

Republic of the Philippines  
**House of Representatives**  
Quezon City, Metro Manila

**EIGHTEENTH CONGRESS**  
Third Regular Session

House Resolution No. 2174



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**INTRODUCED BY**  
**REP. ALFRED VARGAS**

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**A RESOLUTION**  
**CONGRATULATING AND COMMENDING CHEF JOHANNE SIY FOR**  
**RECEIVING THE AWARD FOR FEMALE OF THE YEAR IN THE 2021**  
**SINGAPORE'S WORLD GOURMET AWARDS**

**WHEREAS**, Filipina chef Johanne Siy was awarded Female Chef of the Year by Singapore's World Gourmet Awards 2021 (WGA);

**WHEREAS**, the World Gourmet Summit is an annual awards body that has recognized top names in Singapore's hospitality and restaurant industry since 2001;

**WHEREAS**, this year, the World Gourmet Awards (WGA), which celebrates the remarkable contributions of key individuals and organizations in Singapore's hospitality industry, named the Filipina chef the MKN Female Chef of the Year;

**WHEREAS**, with this prestigious award, the WGA applauds her skillful kitchen operations and astounding achievements in the culinary arts that raise the standards of fine dining excellence;

**WHEREAS**, the award is given to a female head chef who is directly involved in daily kitchen operations and in the culinary arts. She is also evaluated for her levels of professionalism, creativity, consistency, leadership, and commitment to quality<sup>1</sup>;

**WHEREAS**, Chef Johanne Siy's culinary journey has whisked her around the world, from her hometown Dagupan, Pangasinan to the United States, Scandinavia, and finally, Singapore, where she flourishes as the head chef of Lolla, a Mediterranean inspired restaurant in Ann Siang Hill;

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<sup>1</sup> <https://www.wgsawards.com/wga2021/main.php/>

**WHEREAS**, although chasing her passions has turned Chef Johanne Siy into quite the globetrotter and travelled across the world, her love for food remains deeply rooted in Dagupan, Pangasinan - her hometown;

**WHEREAS**, Chef Johanne Siy, a Dagupan-born chef, is now living in Singapore. She graduated from the Culinary Institute of America and La Bernardin. She was under the wing of Chefs Eric Ripert and Daniel Boulud<sup>2</sup>;

**WHEREAS**, Chef Johanne Siy's biggest culinary influence is Chef Andre Chiang, who is her current mentor – having worked alongside him at Restaurant Andre in Singapore for four years;

**WHEREAS**, Chef Johanne Siy spent a lot of time in kitchens, farms and forests in Scandinavia, where she staged at world-renowned restaurants like Noma and Relae in Copenhagen, as well as Faviken in Sweden. During her time there, she developed a profound appreciation for the provenance of ingredients and a deep respect for producers in their unwavering commitment to quality in the midst of an extreme environment<sup>3</sup>;

**WHEREAS**, Chef Johanne Siy is a strong proponent of produce-driven cuisine and champions positivity in the kitchen and the drive to contribute to elevating the hospitality industry as a whole<sup>4</sup>;

**WHEREAS**, it is important to recognize and acknowledge Chef Johanne Siy's success to encourage our talented and thriving local chefs and gastronomes to elevate Filipino food to the global stage with their modern and innovative take on Filipino cuisine. This will inspire the stakeholders in the Philippine restaurant industry to grow and develop into a germane industry rich in professionalism, creativity, consistency, leadership, and commitment to quality;

**NOW THEREFORE, BE IT RESOLVED AS IT IS HEREBY RESOLVED BY THE HOUSE OF REPRESENTATIVES**, to congratulate and commend Chef Johanne Siy for receiving the Award for Female of the Year in the 2021 Singapore's World Gourmet Awards.

**Adopted,**

  
**REP. ALFRED VARGAS**  
Fifth District, Quezon City

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<sup>2</sup> <https://www.rappler.com/life-and-style/food-drinks/johanne-siy-female-chef-of-the-year-singapore-2021>

<sup>3</sup> <https://awesome.blog/2021/06/chef-johanne-siy.html>

<sup>4</sup> <https://ph.asiatatler.com/dining/5-facts-about-johanne-siy-chef-of-the-year>