

SATS and WORLDCHEFS launch Global Culinary Certification Program



SATS and WORLDCHEFS partner on structured Culinary Staff Training Program

SATS Ltd. ([SATS](#)) and World Association of Chefs Societies ([WORLDCHEFS](#)), a global network of chef's associations, have launched a structured Culinary Staff Training Program aligned with the WORLDCHEFS Global Certification framework. The collaboration makes SATS the first inflight caterer in the world to embed the prestigious international benchmark across its entire culinary workforce, the March 26 press release said.

The program supports Singapore's national workforce transformation agenda by professionalizing career pathways for more than 700 culinary professionals — from Commis Cooks to Executive Sous Chefs — across SATS Inflight Catering and Food Services. It introduces structured, role-based training linked directly to internationally recognized certification, strengthening culinary skills within high-volume food production environments.

As Singapore's aviation and food sectors continue to scale, workforce capability and operational consistency under stringent food safety protocols have become increasingly critical. SATS' new framework integrates global culinary standards into day-to-day operations, ensuring that skills development is embedded within the workplace. Developed in alignment with WORLDCHEFS' competency framework, the program standardizes training across 11 culinary job roles. Certification will be awarded once job-role competencies are validated on the job, reinforcing practical mastery in areas such as food safety, sustainability, customer service and leadership.

Samuel Koh, CEO of SATS Food Solutions, said, “Workforce transformation goes beyond upgrading skills — it must create clear, structured pathways for growth. By aligning our culinary framework with WORLDCHEFS certification, we are raising professional standards while investing meaningfully in our people. This initiative professionalizes our culinary teams with clear and structured skills frameworks and career pathways, strengthens our operational resilience, and ability to serve customers better. It also supports SATS’ continuous efforts to enhance Singapore’s position as a leader in global aviation and food hub.”

Matthew Yim, Executive Chef, Regional Culinary Operations and Menu Design, SATS Food Solutions said, “Producing thousands of meals a day requires strong systems, disciplined teamwork and consistent culinary standards. This program gives chefs a clear pathway to grow our skills and achieve internationally recognised WORLDCHEFS certification, while maintaining the quality and food safety our airline customers expect.”

Ragnar Fridriksson, Managing Director, WORLDCHEFS added, “We are proud to partner with SATS in embedding the WORLDCHEFS Global Culinary Certification framework into the training and development of its culinary workforce. This collaboration reflects SATS’ strong commitment to structured learning, professional growth, and global culinary standards. We also congratulate SATS on becoming the first inflight caterer in the world to adopt this program, setting a new benchmark for training and skills development, in the aviation catering industry.”

The program will be rolled out in phases during the second half of this year. This initiative underscores SATS’ continued commitment to building a future-ready workforce.