Kwong Wai Shiu Hospital, SIT and SkillsFuture Singapore Form Strategic Alliance Supporting Workplace Learning and Training in Community Care

Collaboration will upskill and reskill the Community Care workforce and strengthen the leadership core in this sector

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At a visit to the Singapore Institute of Technology (SIT) on 13 November 2020, Minister for Education Mr Lawrence Wong announced the appointment of Kwong Wai Shiu Hospital (KWSH) as the first SkillsFuture Queen Bee partnership for the Community Care sector. A Memorandum of Understanding (MOU) was inked between KWSH, SIT and SkillsFuture Singapore (SSG) to support KWSH in skills and talent development, and through this, enhance the standard of care in the sector.

The SkillsFuture Queen Bee partnership with KWSH aims to reach out to 100 enterprises in the Community Care sector to build up their capabilities over the next three years. KWSH will galvanise other partners to pilot projects in healthcare innovation, process improvement, technology adoption and workplace learning, as well as support the expansion of job roles and the deepening of skills in the sector. For a start, KWSH will share expertise in areas such as AI wound solution, Lean transformation and community care skills training.

The National Centre of Excellence for Workplace Learning at SIT (NACE@SIT) – the first workplace learning centre in an Autonomous University – was also officially launched with the unveiling of “The Learning Enterprise” commemorative book. NACE@SIT will deliver workplace learning projects and develop a community of learning organisations that will support enterprises, particularly Small and Medium Enterprises (SMEs), in building their workplace learning systems and capabilities.

As part of the MOU, the National Centre of Excellence for Workplace Learning at SIT (NACE@SIT) will also tap on SIT’s network and experience in applied learning and best-in-class practices, to support KWSH in identifying skills gaps in the sector and training for the Community Care sector.

"As a University of Applied Learning, SIT strives to champion workplace learning as an integral component of the work-learn continuum. Through NACE@SIT, the first workplace learning centre in an Autonomous University, we hope to help organisations like KWSH build workplace competencies and facilitate employees’ learning at their work environment. SIT will continue to expand its suite of integrated industry solutions to build a strong skills ecosystem and workplace learning culture in organisations," said Prof Tan Thiam Sook, President, SIT.
As part of its commitment to nurture talent and promote education, the Singapore Hokkien Huay Kuan (SHHK) has made a generous endowed gift of $1.8 million to the Singapore Institute of Technology (SIT) through its charitable arm, The Hokkien Foundation. Made in support of SIT’s future campus in the upcoming Punggol Digital District (PDD), this gift was presented at SHHK’s 150th anniversary celebrations on 15 November 2020.

In appreciation of this leadership gift, SIT has announced the naming of the Singapore Hokkien Huay Kuan Lecture Theatre at SIT’s future campus in Punggol. A lecture theatre at SIT’s current campus in Serangoon has also been named the Singapore Hokkien Huay Kuan Lecture Theatre.

Linking up academic blocks and other hubs of activity in the future campus, the Singapore Hokkien Huay Kuan Collaboration Loop will be part of a larger mixed-use pedestrian network that interconnects all of SIT and the neighbouring JTC business park in the PDD. The Collaboration Loop is designed for better interactions between industry, academics and students, and has spaces for focused collaboration, epiphanies and serendipitous encounters. The naturally ventilated and shaded route encourages active mobility, cuts down on travel time on foot, and overlooks a lovely Campus Boulevard and verdant Community Park.
Tickling Your Taste Buds

Alumnus Pah Qi Fan saw an opportunity amid the pandemic to launch his very own home-based pastry business

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In June this year, Culinary Arts graduate Pah Qi Fan launched The Crane Grain – a home-based pastry business. Seeing a growing acceptance of home-based food businesses, especially during the circuit breaker, he grabbed the opportunity to start this small business.

Qi Fan had earned his chops through an internship in New York, and working as a pastry cook at a two-star Michelin restaurant in Singapore. He was used to professional kitchens with its walk-in chillers and large freezers, but soon realised that he would have to reconfigure the way he worked to recreate the bespoke pastries he envisioned.

“Making intricate desserts from my home kitchen is definitely a tricky matter!” he said, adding that he had to rethink certain techniques. “For instance, making a Blitz puff pastry dough that is easier to fold, as compared to a traditional dough where the butter layers will melt in my home kitchen that doesn’t have air conditioning.”

He is intent on growing as a pastry chef in this new work environment and has managed to come up with a tasting box that includes his signature sea salt dark chocolate chip cookies and other festive specials. To find out more about his sweet offerings, see @TheCraneGrain.
Hackathon Uncovers Bright Future Ahead

SIT Telematics Graduates reflect on their win at Startup Weekend Singapore 2020: Tomorrow and talk about what they're looking forward to for their future careers

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Back in September 2020, Team LePlants was announced as the grand champions of Startup Weekend Singapore 2020: Tomorrow, a 54-hour Hackathon that spanned from Friday night to Sunday morning. Following the theme of #ProtectEarth, they pitched the idea of a mobile marketplace for community urban farmers, which would solve the problem of a lack of distribution channels for local produce. This would provide farmers and consumers with a convenient avenue to buy and sell fresh produce and also reduce food wastage resulting from unsold harvests.

For Mr. Macallino Noel Minjoot, Mr. Lin Jun Jie, Mr Nicholas Yen and Mr Lim Wee Chis, who graduated from SIT's Telematics programme, this win was totally unexpected and one of their proudest achievements as hackathon first-timers. Mr Minjoot remembers their moment of triumph: "It was literally jumping for joy," he said. "The win showed me that I can always take that leap of faith and try anything. It enhanced my options and views moving forward." For Mr. Lim, the entire experience was a fun and fruitful journey. "The Hackathon provided an avenue to get in touch with the local startup scene. I have expanded my network and made new friends, and people are very willing to share experiences and knowledge," he said. This was also how they met their fifth team member, Mr Roc Koh, a Nanyang Technological University (NTU) graduate. Mr Koh had shared a similar idea on the competition's collaborative workspace, resulting in Mr Minjoot approaching him to join them and work together.

Their pitch was commended by hackathon judge Ms Cheah Sui Ling, Operating Partner at Wavemaker Partners. "I think buying local, leveraging the entire country and community is a really good idea, especially as Singapore is not a place that normally produces our own food," she said.

At this time, Mr Yen and Mr Lin are working as Software Engineers, Mr Minjoot is a Java Developer, and Mr Lim is a trainee under the Skills Ignition SG programme with Google. Says Mr Yen, "Having won the competition, it has helped put us on the right track, and I can apply soft skills such as business writing and presentation skills in the workplace." While they are currently pursuing their own personal career paths, they remain open to exploring their business model further in the future.
Enclosing a Piece of Nature

You don’t need green thumbs to keep a mini garden in your home, as SITizens discover while building their own terrariums at a workshop organised by the SIT Alumni Leisure Network

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Terrariums are known to be convenient, low-maintenance options for people who enjoy having a patch of greenery around their home or office, but who are unable to commit to the upkeep of regular houseplants. SIT alumni had the pleasure of learning how to build their own enclosed terrariums at the Terrarium Making Workshop.

Organised by the SIT Alumni Leisure Network, the workshop was led by Mr Ivan Lim from Green Banana. The participants were provided with a workshop kit containing their terrarium “ingredients”, which included potted Fittonia plants, soil and pebbles. Mr Lim also introduced them briefly to other small plants such as succulents and airplants.

Under Mr Lim’s guidance, the participants slowly put together their terrariums layer by layer, starting with pebbles as a foundation. They could also exercise their creativity by using white sand to create patterns in the soil. “I enjoyed the decorating process because the personalised decorations make the terrarium feel unique. It’s great to look at when I’m taking breaks from work,” said Ms Nurul Fitrin Yee Binte Aznee, Chemical Engineering alumnus.

The next step was to transfer the Fittonia plants from their original pots into the terrarium. Systems Engineering alum Ms Peony Ang, who started raising plants since the circuit breaker period, was intrigued by the process. “You don’t have to build a landscape and decorate with potted plants, so this was a different experience,” she said. “I enjoyed building it up with different types of stones and soil.”

The participants finished off by watering their plants with a pipette, then covered it with a lid to trap moisture. According to Mr Lim, while terrariums should normally be watered once a week, enclosed terrariums will be able to survive one to two weeks without water.

After placing the plants, participants also added their own figurines to complete the look, such as (from top left, clockwise): a pig, a lego figure, a star, and Santa Claus.