

Once A Citizen, Always A Citizen

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SITizen is a publication by the SIT Advancement & Alumni Division.  
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Dear SIT Alumni and Graduating Students,

## SIT is Officially Singapore's New Autonomous University!

What better opportunity is there, than with the third issue of SITizen, for me to share the news of this wonderful development. With the gazetting of the SIT Act in Parliament on 28 March 2014, we are now the new autonomous university in Singapore.

What does this mean, and how does it impact me you may ask? First and foremost, the gazetting of the SIT Act signals the Government's support of SIT. Being governed by the Act assures the public of SIT's standing as an Autonomous University (AU); safeguards are in place for protecting not just the general interests of the public, but also SIT's application of public funds. As you can surmise, all of us, present as well as future stakeholders in SIT alike, have much to benefit from this higher standing in the eyes of the public.

Also of paramount significance is the fact that as an AU, SIT also has the authority to confer and award degrees, diplomas and certificates. In anticipation of this, we have launched three new applied degree programmes under the SIT flag with the continued focus on applied learning as our unique pedagogy. As you can imagine with this new development, there is huge potential for SIT to grow and fill the future needs of Singapore's economy and the aspirations of our students.

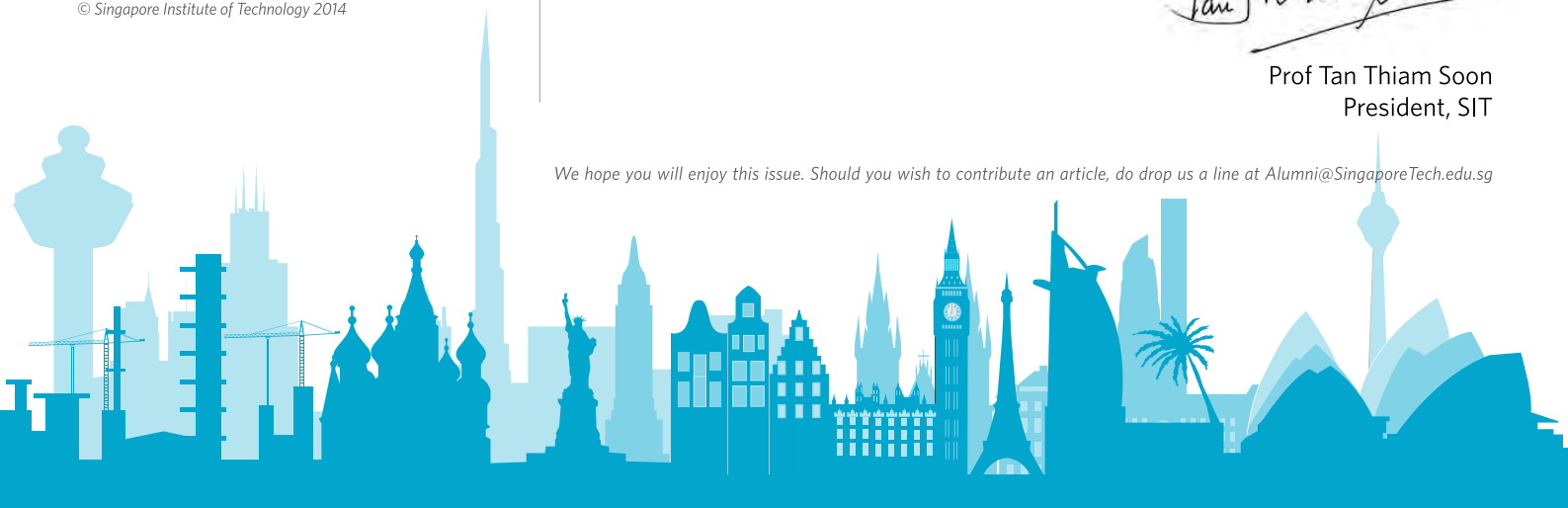
It is in the fulfilment of this potential to develop SIT further as a respected cornerstone in Singapore's future educational landscape, and the public standing that follows, that we will all benefit from this milestone which we have just crossed. The journey has only just begun for us, and the sky's the limit as they say. In becoming an AU, we have changed the lives of our students, past, present and future alike. We could not have done it as quickly without the impact made by all SITizens: our staff, faculty, and you – our students and alumni. You should be very proud of yourselves.

Do keep abreast of more exciting developments at SIT as well as upcoming alumni activities in the following pages. To our students graduating this May, my heartiest congratulations. To our alumni, may I encourage you to build strong professional and social networks through staying connected with one another and with SIT.



Prof Tan Thiam Soon  
President, SIT

We hope you will enjoy this issue. Should you wish to contribute an article, do drop us a line at [Alumni@SingaporeTech.edu.sg](mailto:Alumni@SingaporeTech.edu.sg)



# Bright Sparks

*DigiPen, NU, TUM & UoG students showcase their talents at the SIT Career Fair 2014, which attracted close to 600 students and over 85 companies*

A total of 110 students from the DigiPen Institute of Technology (DigiPen) displayed their game projects, animation reels and portfolios at the SIT Career Fair 2014. Complete with posters of their works, and even the games themselves, they got a chance to speak to the representatives from 30 companies from the technology, gaming, animation and design sectors. Also exhibiting their Final Year Project posters at the Career Fair were the Engineering & Applied Sciences students from Newcastle University (NU), Technical University of Munich (TUM) and University of Glasgow (UoG). This provided a chance for students to interact directly with potential employers who were there for the networking sessions, and also gave visibility to the work done by our students.

## DigiPen Students Attract Industry Attention



As the Producer and Level Designer of *Scrap Convoy*, a co-operative survival game, Mr Christopher Lee (third from right in photo above) was elated when representatives from Ubisoft took the time to listen to his presentation, and even play-tested the game for themselves. "It was an awesome experience for my team and I, since Ubisoft is one of the top game development companies." Added the final-year student pursuing a Bachelor of Science in Computer Science and Game Design at DigiPen, "While I felt quite nervous exhibiting our project outside a school setting, I definitely felt excited since we were showcasing our project to members of the industry."

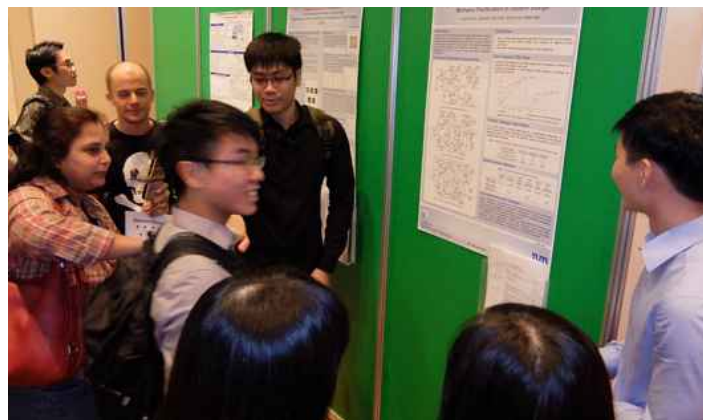


Taking six months to complete, *A Little Help* is an animation short from Ms Kelly Fong, a final-year student pursuing a Bachelor of Fine Arts in Digital Art & Animation to combine all the skills that she has picked up at DigiPen to perfect the animation and ensure that she had a story that connected with the audience.

## NU, TUM & UoG Students Present Innovative Solutions for the Future



Focusing her Final Year Project on two childcare centres in Singapore, Ms Rachel Koh (first from left in photo above), a final-year student from NU pursuing a Bachelor of Science (Hons) in Food & Human Nutrition, explored whether the meals served at the two centres were nutritionally adequate for growing children.



Mr Lee Poh Sein (extreme right in photo above), a final-year student pursuing a Bachelor of Science in Chemical Engineering from TUM, answers some questions about his project, *Evaluation of Different Separation Sequences for Methanol Purification in UniSim Design*, which aims to optimise the distillation process of methanol used as a raw material in the production of a variety of chemicals.



Working with the Singapore General Hospital, this team from UoG hopes that their project, *Android App for Healthcare Application*, will benefit doctors and nurses by identifying patients who require priority medical attention in the emergency room. They designed an Android application, which is able to analyse the patient's electrocardiogram readings and generate the heart rate variability parameters which indicate the cardiovascular health of the patient.

# Time to Shine

*Now in its fourth year, Reach for the Stars is a special annual event which celebrates our scholars and scholarship providers*

With a full scholarship from the Ministry of Home Affairs, Ms Nur Hannah Wang is able to pursue a Bachelor of Arts (Hons) in Criminology and Security with the University of Liverpool whilst still looking after her family. "My experience in the Singapore Institute of Technology so far has been eye-opening and challenging. I am looking forward to the Overseas Immersion Programme where we will get to tour the key criminal justice institutions and sites in the UK," she said.

She was one of the scholars who shared her experience at Reach for the Stars held on Tuesday, 25 March 2014, at the Mandarin Orchard Grand Ballroom. Held annually, the event celebrates the success of scholars at the Singapore Institute of Technology (SIT). It is also the platform for SIT to show appreciation to industry partners as well as for scholarship recipients to network with representatives from various industries.

Over 240 scholars and 40 industry partners who have supported SIT by sponsoring bonded scholarships, such as QUE Limited and the Ministry of Defence, attended the event. Also present were SIT's Board of Trustees, Senior Management, Faculty Members, as well as representatives from our Overseas University Partners and the polytechnics. Guests were treated to a dinner and performances by various student groups.

Mr Ng Yat Chung, Chairman, Board of Trustees, SIT, thanked the scholarship

providers for their support, saying, "Fostering strong bonds with industry enables our students to seize new and diverse opportunities that make use deep specialist skills."

SIT currently offers a range of scholarships, comprising bond-free scholarships made possible by philanthropic gifts from our donors, bond-free scholarships provided by SIT (such as the SIT Scholarship and the SIT Final Year Scholarship), as well as bonded scholarships provided by industry partners which come with employment opportunities.

Speaking at the event, Prof Tan Thiam Soon, President, SIT, announced four new scholarships that had been made available to students in 2014 so far: the Keppel Offshore & Marine Scholarship, the Energy-Industry Scholarship, the SingTel Undergraduate Scholarship, as well as the bond-free Choo Chiau Beng Overseas Immersion Programme Scholarship.



Top: Let's take one for the memories. Bottom: Cheers to our scholars and scholarship providers.

Mr Luke Hsu, who is pursuing a Bachelor of Engineering (Hons) in Aeronautical Engineering at the University of Glasgow, is proud to call himself an SIT Scholar, having been awarded the SIT Final Year Scholarship. In his speech, he said that "working with other scholars has given me the inspiration and encouragement to want to do better". He also said, quoting Benjamin Franklin, "An investment in knowledge pays the best interest."

Bottom left: SIT family of scholars. Bottom right: Starting the night off with a game of Human Bingo.



## What's Happening Around Our Little Big Campus: Our Overseas Immersion Programme



# Far Horizons for Expanding Minds

*When it comes to the OIP, SITizens have lots to say – on how it has transformed their learning experience and reshaped their outlook*

“It is better to travel 10,000 miles than to read 10,000 books”, so goes an old Chinese saying. For students on degree programmes offered by SIT’s Overseas University (OU) Partners, there is one precious opportunity to benefit from this kind of experiential learning. It is called the Overseas Immersion Programme (OIP).

A compulsory and integral part of their education, OIP takes these students to the home campuses of their respective OUs, immersing them in lectures, hands-on project work, workshops and industry visits. Most importantly, they will have the experience of interacting with professors and fellow students in an overseas setting.

The cost of going on OIP (ranging from three to 17 weeks) is estimated to be between \$3,500 and \$10,500, but it is a sound investment to nurture globally-oriented graduates who can thrive in diverse cultures. Currently, various bond-free scholarships and bursaries supported by philanthropic gifts to SIT – such as the Choo Chiau Beng Overseas Immersion Programme Scholarship, the Wilmar Scholarship and Hotel 81-Choo Chong Ngen Bursary – may be used to cover OIP costs.

“We went on field trips ... which allowed us to gain a deeper insight into various food processing and manufacturing processes. This OIP definitely enriching and eye-opening for me and I believe that my classmates will definitely agree too!”

– **Evania Wong Shu Fang**, *Final Year Student, BSc (Hons) Food & Human Nutrition, Newcastle University*

“The OIP gave me the opportunity to work closely with my course supervisor and it also allowed me to brush up on industrial technology where the theories that were taught in class were tested out. In all, this was a wonderful and fruitful trip that allowed me to experience cultural and educational exchanges.”

– **Tay Boon Kai**, *Class of 2013, BSc Electrical Engineering & Information Technology, Technical University of Munich*

“The OIP was a meaningful and wonderful experience. It allowed us to experience a new culture and explore a different life away from Singapore. Friendship bonds became stronger and everything was so memorable.”

– **Jeremy Jiang Guowei**, *Final Year Student BEng (Hons) Mechatronics, University of Glasgow*

“The OIP trip would be the highlight of the degree programme. The clinical attachment was an eye opener as it taught me different skills that will benefit my practice.”

– **Barron Soh Tuan Yao**, *Class of 2013, BSc Physiotherapy, Trinity College Dublin*

“Overall, it was an enriching experience for me. I have learnt the culture in Manchester, differences in the healthcare system between Singapore and UK, and socialised with my peers.”

– **Nuraini Bte Mohamed Razali**, *Class of 2013, BSc (Hons) Nursing Practice, The University of Manchester*

“With the apparent differences in culture and mindsets, many of us ended up learning a lot more about ourselves – the skill to stretch beyond oneself and one’s existing knowledge; to further explore, experiment and experience. Apart from the remarkably enriching lessons and projects we had, there were also day trips specifically planned for us ... making the OIP a more fulfilling one.”

– **Wang Jinlu Larry**, *Final Year Student, BA (Hons) Interior Design, The Glasgow School of Art*

“This OIP gave us an opportunity to study under professors who have extensive experience in the game industry. One such individual is Rachel Rutherford. It has also widened our network of friends, which is particularly helpful in this industry.”

– **Lee Chang Yuan**, *Final Year Student, BA Game Design, DigiPen Institute of Technology*

“Wheelock has put forth countless opportunities for us to explore beyond boundaries and provided incredible hands-on learning experiences for us; all whilst making us feel very much at home. From outdoor lessons, site visits to local childcare centres, and sessions from Wheelock’s International Conference, the OIP has inspired me to further do more good in the world.”

– **Nur A'qilah Binte Abu Saier**, *Final Year Student, BSc Early Childhood Education, Wheelock College*

“The exposure that I have received during this OIP trip stretched beyond my imagination in terms of discovering another culture, expanding upon my food and product knowledge, as well as refreshing my passion for the culinary arts. I am very happy to have had that experience in California with my fellow classmates.”

– **Lim Weiling**, *Final Year Student, BPS Culinary Arts Management, The Culinary Institute of America*

“Truly, much happened in Vegas: from experiencing the dormitory life as a true-blue ‘American,’ to waking up for morning classes every day, and walking the Strip in the heat of the night ... Even to meeting so many big industry players who could easily carve out our careers! We’ve done it all and more. Every day was a new journey and I wouldn’t trade anything in the world for this; this will become our fondest memories for years to come.”

– **Pascale Sharma**, *Class of 2014, BSc (Major in Hospitality Management), University of Nevada Las Vegas*

# More Than Just a Cheque

*At two recent appreciation events, our students and alumni meet donors who, on top of making gifts to support learning at SIT, were keen to find out more about them*

## The Singapore Ireland Fund Appreciation Lunch & Signing of Gift Agreement



Back row, from left to right: Mrs Noor Quek, Dr Amanda Connell, His Excellency Mr Joseph Hayes, Prof Tan Thiam Soon, Mrs Deirdre Hayes, Dr Stanley Quek and Dr Alan Wong  
Front row, from left to right: Ms Jasmine Gui, Ms Nani Adilla Zailani, Ms Tui Sze Sze, Dr May Lim and Ms Shelby Tan

It was a meeting of minds and hearts, as representatives of The Singapore Ireland Fund (TSIF) and SITizens got to know one another over some local Peranakan food.

Held on 24 Jan 2014, The Singapore Ireland Fund Appreciation Lunch saw the signing of an agreement, with the Fund making an endowed gift toward the establishment of a grant to benefit, in perpetuity, SIT students so that they may gain valuable education experience from an Overseas Immersion Programme (OIP) in Ireland. The grant, which has been named the Singapore Ireland Fund OIP Grant in recognition of the gift, will help up to four SIT students each academic year to cover the costs of the OIP.

Founded in June 2009, The Singapore Ireland Fund is dedicated to facilitating and helping to fund projects which further develop and deepen the Singapore-Ireland relationship and deliver long-term benefits to the people of Singapore from their long established relationship with Ireland. The scope of these projects and development sectors include community relations, education, the arts, culture and sport.

His Excellency Mr Joseph Hayes, Ambassador of Ireland to Singapore and Dr Stanley Quek, Chairman of The Singapore Ireland Fund, graced the event, as did Mrs Deirdre Hayes, who sits on The Fund's Executive Committee and Mrs Noor Quek, a member of the Fund's Board of Directors/Trustees. They were treated to a presentation, by three alumni and a student from the two degree programmes from Trinity College Dublin who spoke about how the OIP experience had enriched their learning.

Thanking The Singapore Ireland Fund for this gift, Prof Tan Thiam Soon, President, SIT, said, "The opportunity to interact with mentors and fellow students in a learning environment far beyond Singapore, and to partake of Ireland's rich culture – these are benefits that will widen our student's horizons and experiences which will stay with them for life."

## Yangzheng Foundation Appreciation Lunch

If you find that the name Yangzheng rings a bell, it is because it has been a significant name in Singapore education for more than 100 years. The Yangzheng legacy traces its roots back to 1905, when leaders of the local Cantonese community raised funds to set up the former Yeung Ching School in Chinatown to provide primary school education.

The present-day Yangzheng Foundation continues to exert a positive influence on education in Singapore through its far-sighted philanthropic giving – and SIT students are now among its beneficiaries.

On 7 Mar 2014, the Staff, Faculty and Students of SIT were pleased to have Mr Patrick Lee, President of Yangzheng Foundation, and his Committee Members, grace the Yangzheng Foundation Appreciation Lunch. Hosted by Prof Tan Thiam Soon, President, SIT, the event was held in recognition of the Foundation's generous gift to make possible the Yangzheng Foundation Bursary for financially disadvantaged students at SIT.

The Bursary will benefit up to three students each academic year, with special consideration given to eligible applicants with medical conditions or whose family members suffer from disabilities or serious illnesses.

Said Mr Patrick Lee, President, Yangzheng Foundation, "Yangzheng Foundation has always upheld its ideals in promoting education, nurturing talents and developing society. SIT's efforts, in pioneering a new path in applied university education to allow more students to go to university and at the same time nurture more talents for society, are in line with our beliefs. We are very happy to establish the Yangzheng Foundation Bursary at SIT to support students in financial need, so that they will be able to complete their education."



From left to right: Mr Woon Kok Meng, Prof Ting Seng Kiong, Mr Patrick Lee, Prof Tan Thiam Soon, Dr May Lim, Ms Dorita Ho, and Ms Judith Toh.

# Thanks to the Community!

*Donors who believe in paying it forward are supporting SIT students by giving to student financial aid instruments such as the Hotel 81 – Choo Chong Ngen Bursary*

A new bursary fund has been established to support in perpetuity worthy but financially challenged students at the Singapore Institute of Technology (SIT) – thanks to a generous \$2-million gift from renowned hotelier Mr Choo Chong Ngen.

Together with the government matching grant that it will attract, the gift will result in a \$5 million endowment fund. The fund will benefit as many as 30 deserving SIT students every year, with bursary awards that are valued at \$5000 each.

In recognition of this far-sighted and generous gift, the new bursary has been named the Hotel 81-Choo Chong Ngen Bursary.

Mr Choo, a self-made entrepreneur, is the founder of a major group of hotels comprising the Venue Hotel, Value Hotel and the Hotel 81 chains. He said, “When I was young I did not have a chance at formal schooling, so I know how hard it is for young people who lack formal education to find their feet in society. I hope this Bursary will be of help to them. I am confident that in a few years, when these young people have completed their education and embarked on their careers, industry and society will be able to see the multiplier effect of their contributions. I also hope to see more members of the business community support them.”

Prof Tan Thiam Soon, President, SIT, said that with the Hotel 81-Choo Chong Ngen Bursary Fund talented and deserving but financially challenged students at SIT will be able to devote themselves fully to receiving a quality education, without having to worry about making ends meet.

“On behalf of our students, I would like to convey our sincere thanks to Mr Choo Chong Ngen, for his generous gift of \$2 million to enable the establishment of the endowed bursary fund,” said Prof Tan. “This gift will transform their lives,” he also said.

‘When I was young I did not have a chance at formal schooling, so I know how hard it is for young people who lack formal education to find their feet in society. I hope this Bursary will be of help to them.’

**Mr Choo Chong Ngen,**

*who made a \$2-million gift to enable SIT to establish the Hotel 81-Choo Chong Ngen Bursary to support financially disadvantaged students*



*Philanthropic support will go a long way in helping SIT students attain academic success.*

## In Times of Crisis, a White Knight

Like Mr Choo Chong Ngen, several donors have made gifts to support SIT students with a view to encouraging wider social commitment.

Among them is a donor who has made an endowed gift to make possible the establishment of the endowed Xiao De ( 孝德 ) Emergency Fund at SIT. The Fund is to provide financial resources to assist full-time SIT students who encounter unforeseen financial emergency or personal catastrophe, which may prevent them from continuing their education or impact their graduating from SIT.

The donor, who wishes to remain anonymous, has also given to establish the Xiao De ( 孝德 ) Bursary, with a stated purpose to perpetuate the philanthropic spirit of giving and also to encourage the concept of “paying it forward” amongst the community of bursary recipients. The Bursary has been endowed so as to benefit financially disadvantaged students in perpetuity. In the coming Academic Year 2014/15 alone, it is expected to aid 15 students at SIT.

Prof Tan Thiam Soon, President, SIT, said, “Thanks to a donor’s thoughtful giving, we are able to establish for the first time, a fund in aid of students who find themselves in unforeseen crises – the Xiao De Emergency Fund. Although our donor has chosen to remain anonymous, the impact of his thoughtful philanthropy is loud and clear. On behalf of SIT, I wish to express our heartfelt appreciation to him for making a difference in the lives of our students in their hour of need.”

# What's Cooking?

*SITizen catches up with two CIA alumni who are making a name for themselves in the F&B industry*



*Where the magic happens - Ms Yvette Chua in her kitchen at Hatter Street.*

## **Yvette Chua's 'Mad Hatter' Culinary Adventures**

She writes messages to diners in chocolate, chats with them and gives away heart-shaped macarons. She is Ms Yvette Chua, 30, a pioneer graduate of The Culinary Institute of America (CIA) with a Bachelor of Professional Studies in Culinary Arts Management, and the owner and mastermind behind Hatter Street.

Located in Hougang St 21, the dessert cafe opened only in December 2013 and already the response from media and diners alike has been overwhelmingly positive. When SITizen visited on a Tuesday afternoon, the cafe, which is done up in an "Alice in Wonderland" theme that morphed from Ms Chua's original vision of having a Mad Hatter-themed cafe, was buzzing with customers. They were there for Ms Chua's crispy Whoa'ffles with homemade pandan ice-cream and gula melaka syrup, and other creations.

Chef Eve Felder, Managing Director of CIA Singapore, is not surprised at Ms Chua's success. "When she applied to the CIA, during her interview, I had no doubt she would be a star. Once she started classes, she was focused, passionate and committed," said Chef Felder.

Ms Chua's innovative creations stand on the shoulders of sweet tradition - for example, her Smoked Sawdust Pudding is based on the Serradura pudding from Macau. Wanting diners to experience Hong Kong and Macau, she has infused the pudding with a new breath of life - a smoky taste that is reminiscent of the incense from the temples that dot both cities.

A Home Economics teacher for four years before deciding to pursue a degree at CIA, Ms Chua wanted to train at a restaurant in Hong Kong for her external placement. She applied and was accepted by the three-Michelin-star Bo Innovation, after a meeting with the chefs. Ms Chua said that having to stand continuously



*A Tuesday afternoon at Hatter Street. Ms Yvette Chua's sister painted the menu on the murals.*

for more than 13 hours each day was tough at first, but she eventually enjoyed the experience and forged close ties with the Bo Innovation chefs, who had since been to Singapore to visit her at Hatter Street.

Running one's own cafe can be daunting. "I had jumped in without knowing anything, and now I have to do everything from the accounts, to budgeting, to managing staff. Another big challenge is consistency - getting the same product all the time, and I'm still learning to do that," said Ms Chua, who had to deal with a faulty freezer when SITizen was there. She remains inspired nonetheless. "The moment I see people nodding their heads to my dessert, I know I want to continue doing this."

## **Kenneth Lim's Wok to Stardom**



*Mr Kenneth Lim - SIT's very own Wok Star.*

Mr Kenneth Lim, 25, has made a name for himself as the self-assured graduate of The Culinary Institute of America (CIA) on Wok Stars, the first reality television cooking competition in Singapore which aired its finale on 26 March 2014.

Mr Lim, who has a Bachelor degree in Professional Studies in Culinary Arts Management, saw the TV show as an opportunity to join the ranks of other CIA alumni in the United States who had distinguished themselves on hit shows like MasterChef and Chopped. He said, "I wanted to be the first to represent CIA in Singapore and I gave myself a target, which was to be in the top five."

Mr Lim did achieve this goal, ending up as one of the two finalists of the show. He credits this success partly to CIA faculty who advised him that in order to stay on the show, he would need to be able to entertain as well as he cooks. Mr Lim heeded the advice. "I decided to give myself a character to put on, to come in as someone who thinks, I'm a champion!" he said.

Although Mr Lim's final dishes - beef bone tea risotto, chocolate braised short ribs, and crispy tau pok stuffed with cream cheese - were well received, the judges picked the other finalist, Mr Ng Kheng Siang, as the eventual winner.

Still, being on the show had its perks. Mr Lim had the chance to work closely with Chef Alvin Leung, one of the resident judges who helped him refine his dish during the finals. "It was amazing to work with a three-Michelin star chef as I was able to learn so much from him," he said.

He also had the support of his employer, Super Bean International Pte Ltd, to take part in the show. When he returned to work after the competition, he was given the chance to re-design the menu at the Mr Bean Cafe Concept Store at United Square and run the kitchen there as well. And what of the future? "I want to own my own place, serving comfort food done well."

# Get Ready for Some Action!

## *Delighted SITizens at SIT's Career Fair make a beeline for the Alumni Booth*

SITizens who turned up at the Singapore Expo on 4 April 2014 to take part in SIT's Career Fair found something else that also piqued their interest – and went about forming a queue for two exciting events being organised for alumni and graduating students.

The upcoming movie screening of X-Men: Days of Future Past, to be held on Thursday, 29 May 2014 by the Alumni Leisure Network, received fantastic response in the sign-ups. SITizens visiting the alumni booth also responded to a straw poll on their preferred date for the upcoming laser tag game, which was being planned by the Alumni Sports Network for July.

Over crackling popcorn and sweet lollipops served at the booth, SITizens caught up with one another. They also took the opportunity to let the SIT Alumni Team know what kinds of activities they would like to participate in.



Said Mr Lee Wen Long, an alumnus from the University of Nevada Las Vegas, "This would be a great chance to catch up with my old friends from SIT, and I am looking forward to other alumni events in the future."

*All tickets to X-Men: Days of Future Past have been snapped up. To sign up for the laser tag event (to be held on Saturday, 19 July 2014), please contact the SIT Alumni Team at [Alumni@Singaporetech.edu.sg](mailto:Alumni@Singaporetech.edu.sg) or 6592 1137 / 6592 1094.*

Advancement & Alumni Division

**SIT** SINGAPORE INSTITUTE OF TECHNOLOGY

ALUMNI LEISURE NETWORK

## SIT Alumni Movie Screening

### X-MEN: DAYS OF FUTURE PAST

**Thursday, 29 May 2014**

**Programme Schedule:**  
 7:15 p.m.: Registration & Ticket Collection  
 7:30 p.m.: Dinner  
 8:30 p.m.: Cinema doors open  
 9:45 p.m.: Movie Screening

**SOLD OUT!**

Contact Us:  
 SIT Advancement & Alumni Division  
 6592 1137 | [Alumni@SingaporeTech.edu.sg](mailto:Alumni@SingaporeTech.edu.sg)

Presented by:  
 Advancement & Alumni Division

**SIT** SINGAPORE INSTITUTE OF TECHNOLOGY

ALUMNI SPORTS NETWORK

# A LASER TAG Adventure

Join us for an exhilarating time!

Date: Saturday, 19 July 2014 • Time: 9 - 11 am  
 Venue: Laser OPS, B1-04/05/06  
 Dhoby Ghaut Northeast Line (NEL) MRT Station  
 Cost: \$10 (inclusive of GST)

To sign up, please contact us at  
[Alumni@SingaporeTech.edu.sg](mailto:Alumni@SingaporeTech.edu.sg) or call us at 6592 1137/6592 1094



## Strikes to Spare

*SITizens get bowled over at the year's first SIT Alumni Leisure Network Event*



*SITizens pose for a photo after the two games.*

On a fine Saturday afternoon at the Superbowl Marina Square, alumni and graduating students alike organised themselves into teams for two exciting rounds of bowling.

Also present at the friendly bowling competition held on Saturday 15 March 2014 were Prof Yee Fook Cheong, Vice President (External Relations), SIT, Mr Desmond Soon, Director of Corporate Communications, SIT and Ms Valerie Wee, Director of Advancement & Alumni Division, SIT.

After a few practice rounds, it was evident that our SITizens had no lack of bowling skills. The teams cheered each other on, as players stepped up to the approach to bowl, exchanging high-fives and offering bowling tips to one another.

The 'A' Team, made up of final year students from the University of Glasgow, dominated the competition, scoring 464 points in

the first game, and 606 points in the second.

Mr Tee Pook Seng, a final year student from the University of Glasgow (UoG) was not just part of the winning team – he also scored an impressive 297 points over two games, and was the only bowler who scored the only "turkey" (three consecutive strikes for the uninitiated) for the day. Surprisingly, he told SITizen that he bowled only "once in a while with friends". "Actually, I just started learning to bowl last month," he added.



*Beginner's luck - or not? Mr Tee Pook Seng shows us how it's done.*

While some took their bowling quite seriously, others turned up for a good time catching up with their friends. Ms Lim Woon Ching, a Newcastle University graduate who is now a Quality Assurance Executive, said, "I came to mingle with fellow SITizens and I look forward to attending more of such alumni events."

Said Ms Koh Pui Sar, a part-time nurse who graduated from the University of Manchester in 2013, "I enjoy bowling so I decided to sign up."

Mr Jason Lee, a Process Engineer, who was part of Team Glasbowl, made up of pioneer graduates from UoG, saw the event as a chance to meet up with his juniors and reconnect with his peers. He said, "The frequent meet-ups not only allow us to share our past experiences, but also help us to gain access to many industry professionals with a dynamic portfolio."

## Cyclists Unite!

*Coming together under the banner of the SIT Alumni Sports Network, SITizens give it their all at the gruelling OCBC Cycle Singapore 2014*

Joining 10,000 other cyclists, enthusiastic SIT alumni and students took part in the 40km Challenge and 27km Community Ride at the OCBC Cycle Singapore 2014 held on Sunday, 30 March 2014. Flagging off from the F1 Pit Building at 6.15am and 7.15am respectively, they rode past the sights at the Marina Bay area and even got to cycle on the East Coast Parkway which was closed especially for the event.

Cycling 30km three times a week to train for the event, Mr Malcolm Pang, a first-year student from the University of Liverpool pursuing a Bachelor of Arts with Honours in Criminology and Security, was one of those who went for the 40km Challenge. He considered this cycling event one of his "personal goals to hit" and added that for him, "the toughest part of the ride for was trying to overcome the slopes in the course".

Ms Poh Ziyi was one of the alumni who took part in the 27km Community Ride. Said the University of Glasgow trained engineer, "Getting off that couch on a lazy Sunday can be hard, especially



*Helmets on, and ready for the Community Ride. Ms Florence Lang (first from right) and Ms Teo Poh Heng (second from right) from SIT's Advancement & Alumni Division also took part in the Community Ride.*

for those who are bound to their desks in their 9-to-5 jobs. It was a great event that furthered my interest in cycling and I was able to get to know more SITizens who share the same interest as me. I will definitely join other SIT Alumni Network events to come!"



## 3 reasons why it's great to be an SIT alumnus

### Free-for-life SIT email

- Continue to access your SIT email after graduation, anytime, anywhere
- With 50 GB of storage, you will never have to delete another email

### SIT Alumni networks: Career, Leisure, Sports

- Pursue your interests while connecting with fellow SITizens
- Look out for exciting activities such as Laser Tag this July, a Career Talk in September, and Past vs. Present games at our new Dover Campus

### SIT Alumni Card

- Personalised card and can be used as NETS FlashPay card and ez-link card
- Entry pass to all SIT events
- Show it at selected retailers to enjoy exclusive discounts found below.
- Collect your card at the SIT Graduation Ceremony on 16 May or from our office from 2 - 29 May (on work days; 9am - 12pm, 1pm - 6pm)



## SIT Alumni Card Benefits

### 8 Degrees Taiwanese Bistro

- **10%** off total bill
- Valid until Jul 2014

### Campers' Corner Outdoor Outfitters

- **15%** discount off all regular-priced items
- Valid until 31 Dec 2014

### Dancepointe Academy

- **Promotion 1:** Free dance trial and \$50 discount exclusively for new enrolment (At Choa Chu Kang, Yio Chu Kang & Serangoon Gardens branches) OR Free dance trial + 10% discount + 5% additional discount for group of 4 or more (Taman Jurong, Jurong West & Jurong West branches)
- Promotion 1 is valid until 30 Jun 2014
- **Promotion 2:** Free first-time dance trial (At Choa Chu Kang, Yio Chu Kang & Serangoon Gardens branches)
- Promotion 2 is valid from 1 Jul 2014 to 31 Dec 2014

### Intune Music

- **10%** discount on first 3 months' course fees
- Valid until 31 Dec 2014

### JK Don

- **10%** off total bill
- Valid for food, alcoholic and non-alcoholic beverages
- Not valid with other promotions or discounts
- Participating Outlets: Shaw Tower and Telok Kurau
- Valid until 9 Jun 2014

### Nanyang Optical

- **30%** off Frames & Sunglasses of Exclusive House Brands. Enjoy additional 5% off on house brand promotion packages (if any during point of purchase)
- **20%** off Frames & Sunglasses of Other Brands (exclude Exclusive House Brands)
- **20%** off: All Conventional contact lenses
- **10%** off: BigEyes2 bi-weekly disposable color contact lenses (2-piece pack). Check participating stores for more details
- Participating Outlets: Causeway Point, Clementi Mall, Compass Point, Heartland Mall, Junction 8, Jurong Point, Nex Shopping Mall, Thomson Plaza, Parkway Parade, White Sands, United Square
- Discounts not valid with other price-controlled items, accessories, promotions, discounts, vouchers, card & rebate privileges
- Valid until 31 Dec 2015

### Natasha Studio

- **10%** off all Non-Promotional Packages
- Valid until 14 Jul 2014

### Pies & Coffee

- **10%** off total bill
- **15%** off Whole Cakes/Sweet Pies (4 days in advance is required with IC for verification purposes)
- **50%** off on Slice Cakes/Sweet Pies with 2 Gourmet Pies purchased
- Not valid with any further discounts and during Eve & Public Holiday/special occasions i.e. Valentine's Day, Mother's Day, Father's Day, Children's Day, Youth Day.
- Valid until 31 Mar 2015

### Planet Popcorn Singapore

- **10%** off all Planet Popcorn Flavours
- For corporate Party/ Event, **15%** off for orders above \$80 & free delivery.
- Participating Outlets: City Square Mall, VivoCity, Online @www.sgplanetpop.com
- Key in "SIT2013" for the online Promotion at www.sgplanetpop.com
- Valid until 31 Aug 2014

### Sharetea

- **10%** discount of all regular priced items
- Valid until 28 Feb 2015

### Skinny Pizza

- **10%** off all off total bill
- Not valid on eve of and on public holidays. Not valid in conjunction with any other promotions, vouchers, or discounts
- Valid until 31 Dec 2014

### Sunrise

- **35%** off storewide
- Participating outlet: Sportslife, Far East Plaza
- Valid until 31 Dec 2014

### Tang Music Box

- \$18 Nett per pax with choices of 2 selected drinks & 1 choice of selected tidbits from Sun-Thurs, 2-8pm, at 3B, River Valley Road #02-03/04, The Foundry
- Last Check-In at 5pm for last 3 hours session

- KOD Fees (copyright) and cover charge are all inclusive in this exclusive offer for a 3-hour singing session
- Valid until 17 Oct 2014

### The Coffee Bean and Tea Leaf

- **10%** off all food and beverage items
- Participating Outlets: Chinatown Point and Manulife Centre Outlet
- Valid until 30 Jun 2014

### The Kuching Nail Spa

- Classic Manicure & Pedicure Bundle: \$45 (Usual \$65)
- Express Manicure & Pedicure Bundle: \$19 (usual \$35)
- Classic Manicure: \$22
- Classic Pedicure: \$26
- Additional \$5 top up for male customers for each service
- Valid until 30 Jun 2014

### The Vocal Studio

- **Promotion 1:** SIT Weekday Fixed Lessons
  - \$120 - Consists of 4 x 30-min private lessons
  - \$240 - Consists of 4 x 60-min private lessons
- **Promotion 2:** SITreats Discounted Standard Lessons
  - \$152 - Consists of 4 x 30-min private lessons
  - \$270 - Consists of 4 x 60-min private lessons
- One on One private tuition OR 2-person Private Group Tuition
- Valid until 20 Nov 2014

### The Wine Company™

- **30%** savings on all wine-by-bottle from wine menu for takeaway
- **10%** savings on all food & wine-by-bottle & wine-by-glass; drink-in
- **30%** savings on all wine-by-carafe, beer, cocktail, liquor, liqueur
- Participating Outlet: Changi Village
- Valid until 16 Jun 2014

### Tom's Palette

- **10%** off selected ice-cream products

\* Present your SIT Staff/ Student/ Alumni Card prior to making payment to enjoy these discounts. Terms and conditions apply.

*Happening This November!*



# 2014

New Alumni  
Welcome  
**PARTY**

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New Alumni Welcome Party for our students graduating in May and November 2014.

Register your interest now at  
[Alumni@SingaporeTech.edu.sg](mailto:Alumni@SingaporeTech.edu.sg) or call 6592 1137 / 6592 1094