Access to More Complimentary CET Modules for Class of 2020

SIT offers 147 free CET courses stackable towards eight Specialist/Postgraduate Certificates, including three new ones.

07 August 2020

SIT will introduce 30 new credit-bearing courses from September 2020, leading to three new Postgraduates Certificates in Design Strategy and Innovation, Future Hospitality Experience, and Data Engineering and Smart Factory. With these additions, SIT graduates will have access to 147 Continuing Education and Training (CET) courses to choose from.

SIT has been offering CET courses and Postgraduate Certificates since 2017 through SITLEARN Professional Development, its lifelong learning division. These courses and certifications are developed in line with industry needs and cater to working adults keen to upgrade and gain new skills transferrable to their profession. SITLEARN Professional Development currently offers a Specialist Certificate in Process Safety, and four Postgraduate Certificates in Chemical Engineering, Electrical Power Engineering, Elder Health & Rehabilitation, and Sonography.

This is part of the Ministry of Education (MOE) and the Institutes of Higher Learning’s (IHLs) continued support for the Class of 2020 in further deepening their skills amidst the uncertain economic outlook. MOE announced on 21 July 2020 that the IHLs are offering three- to six-month programmes which lead up to micro-credentials, to support Class of 2020 fresh graduates in broadening their skillsets and accessing more opportunities across sectors.

“We hope that our graduates can make use of the four complimentary CET modules to obtain additional skills and credentials for their professional growth. Lifelong learning is a key pillar of SIT’s philosophy, and we are committed to do the best for our graduates during these uncertain times,” said Prof Ho Yew Kee, Associate Provost (SkillsFuture and Staff Development), SIT.

Registration for these modules is now open. More details on SITLEARN Professional Development’s CET modules, micro-credentials and additional support measures can be found [here].
Nurturing Degreed Professionals for the Next Decade

Gifts from the GlaxoSmithKline - EDB HRD Fund will make possible a bursary and a support grant applicable to undergraduates from the Chemical Engineering and Food Technology, Engineering or Infocomm Technology clusters at SIT for the next decade.

07 August 2020

Undergraduates from three of SIT’s academic clusters who are facing financial hardship can look forward to a new bursary and grant, thanks to new gifts from the GlaxoSmithKline-EDB HRD (GSK-EDB HRD) Fund. These gifts will enable SIT to award 20 bursaries and 50 support grants annually for a duration of 10 consecutive years, beginning from the upcoming Academic Year 2020/21.

Named in recognition of the GlaxoSmithKline-EDB HRD (GSK-EDB HRD) Fund’s philanthropic commitment, the GSK-EDB HRD Bursary and the GSK-EDB HRD Support Grant at SIT will nurture students pursuing undergraduate degrees in SIT’s Chemical Engineering and Food Technology, Engineering, or Infocomm Technology clusters. The Bursary is intended to support financially disadvantaged undergraduates, whereas the Support Grant will be awarded to those who face unforeseen changes in their financial circumstances.

The GlaxoSmithKline-EDB HRD Fund was established by the Glaxo Wellcome Manufacturing Pte Ltd and Singapore’s Economic Development Board in 1990. The Fund seeks to develop a sustainable pipeline of Singapore’s human capital through education and training. Over the years, the Fund has supported several programmes and initiatives by schools and institutions to achieve this objective.
The photograph on the front cover features a guest sitting on a chair outside a modern building.

At the conclusion of The Mapletree Challenge Global, Team Poken Pod, a group of Year 2 Hospitality Business students, presented their final project at a formal event held at the Mapletree Innovation City (MCI) in Singapore. The event was organized to showcase the students' innovative ideas and solutions as part of a broader initiative to promote sustainability and environmentally friendly practices within the hospitality industry.

The Mapletree Challenge Global is an annual competition organized by The Mapletree Group, a leading real estate developer in Singapore, in collaboration with the Singapore Management University (SMU). The competition invites students to propose innovative ideas that address sustainability issues in the hospitality sector. The winning team, Poken Pod, was awarded a cash prize of $50,000 and the opportunity to implement their idea in a real-world setting.

Team Poken Pod's project focused on creating a sustainable and eco-friendly solution for waste management and recycling in hospitality settings. Their idea involved the development of a smart waste management system that utilizes sensors and artificial intelligence to optimize waste collection and recycling processes. The system would reduce waste generation, increase recycling rates, and improve overall sustainability in the industry.

The Mapletree Challenge Global provides a platform for students to develop and present their ideas, fostering innovation and sustainability in the hospitality sector. The event also highlights the importance of collaboration between academia and industry to drive progress in sustainable practices.

The challenges faced by the hospitality industry are numerous, including waste management, energy consumption, and water usage. Solutions like the one proposed by Team Poken Pod are crucial in addressing these challenges and promoting a more sustainable future for the industry. The Mapletree Challenge Global is an excellent example of how collaboration between students, educators, and industry leaders can lead to innovative and impactful solutions.
Caring for Stroke Sufferers on the Frontline of Healthcare

Nursing Practice alumnus Muhd Izzulwan tells about his career in the nursing field, and his COVID-19 challenges

07 August 2020

Muhammad Izzulwan Bin Ahmad Saleh, Class of 2014, Bachelor of Science with Honours in Nursing Practice, was a Rotary Club of Jurong Town Book Prize in Care Pathways for Long-Term Conditions recipient. He is now a Senior Staff Nurse, Acute Stroke Unit and Medical High Dependency, at Changi General Hospital. Izzulwan is also an Open Category Winner, Healthcare Humanity Awards 2020.

Can you share a story from work?

"The thing about stroke is that one day you could be walking around normally, but a few seconds later you experience a sudden loss of bodily function. That’s the reality of stroke. Once, I had a patient in the Acute Stroke Unit (ASU) with severe loss of abilities. He could neither walk nor speak.

Many weeks later, I saw him outside the hospital. He was walking around completely on his own, with no walking stick. I was shocked and thought, ‘Wow, he’s gained back his body’s functions... He’s gained back his sense of pride.’ While I was caring for him in the ASU, I never expected that he could regain so much of what he’d lost. I know he must have gone through a lot to restore that bodily function.

Seeing patients like him living normally in their communities is the best reminder of how our initial care can change patients’ lives for the better."

How has COVID-19 affected work?

"During the circuit breaker, visitors weren’t allowed in the wards, and some patients became lonely and anxious. Family members also didn’t feel great about not being able to visit. This was the challenge to us nurses, to help these patients feel comfortable while explaining gently to relatives about the new protocols we must follow."

How have your duties changed over time?

"My hospital has helped me to explore new areas of work. Over the past six years, I’ve gotten the chance to mentor younger nurses, handle manpower management, and work on ways to improve hospital processes and retain staff. This has kept me engaged in the job and broadened my experience in nursing."

Anything else you’d like to share? Perhaps advice for juniors?

"To my juniors, I’d say it is important to remain open-minded about learning new things, especially in healthcare where the practices are complex and always evolving. You will need to continually learn throughout your career in order to competently fulfill your scope and standards of practice.

I also want to thank the Rotary Club of Jurong Town for supporting the book prize I received in 2014. This, and the advice they’ve given me through the years played a big part in motivating me to give back to my community and uphold a volunteer spirit, even after I’ve graduated."

Weave In, Weave Out

SIT Alumni spent a therapeutic afternoon learning about the art of weaving and tapestry at the Modern Weaving Workshop, creating their very own wall-hangings made from recycled fibers

07 August 2020

Held on Saturday, 25 July 2020, SITizens were introduced to Modern Weaving, a type of textile art where sets of yarn or thread are interlaced at right angles to form modern designs. Through this workshop, participants were taught various weaving techniques to create their own dreamcatcher, led by fibre artist Ms Autumn Brown.

The participants were provided with a materials kit consisting of a beech wood ring, a weaving comb and needle, and bundles of yarn made from recycled fibres. Ms Brown shared techniques they could use to vary their designs such as the Plain Weave, Horizontal Braid, and the Soumak Braid. As they took their time to weave rows of yarn on their wooden rings, she also shared tips for sourcing materials. One useful method is upcycling old clothes by cutting them into strips.

“I enjoyed the process,” said Ms Pamela Tan, an Early Childhood Education alumnus. “It wasn’t too difficult, and it’s a quiet activity that lets me focus and relax as I learn to make something beautiful. I am now looking to try other activities like knitting, crocheting or different structures like pot plant weaves.”

Ms Autumn Brown demonstrates how to warp yarn across the wooden ring using a Lark’s Head Knot.

SITizens proudly presenting their woven handicraft after a relaxing session.
Giveaway Winners Alert!

From trying out recipes to working with their hands, find out what the winners of our first SIT Alumni Instagram giveaway got up to as they stayed home during the Circuit Breaker period.

07 August 2020

Ms Megan Lau from Occupational Therapy programme rediscovered her love for embroidery and later sewing. She also volunteered her time with friends to sew masks for beneficiaries of nEhO, a lifestyle club of the Labour Movement (NTUC).

Chemical Engineering graduate Mr Gabriel Lim made a successful attempt in 3D-printing a pot. He later also made a 3D printing of a pair of screw-free spectacles. "My inspiration is to spend less money on replacement glasses and to save up for future Lasik surgery," he said.

During this trying period, many have turned inwards to focus on their wellbeing. Ms Jolie Ho, a Radiation Therapy alum, turned to baking brioche and took part in the Push-Up Challenge to raise awareness of mental wellness in the community.

Winners have won themselves a meal delivery worth $50 from breakfast and brunch cafe The Clueless Goat. All other participants in the contest walk away with a consolation prize from Rough Beauty.
Getting the Job You Really Want

SITizens learn to transform the way they search for jobs at 'Finding Your Desired Job in 21 Days', an interactive online workshop designed to equip them with strategic approaches to finding a compatible career.

07 August 2020

Through the workshop, participants learned how to better tailor their job search and resume to find compatible jobs.

SIT alumni gathered on Zoom on Thursday evening, 9 July 2020, to listen to speakers from fnexis advisory share how to "find their desired job in 21 days". Organised by the SIT Alumni Career Network, the workshop began with participants being grouped into "breakout rooms", where they shared about their current employment status and their career goals.

Speakers Mr Arthoven Ng and Mr Shawn Ho shared several tips and strategies for the participants to use for their job search, one of which was to craft a Value Anchor Statement (VAS), a short paragraph highlighting one's biggest achievements on their resume. After each tip, participants would then head to their breakout rooms for group exercises.

Through these breakout rooms, facilitators were able to focus on individual participants and guide them on how they should proceed on their career path, based on their current goals. The speakers also emphasised the importance of being able to adjust one's goals, especially in the current COVID-19 pandemic situation.

"This was a good revision on how to ace an interview and create an impression," said Ms Nur Adilah Ali, a Mechatronics programme graduate (University of Glasgow). "VAS was one of my main takeaways. It can be used not only in interviews, but also in selling a product."
SITizens win Big at the Foodivate Challenge

SIT alumni from the pioneer batch of the SIT-Massey University Food Technology programme as well as the Class of 2019 clinched first and third prizes.

07 August 2020

Two SIT alumni teams scored big wins in the Functional Nutrition category at the Big Foodivate Challenge, a pitching competition for young local talents to propose solutions in line with Singapore’s goals to achieve 30% food security by 2030. The Challenge was organised by Big Idea Ventures, in partnership with several organisations including UNDP, the Straits Clan, AST&RF and NUS Enterprise. The SITizens had beaten 15 other teams in the Functional Nutrition category to be among the three finalists to present their ideas to a panel of judges via video conferencing.

Healthy and Tasty Protein Spreads

Alumni Nur Fizah Nadiah, Yeon Liang Jun, Nur Syahrah and Lim Hui Fang Vivien of Zeal Foods won the category’s top prize of $1,500 with their protein spreads incorporating healthier and natural ingredients. The solution was refined from an existing idea that the team had already embarked on during their final year of undergraduate studies.

The focus stemmed from a survey the team did, which had found that the elderly tend to prioritise breakfast and typically consume spreads with other high-energy complements. The team members faced challenges in reviving the project as they had already started full time jobs. “However, we were very excited to be able to propose an innovative product idea, and hope that it can inspire food technologists to continue fulfilling Singapore’s nutritional needs locally,” said Nur Fizah.

Said a Big Idea Ventures spokesperson, “We loved that Zeal Foods product skew was very clear, and that it was suitable for local tastes, leveraging on the existing popularity of oat and kaya. With both savoury and sweet options, their products cater to a wide range of tastes, and the fact that it is soft and easy to chew makes it ideal for the elderly target market. We were also impressed by the tests they had already done with their target demographic.”

Palatable 3D-Printed Food

Coming in third in the same category was Futuristic Foods, comprising SITizens Loh Hui Lin, Seah Xir Hui and Tan Kai Chin, who proposed 3D-printed soft, solid food for those with chewing difficulties. They had surveyed the needs and preferences of the elderly, before developing the final product that looks good and tastes good. They also designed the packaging themselves: the purées and condiments are stored in a single, perforated packaging that can be used as a refillable piping bag for the 3D printer cartridges.

“We want to help those who experience chewing and swallowing difficulties enjoy their food through a properly curated, nutritious, pureed meal. We hope that our idea can be adopted by hospitals and nursing homes so that patients’ nutrition intake and eating experience can be improved,” said Hui Lin.

The project had already clinched two earlier awards – a merit award at the 13th Biomedical Engineering Society Scientific Meeting in the undergraduate category in 2019, and a Bronze at the Institution of Engineers Singapore Innovation Challenge for the Community last year.