



Exceptional Support for Exceptional Students in 2020

Amid the pandemic, donor support for student excellence through new awards and book prizes remains firm

07 May 2021

In Academic Year 2020/21, 13 new performance awards were presented for the very first time at the Singapore Institute of Technology (SIT) to recognise student excellence. Most of these awards were established in 2020 – amid the pandemic – with the support of corporate and industry donors.

The awards range from book prizes that were awarded to top-scoring students of a module, to Outstanding Student Awards that were presented to exceptional students (who had achieved outstanding academic grades, demonstrated leadership qualities while also making contributions beyond academic studies to SIT and the community). Thanks to the collective generosity of SIT’s philanthropic partners, the university was able to present a total of 87 Book Prizes, Outstanding Student Awards and Gold Medals in AY 2020/21.

Prof Tan Thiam Soon, President, SIT, said, “We are very honoured and grateful for this support from our donors that has enabled us to recognise student excellence through book prizes and performance awards. SIT aspires to be the premier university of applied learning. We offer degree programmes integrating learning, industry and community targeted at growth industries, and our curriculum is developed in consultation with the industry to prepare our graduates for an impactful professional career. Hence, it is especially inspiring and encouraging for our students to receive awards that have been made possible and recognised by the industry.”

Awards Presented for the First Time in Academic Year 2020/21	
AbbVie Outstanding Student Award in Pharmaceutical Engineering	Kreston Ardent CAtrust PAC Book Prize in Accounting Information Systems
Amoy Street Dental Book Prize in Individual and Environmental Influences on Eating Behaviours	Kreston Ardent CAtrust PAC Book Prize in Business Valuation and Analysis
Canon Medical Systems Asia Outstanding Student Award in Diagnostic Radiography	PARKROYAL on Beach Road Book Prize in Service Quality Management
Chong Yook Yin Book Prize in Principles and Practice of Population Health	Rotary Club of Bugis Junction Commendation Award
FARM Book Prize in Communication Design – Studio 4	Samwoh Corporation Outstanding Student Award in Civil Engineering
FARM Book Prize in Interior Design – Studio 4	Taylor & Francis Asia Pacific Book Prize in Exercise Physiology
ISCA Book Prize in Business Capstone	



Performance awards such as Book Prizes and Outstanding Student Awards recognise and inspire SIT students toward academic excellence and leadership.

A Glittering Gift from Prima Group to Encourage Food Technology Innovations and Talents at SIT

To commemorate its Diamond Anniversary, the homegrown international food company makes an endowed gift of \$3 million to make possible the Prima Group Applied Research Grant and Prima Group Scholarships at SIT

📅 07 May 2021



(From left to right): Mr Bernard Cheng, Prima Group Executive Director; Mr Primus Cheng, Prima Group Chairman & CEO; Prof Tan Thiam Soon, President SIT; Prof Chua Kee Chaing, Deputy President (Academic) & Provost, SIT and Assoc Prof Susanna Leong, Asst Provost (Applied Research), SIT

The Prima Group has made an endowed gift of \$3 million to the Singapore Institute of Technology (SIT) in support of applied research and scholarships in Food Technology. The gift will enable SIT to establish possible the Prima Group Applied Research Grant to support innovation projects focused on closing technological gaps in food manufacturing and processing, as well as the Prima Group Scholarship nurture academically talented undergraduates at SIT. At least three Scholarships will be awarded annually, and in perpetuity.

The Prima Group, led by Mr Primus Cheng Chih Kwong, Chairman and Chief Executive Officer, is channelling its resources into education endowment and research funds to commemorate its 60th year milestone, in lieu of lavish celebrations. This tradition was started by Mr Cheng's late father, Mr Cheng Tsang Man, who founded the Prima flour mill in 1961. As one of Asia's pioneer flour millers, Prima Limited has built an international reputation for its consistent and high-quality wheat flour and premixes. Today, the Prima Group has grown to become an international food company, with manufacturing hubs in Singapore, Sri Lanka, China and Australia and a distribution network of over 40 markets across five continents.

Prof Tan Thiam Soon, President, SIT, accepted the cheque on behalf of SIT from Mr Primus Cheng at a ceremony held at the National University of Singapore (NUS) on Monday, 3 May 2021. The Prima Group also presented a gift of \$3 million to NUS at the same ceremony to establish a professorship and undergraduate scholarships in food science and technology at NUS.

At the ceremony, Mr Cheng said Prima had chosen to support education at its 50th anniversary, as the Group firmly believe that education to be the foremost fundamental enabler. He added, "For our diamond anniversary this year, we want to commemorate this milestone in a more impactful manner by supporting both universities' education and research efforts in food science and technology which would, in turn, improve food quality and nutritional value as well as enhance the safety of food for societies at large. The enabling effect of education can only be maximised if people can also have adequate, safe and nutritious food. As a food conglomerate, it is our hope that our gift will provide more synergistic impact."

Welcoming the Prima Group's philanthropic leadership to encourage industry innovation and transformation in food technology, Prof Tan said the Prima Group Applied Research Grant will allow SIT to support innovation projects focused on closing technological gaps in food manufacturing and processing, while the permanent Prima Group Scholarship will nurture talented Food Technology undergraduates at SIT.

He added, "SIT is focused on applied research and innovation to bridge knowledge discovery and application. SIT is honoured to partner the Prima Group, a global name in the food manufacturing industry, in this philanthropic initiative."

From the Hearts of SITizens ... to the Builders of SIT’s Future Home in Punggol

Students prepare special Gratitude Packs for migrant workers constructing SIT’s new campus – as part of a ground-up three-year plan to engage them

07 May 2021



SITizens from SITIntegrates preparing the Gratitude Packs on March 11.

On March 15, 2021, participants from the student-led SITIntegrates – an initiative focusing on community integration – delivered 480 Gratitude Packs in appreciation of the foreign workers who are building the new Singapore Technology of Institute (SIT) campus in Punggol. The exercise, carried out with support from SIT’S Student Life and Campus Development, was also the start of a three-year plan, #SITCares@Punggol.



SITizens delivering the Gratitude Packs.

The young SITizens had gathered to purchase necessities and packed them into Gratitude Packs on March 11. The packs included some useful daily necessities, as well as “thank you” messages, printed in four languages (English, Tamil, Bengali and Chinese), that had been crafted by the students. The message also acknowledges the workers’ contribution to the development of the new SIT campus in Punggol.



The Gratitude Pack consists of a water bottle, oral hygiene kit, arm sleeves, coffee mixer and cream crackers.

Said Lee Chang Huey, President of SITIntegrates, “The Gratitude Pack is a small token of appreciation to our migrant friends. Seeing their smiles reminds me that such a simple gesture can bring joy amidst the hard work they have put in daily, and I believe that alone makes this initiative a great success. Let us all work together towards an inclusive society!”

SIT Forms New Partnerships with China-based Tech Giants to Facilitate Applied Learning

Undergraduates will work on industry projects with companies based in Chongqing

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In an effort to widen students' exposure to global industry projects amid COVID-19 travel restrictions, the Singapore Institute of Technology (SIT) is partnering with human resources consultancy WiseNet Asia Pte Ltd, and the Chongqing Yubei District People's Government (YDPG) to offer industry collaboration opportunities. The initiative is set to benefit students from SIT's Engineering and Infocomm Technology clusters, as part of their Integrated Work Study Programme (IWSP).

Students will gain opportunities to interact with and learn from technology companies based in the Yubei District, home to the flourishing tech and innovation hub Xiantao International Big Data Valley, where more than 700 companies such as Intel and Microsoft have set up offices. They will work remotely on programming and software engineering projects for an initial period of one trimester (four months). Physical on-site work attachments and industry visits to Chongqing, China, will commence when travel situations improve, with accommodation, meals and student visas sponsored by YDPG.

The partnership also seeks to leverage each party's strengths, experience, and capabilities to facilitate talent development and mobility between Chongqing and Singapore. As part of the agreement, SIT will contribute to the upskilling of Chongqing's professionals through its Engineering and Infocomm Technology-related Continuing Education and Training (CET) courses.

Associate Professor Ivan Lee, Vice President (Industry & Community), SIT, said: "This timely partnership provides our students with opportunities to widen their international exposure and enhance their understanding of regional industry demands first-hand. SIT is confident that the real-world industry projects and work attachments at regional and global leading companies will provide an added dimension to our students' applied learning journey, training them to be nimble, adaptable and resilient in disruptive times."

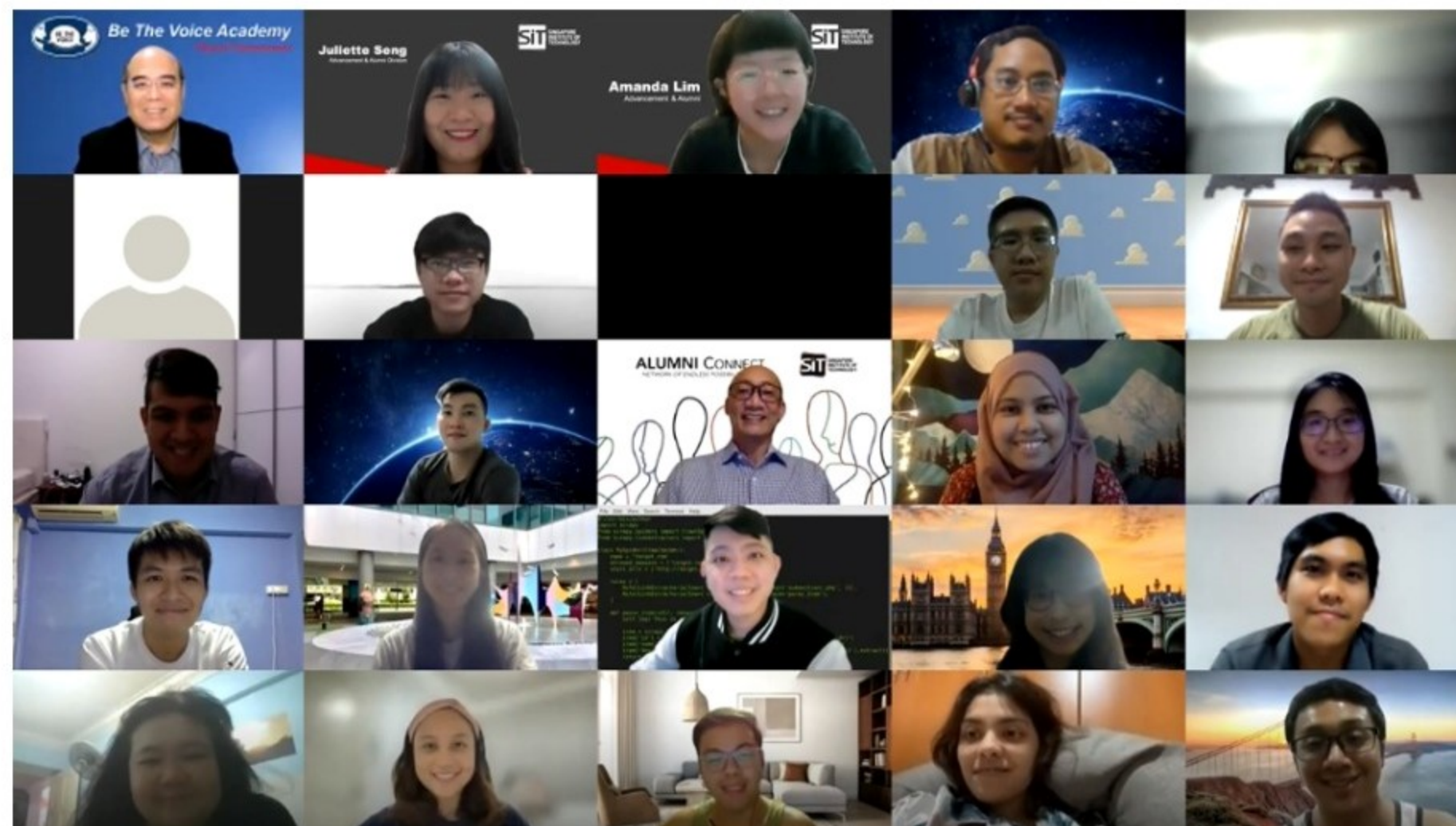
Mr Wesley Hui, Director of WiseNet Asia, said: "As one of SIT's IWSP recruiters, we aim to place students in relevant positions across key industry sectors. With this tripartite collaboration, SIT students will be able to work and collaborate with leading companies in Xiantao International Big Data Valley and gain a competitive edge in the job market. In addition to gaining valuable work experience, students will be trained to keep an open mind to new cultures and work environments, thereby granting them better chances at securing employment in the future."

A/Prof Ivan Lee, SIT, was joined by Mr Diron Chua, Director, WiseNet Asia, and Mr Tan Qing, Vice Secretary of the CPC Yubei District Committee, and Mayor/Chief Executive of YDPG at a signing ceremony held on 9 April 2021 to establish the tripartite agreement. Mrs Josephine Teo, Minister for Manpower & Second Minister for Home Affairs, and Mr Tan Kiat How, Minister of State in the Prime Minister's Office and the Ministry of National Development, were also present as witnesses.

Communicating with Confidence

SIT alumni find their voices as they practise the art of speaking well, at a Zoom webinar organised by the SIT Alumni Career Network

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Effective communication is an important part of everyday life and a critical skill in the workplace. SIT alumni learned to harness the power of their voices at Effective Public Speaking and Presentation Skills, a Zoom webinar guided by Mr Brian Lee from Be The Voice Academy, held on 28 April 2021.


A concept introduced during the talk was the importance of word stress and speaking fluently. Stressing your words contributes to the clarity and meaning of your speech, ensuring that you can be clearly understood. Good speakers also have the power to influence others with their voice.

READ 1

Have you ever dreamt / of winning / a big sum of money / in a contest? // I had never believed / that I would be so lucky / until one day, / it happened to me. ///

When I came home / from my usual jog, / I decided / to stop by the mail-box / to check for my mail.// I took out the letters / and went home. // A yellow- coloured envelope / caught my eye. // It was addressed / to me. // My mind / was filled with curiosity.///

 Be The Voice Academy
Regional Communication



The participants practised word stress and pauses while speaking by reading a short passage with guidance from Mr Lee. Give it a try yourself and add some musicality to your voice!

Ms Nur Wafiyah, a Physiotherapy alumnus, felt that this exercise helped to change the way she delivers messages in her speech. “I speak with other healthcare professionals, conduct talks and communicate with patients and their family members in my line of work,” she said. “This talk helped me understand how to engage my audience and ensure my message is delivered effectively.”

Mr Lee also shared that it is much more effective to *control* stage fright, a common issue with public speaking, rather than attempt to overcome it. Said Accountancy alumnus Mr Tan Yi Ming, “My biggest takeaway is to be confident. I can use personal stories as well as take note of volume and pauses in my speech to captivate my audience.” He felt that this webinar was very beneficial and would encourage more alumni to take up public speaking courses.

Choux Far, So Good

Cream puffs with a cookie crust and macarons inspired by nature: Class of 2020 CIA graduate Ashwathy S Kumar's bid to enthrall tastebuds

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Even If's first signature creation, the Choux au Craquelin set.

Newly launched in February 2021, **Even If** is a home-based artisanal dessert business helmed by The Culinary Institute of America graduate and pastry chef, Ms Ashwathy S Kumar, selling Choux au Craquelin by the box.

Ashwathy's Choux au Craquelin are essentially cream puffs with a cookie crust, bearing an assortment of luscious fillings. They come in a set of four at \$38; the flavours are Raspberry Passionfruit, Pistachio Orange, Hazelnut Espresso, and Salted Cheese Earl Grey. "I like that each ingredient has its own unique flavour and together with its ideal pair, they create a symphony of flavours in each bite," she said.

Her love for pastry began at 15 when she experimented with making a cake that turned out to be "a disaster". Following her curiosity into the culinary world, she went on to complete Temasek Polytechnic's Culinary & Catering Management diploma course before taking a gap year to work in a cake studio, and finally enrolling in The Culinary Institute of America's baking and pastry degree programme offered at the Singapore Institute of Technology (SIT). She said her 3-week trip to California as part of her CIA programme further deepened her love for the culinary world. "I loved how passionate the individuals were for their craft, and in educating people about what they did." The trip also helped her to really understand the process behind her creations and the ingredients she works with, said Ashwathy, who graduated in 2020.

A New Treat for Mother's Day

Even If will be debuting its newest product – macarons (set of 6 for \$28) for their exclusive Mother's Day collaborations with Singapore-based creatives such as Papeteree and Autumnlust. The flavours include Oolong White Chocolate, Cassis Lemon, Pistachio Cranberry, Caramelised Cheesecake, Earl Grey Orange and Smoked Chocolate. The macarons will stay on the menu after Mother's Day weekend, and there are plans to expand the product range.



The colour palette of the macarons is influenced by the cool, muted tones of nature and each macaron is a special blend of flavours.

Even If currently operates on a bake sale model, with sets being released for sale on a weekly basis, till they sell out. Get your hands on delectable creations via the weekly bake sales on Even If's website at www.evenifsg.com.

Otah Katsu Made From Local Produce

Class of 2020 alumni Debbie Neo and Poh Zhe Kai provide creative, locally-sourced eats through their home business, Our Very Own

07 May 2021



Our Very Own, a business by Class of 2020 graduates Debbie Neo and Poh Zhe Kai, has a variety of bento options for delivery. Clockwise, from bottom left: Otah Katsu Curry Bento (\$10.90), Mapo Tofu & Chicken Floss Bento (\$8.90), and Gong Bao Chicken Thigh Bento (\$7.90).

Unusual pairings have the promise of great chemistry. One of these is the Otah Katsu Curry bento on the menu of bento delivery business, Our Very Own. The big chunks of Spanish mackerel (aka Batang) fish meat and a mildly spicy kick complement the fried katsu breading to deliver springiness and the savour and meatiness of must-eat comfort food.

Our Very Own is a home-based business started by Bachelor of Business Administration in Food Business Management (Culinary Arts) graduates, Debbie Neo and Poh Zhe Kai from the Class of 2020. Together, they sell bentos with flavours influenced by Taiwanese and Japanese cuisine, and ingredients sourced from local producers in Singapore.

Besides the Otah Katsu Curry bento, other highlights include the Mapo Tofu & Chicken Floss Bento and Gong Bao Chicken Thigh Bento. The duo take orders through their Instagram page, [@ourveryown](#).

The produce they’ve used so far includes otah from Singapore fish farm Ah Hua Kelong, eggs from N&N Lim Chu Kang, and vegetables from Kin Yan Agrotech. Zhe Kai and Debbie currently get all their ingredients from the supermarket and have found that supporting local farmers is much easier than they first imagined. The pair find many ingredients by looking for SG local produce logos in the supermarkets, as they hope to show their customers that it is possible to support local farms.

“The feedback from our customers is that our ingredients, especially our vegetables, taste really fresh and are great to eat. In this way, they are acknowledging that local produce is truly worth supporting,” says Debbie.



Class of 2020 alumni Poh Zhe Kai and Debbie Neo started their home business, Our Very Own, in February this year.

Debbie and Zhe Kai credit part of their inspiration for the venture to their Overseas Immersion Programme trip to California, USA. The trip offered them an opportunity to learn how commonly local produce was used by Americans through a farm-to-table concept. “I didn’t truly understand the idea of farm-to-table, of how it could be implemented and presented to customers,” Zhe Kai says. “The trip to California helped me see how good it could be to eat fresh from the farm, and was the most important experience I had during my studies.”