftover ingredients.)*

The video must be submitted before 11.59pm on the day of the Competition.

*According to the discretion of the team, the rest of the video should show an appropriate length of these areas.

Photos & Description on Padlet

After the competition has ended, all teams will also be required to upload their final photos and description of each dish to a provided padlet platform. They need to upload the following photos:

- 2 overall photos of their entire set-up
- 1 close-up shot of each dish
- The team of 4 with their dishes.

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 to latecomers.
4. Zero food waste practice is emphasised and all teams shall strive towards minimising wastage.
5. All utensils / ingredients prepared must be halal.
6. The dish prepared must enough for at least 2 people.
7. All preparation e.g. cutting, cooking and peeling must be completed within the Competition hour.
8. Judges' decision is final.
9. Qualifying teams for the Final Round will be notified via email by a week's time.
10. To ensure integrity, all photos on padlet needs to be submitted before 6pm on the day of the Competition.
11. The video submission uploaded onto the Google Form should not exceed 100MB and should be submitted in mp4 format only.
12. The video must be submitted before 11.59pm on the day of the Competition.
13. They would also need to upload the 2 documents in Google Form
 - i. **Annex 1: Expenditure List** (prior to the competition)
 - ii. **Annex 2: Names of the dishes with a 150 word write-up of their dishes and their linkage to the theme** (before 6pm on the day of the Competition)
14. The Google Form will be emailed to all Guiders on the day of the Competition itself.

Things to prepare and brought to the venue

No.	Things	Description
1.	Portable stoves or induction stoves.	Maximum of 2 portable stoves/induction stoves can be used at one time per team. Schools can make their own arrangement to borrow the stoves from HQ prior to the competition. The loan is on a first-come-first-serve basis. If the school chooses to use the school's kitchen as their competition venue, then only 2 stoves can be used.
2.	Gas Canisters	Each team is to ensure that there is sufficient gas refill.
3.	Raw ingredients	All preparation e.g. cutting, cooking and peeling must be completed within the competition hour except ingredients to be blended. Ingredients to be blended can be done before the start of the competition. All ingredients used must be halal.
4.	Cutlery and Utensils	Each team is to prepare their own cutlery and utensils needed for the competition. All cutlery and utensils must be halal.

Things to upload

1.	Expenditure list [Annex 1]	Complete the Expenditure List prior to the Competition and upload this onto the Google Form. This is the proof of thrift as each team should spend less than \$20. This excludes condiments and garnishes.
2.	Write-up [Annex 2]	Complete the 150 words write-up in Annex 2 and upload onto the Google Form before 6 pm on the day of the Competition
3.	Photos on padlet	<ul style="list-style-type: none"> • 2 overall photos of their entire set-up • 1 close-up shot of each dish • The team of 4 with their dishes. <p>To be submitted before 6pm on the day of the Competition.</p>
4.	25-minutes compilation video	<p>The video should showcase:</p> <ol style="list-style-type: none"> 1. the participants and their oral presentation explaining their final dishes and their linkage to the theme (names of final dishes, brief description of the cooking method, the 'twist' and how the dishes are linked to the theme); 10 minutes 2. the hygienic method of preparation* 3. general cleanliness* 4. presentation style* 5. thrift in the use of ingredients (no wastage of raw materials and proper storage of leftover ingredients.)* <p>*According to the discretion of the team, the rest of the video should show an appropriate length of these areas.</p> <p>To be submitted before 11.59pm on the day of the competition.</p>

Name of Guide Unit: _____

Names of the dishes with a 150 word write-up of their dishes and their linkage to the theme

Names of the dishes:

Brief description of the dishes with cooking method(s) and how they link to the theme **Stand Together For Peace.**

