



Ricky Goh

Fonterra Lifetime Achievement Award

A glimpse at the resume of Ricky Goh, this year's recipient of the Fonterra Lifetime Achievement Award and you would be speechless. The year 1966 was when Goh plunged into the hectic arena of the F&B industry, paddling his way through first as a waiter, bartender, bar manager (when he was only 21), F&B manager, executive assistant manager, general manager of hotels and subsequently as executive director of regional hotel companies. Rattling through the names of the organisations Goh worked at would include Holiday Inns, Goodwood Group, CDL Hotels International, Europa Group of Companies, etc. But it was in 1978 and 1979 when he was recognised as F&B Director of the Year by the Holiday Inns System at its annual conventions in Memphis and San Francisco that he remembers most fondly of and henceforth gritting his teeth to march towards greater ambitions. "That was an achievement that is most memorable as I travelled to the US to receive the awards in front of thousands of delegates made up of hotel owners and general managers. I then decided that I would not stop at where I was. It is a confirmation that you will reap what you sow, if you work hard, you can achieve."

I must honestly say the award came as a surprise and to be singled out by my industry colleagues and associates is truly an honour that I'll treasure for the rest of my life. This is an industry that you cannot say my job is done. It is ever changing and to stay relevant, one must continuously innovate. That is my journey for now and the future till it's time to hang up the boots, with God's blessings, say in another 15 years' time?

Did You Know?

Goh was bestowed the Hospitality Excellence in Leadership Award by Hospitality Asia Platinum Awards (HAPA) 2006-2007 at the dinner held in November 2006 in Singapore.

Here's Looking At You

He started his career as a bar potter, cleaning bar areas and washing glasses— a humble beginning for a young man during the difficult times of the late 1960's but he later rose to be the CEO of several large hospitality organisations in the region. How many Singaporeans can claim to have such achievements? It requires a person of a special breed, with pure determination, inborn creativity and natural leadership capabilities to make the grade. He has shown our younger future leaders in Singapore that if we dare to dream and work towards our goals in life, we will be winners.

Richard Chua, Area General Manager, Ascott International Management (Vietnam) Ltd

Then & Now...

- MPS Puri, Raffles International (2002)

Puri is currently the general manager of The Setai, a luxury hotel in Miami, Florida, and the head of The Americas for GHM Hotels, US.

- Otto Weibel, The Westin Stamford & Westin Plaza (2001)

Otto Weibel has been keeping himself as busy or if not busier than before contributing to the F&B scene in Singapore and four years ago, was awarded Singapore Tourism Board's Special Recognition Award for Culinary Excellence & Promoting Culinary Art & Chefs of Singapore at the 19th Tourism Awards 2004.



2007 – Ricky Goh (Delifrance Asia Ltd)

2006 – Kwan Lui, Director / Founder, at-sunrice, The Singapore Culinary Academy & Spice Garden

2005 – Andrew Tjioe, Chief Executive Officer, Tung Lok Group Of Restaurants

2004 – Pakir Singh, Chief Executive, Singapore Hotel Associations • 2003 – Dr N K Yong & Melina Yong

2002 – MPS Puri, Senior Vice-President – Operations, Raffles International

2001 – Otto Weibel, Director Of Kitchens, The Westin Stamford & Westin Plaza