

## Celebrating the Graduation of the Class Of 2020

Among those receiving their degree scrolls are SIT's pioneer cohorts in Allied Health and Civil Engineering

105 March 2021



The Singapore Institute of Technology (SIT) hosted its Graduation Ceremony from 23 to 27 February 2021, in celebration of the achievements of the university's Class of 2020. The main session, held at The Theatre at Mediacorp, was graced by Mr Ong Ye Kung, Minister for Transport.

Close to 2,200 graduates from 47 undergraduate and postgraduate programmes received their degree scrolls. This includes 783 graduates from SIT-conferred programmes, 524 graduates from SIT-overseas university (OU) joint programmes, and 882 graduates from degrees conferred by SIT's OU partners.

#### Singapore's First Locally Trained Allied Health Professionals to Meet Demands of Healthcare Sector

The occasion also marked the graduation of the first batches of Allied Health students from SIT's Diagnostic Radiography, Occupational Therapy, Radiation Therapy and SIT-Trinity College Dublin Physiotherapy programmes – the first degrees of their kinds by an Autonomous University. In a preliminary employment survey conducted by SIT, 97% of the 211 graduates in these programmes were contributing to Singapore's healthcare workforce as much needed frontline workers.

DEGREE PROGRAMME	NO. OF GRADUATES
SIT-Conferred	
Bachelor of Science in Diagnostic Radiography	52
Bachelor of Science in Occupational Therapy	53
Bachelor of Science in Radiation Therapy	12
SIT-Trinity College Dublin Joint Programme	
Bachelor of Science in Physiotherapy	94

The demand for Allied Health professionals in Singapore continues to rise to cater to the nation's ageing population. At the same time, there has been a growing awareness and interest amongst today's youths in the Allied Health professions. All Allied Health students at SIT undergo curricula that were developed comprehensively in consultation with Singapore's public and private healthcare institutions. The Diagnostic Radiography, Radiation Therapy, Occupational Therapy, Physiotherapy as well as Speech Therapy programmes are recognised by the Allied Health Professions Council (AHPC). Students are also required to fulfill a 30- to 40-week Clinical Practice Education during their course of studies, where they are placed in a variety of clinical settings to hone their clinical skills.

#### Pioneer Batch of Graduates with Deep Technical Expertise in Civil Engineering

The university also graduated its first cohort of students from the SIT-University of Glasgow <u>Civil Engineering degree programme</u>, which has strong relevance to the Built Environment and Construction Industry Transformation Map (ITM), one of the 23 ITMs identified by the Future Economy Council (FEC). Launched in 2016, the programme aims to address the need for local manpower with the necessary civil engineering professional qualifications, in the face of sustained building and infrastructure developments.

The pioneer batch of 48 Civil Engineering graduates has been equipped with the practical knowledge and skills to plan, design, construct, maintain and operate infrastructures such as roads, rail, buildings and underground structures, as well as to rehabilitate ageing critical infrastructure in service.

Graduates have also gone through an eight-month work attachment as part of SIT's signature Integrated Work Study Programme (IWSP), where they get to work on authentic hands-on tasks and projects together with their employers.

#### SIT Graduates Highly Employable Amid Challenging Economic Climate

Based on SIT's preliminary employment survey, 91% of the respondents from the university's Class of 2020 have secured employment since the completion of their studies. Graduates from the Information and Communications Technology (Software Engineering), Sustainable Infrastructure Engineering (Land) and Marine Engineering programmes obtained a 100% employment rate.

Professor Tan Thiam Soon, President, SIT, believes that this is a result of SIT's industry-focused curriculum, as well as the success of its IWSP, which is mandatory for all students of SIT-conferred and SIT-OU joint programmes. "We are thankful to have received strong support from our industry partners, allowing SIT to maintain high relevance of its programmes through continual consultation, adoption of best practices, applied research projects and IWSP. With the duration of IWSP lasting between eight to 12 months with well-defined learning outcomes, students are assigned projects with a longer timeframe, and thus are able to learn more from this attachment and also make more significant contributions to the company. Upon graduation, our students can hit the ground running because of the solid foundation they received during their IWSP stint," commented Prof Tan.

#### Support Measures for Class of 2020

In line with the university's commitment to encourage lifelong learning, SIT has been offering its alumni, including the Class of 2020, \$2,000 worth of <u>SITizens Learning Credits</u> since 2019. The Credits can be used to apply for Continuing Education and Training modules offered by SITLEARN Professional Development, the lifelong learning division of SIT. These modules will allow graduates to pick up new skill sets to complement the competencies that they have acquired in their undergraduate years, and some of these modules can be stacked into Postgraduate Certificates.

Made possible through the generosity of various donors, the <u>Student Relief Fund at SIT (COVID-19)</u> has been established to assist students, including the Class of 2020, who are facing financial hardship due to the pandemic. Eligible students may receive up to \$2,000 each to help them with their daily living and education expenses. More than \$2.2 million has been donated towards the Fund, benefitting 690 SIT students thus far.

To provide more employment opportunities for its graduates, SIT is participating in the **SGUnited Traineeship (SGUT)** programme as a host company, with 17 divisions within the university offering traineeship positions for graduates. SIT graduates have also taken up SGUT opportunities in various other companies, including the university's industry partners, and benefitted from their experience of working in the industry.

## Nurturing Service Leaders for the Future

With an eye to community development, OUE Limited has made possible a new scholarship at SIT for academically talented undergraduates who have demonstrated outstanding leadership and a record of community service

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Thanks to an endowed gift from OUE Limited, a permanent scholarship has been established at the Singapore Institute of Technology (SIT) for academically talented students who also have a proven track record as leaders in their co-curricular activities and in community service. At least one and up to two scholarships (valued at \$10,000 each) will be awarded annually – and in perpetuity – starting from the upcoming Academic Year 2021/22.

The OUE Scholarship will be applicable to Singapore Citizens and Singapore Permanent Residents pursuing any undergraduate programme at the university.

Prof Tan Thiam Soon, President, SIT, said, "We are very grateful for this gift from OUE Limited, as nurturing graduates who can be catalysts of transformation in the community is integral to SIT's aspirations as a university. We trust that the OUE Scholarship will encourage the recipients to grow into their full potential as service leaders for the future."

OUE Limited is a diversified real estate owner, developer and operator with a real estate portfolio located in prime locations in Asia. It grows its business by leveraging its brands and expertise in developing and managing landmark assets across the commercial, hospitality, retail and residential sectors.

## Career Nexus 2021: Networking in the New Normal

Despite going fully virtual for the first time, Career Nexus 2021 was SIT's largest-scale career event to date

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Students from the Aerospace Engineering (SIT-University of Glasgow) and Mechanical Engineering (SIT-UofG) degree programmes listened to alumni and industry partners at "Voices of Experience", a sharing segment at Career Nexus.

The SIT Career Nexus has served as a platform bringing together students, industry partners, and faculty. This platform enables employers to meet and hire the right talent and gives SITizens opportunities to search for a job or Integrated Work Study Programme (IWSP) position that they are a fit for.

On 27 January 2021, due to restrictions on large gatherings as a result of COVID-19, SIT Career Nexus went online for the first time. It was the largest-scale career event for the university to date, with about 2,050 students from 23 degree programmes participating, as well as over 160 participating companies from both the private and public sectors, interacting with students and Class of 2020 graduates via virtual booths.

Chemical Engineering student Kester Leung appreciated that the platform was effective and user-friendly despite going virtual. "The resource panel has a display of all available job openings, and I can search for what I want easily. I am also able to discover more about lesser known companies which are relevant to my degree programme," he said.

Benjamin Tay, a Year 2 Mechanical Design and Manufacturing Engineering student, had a fruitful experience at Career Nexus 2021. He found the industry and alumni sharing segment "Voices of Experience" particularly useful. "While it was helpful to hear these IWSP experiences first-hand from our seniors who have graduated, what resonated with me most was them sharing how their experience had helped them with their career," he said. He has since been shortlisted for an IWSP position by a company specialising in autonomous robots.

JFD Singapore Pte Ltd, one of the world's leading subsea operations and manufacturing companies, has been an industry partner of SIT for 4 years. They view the IWSP as a good talent pipeline for both the university and industry, as well as appreciate the fresh perspective that SITizens bring with them to the workplace. "We are offered bright, young and enthusiastic talents, who are willing to learn and contribute and bring with them fresh ideas," said Human Resource Manager, Ms Rusiatie Suryadi. "Conversely, we also learn from the students and faculty. This helps us stay relevant in our dynamic industry."

SITizens will also have opportunities to experience working life outside of Singapore. "Previously, we had sent SIT students on their IWSP to our overseas sites, where they gained real experience in project management," said Ms Suryadi. "This industry exposure enabled them to acquire relevant skills. Hopefully, it has enhanced their overall educational experience and helped them in their future career development."





# Enabling More Persons with Disabilities for Jobs in Technology Industry

A group of alumni are exploring with SIT's CLASIC how more PWDs can be trained to code and work with simple apps through Project DUST

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The brains behind Project DUST, Mr Yash Baht (Left), Mr Max Ong (Middle), Mr Jayren Teo (Right).

Since the start of Project DUST in June 2020 to train persons with disabilities (PWD) to improve their employability, the project's initiators have successfully helped 8% of the beneficiaries get paid assignments. They are now in discussion with Singapore Institute of Technology's (SIT) Community Leadership Social Innovation Centre (CLASIC) on bringing Project DUST to more PWDs in Singapore.

The Project was initiated by Mr Max Ong, a Computing Science graduate. Joining him on Project DUST is Mr Jayren Teo, an ex-student of the Electrical Engineering & Information Technology degree programme. The two had met each other at SIT Technopreneurship Club during their student years, and both are now working at Codesurance, a Solution Architect-as-a-Service startup that aims to solve the challenge of technical documentation faced by Companies and Investors.

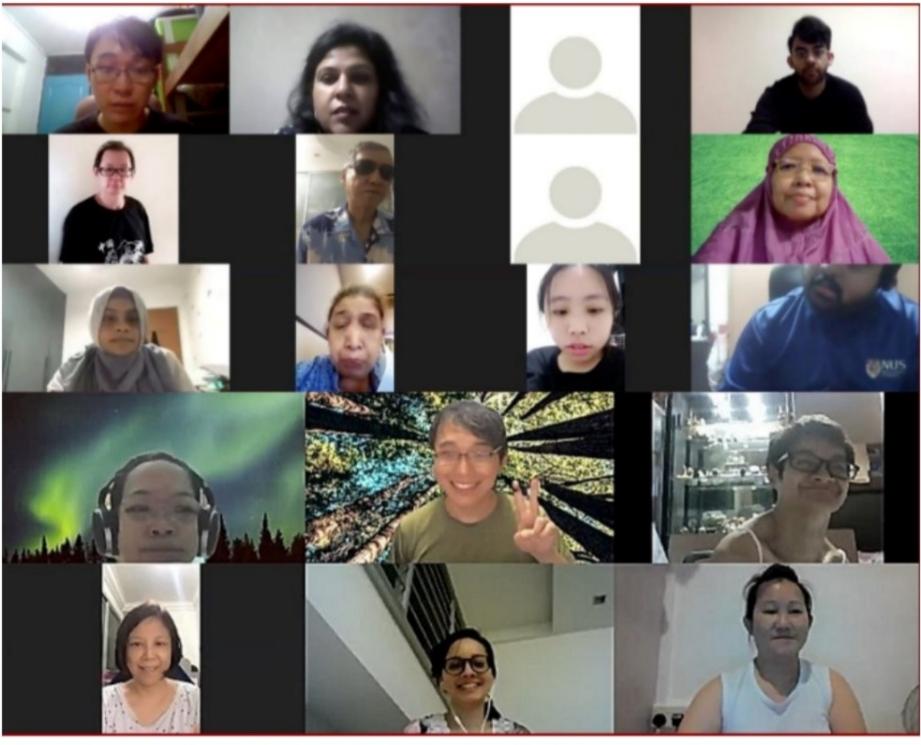
They later invited Mr Yash Bhat, a Hospitality Business graduate, to be Project Dust's partnership manager. With a shared passion for creating an inclusive workforce and increasing the employability of the PWDs, the trio aims to equip PWDs with digital skills to create websites with just a drag and drop. A demo day has been added to the Project's next programme cycle – in the hope that it will serve as a platform to showcase the PWDs' works, as well as a networking session between employers and PWDs.

Project DUST is now in discussion with CLASIC – which supports SIT's service-learning or social innovation projects related to the community – to find ways to train more PWDs.

Dr Intan Azura Mokhtar, Deputy Director of CLASIC, said it is exploring ways to train some of SIT's Infocomm Technology students to become trainers for Project DUST in the second quarter of 2021. CLASIC and Project Dust are also looking at working together on a planned project to identify technical skills and solutions to help PWDs, hopefully with some external funding.

Said Mr Ong, "I see a demand for coders in the tech market. As coders, upskilled PWDs can create prototypes for these tech companies, which can then hire developers to build the software."

He added, "Hopefully, with more funding and support from various institutions, Project DUST would be better able to achieve its long-term goal: expand this model into the global technology market, build a globally inclusive community, and promote workforce equality."



Project DUST 1st batch of beneficiaries learning about low-code development platform online during Phase 2 of COVID-19.

### Simmer, Dish and Serve!

CIA alumnus and founder of Duke of Congee Tien Jia Chen on his desire to keep the hawker trade alive

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Bestsellers at the Duke of Congee (from left to right) are the Mixed Organ Congee (\$4.00), Duke Signature Congee (\$5.50) and the Triple Egg Congee (\$3.50).

It was a first-place win at the Singapore Signature Food Challenge 2015 hosted by Makansutra, coupled with witnessing the determination and passion in the founder of Makansutra KF Seetoh for preserving local cuisine, that sparked something in Tien Jia Chen to join the hawker trade.

"Prime Minister Lee Hsien Loong once described hawker centres as the nation's 'community dining rooms', so preserving the hawker culture is important to me because it ensures the future generations will still be able to enjoy authentic Singapore foods. It is definitely a rewarding task for me to be able to feed the public and be part of their daily routine," he said.

After graduating last year with a Bachelor of Business Administration in Food Business Management (Culinary Arts), Jia Chen decided to set up a stall selling congee, one of his favourite local fares.

Duke of Congee serves Hainanese-style congee. The flavour of its congee strikes a balance between the sweetness from the rice grains and the savoury deliciousness of the chicken stock, as the blend of two types of rice grains cooks down to almost like a paste.

The stall offers congee with up to 20 variations of toppings, priced from \$3.50 for a bowl of mixed pork congee to \$9 for a bowl of abalone seafood congee. Its signature congee, Duke Signature Congee, features a generous portion of pork, minced pork balls, pork liver, cuttlefish, sliced fish, spring onions and fried shallots. The traditional option, mixed organs congee, is also available at the stall, and uses only fresh pork liver and intestines for the best flavours.

Jia Chen said his training at the Culinary Institute of America came in handy as he set up his business in a coffeeshop. "The strict hygiene standards and discipline instilled in me by our instructors allows me to create a hygienic and organised workspace," he said. The service modules gave him the first-hand experience in customer service and service recovery. Assuming the leadership role as the sous chef during the restaurant operation module also led to insights on managing staff, inventory, food quality and decision making. "It made me more confident as a stall owner and operator as I deal with suppliers, customers as well as contractors very frequently," he said.

Duke of Congee is located at 704 Bedok Reservoir Road, Singapore 470704. It is open from Wednesday to Monday, 7:30am to 3pm. It is also available on food delivery platforms such as GrabFood, Food Panda and Deliveroo.