

Once A Sitizen, Always A Sitizen

WHAT'S HAPPENING AROUND OUR LITTLE BIG CAMPUS

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SEA Games

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Learn to Bake a
Chocolate Lava Cake

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Dear SIT Alumni,

SIT Celebrates SG 50!

Singapore's new AU does its part for history

Less than two years old as an Autonomous University, SIT is playing an active role in history as Singapore celebrates its 50th anniversary. The University held its first ever National Day Observance Ceremony on 5 August 2015 at the SIT@Dover Auditorium, attended by SIT Senior Management, Faculty, Staff and students, and graced by Guest-of-Honour, Ms Low Yen Ling, MP for Chua Chu Kang GRC and Mayor of South West District.

It was on this morning that "Remembering the Past, Inspiring the Future", the University's community project to celebrate Singapore's Jubilee Year, was unveiled.

This ongoing project is a concerted effort by SIT's faculty, staff and students to document the intimate stories of Singapore's townships, so that these tales will not be lost to future generations amid rapid urbanisation. The first heritage documentation of "Remembering the Past, Inspiring the Future" focuses on Punggol, and attendees at the National Day Observance Ceremony were treated to an oral history interview featuring Mr Lim Hock Chee, CEO of the Sheng Siong Group Ltd., who gave a humorous account of growing up in a Punggol pig farm.

On top of being active documentarians of the nation's past, SITizens are making history themselves. Four students are making SIT very proud by bringing home one Gold, one Silver and five Bronze Medals from the 28th SEA Games.

Outside the sporting arena, students at SIT are also making an impression with their innovations in various competitions – such as the unconventional flying model with flapping wings built by Aeronautical Engineering and Aerospace Systems students from the University of Glasgow, which won a Silver Award at the Singapore Amazing Flying Machine Competition 2015.

Turn the pages, and you will also find the story of Hospitality Management alumnus Ms Vivian Tay, who finds herself face-to-face with the likes of Diana Ross and David Beckham, as she embarks on an exciting career in event management.

We hope you will enjoy reading this issue of SITizen. Should you wish to contribute a story, do drop us a line at Alumni@SingaporeTech.edu.sg



Congratulations Class of 2015!

A new cohort of early childhood professionals emerge from Wheelock, joining the ranks of new graduates alongside budding designers from GSA and new engineers from TUM

Wheelock College Commencement Ceremony 17 June 2015



On Wednesday, 17 June 2015, 37 Bachelor of Science in Early Childhood Education degree holders graduated from the Singapore Institute of Technology (SIT). These 37 students form the second batch of students to have graduated from the Wheelock College programme at SIT.

Two awards were presented at the ceremony: the Most Significant Contributions to the Program Award went to Mr Tan Yong Hai Jacob and the Academic Achievement Award to Mr Goh Wei Han Bryant. Mr Goh was also the valedictorian for the Class of 2015.

In his speech, Mr Goh recounted the many adventures that the Class of 2015 went through such as the Service Week, and even surviving Hurricane Arthur during their Overseas Immersion Programme in Boston in August 2014. He said, "There are two things that Wheelock has instilled in us: the power of resilience and patience. Now, it is the time to use them and advocate for change!"

Attending the ceremony were Prof Tan Thiam Soon, President, SIT, President Jackie Jenkins-Scott, Wheelock College, Mrs Yu-Foo Yee Shoon, Former Minister of State, Ministry of Community Development, Youth and Sports, and Dr Tricia Craig, Executive Director, Wheelock College, Singapore and other faculty members.

The Glasgow School of Art Graduation 26 June 2015



The second batch of 111 students from The Glasgow School of Art (GSA) graduated from the Bachelor of Arts (Hons) in Communication Design and Bachelor of Arts (Hons) in Interior Design degree programmes on Thursday, 26 June 2015. The ceremony took place at the Temasek Polytechnic Auditorium, following a week-long exhibition of their final-year works at The GSA Degree Show 2015 at the National Design Centre.

Mr Scott Maguire, Global Engineering Director, Dyson Ltd was the Guest Speaker and Assoc Prof Yee Fook Cheong, Vice President (External Relations), SIT, and Prof Tom Inns, Director, GSA, were among those who attended the ceremony.

The Most Improved Student Awards were awarded to Ms Yeo Kai Chin (Communication Design) and Ms Maizurah Binte Hashim (Interior Design) whereas the Outstanding Contribution to Student Life Prizes were awarded to Ms Kelly Pang (Communication Design), and Mr Melvin Tan Aik Kiang (Interior Design).

Ms Kelly Pang, who aims to be an in-house designer for local brands, said, "The two years passed by very quickly but the most memorable experience was during our OIP in Glasgow. It was challenging to prepare for the graduation show and also my own final project, but a thoroughly enriching experience."

Technical University of Munich Graduation Ceremony 24 July 2015



The Class of 2015 from the Technical University of Munich (TUM) were conferred their degrees at the TUM Graduation Ceremony which took place on 24 July 2015, with 27 students receiving their Bachelor of Science in Chemical Engineering degrees, and 25 students receiving their Bachelor of Science in Electrical Engineering & Information Technology degrees at the ceremony.

His Excellency Dr Michael Witter, Ambassador of the Federal Republic of Germany to Singapore, was the Guest-of-Honour at the event and gave a congratulatory address. Mr Günter Ortner, Vice President, Research & Development Asia, Rohde & Schwarz Asia also spoke at the ceremony.

For the Chemical Engineering programme, the Best Student was Mr De Silva Aaron Jeremiah and the award for Best Thesis went to Mr Sim Guo Ren Gilbert. For the Electrical Engineering & Information Technology programme, the Best Student was Ms Nurzahidah Binte Mohamed Yusoff, and the award for Best Thesis went to Mr Leong Chao Yi.

Mr Leong, who said he felt honoured to have been awarded the Best Thesis, added, "Right now I'm very enthusiastic about getting a foothold in the Engineering Industry. I think it's an exciting profession with a lot of promise and opportunities for advancement and I'm excited to go where it takes me. In a few years' time I will pursue postgraduate studies."

SIT's Very Own Fantastic Four!

1 Gold, 1 Silver and 5 Bronzes – yes, that's how many medals four SITizens brought home from the 2015 SEA Games

Singapore's total medal haul of 259 from the 28th South East Asian Games was in part thanks to four students from the Singapore Institute of Technology (SIT): Ms Hannah Lee, Ms Lim Wen Xin, Mr Muhammad Elhazeeq Ul Haq and Mr R Suria, who did the nation, SIT and themselves proud when they brought back 7 medals collectively. Here is what they have to say about participating at the SEA Games:

R Suria, 23

Bachelor of Engineering (Hons) in Mechanical Design & Manufacturing Engineering (Newcastle University)

■ Gold in Floorball



"I was lucky to have my family and friends who supported me during periods when training was very intensive. Our coach was very motivating and I felt extremely relieved when the final whistle blew, as there was a lot of pressure for us to win in the final match."

Mr R Suria won the Gold medal as part of the Floorball team, and

scored Singapore's fifth goal in the final match against Thailand, where the final score was 9-0. He was part of the team that played in the 2013 SEA Games where Floorball was included as a demonstration sport. In the lead-up to this year's SEA Games, he and his teammates had the opportunity to train in Finland.

Lim Wen Xin, 23

Bachelor of Engineering (Hons) in Sustainable Infrastructure Engineering (Land) (SIT)

■ Silver in Water Polo

"I was a competitive swimmer when I was younger but I had always thought that water polo looked fun and interesting. I wanted a change but still wanted to utilise my swimming skills. It all started when I was in my first year at Singapore Polytechnic and asked if there was a women's water polo team. The next thing I knew, a swimming senior was setting up a team and I joined!"



Ms Lim, who clinched the Silver medal at the SEA Games, has already restarted her training with the rest of her team mates, with the intention of making their mark at the Asian level. She was also previously part of the team that represented Singapore at the 2013 Asian Games.

Muhammad Elhazeeq Ul Haq, 26

Bachelor of Arts (Hons) in Criminology & Security (University of Liverpool)

■ Bronze in Chinlone Events 1-4 – Non-Repetition Primary; Same Stroke; Linking; Non-Repetition Secondary



"During the school's selection, I was told off by my primary school coach that I should never take up the sport and would never be able to play it. That became a motivation for me to prove him wrong. I pursued sepak takraw as a hobby in secondary school and after that I played for a number of clubs until I started working for the Singapore Police Force (SPF). I represented SPF in the National Sepak Takraw League and was talent scouted to be part of the national team."

Mr Muhammad Elhazeeq took part in and won the bronze medal in all 4 Chinlone events. Chinlone is a sport originating from Myanmar quite similar to sepak takraw where the objective is to keep the ball in the air as long as possible using every part of the body except the hands.

Hannah Lee, 23

Bachelor of Science in Physiotherapy (Trinity College Dublin)

■ Bronze in Discus Throw

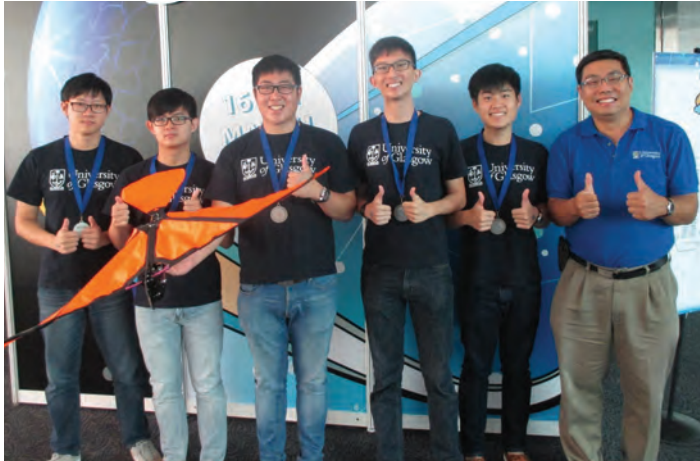


"The most memorable part of this SEA Games was the conflict of emotions I had in winning the Bronze medal. I was happy to win a medal for Singapore, but at the same time I was disappointed for losing out on the Silver medal to the Malaysian competitor in a very tough fight. I was very touched by the Singaporeans who had reached out to congratulate me when I was walking through the stands after the medal ceremony. I felt proud to be a Singaporean, and that was an amazing feeling."

Ms Lee, who won the Bronze medal, was mentored by Singapore's very own Discus legend, Mr James Wong. She started out as a Shot Putt thrower in primary school and remained one until after her 'A' Levels, when she was advised to pursue Discus throwing instead.

Of Wings and Rehabilitative Devices

Flying machines and prototypes for rehabilitative technologies were among the award-winning works by undergraduates from UoG at both regional and nationwide competitions



The members of "Fly Kite" with their prize-winning model, and their supervisor for the project, Assoc Prof Sutthiphong Srigrarom from University of Glasgow Singapore.

Singapore Amazing Flying Machine Competition (SAFMC) 2015

Having taken part in the Singapore Amazing Flying Machine Competition (SAFMC) when they were still polytechnic students, the team "Fly Kite" (consisting of Mr Alvin Ng Yong Sheng, Mr Anthony Huang Hanwei, Mr Lee Wei Jie, Ivan, Mr Wee Zi Yun from the Bachelor of Engineering (Hons) in Aeronautical Engineering degree programme, and Mr Matthew Ng Rongfa from the Bachelor of Engineering (Hons) in Aerospace Systems degree programme) decided to challenge themselves further for the SAFMC 2015.

Their efforts paid off as the first year students from the University of Glasgow (UoG) won the Silver award in Best Freestyle Flying Demonstration in Category E, for their creation of an unconventional flying model with flapping wings which can be controlled remotely.

Organised by DSO National Laboratories and Singapore Science Centre, the SAFMC is considered to be one of the prestigious competitions for educational institutions with aerospace-related programmes in Singapore. In its seventh year, this year's competition saw more than 340 teams and 2,000 participants from various educational institutions in Singapore.

"Fly Kite" was the only participating team from SIT, and the team spent six months to design, build and test their model which had to fit within the competition's weight limit of 5kg. To see the video of their model in action, go to: www.youtube.com/watch?v=JjQXde5VvPg

Asia Pacific Assistive, Rehabilitative & Therapeutic Technologies Challenge (AR&TTs) Regional Competition

Mechanical Design Engineering and Mechatronics students from UoG were rewarded for their innovations in rehabilitative

technology at the Asia Pacific Assistive, Rehabilitative & Therapeutic Technologies Challenge (AR&TTs) Regional Competition held earlier this year in March.

Mr Muhammad Azhar Bin Said from the Bachelor of Engineering (Hons) in Mechanical Design Engineering degree programme won the Third Prize and the Crowd Voting Award for his project, "A Portable Bed-based Stepper Exercise Device for Rehabilitation". Mr Muhammad Zahid bin Hamdan, from the same degree programme, also won the Crowd Voting Award and clinched the Industry Collaboration Award for his "Assistive Device for Patients with Balancing Difficulty During Walking".

Mr Ng Han Kiat and Mr Chua Ye Quan Ryner, both from the Bachelor of Engineering (Hons) in Mechatronics degree program, received the Presentation Award for their "Height Adjustable Wheelchair".

Held in conjunction with RehabTech Asia 2015, an exhibition showcasing the latest in healthcare technology, AR&TTs is a contest for student innovators to develop creative prototypes associated with assistive and rehabilitative technologies to improve the quality of life of people with disabilities for possible commercialisation in the healthcare industry. A total of 40 submissions comprising individual and team projects from Singapore, Indonesia, Malaysia and Thailand were shortlisted.



Top: (From left to right) Mr Muhammad Zahid bin Hamdan, Mr Muhammad Azhar bin Said, Mr Ng Han Kiat, Mr Ryner Chua and Mr Koh Kai Yong at the competition held in March 2015.

Left: A Portable Bed-based Stepper Exercise Device for Rehabilitation. Said Mr Muhammad Azhar Bin Said, "I first got the idea for the project when my brother was involved in a road accident and was bedridden for some time." He realised that that not many people have the privilege to stay active and current exercise devices are often big and heavy. He hopes that his lightweight, compact and portable device will improve the effectiveness of patient rehabilitation and even allow them to conduct self-rehabilitation exercises at home.



Top: The Interior Design students pose with their awards, and Asst Prof Jawn Lim; **Bottom:** The project poster for NecroMetropolis.

Student Innovations Making a Splash

Students from the Interior Design, Sustainable Infrastructure Engineering (Land), and Mechanical Design Engineering programmes have been making their mark with innovative work in design and alternate energy sources

Singapore Design Awards 2015

Eight awards out of 32 – that’s the number of awards that students from the Bachelor of Arts (Hons) in Interior Design (The Glasgow School of Art) degree programme took home from the Singapore Design Awards 2015 (Student Design Awards category).

Organised by Design Business Chamber Singapore, the Singapore Design Awards honours outstanding designers, design students and design practices from across the world and was first conceived in 1988. The projects submitted by ten teams of GSA students included those that reimagined existing urban spaces.

Among the winners is “Re-Piroque” was created by Mr Jayden Sim, Ms Joan Peh, Ms Low Pei Ying and Mr Sng Jia Jun. They refashioned elements of a traditional fishing boat known as the pirogue, into seats for a mobile cinema in Dakar, Senegal.

“NecroMetropolis”, another of the eight winning entries, is a work by Mr Lee Sheng Ming, Mr Ho Shu Wei and Ms Nicole Ban. They were inspired by a Hakka cemetery at Holland Close. The trio envisioned a space with a café and a library built on top of a columbarium.

Energy Innovation Challenge 2015

Students from SIT’s Sustainable Infrastructure Engineering (Land)

programme and the Mechanical Design Engineering programme (University of Glasgow) took part in the Energy Innovation Challenge 2015 as part of the World Engineers Summit 2015, held at the Suntec Convention and Exhibition Centre.

Organised by the Science Centre Singapore and The Institution of Engineers, Singapore, the competition provides an opportunity for innovation for students from various educational institutions to design or invent a product to solve and demonstrate the use of an alternate energy source. The competition culminated in Project Displays, Final Judging and Awards Presentation at the National Engineers Day Singapore on 24 July 2015.

Four students from SIT’s Sustainable Infrastructure Engineering (Land)

programme – Mr Christopher Ong, Mr Huang Yi Heng, Mr Tay Ngiap Siang and Ms Jennifer Wee – clinched a Merit Award in the University category with their entry titled “Harvesting vibrational energy using piezoelectric and electromagnetic transducers”. The prototype that they built shows the potential of harvesting vibrational energy from vibrating train tracks. The harvested energy can then be used to power LED lights which can signal a train’s capacity to commuters waiting on the platform.

Mr Wyman Eng from the Bachelor of Engineering (Hons) Mechanical Design Engineering degree programme (UoG) also took part in the Challenge and submitted an energy harvester that can charge up mobile devices while the user is walking.



The prototype harvests vibrational energy and uses this to power a signalling system for MRTs.

Happy Initiation!

New students from CIA, Wheelock, TUM, and SIT-Digipen SEEMS programme find new friends in a brave new world at the SIT Student Orientation Camp



"I enjoy going to camps, and the mass dance was a highlight for me," said Ms Ong Qian Yee.

For Ms Ong Qian Yee, a new student from the Bachelor of Science in Chemical Engineering (Technical University of Munich) degree programme, attending the SIT Student Orientation Camp has enabled her to make new friends from the other degree programmes even before school has started. She now stays in touch with her fellow campers through a chat group where they share information about SIT and other happenings on campus.

As part of their initiation to become SITizens, the SIT Student Orientation Camp was held on 27 to 28 June for students from The Culinary Institute of America, Technical University of Munich, Wheelock College and the SIT-DigiPen Systems Engineering (ElectroMechanical Systems) degree programme, as all of them start their terms earlier than students from the other programmes.



Top: Student facilitators wave the flags of the four empires. **Right:** Cheer on! A student leads his group during the group cheer competition.

In the tradition of the earlier Orientation Camps at SIT, this camp was entitled 'Legacy' and the 151 participants were divided into four groups named after mythical creatures: Gryphon, Hydra, Pegasus, Phoenix and were led by 44 student facilitators who had spent weeks preparing for the Camp.



Mr Wong Ju Lih, a student from the Bachelor of Professional Studies in Culinary Arts Management degree programme (The Culinary Institute of America) was awarded the "Most Garang Camper Award" at the camp. He said, "It is through the orientation camp that an individual is exposed to what the school has to offer be it CCAs or the SIT-DNA. I would strongly recommend that new students attend these camps, as they would be missing out big time with all the goodies to grab and amazing people to meet, should they not turn up."



Team-building games and some fun in the sun are de rigueur at Orientation Camps.



Dr Leong Horn Kee, Adviser to the Thomson Shin Min Foundation (left) and Mr Ng San Tiong Roland, the foundation's Executive Director (right), present an endowed gift to establish the Thomson Shin Min Foundation Bursary to support students at SIT, at the Foundation's Presentation of Education and Charity Fund Ceremony held in May 2015.

It Takes a Community!

Four organisations in Singapore step forth to nurture SIT students with gifts to support bursaries

It takes more than parents and the Government to raise up the next generation; in fact, it takes an entire community to do the job – and four organisations with deep roots in the community have put this belief into action by making gifts to level the playing field for financially disadvantaged students at the Singapore Institute of Technology (SIT).

Thanks to Kwan Im Thong Hood Cho Temple, Char Yong (Dabu) Foundation, Singapore Leong Khay Huay Kuan, and Thomson Shin Min Foundation, at least 18 bursaries have been made available annually over the next three years for these students.

The historic temple in Waterloo Street was the first of these four donors to make

possible a non-bonded bursary, the Kwan Im Thong Hood Cho Temple Bursary, at SIT. Char Yong (Dabu) Foundation chose to support the SIT Bursary, the university bursary fund that pools together unnamed gifts from various donors who wish to provide direct support to financially hamstrung SIT students in the year the gift is made. Singapore Leong Khay Huay Kuan, a Hokkien clan association, is nurturing SIT students of Hokkien descent with the Singapore Leong Khay Huay Kuan Bursary.

As for the Thomson Shin Min Foundation, it recently made an endowed gift to support the establishment of the Thomson Shin Min Foundation Bursary at SIT, so as to benefit SIT students in perpetuity.

These bursaries are open for application to eligible students who come from households with a per capita income that satisfies SIT's criteria for financial assistance through bursaries. Valued from \$3,000 to \$5,000 each per annum, they go some way in helping to cover the recipients' annual academic costs of at least about \$14,000, depending on the degree programme.

Mr Tan Wei Chiang, who graduated earlier this year with a Bachelor of Science (Hons) in Food & Human Nutrition degree (Newcastle University), received a Kwan Im Thong Hood Cho Temple Bursary while he was a student. "The Bursary really helped me a lot, especially in helping to cover my travelling costs to school, and other personal expenses while I was at SIT," said Mr Tan, who is now a Nutritionist with St Luke's Eldercare.

Said Prof Tan Thiam Soon, President, SIT, said the University is very encouraged by the philanthropic commitment from these donors to nurture its deserving students.

He added, "We hope that such exemplary giving will inspire even more donors to also support SIT students who need financial aid. Community support will make all the difference to these promising young people, who will then be able to complete their studies and to realise their fullest potential without being set back academically by financial disadvantages."

'We hope that such exemplary giving will inspire even more donors to also support SIT students who need financial aid.'

Prof Tan Thiam Soon
President, SIT

Teo Sie Lee Bursary Changes Student's Life, Twice Over

Gifts from private donors like the Nehemiah Foundation help establish bursaries which provide relief for SIT students in need

Ms Jasmine Low, from the Bachelor of Science (Hons) in Food & Human Nutrition degree programme (Newcastle University), is a recipient of the Teo Sie Lee Bursary two years in a row. The financial support she receives from this bursary means that the 21-year-old no longer has to take a loan from relatives to pay for her school fees. It also means that her family is now able to afford the long-term medication that her brother needs to manage his epilepsy.

Private bursaries like the Teo Sie Lee Bursary are instrumental in helping financially disadvantaged students at the Singapore Institute of Technology (SIT). Established earlier this year, it was made possible with a gift from the Nehemiah Foundation which recognises education as playing a vital role in the social development of any country, although it focuses mainly on religious and health-related causes.

Ms Low has always dreamt of being a researcher and hopes to save enough to further her education. She said, "I am able to stand on equal grounds with my peers because of the donor of the Teo Sie Lee Bursary. I am unable to aptly describe my gratitude but all I can say is, I am still able to pursue my studies because of the donor. Thank you very much."

"The immense amount of potential I saw in Jasmine and her incredible zest for life, despite her family's circumstances, moved me vastly," said Ms Sharon Chua, a Philanthropy Advisor and Executive for the Nehemiah Foundation who met Ms Low during the financial aid interviews. "To be able to lend our support to such a strong and bright individual - it is an honour and privilege for us."

Managing Change to Overcome Adversity

Donor who made possible the Lo Hock Ling Bursary at SIT goes a step further to share his professional experiences in change management with Accountancy students



(Front row from left to right) Dr May Lim, Programme Director-Designate, SIT, Mrs Pearlyn Chong and Mr Lo Hock Ling pose for a photo with the students and SIT staff.

The ability to manage change effectively is instrumental to success and overcoming adversity - this was what Mr Lo Hock Ling, Founder, Lo Hock Ling & Co, and the company's Managing Director Mrs Pearlyn Chong, conveyed to students who attended their talk on Change Management held on Thursday, 16 July 2015 at the SIT@Dover campus.

Mr Lo, a pioneer in Singapore's Accountancy industry, is also the donor who made possible the Lo Hock Ling Bursary for Accountancy students at SIT. This talk had come about thanks to the efforts of Dr May Lim, Programme Director-Designate, SIT, who was inspired by the experiences of Mr Lo and his daughter Mrs Chong in building and

sustaining their accountancy practice. Said Dr Lim, "I felt that our students have a lot to learn from them. Mrs Chong and Mr Lo are local examples of people who have worked hard with the ability to learn, unlearn and relearn, and who have made a difference through practicing what they believe."

Prior to the talk, Prof Tan Thiam Soon, President, SIT, hosted Mr Lo and Mrs Chong to lunch at the Executive Dining Room of the iEat@Dover canteen, with Dr Lim and Dr Jeanette Ng, Programme Director, SIT, also attending alongside student recipients of the Lo Hock Ling Bursary.

In the first part of the session, Mrs Chong spoke to students from the Bachelor of Accountancy (Honours) degree

programme about change management from a local organisational perspective, before Mr Lo shared some aspects of his life where he had to manage change. Inspired by the speakers, the students engaged both Mrs Chong and Mr Lo in conversation well beyond the planned 90-minute session.

Ms Lee Hui Ling, a student from the Accountancy programme, said, "What was most interesting to me was the way Mr Lo managed to overcome the adversity that he faced in his early days. It is a spirit that students like me should cultivate."



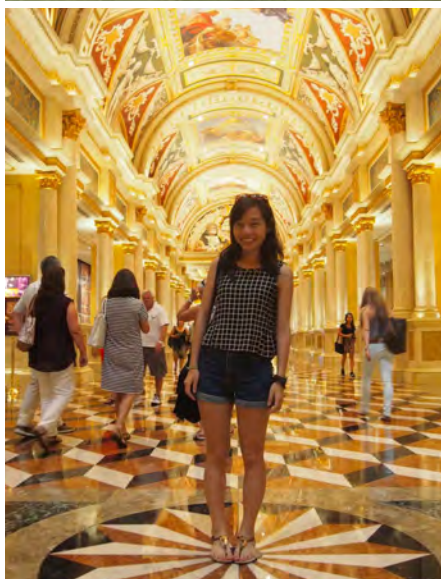
Mr Lo (middle) and Mrs Chong (left) share a light-hearted moment with Ms Cheong Wei Yuen after the session.

Never a Mundane Moment

Alumnus Vivian Tay on the unique experience of working in the Hospitality industry – from handling casino patrons, being impressed by Diana Ross, to succeeding in making everyone happy



Ms Vivian Tay and her classmates during their Overseas Immersion Programme in Las Vegas, Nevada in 2014.



Ms Vivian Tay has always found hospitality to be something of a calling. She said, "I've always been quite sociable, and in secondary school, I realised I did not want a job which was repetitive. I figured that working in the hospitality industry would allow me to

have a career where I could interact with people, and understand various cultures and that was what inspired me to pursue this path."

As the 23-year-old graduate from the Bachelor of Science (Major in Hospitality Management) degree programme (University of Nevada, Las Vegas), put it, "It's never mundane and every day is a different challenge for me."

Upon her graduation in 2014, Ms Tay worked in a contract position during the Formula One season in Singapore, before she started a full-time position at Marina Bay Sands (MBS). She is part of an eight-person team that organises special events to encourage and reward high-tier casino patrons. These include dinner concerts, dinners hosted by celebrity chefs at their restaurants at the Integrated Resorts, horse races and golfing events with famous golfers in attendance.

"For New Year's Eve, we invited Diana Ross, and she was someone who captured the attention of the whole room. She got the older crowd, and the VIPs, who are normally quite laid back, to stand up and even sing along," said Ms Tay. She was also amazed at the

attention that David Beckham, an ambassador for MBS, received when he attended some special events with casino patrons. "It was really interesting to see how everyone wanted a photograph with him and to talk to him."

Ms Tay has to balance the requests from her superiors, and also from colleagues who are the main points of contact with guests. She said, "My biggest challenge is trying to make everybody come to a compromise and to keep everyone happy. For instance, we had to deal with a singer who was adamant about not staying for a meet-and-greet session which had already been promised to the guests, as he opened the concert but was not selected as the closing act. To ensure that our guests did not feel like they were missing out, we

quickly printed the photos of him singing on stage earlier in the evening, and requested that he signed the photos so our guests could still leave with the autographed copies of his photos."

In addition, the job comes with irregular hours; Ms Tay gets especially busy at the end of the year and often has to work on holidays. "We don't get to spend that much time with our loved ones, but ultimately there is always a sense of fulfilment at the end of a busy day."

These challenges aside, she foresees staying in the same line in the years to come. "Events give me the best of both worlds – they give me the chance to talk to guests which I enjoy very much; but I am also able to have some down time in between the events. Despite the long hours, my passion for the job keeps me going and I just feel very accomplished at the end of every event."

For those who hope to work in the hospitality industry, Ms Tay has this bit of advice, "Try to gain as much experience as you can

– it is experience that will help you deal with various emergencies that crop up, for which there might not be a Standard Operating Procedure. You never know what might go wrong when you are working in events, so the best thing is to have lots of experience and be able to think on your feet. Even if guests are unreasonable, we just also have to take it in our stride and to deliver the best service we can."



Ms Vivian Tay in front of the iconic Marina Bay Sands Hotel towers.

Sweet Dreams are Made of These

SIT Alumni Leisure Network organises a cosy baking workshop just for alumni



Ms Ong Wen Hui (first from right) demonstrates some techniques for the participants.

For dessert-lovers and amateur bakers, learning to bake their favourite dessert would be a great way to spend a Saturday morning, and this was exactly what 16 alumni did at Sweet Creations, the very first baking workshop organised by the SIT Alumni Leisure Network.

The instructor for the event held on 20 June 2015 was SIT's very own Ms Ong Wen Hui, who is the Vice-President of the SIT Gourmet Club and a graduating student from the Bachelor of Science (Hons) in Food & Human Nutrition degree programme (Newcastle University). She guided the enthusiastic alumni participants in the creation of two sweet treats – Apple & Banana Crumble and Chocolate Lava Cake. Ms Ong, who taught Home

Economics prior to enrolling in SIT, was assisted by Ms Kelly Han, a fellow graduating student from the Bachelor of Science in Electrical Engineering & Information Technology degree programme (Technical University of Munich).

Ms Ong began by demonstrating the first recipe before the participants got in on the action to work on their own desserts at their respective workstations.

Said Ms Pauline Mah, an alumna from the Bachelor in Science (Physiotherapy) degree programme (Trinity College Dublin), "The workshop was very

well organised and clear, and the instructor is very friendly."

A mini-contest was also held among the participants when it was time to plate their desserts. Three prizes were given out – Most Efficient Team to Ms Stefanie Cheng and Ms Anna Chin; Most Creative Plating to Ms Mah and Ms Lee Jie Qi; and Best Partners to Ms K Saraswathi and Ms Serita Rai.

Ms Ong said, "It is a great joy to be able to share my baking knowledge and skills to individuals who share the same interest in baking."

Left: Ms Stefanie Cheng spooning the batter for the Chocolate Lava Cake into the metal ramekins. **Right:** Made with love – Ms Chia Siok Ching (left) and Mr Edward Khoo (right) and their Apple & Banana Crumble.



How to Make a Great Chocolate Lava Cake

Makes 6 ramekin cakes; Preparation time: 20 minutes

200g dark chocolate	4 eggs
200g unsalted butter	40g self-raising flour
100g caster sugar	



1. Pre-heat oven to 180°C.
2. Melt dark chocolate and butter in a microwave oven for one minute. Stir and melt it for another one minute if not melted properly (note: do not use direct stove heat or the ingredients will burn).
3. In a large bowl, use a hand whisk to beat the eggs and sugar until the mixture turns pale and frothy.
4. Pour melted chocolate and butter into the egg mixture prepared in Step 3. Ensure that the chocolate and butter mixture is cooled to room temperature.
5. Stir in the flour and use a spatula to mix everything evenly.
6. Grease ramekins with some melted butter.
7. Fill the ramekin to almost 3/4 full with the chocolate mixture.
8. Bake in a preheated oven for about 10 minutes.
9. Remove ramekin from oven and let cool for 1-2 minutes. Use a spoon to gently loosen the edges. Carefully invert the cake onto serving plate.
10. Serving suggestions: Use a sieve to dust icing sugar over the cake. Serve with a scoop of vanilla ice-cream and berries on the side.

Presented by:
Advancement & Alumni Division



BASIC PERSONALITY WORKSHOP

- SELF AWARENESS USING MBTI®

An activity-based, interactive workshop

- Uses Myers-Briggs Type Indicator® - the world's most recognised personality tool

Date: 5 Sep 2015 (Sat)

Time: 1.30 pm to 5.30 pm

Venue: Hotel Jen (Orchardgateway)
Phoenix 2 & 3, Level 19
(via Lift at Hotel Lobby, Level 10)

Programme Schedule:

1.30 pm	Registration
2.00 pm	Commencement of Workshop
3.45 pm	Networking Tea Break
4.00 pm	Continuation of Workshop
5.30 pm	End of Workshop

Instructor:

Charles Sng
Certified Practitioner of MBTI

Contact Us:
Alumni@SingaporeTech.edu.sg
6592 1137 | 6592 1094

SIT Alumni Card Benefits

Dancepointe Academy

- One-time free dance trial (appointment required)
- **10% off** at Jurong East, Jurong West, Choa Chu Kang, Yio Chu Kang, Taman Jurong CC, Serangoon Gardens branches
- **50% off** at Bukit Timah and Sembawang branches for pairs
- Free Dance Factory Uniform Tee when you sign up for your first full term

Dojo

- \$10 nett for Dojo's best-selling burgers
- Participating Outlet: Circular Rd
- Valid until 31 Dec 2015

Flip It

- Visit www.flipit.com/sg/sit-students for promotional codes for various shopping websites
- Valid until 15 Sep 2015

Gelare

- **15% off** all items
- Participating Outlet: One@KentRidge
- Valid until 1 May 2016

Intune Music

- **10% discount** on first 3 months' course fees
- Waiver of admin fees of \$20
- Valid until 31 Dec 2015

LAZADA.SG

- One-time \$10 off with minimum spending of \$30
- Use SIT Alumni email at checkout to obtain the discount
- Valid until 31 Dec 2015

Nanyang Optical

- **40% off** regular priced frames
- **30% off** conventional contact lenses
- Valid until 31 Dec 2015

Planet Popcorn

- **10% off** online purchases: Key in SIT2014
- **15% off** online & free delivery for orders above \$150: Key in Corporate
- Key in discount codes during checkout at www.sgplanetpop.com
- Valid until 30 Nov 2015

Pies & Coffee

- **10% off** total bill; **15% off** whole cakes; **50% off** on slice cakes/tarts with 2 gourmet pies/brunch purchased
- Valid until 31 Mar 2016

QQ Rice

- **10% off** Oat Rice, Rice Roll, Snack Roll at all outlets
- Optional top-up: \$0.90 for standard drink
- Valid until 31 Dec 2015

Seasonal Salad Bar

- **10% off** all regular priced items
- Participating Outlet: One@KentRidge
- Valid until 1 Apr 2017

Sharetea

- **10% off** all regular priced items
- Valid until 31 May 2016

ShopBack

- \$10 Benefit
- Up to 18.0% Cashback when shopping with selected partners
- Visit www.shopback.sg for more details

Skinny Pizza

- **10% off** total bill at all outlets
- Valid until 31 Dec 2015

Solemates

- **10% off** on regular priced items; **20% off** for 2 or more regular priced items; Additional **5% off** on sale items
- Participating Outlet: One@KentRidge
- Valid until 31 Dec 2015

SportSanity

- Discounted rate for SportSanity Premier membership card - \$518 (U.P. \$25)
- To sign up, visit www.sportsanity.com.sg/premiercard/DBSstaffregistration/ and enter the code SITDISC18 under the password section
- Valid until 15 Nov 2015

St Games Café

- Free membership with 30 minutes free extension upon purchase of ala carte hours (min. 1 hour)
- Available from Mondays to Thursdays, excluding Public Holidays
- Valid until 30 Dec 2015

Sunrise

- **35% off** storewide
- Participating outlet: Sportslife, Far East Plaza
- Valid until 27 Jan 2017

Tart & Co.

- **10% off** all items with min. spending of \$10
- Participating outlet: The Star Vista
- Valid until 31 Dec 2015

Tom's Palette

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

Xorex Press Pte Ltd

- \$8 for A2 poster with mounting; \$16 for A1 poster with mounting at all outlets
- Valid until 31 Dec 2015

***Please present your SIT Alumni Card prior to making payment. Terms and conditions apply. Please refer to sl.singaporetech.edu.sg/Welfare/SITreats.aspx for detailed terms and conditions.**

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The graphic features the year '2015' in large, colorful letters. The '2' is pink, the '0' is a disco ball, the '1' is teal, and the '5' is purple. A black graduation cap is positioned above the '2'. Below the year, the words 'NEW ALUMNI' are written in a colorful, multi-colored font. Below that, 'Welcome' is written in a purple, sans-serif font, and 'PARTY' is written in a large, teal, sans-serif font with a colorful, multi-colored 'Y'.

Date: Friday, 6 Nov 2015 | **Time:** 7pm to 11pm

Location: Hard Rock Cafe (Orchard) | **Dress Code:** Smart Casual

Cost: \$15 incl. GST (Dinner & free flow of beverages - soft drinks, beer, wine & spirits)

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New Alumni Welcome Party for May 2015 and November 2015 graduates.
Look out for the invitation in your SIT email account!

Contact Us:
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