LTA and SIT Establish Centre for Infrastructure and Tunnel Engineering

Partnership seeks to foster greater collaboration in research & development, as well as educational and training programmes in highly-specialised field

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The Land Transport Authority (LTA) and Singapore Institute of Technology (SIT) signed a Memorandum of Understanding (MOU) on 20 December 2021 to establish a Centre for Infrastructure and Tunnel Engineering (CITE).

The partnership between LTA and SIT seeks to foster greater collaboration in research & development, as well as educational and training programmes in this highly-specialised field of infrastructure and tunnelling engineering. As cities around the world become more urbanised, many large infrastructure projects for land transport, waste management and other utility services such as transmission cables are increasingly being built underground. In land-scarce Singapore, capabilities for civil engineering and infrastructural development will continue to be in demand.

The CITE will serve as a platform for the civil engineering community to exchange and deepen their knowledge and skills in this field. The Centre will also conduct and facilitate applied research to support safety standards in the design, construction, operation, and maintenance of tunnels, and other civil engineering infrastructure. This will be beneficial for major underground projects in the near future, which include the Cross Island Line, North-South Corridor and Deep Tunnel Sewerage Systems. To augment existing capabilities, the CITE will develop and deliver customised training courses to upskill and reskill local professionals in infrastructure and tunnel engineering.

Professor Tan Hiam Soon, then President, SIT, commented: “As Technology Innovation Centre at SIT, the CITE will leverage SIT’s strengths in applied learning and industry collaboration to promote innovation and groom talents. We envision the CITE to be at the forefront of cutting-edge applied research and training in Singapore, readying future graduates and workforce to meet the challenges of ever-evolving infrastructure and tunnel developments. SIT is pleased to collaborate with LTA to continue to enhance Singapore’s capabilities in this sector.”

Mr Ng Ang’s (Chief Executive, MTRC) comment: “Our rail lines and road projects are going underground to allow for fuller use of above ground spaces and to preserve our natural environment. This requires specialised domain knowledge, and the CITE can help build a ready pool of talent engineers with a mix of civil engineering and geotechnical knowledge to support our efforts.”

Building a Talent Pipeline for Infrastructure and Tunnel Engineering

To upskill industry standards, the CITE has collaborated with Singapore’s Professional Engineers Board (PE Board) to develop a customised Certification Course in Tunnel Engineering. The course aims to upskill professionals specialising in bored and mined tunnelling projects and supports Professional Engineers (Civil) in obtaining accreditation as Specialist Professional Engineer in Tunnel Engineering.

A pilot run of the course in March 2021 attracted 30 industry professionals who will be completing the programme in the first quarter of 2022. Interested interested applicants can apply for subsequent runs of the course through the PE Board website.

For the full story, please go to SIT’s Digital Newsroom: https://www.singaporetech.edu.sg/news-and-sit-e-sitates-centre-for-infrastructure-and-tunnel-engineering
Passing on a Legacy of Success

A new generation of Hospitality Business, Digital Communications and Integrated Media, and Civil Engineering undergraduates will be supported by the ELK Bursary at SIT

The Estate of the late Mr Eng Liat Kiang, a respected leader and businessman in the Teochew community, has made possible the new ELK Bursary in support of deserving students at the Singapore Institute of Technology (SIT) with an endowed gift of $1 million.

Open to undergraduates from the Hospitality Business, Digital Communications and Integrated Media, as well as the Civil Engineering degree programmes, the ELK Bursary seeks to inspire in them tenacity and encourage a positive outlook to rise above their circumstances. Valued at $5,000 each, at least six or up to nine Bursaries will be given out annually and in perpetuity, from the new Academic Year 2022/23 onwards.

Mr Eng was the Founder Chairman of Sin Heng Chan Group, but he had come from an impoverished background. His parents passed on when he was three, leaving him under the charge of his elder siblings. He first set foot on the shores of Singapore in 1936 with little on him, and he soon found work earning a meagre income. He taught himself languages such as Malay, English and Indonesian from books as he knew that he needed to be able to communicate with people from different cultural backgrounds and ethnicities in order to make a livelihood. With a strong entrepreneurial spirit burning in him, he gathered two friends and they opened their first provision store on Rochor Road. Experiencing World War II also made Mr Eng more determined to overcome any hardship and in 1947, he started Sin Heng Chan which focused on rice trading. His business grew rapidly — now known as The SHC Group, it is one of Singapore’s longest privately owned corporations with a focus in two key areas — property development and hospitality management.

Said Mr Eng Bak Chim, Managing Director, The SHC Group, “The late Mr Eng believed that possessing strong willpower, determination and the ability to endure difficulties, will see one through many challenging moments in life. We hope that this bursary will encourage students at SIT to press on and see difficulties encountered in their lives as opportunities for growth.”

Said Prof Chua Kee Chiang, President, SIT, “I just wish to say how much we appreciate this generous gift for our students. Many of our young SITizens come from less privileged backgrounds and are the first in their families to attend university. This very thoughtful gift from the Estate of Mr Eng Liat Kiang will give them the support they need to focus on their studies and help them realise their potential, in spite of their financial circumstances. The ELK Bursary will generate a positive multiplier effect, for the industry and the community, in years to come.”
Bespoke Hip Protector Enhances Safety of Fall-prone Seniors

Developed by SIT and G4 Pte Ltd, the lightweight and breathable EXO+ hip protector offers protection for fall-prone residents of Ren Ci Hospital

7 January 2022

Assoc Prof Soh Chee Beng (right), Programme Leader, Sustainable Infrastructure Engineering (Building Services), SIT and Mr Samuel Lim, former Research Engineer at SIT, displaying the hip protector belts in the characterisation lab at SIT@Oxwor, where they performed material characterisation.

SIT and G4 Pte Ltd have collaborated with Ren Ci Hospital to develop a customised hip protector that offers good protection and comfort for fall-prone seniors. Ren Ci Hospital is the first facility in the community care sector to trial the EXO+, a lightweight hip protector made with breathable material for the local climate. The patented hip protector features a foam pad made of sandwiched layers of impact-absorbing foam and elastomers to cushion the wearer’s hip in the event of a fall.

Following positive feedback from residents, Ren Ci Hospital will be deploying the hip protector at both its nursing homes to selected residents with fall-risk potential due to gait or lower limb weakness.

"We expect hip fractures among seniors to be on the rise as the population ages. While there are existing hip protectors in the market, most are not easy to put on. They also trap heat when worn for long hours and cause discomfort for the elderly. Compliance becomes a real issue. In comparison, EXO+ is easy to wear, more breathable, and suitable for our local climate – all the benefits that aid initial acceptance by our elderly residents. This removes problems with compliance, so our seniors, especially those with osteoporosis, can avoid potentially life-threatening hip fractures," said Ms Tan Tzuu Ling, Assistant Director, Nursing at Ren Ci Hospital.

For the full story, please go to SIT’s Digital Newsroom: https://www.singaporetech.edu.sg/digitalnewsroom/bespoke-hip-protector-enhances-safety-of-fall-prone-seniors/
When Rotarians Come Together

A newly established scholarship at SIT made possible by the Rotary Club of Tanglin and Mr Alvin Goh will nurture academically talented leaders

📅  07 January 2022

In November 2021, members of the Rotary Club of Tanglin, Singapore, together with Mr Alvin Goh, the Club’s Immediate Past President, banded together to make a gift to establish the endowed Rotary Club of Tanglin & Alvin Goh Scholarship at the Singapore Institute of Technology (SIT).

Made in support of undergraduates pursuing any degree programme at SIT, this Scholarship will be awarded to academically outstanding students who have demonstrated leadership skills and made significant contributions beyond academic studies to SIT or the community. Valued at $5,700 each, one Scholarship will be awarded annually and in perpetuity, from the next Academic Year 2022/23 onwards.

Said Mr Alvin Goh, President (Rotary Year 2020-21) of the Rotary Club of Tanglin, Singapore, who spearheaded the fundraising efforts for the Scholarship, “The Club and myself are very proud to be able to nurture talented young leaders at SIT for the future. The Rotary Club of Tanglin, Singapore is committed to service, and we find a resonance in SIT’s endeavours to develop individuals who build on their interests and talents to impact society. It is our hope that this Scholarship will create a ripple effect in the lives of the recipients and the people that they go on to serve.”

This is not the first time members of the Rotary Club of Tanglin have come together to nurture students at SIT. Earlier in 2018, the Club had made possible the Rotary Club of Tanglin & Tong Kok Chiang Scholarship. The Rotary Club of Tanglin, Singapore, was founded in April 1984 and its members have been involved in many areas of service to reach out to different groups of people including the sick, the handicapped, the underprivileged and those afflicted by natural disasters.

Said Prof Chua Kee Chiang, President, SIT, “SIT is grateful to have found such inspiring friends in Mr Alvin Goh and the members of the Rotary Club of Tanglin, Singapore. We are also very honoured to have the Club’s steadfast and nurturing support since 2018. I have no doubt that this impactful Scholarship will nurture community leaders who have a heart to serve, much like the Rotarians who have made possible this Scholarship.”

The permanent Rotary Club of Tanglin & Alvin Goh Scholarship is applicable to undergraduates from all disciplines at SIT.
SIT and TradeFlow Collaborate to Enhance Shipping Industry Efficiency with AI

AI-driven solution will predict and reduce risk in international shipping to increase operational efficiencies and reduce cost.

07 January 2022

TradeFlow Capital Management (TradeFlow) and the Singapore Institute of Technology (SIT) are pleased to announce a collaboration to co-create an artificial intelligence (AI) driven solution to better address risk and efficiency issues in the international shipping industry.

With the shipping and maritime sector contributing around 7% of Singapore’s gross domestic product and more than 130,000 ships annually calling at Singapore, the digitalised solution shall benefit Singapore’s status as an international shipping hub.

The project aims to apply artificial intelligence and machine learning to monitor, measure, analyse, predict, and in turn, help manage the risk that a company will face demurrage on shipments of bulk commodities around the world.

For the full story, please go to SIT’s Digital Newsroom: https://www.singaporetech.edu.sg/digitalnewsroom/sit-and-tradeflow-collaborate-to-enhance-shipping-industry-efficiency-with-ai
After eight years working in Singapore's finest kitchens, Culinary Institute of America (CIA) Singapore alumna Elaine Koh returns to her alma mater. Now, she is vested in grooming Singapore's future culinary professionals.

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As an avid baker and cook, Elaine was halfway through her diploma programme when she realised that her heart was set on working in the kitchen. So, she embarked on researching various culinary schools but only found short-term diploma programmes or courses by private culinary schools.

Then, she heard the news that the Culinary Institute of America (CIA) was coming to Singapore.

As one of the world's premier colleges, CIA offers a renowned culinary degree programme for students who want to develop their culinary skills. Through a partnership with SIT, CIA opened its first international campus in Singapore.

Working With the Best

As part of the school curriculum, Elaine was required to complete seven hours in the kitchen, followed by four hours of study for her academic modules. It was grueling work, but it helped her transition to restaurant kitchens, where long hours are the norm.

Pollen, a restaurant located at Gardens by the Bay, was the first professional kitchen Elaine worked at as an intern. She then went on to work at The Dempsey Cookhouse and Bar before joining Chef Julien Royer in Odette, then ranked eighth on the World's 50 Best Restaurants list. As a member of the team that launched the restaurant, she was elated when Odette won two Michelin stars in the first year it opened.

From Kitchen to Classroom

With eight years of experience under her belt, Elaine's extensive skill set drew the attention of Chef Eve Felder, Managing Director of CIA, who was on the lookout for an instructor for the school.

"At CIA, we hire professionals, and not purely teachers, because we need people who are at the top of their game, those individuals who have had a progressive career path," shared Chef Felder.

Elaine Koh (right) pictured with Chef Eve Felder, Managing Director, CIA Singapore, who was instrumental in her culinary journey and return to the renowned culinary academy.

Elaine never expected to venture into teaching. She had grown accustomed to the hectic environment of the kitchen and wondered if she had the patience to be a teacher. However, the unwavering support she received from her family eventually made her decide to make the switch.

Now, having completed her first year of teaching at CIA in September 2020, the journey has been a two-way learning experience for both Elaine and her students.

"Some people say that teaching is the end of your culinary journey but that's not true. You're still pushing the boundaries, but you're pushing it together with your students," she stated.

"Teaching in a school kitchen gives the chance to use her creativity, and undoubtedly, the opportunity to still learn something new every day.

For the full story, please go to SIT's Digital Newsroom: http://www.singaporetch.edu.sw.flipit妄room/From-Culinary-School-to-Odette-and-Back-to-School/
DIY with Holiday Cheer

'Tis the season to be jolly! SITizens got in the mood for the festive season by creating their own Christmas tree ornaments at the Holiday Resin Ornaments workshop

07 January 2022

After a year full of interesting DIY workshops conducted online, the SIT Alumni Leisure Network wrapped up 2021 with the Holiday Resin Ornaments Workshop, conducted by craft studio Room to Imagine. Attended by 52 alumni and held in 2 sessions on 8 and 9 December 2021, the workshop showed alumni how to create their own Christmas ornaments from resin.

In line with the festive season, the participants were provided with silicone moulds in the shape of a bell, a tree or a star. They were then guided on how to prepare their resin mixture and add glitter flakes and powder to create their resin ornaments.

How to create the perfect Holiday Ornament: (clockwise) Step 1: Mix resin; Step 2: Pour into mould and add glitter; Step 3: Torch out any air bubbles; Step 4: Wait for resin to dry and remove from mould.

Ms Rebecca Fam, a Physiotherapy alumnus, enjoyed exploring the freedom of the art form. "I've worked with resin once before to create an ornamental dish, but this time felt slightly different as I got to use different tools like a torch," she said. "Taking out the ornaments from the silicon mould was exciting as well."

Food and Human Nutrition Alumnus Ms Evania Wong enjoyed the fun and festive experience. "The glitter and colours made the resin ornaments look stunningly beautiful," she said. "I don't have a Christmas tree at home, so I gave the ornaments to my friend as handmade gifts."

All ready to celebrate the holiday season!