



## WHO IS KITCHENSQ?

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# About Us

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**2014**

Founded

**2,000+**

Young & adult  
learners served

**60+**

Companies served

# Founders

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**See Kai Xuan**  
Co-founder

A graduate from University of Nevada, Las Vegas, and also an ACTA-certified trainer, Kai has over 10 years of f&b experiences in restaurant, catering, events and f&b training. The brands she worked with includes Brotzeit, Brewerkz and Violet Oon Singapore. Currently an adjunct lecturer for private hospitality schools, she believes in quality and engaging training.



**Muhd Kamal**  
Co-founder

Currently the president of Singapore Halal Culinary Federation (SHCF), Kamal has over 23 years of experience in hospitality and f&b industry. Also an ACTA-certified trainer, Kamal has honed his experience through various positions such as banquet & restaurant operation, serving royalties and dignitaries as well as representing Singapore for Halal talks & TV appearance.

# Team of Chefs

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**Joe Muhammad**  
Western & Fusion expert

Former executive chef for several renowned brands such as Purple Sage & Marina Bay Sands, Chef Joe has several awards under his belt including Iron Chef and World Cup Germany. Currently an ACTA-certified trainer, he continues to create new f&b concepts and innovative approaches to food.



**Mazlan Boyamin**  
Malay & Indonesian Cuisine Expert

With experiences in preparing Western, Asian, and Fusion cuisines, Chef Mazlan is actively involved in training for various local and international schools and institutions. Also an ACTA-certified trainer, he often make appearances in overseas showcase including 2018 Winter Olympic.



**Richard Ang**  
Western & AE Expert

Through his past employments with various 5-star properties, Chef Richard is well-versed in different departments and roles. Also an ACTA-certified trainer, he currently focuses on training future f&b leaders through the WSQ framework in the industry.



**Priscill Koh**  
Western & Pastry expert

Known as Taitai Chef, she was a graduate from Sunrice Academy. As an ACTA-certified trainer, she enjoys interacting with different students and participants. With her love of sharing, she continues to impart skills and knowledges with nutrition company, schools and community events.

# Team of Chefs

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**Javed Ahamad**  
Indian Cuisine expert

Currently the executive chef of Punjab Grill, Chef Javed has worked through the ranks including his stint with Rang Mahal in Mumbai and One Michelin Star Restaurant - Song of India. Having been awarded the PalateChef 2016 in Singapore Michelin Guide, Chef Javed has also developed menu in countries such as Paris and Australia.



**Allan Ho**  
Asian Cuisine expert

With over 25 years of experiences, Chef Allan has worked with several luxury hotel groups in Singapore, Saudi Arabia, Istanbul, Vietnam and Thailand. Currently, an ACTA-certified trainer, Chef Allan currently focuses on culinary training for lifelong learning institutions and also providing consulting services in Singapore and Thailand.




**Muhd Imran**  
Pasta & Mediterranean expert

Known for his innovative and fun approaches towards cuisines and menu development, Chef Imran is passionate in creating memorable dining experiences to his clients and followers. Leading Mint & Coco in Oman to the accolade of "Best New-comer Restaurant" in 2019, he is well-versed in European, Middle-eastern and American cuisines.



**Joe Heng**  
Thai & Peranakan expert

Chef Joe is a very versatile chef who is able to adapt his culinary expressions through different concepts. A Shatec graduate, he has worked under celebrity chef Violet Oon and consulted for several state events and developed numerous restaurant concepts and menus.



**“We aim to provide professional, energetic & refreshing approaches towards halal F&B scene. I am proud to say that we are Singapore’s only premium Halal F&B, events and training consultancy firm. And we do our best.”**

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**Muhd Kamal, Co-Founder**

# Services

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## HALAL FOOD SERVICE CONSULTANCY SET UP



We strive to blend communal, wholesome and lifestyle into every food service business we help to create and plan.

## FOODSERVICE TRAINING



We believe in continuous upgrading of self, which includes imparting knowledge and skills to organisations and future professional-to-be.

## RECIPE DEVELOPMENT & PRODUCT LAUNCHES



Our team of experienced chefs are able to create halal recipes that best suit your requirement, ranging from cookbook or restaurant needs.

## PRIVATE CHEF & HALAL CHEF SERVICES



We make Halal culinary lifestyle accessible by making ourselves mobile to bring clients' their preferred cuisine into their homes.

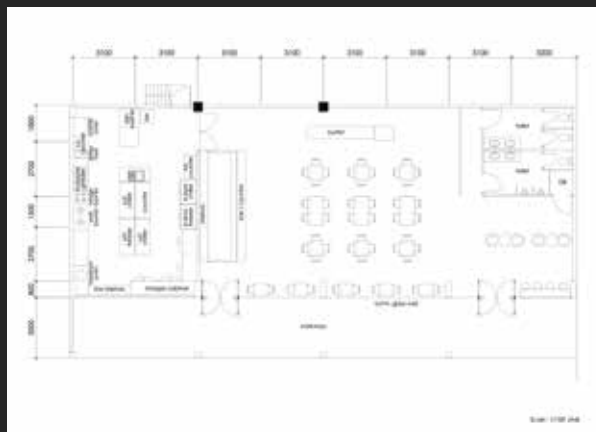
## HALAL F&B EVENT SERVICES



We aim to use unique and fresh approaches to Halal food events, bringing the Halal culinary event into a lifestyle stage.

# HALAL FOOD-SERVICE CONSULTANCY SERVICES

Business Planning  
Conceptualisation Development  
Kitchen Design  
Halal Certificate Application  
Menu Design and Development  
SOP Development  
Turnkey Project





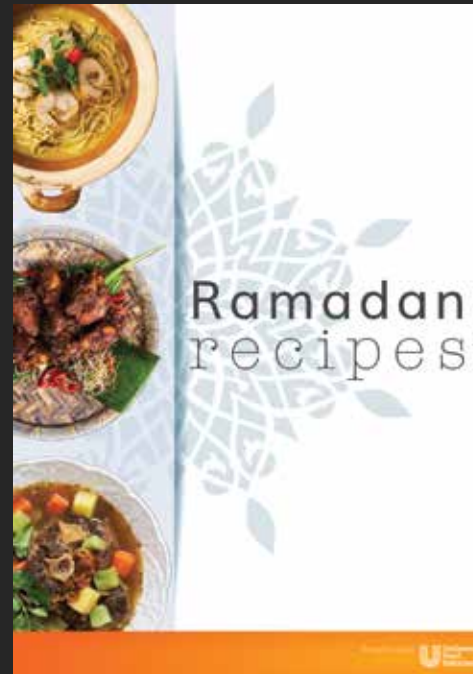


# FOODSERVICE TRAINING

Coursework Development  
Halal-related Seminars and Training  
Halal-related Talk and Keynote  
SOP Development & Staff Training  
Private Culinary Workshop

# RECIPE DEVELOPMENT & PRODUCT LAUNCHES

Cookbook Development  
Recipe Development & Showcase  
Product Research & Development  
Product Launch



# PRIVATE CHEF/ HALAL CHEF SERVICES

Private Chef for Hire (Halal)  
Private Dining (Halal)  
Private Jet In-flight Meals





# HALAL F&B EVENT SERVICES

- Culinary Masterclass
- Cooking Show & Demonstration
- F&B Event Conceptualization
- F&B Event Management Services
- Halal-related Talks
- Halal Culinary Teambuilding
- Product Demonstration

# Clients

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Adam Khoo Life Skills Company Pte Ltd

Schools under Ministry of Education (MOE)

- Bedok View Singapore School
- Bendemeer Secondary School
- Chestnut Drive Secondary School
- Fuhua Secondary School
- Junyuan Secondary School
- Jurong West Secondary School
- Jurongville Secondary School
- Kent Ridge Secondary School
- Northbrooks Secondary School
- Queenstown Secondary School
- Serangoon Secondary School
- Westwood Secondary School
- Xishan Primary School
- Zhonghua Secondary School

Bei Fang University of Nationalities,  
Ningxia (China)

Rajamangala University of Technology,  
Krungthep (Thailand)

Culinary Art Studio @ Kg Glam

Eduquest International Institute

Agri-Food & Veterinary Authority of Singapore (AVA)

Cape Town Tourism, South Africa

Enterprise Singapore (ESG)

Health Promotion Board (HPB)

KK Women's and Children's Hospital

Ministry of Transport (MOT)

Muslimin Trust Fund Association

National Kidney Foundation (NKF) Singapore

National Trade Union Congress (NTUC)

NTUC Fairprice Co-operative Limited

People's Association (PA)

Singapore Halal Culinary Federation

Singapore Heart Foundation

Singapore Prison Services

Singapore Tourism Board (STB)

Wisma Mendaki

Crescent Rating, Singapore

EDS Aviation

Halaltrip Singapore

Halal Media Japan

Halal Expo Japan 2016

Infinite Ideas

Laundry Galley Cafe

Ninety Nine F&B Pte Ltd

Nestle Professional

OurPasar Essentials

Seletar Jet

Sphere Exhibits

Staub

Unilever Food Solutions Singapore

Violet Oon Kitchen

Zwilling J.A Henckels

# Talk to us now!

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