



COOKING UP A STORM

MR CALEB TAN

Megu Catering Concepts Pte Ltd

The passion for the food business has always been in his blood. Mr Caleb Tan, the founder of Megu Catering Concepts Pte Ltd, comes from a family deeply involved in the food industry. Since young, he helped his grandparents, relatives, and parents in varying aspects of the business – cooking, cashiering, waiting, and even dish-washing.

“So much so that it became second nature to me,” he remarks, having established the business in 2012, “I couldn’t see myself in any industry besides this.” Today, Megu Catering Concepts is a fast-growing and exceptionally promising catering solution company that provides not just quality food and beverage services, but uniquely tailored menus and experiences.

Citing the present trend where people desire more variety, more customisation, and more unique experiences, Mr Tan emphasises the company’s creativity and versatility as one of their key advantages. “We have a good spread of quality international menus catered to various occasions,” he adds.

As a graduate of Temasek Polytechnic’s Culinary and Catering Management course, his extensive experience includes stints in numerous F&B retail outlets and restaurants. This imparted him with a great deal of knowledge and understanding on how to manage aspects such as the service floor and the kitchen. Still, he credits the values he gained from interactions with F&B mentors as a cornerstone of his expertise today; values such as integrity, trust, team spirit, and putting others first – these have all formed the core of his company, both internally towards his team and externally towards his clients.

Grateful for the assistance over the years from his family and friends, he had developed the company to such an extent that they can presently

**“Everything rises and falls on leadership”
-John C Maxwell**

Up Close & Personal

What made you pursue a business in this field?

Family upbringing and a passion for food and beverage. I think the biggest motivation would be the heart to serve people; to be part of their greatest moments and achievements – that would be my greatest reward.

Were there any notable challenges that you had to overcome?

One of our key values has always been to ensure proper food safety and hygiene. As we are expanding quickly, I believe that one of our greatest challenges has been to ensure that our food remains safe without compromising on its taste and quality. We are running for ISO 22000 this year, which is a combination of both ISO9000 and HACCP; I see this milestone as part of our duty and promise to ensure safe and healthy food for our clients.

What is the main driving force and motivation for you?

Definitely family and friends. They have been the greatest support in my life and I hope that the business will be able to provide and bless each of them. My dad has been the most prominent motivation and icon for me. I have learnt

a lot of lessons and wisdom from him through the years. The greatest gift my dad has given me is the belief in who I am and what I can achieve, even when I don’t see it.

What advice would you give to aspiring entrepreneurs?

I think I’d leave two quotations. “Everything rises and falls on leadership” – John C Maxwell.

I think investing in yourself and growing your potential is the biggest investment you can ever make.

“If you want to travel fast, go alone and if you want to travel far, go together.” – African proverb.

Building a strong team is your 2nd biggest investment because behind every successful entrepreneur is a strong team who sticks with you till the end.

How do you measure success in life?

I think I measure success by how much I am able to bless those around me. Being able to do that makes me happy, and it makes life fulfilling.

Life is too short, and you can’t take material possessions to your grave.

I hope to leave a legacy for future generations to value and build upon.

accommodate up to 3,000 people per meal period; a massive improvement from their initial capability of only 500 people. Having started with a handful of corporate clients, they have now expanded to include government bodies, institutions, weddings, and private dining events in an ever-growing portfolio.

“We have managed to cater for many big events over the years, such as the Standard Chartered Marathon, SING50, Lasalle 50th Anniversary, SIA, DHL, People’s Association, and SGH,” he professes, “All these major functions were between a thousand to three thousand people, and in its own way challenging operationally.”

Desiring to represent Singapore internationally in the long-term, and to bring Singaporean cuisine and hospitality culture to different parts of the world, Mr Tan continues to cook up a storm with Megu Catering Concepts Pte Ltd, constantly refining its food quality, safety, and diversity.