

# Getting a taste of food vending business

Students work with industry to devise recipes, upgrade machines

Tan Shu Yan

What goes into developing sauces for noodle dishes that are sold in vending machines?

A group of students is finding out. Students at the Institute of Technical Education (ITE) will now be given a platform to research and market food recipes, and to come up with upgrades for existing food vending machines.

This is made possible by a new collaboration announced yesterday between ITE College East, vending-machine maker FastFlex, and seven other industry partners such as food court operator Koufu and DokiDoki, which makes fruit syrup.

The collaboration is projected to involve 80 students.

Said Senior Minister of State for Trade and Industry Sim Ann at the launch: "To further unlock the potential of the ready-meals market, businesses need to acquire knowledge about the latest technologies and logistics of vending."

"They also need the skills to develop new recipes that taste great and last long, not just on the lab bench, but also in mass production."

Students in the development stage will be involved in creating recipes and new food vending technologies which may be introduced to the market.

Said FastFlex chief executive officer Dominic Ng: "I feel there is great potential in working with ITE in many areas that give students a



Food vending machines at ITE College East. Students in the development stage of the project will be involved in creating recipes and new food vending technologies which may be introduced to the market. ST PHOTO: KEVIN LIM

learning opportunity closer to the real world."

For the past six months, students have, in partnership with Hiap Giap Food Manufacture which makes noodles, come up with three sauces. They are wanton noodle sauce, zha jiang noodle sauce and special spicy sauce.

They will soon move on to do re-

search on shelf life and food quality to optimise their noodle dishes for sale in vending machines.

Ms Teo Jia Min, 23, a first-year ITE student, hopes to see the sauces they developed used in noodle dishes and sold in vending machines soon.

"Japan has vending machines with ramen and curry rice," she said.

"Maybe we can create one with a Singaporean taste."

These projects are worked into the school curriculum and offer internship opportunities.

Students in courses like applied food science and mechanical engineering have the option of engaging in these partnerships.

"We hope to rope in more stu-

dents to front their own projects, as well as for more industry partners to come on board," said Ms Lin Zhiyin, 36, senior lecturer for applied food science.

She also mentored another group of students who created low-sugar gelato flavours.

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## Service and conservancy charges (S&CC) rebates for financial year 2018

| HDB flat type               | S&CC rebate (number of months) |           |          |          |                   |
|-----------------------------|--------------------------------|-----------|----------|----------|-------------------|
|                             | April 2018                     | July 2018 | Oct 2018 | Jan 2019 | Total for FY2018* |
| One- and two-room           | 1                              | 1         | 1        | 0.5      | 3.5               |
| Three- and four-room        | 1                              | 0.5       | 0.5      | 0.5      | 2.5               |
| Five-room                   | 0.5                            | 0.5       | 0.5      | 0.5      | 2                 |
| Executive/ multi-generation | 0.5                            | 0.5       | 0.5      | -        | 1.5               |

\*Financial year Source: MINISTRY OF FINANCE STRAITS TIMES GRAPHICS

## S&CC rebates being given to 900,000 households

Charmaine Ng

About 900,000 Singaporean households living in Housing Board flats will receive rebates for service and conservancy charges from next month, as part of Budget 2018.

Over the months of April, July and October, and next January, eligible households will receive 1½ to 3½ months of rebate, depending on their flat type, said the Ministry of Finance yesterday.

Households in one- and two-room flats will receive a total of 3½ months of rebate, while those in three- and four-room flats can expect 2½ months of rebate.

Those living in five-room flats will receive two months of rebate, and households in executive or multi-generation flats will get 1½

months of rebate. Households whose members own more than one property are not eligible.

Eligible households will receive a letter from end-March with more details. For households that pay charges through Giro, their town councils will make the necessary arrangements with their banks, said the Ministry of Finance.

Last month, Finance Minister Heng Swee Keat announced during Budget 2018 that rebates on service and conservancy charges will continue for another year, costing the Government \$126 million.

Residents can contact their town councils with inquiries about payment and account status, or call 1800-866-3078 from Mondays to Fridays, 8.30am to 5pm, or e-mail scrcrates@mailbox.hdb.gov.sg.

ngxtc@sph.com.sg

## New chairman for Casino Regulatory Authority

Mr Tan Tee How, the deputy chairman of the Casino Regulatory Authority (CRA), will take over as chairman from April 2.

Mr Tan will be replacing Mr Lee Tzu Yang, 63, who was chairman for the past three years.

Mr Lee played a pivotal role in steering CRA towards regulatory excellence, and in enhancing its reputation as an effective casino regulator, the Ministry of Home Affairs (MHA) said yesterday.

Mr Lee worked in Shell in Singapore for over 35 years, rising to be its chairman, and chaired the Workplace Safety and Health Council for eight years from 2008.

The council said he was instrumental in raising workplace safety and health standards. He is also acting chairman of Singapore University of Technology and Design, and

the Middle East Institute at the National University of Singapore.

Mr Tan, 59, who has been in the administrative service for 34 years, became commissioner and chief executive officer of the Inland Revenue Authority of Singapore in December 2014.

As head of Iras, he relied on technology to reduce the cost of tax administration, and also led efforts to better understand and meet the needs of taxpayers.

Mr Tan had previously held other key appointments, including Controller of Immigration at MHA, and principal private secretary to then Prime Minister Goh Chok Tong. He was Permanent Secretary of MHA from 2011 to 2014.

Tan Shu Yan

## SIA's regional flights get an upgrade

Adrian Lim  
Transport Correspondent

Greater comfort and convenience await passengers on Singapore Airlines' (SIA) regional flights, as the carrier unveiled the latest upgrade to its cabin products yesterday.

SIA invested US\$350 million (\$458 million) to outfit the first 20 of its new Boeing 787-10 Dreamliners with redesigned seats and cabin layouts.

Economy-class seats now come with larger in-flight entertainment touchscreens, a new contoured backrest and a six-way adjustable headrest for greater comfort.

Business-class passengers on these routes will enjoy the luxuries offered on longer-haul flights, such as fully reclining beds.

With seats arranged in a 1-2-1 configuration, instead of 2-2-2, all passengers in business class will have convenient access to the aisle. The centre pair of seats in this class also has adjustable dividers so that customers travelling alone can have more privacy.

SIA last updated its business and economy seats for regional routes close to a decade ago in 2009, on the Airbus A330-300.

SIA took delivery on Sunday of the first of 49 B787-10s, which will replace the older A330-300s, from Boeing's Dreamliner production facility in North Charleston, South Carolina.

The carrier is the first airline to operate the latest variant of the Dreamliner, which is 5.5m longer than the 787-9, and can carry 14 per cent more passengers.

The plane left the United States on Monday, making a 14-hour flight to Osaka and stopping there for about two hours for refuelling and a change of crew. It then flew about six hours to Singapore, landing at 10am yesterday.

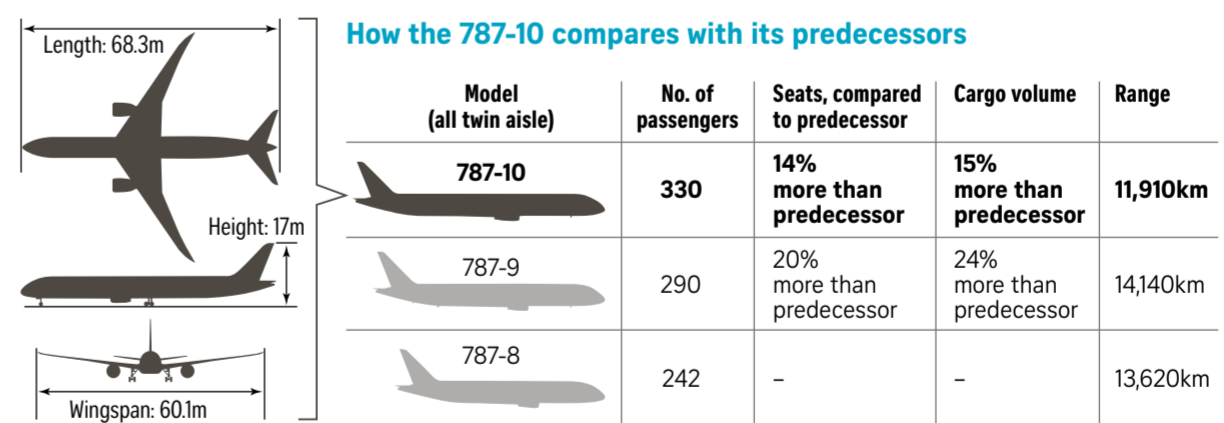
Transport Minister Khaw Boon Wan, SIA chairman Peter Seah and SIA's former chairman Stephen Lee were at Changi Airport's JetQuay terminal to receive it.

On arrival, the plane received a water cannon salute, reserved for significant aviation events.

SIA had earlier announced Osaka and Perth as two destinations it

## SIA's new regional cabin products on board the 787-10 Dreamliner

|  | BUSINESS CLASS   | ECONOMY   |
|--|--|---|
| <b>Cabin class seats</b>                                     | <ul style="list-style-type: none"> <li>Seat reclines directly into fully flat 193cm (76") bed</li> <li>Seat width: 66cm (26" with armrests lowered)</li> <li>Seat pitch: 111.8cm (44")</li> </ul>  | <ul style="list-style-type: none"> <li>Seat pitch: 81.3cm (32")</li> <li>Seat width: 45.7cm (18")</li> <li>Seat recline: 15.2cm (6")</li> </ul>   |
| <b>Features</b>  | <ul style="list-style-type: none"> <li>Retractable armrests that can be raised and lowered, offering customers more comfort</li> <li>Adjustable dividers at centre seats allow for more privacy if travelling alone</li> <li>All passengers have direct access to the aisle</li> </ul> | <ul style="list-style-type: none"> <li>Six-way adjustable headrest with foldable wings for better neck support</li> <li>Contoured backrest for more comfort</li> <li>Refreshed design with blue/grey dress fittings</li> </ul>  |
| <b>Total seats</b>   | 36   | 301   |
| <b>Layout (deck)</b>   | "1-2-1"  | "3-3-3"   |
| <b>Inflight entertainment screen</b>                         | 45.7cm (18")   | 29.5cm (11.6")  |
| <b>How it compares with previous regional cabin products</b> | <ul style="list-style-type: none"> <li>The previous business-class cabin update in 2009, for the Airbus A330-300, had lie-flat seats with an 8 degree incline.</li> <li>Seat width was narrower, at 51cm.</li> <li>Smaller screen size of 39.1cm (15.4inch).</li> </ul>                | <ul style="list-style-type: none"> <li>Passengers get a bigger inflight entertainment touchscreen.</li> <li>Seats have been redesigned to provide better comfort.</li> <li>Latest KrisWorld in-flight entertainment system, also available in business class, lets passengers save and resume their movies and shows across flights.</li> </ul> |



### Features of the planes in the 787 Dreamliner family

- All-new design with no legacy constraints
- Aircraft have a unique one-piece composite barrel, which reduces the amount of maintenance required
- Long, narrow wings and raked wing tips enable the aircraft to consume less fuel
- Quieter air-conditioners

- Advanced vibrations isolation in side walls and ceilings
- Windows are fitted with an electrochromic dimming system, which changes the tint of a window from completely transparent to fully dim



Sources: SIA, BOEING.COM PHOTOS: SAMUEL RUBY RIANTO, ADRIAN LIM STRAITS TIMES GRAPHICS

will operate the new 787-10 on. The flights are set to begin in May.

SIA chief executive Goh Choon Phong told The Straits Times on Sunday that SIA was also looking at deploying the new plane on routes to Nagoya and Fukuoka.

SIA expressed confidence the new cabin products for regional

flights will help the company stay ahead in the market, amid stiff competition from regional rivals and an overcapacity that is suppressing flight prices and yields.

The new seats were developed through a series of consultations with customers, and from working closely with designers and manu-

facturers. It is not just a "more superior product" that SIA is counting on, but also the airline's service excellence to win over flyers, said Mr Goh. "With the entire package, we believe we will be able to attract good customer traffic," he said.

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