



The Student Relief Fund @ SIT (COVID-19), Thanks to Urgent Response from Donors

Over 70 donors have given more than \$800,000 to support SIT students hit the hardest by the COVID-19 pandemic.

01 June 2020

Amid the escalating COVID-19 outbreak, a new student relief fund was established at the Singapore Institute of Technology (SIT) on 30 March 2020, thanks to prompt action from over 70 donors. As at 28 May 2020, over \$800,000 in gifts and pledges have been donated towards the Student Relief Fund at SIT (COVID-19). This will allow SIT to provide grants (of up to \$2,000 each) to at least 400 students who are facing unexpected financial hardship due to the COVID-19 outbreak. Fundraising efforts are still ongoing however, as SIT has received a thousand applications from eligible students to date.

The grants may be used for daily living and education expenses such as tuition fees, course materials, or for purchasing a functioning laptop at home at a time when learning must go online. These grants may also be disbursed as a partial Integrated Work Study Programme (IWSP) allowance, for those students whose IWSP opportunities and allowances have been impacted by the pandemic.

Said Professor Tan Thiam Soon, President, SIT: "We are inspired to see SIT's donors responding so urgently to our appeal, which began on 30 March. The Student Relief Fund at SIT (COVID-19) was established to help those of our students who have been hit the hardest by the outbreak and are facing financial emergencies as a result. It is heartening that this Fund made possible by SIT's philanthropic partners will work in tandem with existing relief measures by the Government to stabilise our students' finances during this crisis, and help to ensure that their education will not be derailed. On behalf of our students, SIT is very grateful, and we look forward to seeing more donors come forward to support this Fund."

Said donor Mr Chew Ghim Bok: "In my interactions with SIT students, I have found them to be not just academically proficient, but also dedicated to a common goal of serving the community at large. Many of them have undertaken their own personal journeys to contribute their passion and efforts to the community. I hope that the SIT relief fund can play a part in ensuring that students may continue to focus on pursuing their goals of helping others, in spite of the challenging financial circumstances presented by COVID-19."

Another donor, who wishes to remain anonymous, said: "Having placed great emphasis on quality education all my life, I would find it very hard to accept that students who are able and willing to work hard were forced to give up their studies because of unsurmountable financial difficulties caused by the pandemic. Many families are making great sacrifices in order to allow their talented sons and daughters to pursue their studies. They understand the value of higher education, but the pandemic has further curtailed their abilities to offer some financial support. My contribution should help to allow as many deserving students as possible to buy necessary tools for distant learning in order to continue with and finish their studies despite the prevailing challenging times."

If you wish to support your juniors who are still studying through the Student Relief Fund @ SIT (COVID-19), or just to find out more, please visit <https://www.singaporetech.edu.sg/student-relief-fund> or write to Mr Alan Poh at Alan.Poh@SingaporeTech.edu.sg.



An article by The Straits Times on 27 April 2020, covering news of the Student Relief Fund @ SIT (COVID-19). At the time, donations amounted to \$458,400, but the Fund has since grown to over \$800,000 and is still seeing continuing support.

SIT Deepens Linkages with Local Food Industry with the Food Technology Innovation Centre

Centre the first in Singapore to have a shared food pilot facility for small batch productions and will strengthen SIT's applied research strategy

📅 01 June 2020



Amidst a global pandemic, SIT continues to make headways in innovation, learning and applied research – it has established a Food Technology Innovation Centre (TIC) in partnership with Enterprise Singapore (ESG) and JTC Corporation (JTC). The Centre is expected to be operational in April 2021 and will be located at the JTC Food Hub @ Senoko. To manage and operate the shared facility, SIT has incorporated a wholly-owned subsidiary, Foodplant Pte Ltd (FoodPlant).

The shared facility aims to address existing market gaps for food manufacturers, enable them access to specialised equipment for pilot runs, and run small batch production affordably for market testing. Companies can also work with FoodPlant to develop innovative processes and technological solutions at the pilot scale to meet their business challenges. These companies can access FoodPlant's individual production rooms and food processing equipment on a pay-per-use basis.

In addition, workplace training courses will be organised to deepen the technical capabilities and skills of the local food industry. SIT faculty and students will get to work closely with food manufacturers through projects, the Integrated Work Study Programme (IWSP), applied research and training courses.

The Centre is also an initiative to support FoodInnovate, a multi-agency workgroup to grow Singapore's food manufacturing industry through innovation with the vision for Singapore to be the leading food and nutrition hub in Asia.

4 Complimentary CET Modules for Class of 2020 Graduates

Initiative is in line with MOE's directive to support this year's graduating class so they can upgrade their skills through multiple pathways to remain relevant and nimble

📅 01 June 2020

As the Class of 2020 enters the workforce at a time of uncertain economic outlook resulting from the global COVID-19 pandemic, the Singapore Institute of Technology (SIT) will offer four complimentary Continuing Education and Training (CET) modules under SITLEARN Professional Development (SITLEARN), the university's lifelong learning arm.

They can select from over 160 courses offered by SITLEARN in areas such as data analytics, robotics, systems thinking, finance and professional communications to further hone their skills. This latest initiative leverages on the existing SITizens Learning Credits scheme where all SIT alumni are eligible to receive \$2,000 worth of credits to apply for eligible courses at SIT. Graduates from the Class of 2020 will be able to apply for the four complimentary CET modules starting from 1 June 2020 to 31 March 2021 with administrative fees waived.

SIT is also partnering with government agencies to tap the traineeship scheme that is part of the government effort to help graduating students find jobs.

To browse the available courses, please click [here](#).



Participants at "A Collective Dialogue about the Transformation of Spaces - Eldercare in The New Age", a course that was held by SITLEARN.

From Hands to Hearts

When hand sanitisers and masks ran out of stock in March, anonymous donors stepped in to help students at SIT.

📅 01 June 2020

In March, during the early stages of the COVID-19 pandemic, high demand by the public for personal hygiene tools led to shortages of hand sanitisers and surgical face masks across Singapore. People were naturally concerned with obtaining these items for their families, but there were also those whose thoughts turned to the needs of people beyond their immediate circles. A group of SIT's donors, who had supported student financial aid at SIT, contacted the university to provide hundreds of hand sanitisers and face masks for our students.

Said third-year diagnostic radiography student, Isabillah Muhd Isa Er, who received these items: "I and my fellow students wish to express our utmost appreciation for the donors who made this selfless gift when it was hard to obtain such commodities. Such an act really warms my heart and reminds me that even in a hectic situation, we all can help others within our own means. Kindness influences others, no matter how big or small the act."



Some of the students who received hand sanitisers in March. Isabillah (in pink jacket) expressed her thanks for the kind gesture by the anonymous givers.

These SITizens Want to Find the Way to Your Heart – Through the Stomach

Longing for new food options during this stay-home period? SIT alumni who keep their eateries running in spite of COVID-19 challenges have just the answer for you!

01 June 2020



One Prawn Noodle (505 Golden Mile Food Centre, #01-93, 199583)

Alumnus: Gwyneth Ang, Class of 2015, Bachelor of Professional Studies in Culinary Arts Management, founded One Prawn Noodle in April 2019 and co-owns it with a business partner.

Delivery: Island-wide, flat fee of \$5 only applies for pre-order. Lunch: order before 11 pm on the previous day. Dinner: Before 4 pm on the same day. Order through WhatsApp @ 96398668. View the menu [here](#).

One Prawn Noodle is a band of young hawkers determined to keep the hawker culture alive, with its own unique twist! Inspired by the flavours of Penang prawn noodles and Japanese ramen broth, they offer a simple menu of elaborate flavours.

Treat yourself to a generous bowl of signature Penang Style Prawn Noodle. One Prawn Noodle prides itself on having a broth that is richer and more full-bodied compared to the usual local fare. Prepare your taste buds for the subtle sweetness that comes through – they brew their broth for hours to get that distinct taste.



South Union Park (101 Jln Kembangan, Singapore 419139)

Alumnus: Terence Chuah, Class of 2014, Bachelor of Professional Studies in Culinary Arts Management, is founder and owner of South Union Park restaurant which began operating in March 2016.

Delivery: Island-wide. Free delivery above \$100. For orders below \$100, there will be a \$10 delivery fee. For locations beyond 10km of the restaurant, the delivery charge is \$12-\$15. For takeaway or delivery, please WhatsApp 82189639. View the menu [here](#).

South Union Park is a 50-seater casual dining outlet located in a quaint and quiet private estate in the east. It is an artisanal bistro serving handcrafted food, and the essential focus of the bistro is on taste, quality and freshness. This is balanced against the need to keep the food affordable and accessible to Singaporeans. South Union Park is always revolving and never stagnant in the variety of food that it serves. It changes its menu every half a year and the standard menu will always be supplemented by weekly specials that seek to enhance

the experience of the repeat visitor.



Flavour Flings (#01-1348 Hougang Ave 1, Block 121, Singapore 530121)

Alumnus: Shawn Koh, Class of 2013, Bachelor of Professional Studies in Culinary Arts Management, is co-owner and co-founder of Flavour Flings Cafe which started in October 2014.

Delivery: Areas around Hougang, Punggol, Tampines, Bedok, Serangoon and Yishun. WhatsApp 81133441 to place orders and find out if they deliver to your area. View the menu [here](#).

Flavour Flings Cafe is located in the heartlands of Hougang, serving all day American-French Brunch affairs. It is famed for being the first in Singapore to dish out the Salted Egg Yolk Croissant, which led to a wave of Salted Egg Yolk Craze over the whole island in 2016. This halal-certified eatery is also very popular with their Swiss Raclette Cheese Dishes such as Beef Tenderloin Steak, Chicken Cutlet and Cheeseburgers.

Like many dining outlets across Singapore, our alumni with eatery businesses are facing uphill challenges. Said Gwyneth from One Prawn Noodle:

“When COVID-19 hit, 80% of our revenue no longer existed as offices moves their operations to work from home. Being forward-looking, we managed to deal with the circuit breaker smoothly, equipping ourselves with social media content before the lock down was announced. Shifting to an entirely new customer profile presented another set of challenges: delivery timings, cost as well as order taking. However, being tech savvy really helped us broadcast our brand. Slowly but surely with a good product, we were able to get our name out there. COVID-19 has given us an opportunity to reform and pushed us to do social media marketing to an extent that we never thought was possible. Online movements to help hawkers have aided our efforts as well. In this way, we are able to earn enough to get by, day by day.”