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SP ALUMNI E-NEWSLETTER | JAN 2018

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CHAMPIONING

Eco Chic

SUSTAINABILITY

Jackie Tan Kong Yew

Design Director, Triple Eyelid
Diploma in Interior Design (2007)
Bachelor of Environmental Design (2012)

While environmentalism is much hyped about these days, few carve out a career in the environmentally-friendly business. Meet Jackie Tan Kong Yew, the design director of Triple Eyelid, an upcycling furniture company. In this issue, he shared with us how he turned his passion for conservation into a viable business.

"Till today, she seldom throws things away unnecessarily. I learn not to be wasteful through her actions."



Discovering His Aptitude and Interests

Since young, Jackie loves to create physical objects and spaces with his hands. While his parents were away for work, he would improvise new furniture using tools found in his home. "Throwing darts is my hobby. So one day I punched holes in the wall instead of buying a dartboard. Though I got scolded, my parents never really punished me," he laughed.

The secondary school subject Jackie enjoyed the most was Design and Technology (D&T). "I recalled vividly the first time the D&T teacher inspired

us to think of a problem and to find the corresponding solution. I also liked to try out the big machines in the school workshop," he explained. "It was then that I decided to become a designer," he mused.

The seeds of conservation were sown in Jackie's mind when he observed his mother using water used for washing the rice to water plants. She also applied used coffee grounds to the plants as fertilizers, and reused plastic bags. "Till today, she seldom throws things away unnecessarily. I learn not to be wasteful through her actions," he reflected.

SP Reignited His Love for Design

His innate desire for design was suppressed along with the choice of Pure Science and Mathematics in secondary school, till he took up the Diploma course in Interior Design at SP. "The lessons kind of unlocked your creativity. We listened to funny and abstract instrumental music as the whole class drew a continuous line. We are then tasked to discover interesting shapes and make into some abstract forms," he described. "I really enjoyed the lesson as I did not have to follow any rules. I guess the objective is to deconstruct the mind, allowing us to think out of the box," he rationalised.



Learning Practical Aspects of Environmentalism

In 2011, Jackie pursued the Bachelor of Environmental Design degree at the University of Tasmania in Australia, after learning about the course from his colleague.

The defining moment was when he made his first furniture from scratch – an armchair employing cross slotting method, without use of any glue or screws. Jackie clarified the green consciousness behind this. "This type of woodwork ensures that it is easier to take apart this furniture in future and the wood can be reused again," he said.

Alumni in the spotlight

A Void of Unfulfilled Passion

When Jackie returned to Singapore in 2013, he joined a reputable design studio. Apparently successful as an interior designer offering consultation for the hospitality and retail industry, Jackie nonetheless felt a void within himself. "Something was amiss, as I was not practising what I have learnt in Australia. We also discarded much industrial waste at the end of every project." This went against his staunch belief in environmental conservation. Following his heart in 2015, Jackie quit his interior design job and set up his upcycling furniture company Triple Eyelid.

Blending Conservation, Design and Teaching

Currently, Jackie is also an adjunct lecturer teaching interior design at SP. He also collaborates with Xcel Industrial Supplies, which provides him a space in Joo Koon's warehouse and supplies him with old reclaimed pallet wood.

"Upcycling consumes less energy compared to recycling and we transform durable pallet wood into eco-chic, bespoke furniture," Jackie expounded. Usually he would tear the planks piece by piece, remove the nails and heat-treat them to eliminate moisture and insects. Prior to making furniture, he has to trim every piece of wood to ensure consistency in shape and thickness.

Refurbishing furniture is also Jackie's forte, and such carpentry carries sentimental value for some of his clients. The son of a retired architect once asked him to convert the drafting table into dining table. "The episode resonated with what I learnt in Australia. It is not just about creating a new piece of furniture, but what we intend to do with it after its use expires," he said.

Driven by the mission to instil the do-it-yourself culture in upcycling, Jackie now runs workshops at Katong Point to teach both the young and working adults to make their own furniture. Seeing families and colleagues bond during these sessions is truly fulfilling. "When you make your own furniture, you treasure them more and are less likely to throw them away," he reckoned.



"Upcycling consumes less energy compared to recycling and we transform durable pallet wood into eco-chic, bespoke furniture."



**DELIBERATE
DETOUR**

Made Good



Felicia Kang Wan Ping

Business Excellence Executive, Ricoh (Singapore)
Diploma in Business Practice (Business Management) (2017)

Finding jobs armed only with a GCE O-level certificate is not for the faint-hearted. In a no-holds barred interview, Felicia Kang Wan Ping revealed her reason for taking the path less trodden, and insights gained along the way.



The School of Hard Knocks

Felicia dropped a bombshell when she told her mother that she was going to work full-time at age 17. Few, including her parents, understood her. "I did my homework, asking my seniors about the typical path of going to university before entering the workforce. Back then, they were either in their comfort zone or pursuing a career remotely related to what they studied. It was then that I decided to take the unconventional route of going to the workplace to find out more," she explained.

Her decision paid off. Driven with a voracious appetite to learn and a positive attitude, Felicia read and

googled extensively about marketing. During her four-year stint at The Cookie Museum, a store that sells cookies, she spearheaded corporate cookie tasting events. While working in Dreiheit House, a company involved in bespoke tea blending, she ran roadshows and came up with fusion concepts such as tea mocktails and cocktails. "I made many cold calls, and learnt to accept rejections. I became a problem-solver grappling with daily struggles. I guess it is in me to take on challenging tasks, and find a way to get them done," she smiled.

Perhaps it is her tenacity that landed her current coveted job of a Business Excellence Executive, at the Managing Director's Office at print technologies company Ricoh (Singapore). Her job scope covers The International Organization for Standardization (ISO) and corporate social responsibility.

"I made many cold calls, and learnt to accept rejections. I became a problem-solver grappling with daily struggles. I guess it is in me to take on challenging tasks, and find a way to get them done."

Returning to School

Clearer about what she wants for herself, Felicia enrolled in SP Pace Academy in 2014, emerging as the top graduate in her cohort with the Diploma in Business Practice (Business Management) three years later. She also took a part-time law degree course from the Birmingham City University this year. She let on, "Law has been my passion since young. I see myself providing legal consultation to the corporate sector in the near future. I also volunteer to take notes for lawyers handling pro bono cases at legal clinics nowadays."

Little Kindness Makes a Big Difference

Just as society has allowed her to flourish, Felicia pays it forward by volunteering whenever she can. Her debut volunteering efforts were with Project Happy Feet Slipper Race. Visiting needy children at Cebu, Philippines and Siem Reap, Cambodia, and witnessing how her fundraising helped their living conditions was a touching moment. "We donated slippers to these children to protect their feet from stones as most of them were walking barefoot to their schools," she said. Every month, Felicia also sings songs and plays guitar to patients at Tan Tock Seng Hospital, where her grandmother passed on in 2013. "Most patients started clapping and smiling after my performances, like what my grandmother did when volunteers sang to her," she mused.

Shedding Light on Workplace Reality

Felicia's plethora of working experiences makes her the ideal volunteer for career mentors. During the recent Todo Todo Skills Marketplace held at Sengkang's Rivervale Plaza, she shared with youths the reality of workplace and how she cherished every opportunity to grow and develop herself professionally. "While painting a true picture of working life, I also encouraged them to challenge themselves, try out something which may turn out to be what they like to do," she advised.



STAYING RELEVANT


AMID DISRUPTION

Behind every disruption there is a silver lining, as Kelvin Lim Hock Meng would assure you. A home based tutor-turned-business development executive, he recounted how he reached the right side of disruption through constant upgrading after a hiatus from the corporate world.

Kelvin Lim Hock Meng

Business Development Executive, Datascan Information Systems
Diploma (Conversion) in Marketing Management (2017)





“Lifelong learning is the only constant to stay relevant. I learnt something new about myself, my strengths and weaknesses which I probably will not know if I remain as a tutor.”

Working late into the evening daily and over weekends is the norm for a tutor, Kelvin revealed. “The tipping point came when I realised I need to spend more time with my children during their formative years,” he explained. Having a people-oriented personality, a career in sales seemed to be a viable choice. This led him to enrol in the Diploma (Conversion) in Marketing Management at SP in 2016. “I am grateful for the SkillsFuture credits that helped defray part of the course fees,” he smiled.

The course ingrained in him a firm sales foundation, which enabled him to land his present job as business development executive providing customised IT solutions to businesses. “SP lecturers treated us like friends. At the same time, they expected us to do our due diligence as most

students were working adults,” he said. “I also enjoyed the camaraderie of my classmates, especially when we were writing reports and engaging in discussion together,” he added.

I appreciate the trust in me shown by the clients.

Being at the digital frontier of the economy revealed to him how technology can disrupt, yet scale up corporate efficiency on a massive scale and lightning pace. As he racked up his experience, Kelvin became increasingly well-versed in terms such as data mining, predictive analytics and financial modelling. When the topic turned to job satisfaction, he said, “I am helping an insurance company cross-link the various claims onto a common platform. It is an iterative process involving continuous feedback, and modification and improvement of the system. I appreciate the trust in me shown by the clients.”

Kelvin is currently pursuing a Business Analytics degree at the Singapore University of Social Sciences. “Big data analytics is the trend right now. I need to stay relevant by taking up this part-time course,” he confessed. He highlighted that while job disruption due to technological advancement is inevitable, it is not the end of the world. “Businesses still need the human element in transforming information into insights. They can then use these insights to help them make better decisions.”

Elaborating further on the application of analytics, he said, “For instance, Marina Bay Sands uses motion sensors to trace footprints. The management can infer from the analytics gathered to decide how much resources should be allocated to individual lifts and buildings, so that as many people as possible can be evacuated during an emergency.”

Keeping abreast of technological advances is never far off from his mind. Kelvin is now exploring online courses related to programming languages like Python. “Lifelong learning is the only constant to stay relevant. I learnt something new about myself, my strengths and weaknesses which I probably will not know if I remain as a tutor.”

Do you know?

Celebrating 50 years of bilateral relations



Photo credits: The Straits Times

Prime Minister Lee Hsien Loong met Indonesian President Joko Widodo in Singapore on 7 September 2017 for the Singapore-Indonesia Leaders' Retreat. Both leaders reaffirmed the excellent state of bilateral

ties, and celebrated the 50th anniversary of establishment of diplomatic relations between Singapore and Indonesia, with the theme of "Trusted Partners, RISING together".

To mark the milestone, a series of activities were organised in Singapore last Thursday. Five MOUs were signed, which comprised of agreements between Indonesia's Ministries and Singapore's educational institutions that include Singapore Polytechnic (SP), the National University of Singapore School of Computing, and the Institute of Technical Education. SP will provide a Digital Literacy Framework Training Programme for train-the-trainers programmes across public institutions in Indonesia in 2018.

Higher learning institutes to train more adults



Photo credits: The Straits Times

The SkillsFuture Series of subsidised bite-sized courses is a new scheme to train working adults for the new economy. This scheme will have more courses and more funding, and will see Institutes of Higher Learning (IHLs) playing a more significant role in training. SP and Nanyang Technological University will lead the area of Advanced Manufacturing. Other areas namely data analytics, finance and entrepreneurship will come under National University of Singapore, Singapore Management University and NP respectively.

Launch of FinTech Talent Programme



The Singapore FinTech Association and The National Trades Union Congress's U Associate, in collaboration with SP, launched the inaugural FinTech Talent Programme on 13 September 2017 with a course preview.

The three-month career development programme, held from October to December would create a strong talent pool of Professionals, Managers and Executives trained in financial technology, and support Singapore's ambition in becoming a Smart Financial Centre.

Joint initiative to groom polytechnic entrepreneurs



Photo credits: The Straits Times

A new incubator in town would groom polytechnic entrepreneurs and help their ideas take flight.

Pollinate, a joint initiative across three polytechnics – Ngee Ann Polytechnic, SP and Temasek Polytechnic – was the first of its kind that supported entrepreneurship efforts by polytechnic alumni.

The incubator, which started operations in July, would target start-ups that had passed the early set-up stage. Besides having a working space, start-ups could make use of shared services such as digital marketing and analytics, as well as tap onto the polytechnics' overseas networks and a pipeline of young talents.

Singapore Red Cross and Singapore Polytechnic collaboration



Photo credits: Singapore Red Cross

SP and Singapore Red Cross (SRC) collaborated to provide a Diploma-Plus Certificate Programme in Humanitarian Affairs for students who were interested in humanitarian work.

Through the programme, students will learn how a relief organization works and be equipped with basic architectural knowledge such as building shelters. There are plans to launch a Continuing Education and Training programme for

adult learners next year. Mr Benjamin William, Secretary-General and CEO of SRC commented on the significance of collaborating with SP and hopes that more youth will be involved in humanitarian work in the future. Mr Soh Wai Wah, Principal and CEO of SP commented that this collaboration fosters students to be global citizens who are sensitive and responsive to the needs of Singapore as well as those of our neighbours.

Do you know?

The National Science Experiment Big Data Challenge 2017



Photo credits: The Straits Times

SP won the Junior College, Polytechnic and the Institute of Technical Education Category during the National Science Experiment Big Data Challenge 2017.

The team used sensor tools to collect more than a million data points on location, speed and time to test if students stayed till late at night on campus because they lived far away. The team also found out the mode of transportation that caused students to rush to lessons in the mornings.

Award Winning SP Staff

Mr Gregory Poi clinched the top award in the Biotechnology category of the IChemE (Institution of Chemical Engineers) Singapore Awards and was also the first runner-up in the Sustainability category for his Research & Development (R&D) project.

Difficult race for S'pore Poly's solar car



Photo credits: The Straits Times

This year, SunSPEC was the only team from Singapore, as well as the only polytechnic against universities such as Cambridge, the Massachusetts Institute of Technology and Stanford.

The group consists of 35 Year 3 students, 12 lecturers, and three alumni who now work at utility company SP Group. From Oct 8 to 12, they raced against 39 other teams from around the world along a 3,000km race course from Darwin to Adelaide in Australia. Besides strict car design criteria, participants must also design for the unforgiving Australian outback, where temperatures fluctuate from single digits to 40 deg C within a single day.



Chief of Keppel unit named Berita Harian Achiever of the Year



Photo credits: The Straits Times

Mr Abu Bakar Mohd Nor, who was named Achiever of the Year by Berita Harian in recognition of his zeal for lifelong learning and contributions to society, graduated from SP and through grit and determination, rose through the ranks in Keppel to become chief executive officer of the firm's joint-venture shipyard in Qatar in 2011.

During that period, he juggled working overseas while leading the 27th Singapore Infantry Brigade as part of his National Service duties.

Beyond the military and his work in the maritime industry, Mr Abu Bakar also furthered his education, graduating with a Master of Business Administration from Singapore Management University in June 2013.

44th Worldskills Competition (WSC) 2017



Photo credits: WSC

At the 44th WorldSkills Competition (WSC) 2017, held from 15-18 October 2017 in Abu Dhabi, SP achieved commendable results.

A Bronze medal was won by Andrew Tan for Information Network Cabling and a Medallion for Excellence by Lim Wei Kang Dylan. Both winners are SP graduates.

SP FIRC 10th Year Anniversary



Photo credits: FIRC

More than 500 students, food technologists and experts were on hand to taste-test innovative food concepts during the FIRC 10th Year Anniversary.

The anniversary event showcased products created by students in collaboration with the FIRC, such as nasi lemak flavoured mochi and roti prata instant noodles. FIRC-developed ready-to-eat food was also featured, such as

the Chikuteh — a halal and chicken version of the popular bak kut teh pork rib soup.

The event also witnessed the Memorandum of Understanding (MOU) signing ceremony between FIRC and ICMG, a Japanese company providing intellectual capital management services for companies. Under the MOU, both parties will promote collaborations between Singapore and Japanese companies in the area of food science and technology, and develop mutually beneficial programmes to facilitate the exchange of technical expertise and knowledge.

Wine-Tasting Workshop

On 8 September 2017, it was an evening of wine, cheese and laughter at ArtBlue Studio. More than 30 Singapore Polytechnic (SP) alumni attended the workshop where they acquired basic knowledge on wine appreciation; learnt to differentiate aromas from the famous Le Nez Du Vin aroma kit and tasted four types of wines that were specially handpicked by an expert sommelier. While enjoying the wine-cheese pairing, it was also a perfect opportunity to get together and update one another on how their lives have progressed since graduation from SP.



Run for Charity 2017

More than 300 runners consisting of SP alumni, students, staff and their families participated at the Run for Charity Race & Carnival on 18 November 2017. There were various race categories, including 4km, 8km and Family Runs, where participants played their part for charity by running around the planned routes near Singapore Polytechnic (SP).

Co-organised by SP Department of Student Development & Alumni Relations and Singapore Polytechnic Graduates' Guild (SPGG), the event raised more than \$20,000 in funds for The Singapore Association for the Deaf. The mock cheque was presented to the Guest-of-Honour, Senior Parliamentary Secretary, A/Prof Muhammad Faishal Ibrahim.

Apart from the race, there was an opening performance by SP Alumni Taiko Drummers. Participants also joined in the carnival which consisted of game stalls and food stalls. Coupons were used at the stalls and proceeds contributed to the charitable cause. Student and alumni groups planned for the games and managed the stall operations. One of the stalls was designed by the SP Community Service & Cultural Club students, where participants threw basketballs into hoops after wearing glasses that were partially blacked out to stimulate the feelings of the visually impaired.

The event ended on a beautiful note where lucky participants walked away with human-sized plushies, gifts and even a TV screen!



SMA 60th Anniversary Charity Swim and Alumni Dinner

Singapore Maritime Academy (SMA) completed a series of activities this year to celebrate its diamond jubilee. It commenced with a celebrative launch on 30 June 2017 where SMA paid its tribute to industry partners for their unwavering support in grooming Singapore's future maritime talents. The 12th Biennial Maritime Conference and Exhibition MARTECH was held on 20 – 21 September 2017 with the theme "Towards 2030: Maritime Sustainability Through People and Technology". It was attended by maritime professionals, SMA staff and students where there was a vibrant exchange of ideas and presentations by industry experts on the present and future of maritime.

On 28 November 2017, over 60 SMA students, staff, alumni with their family members participated in the SMA 60th Anniversary Charity Swim held at the SP pool. Despite the passing showers that threatened the flag off, with the absence of lightning, all eight teams completed at least 60 laps each as a team within the allocated time. They commemorated SMA's 60 years and more importantly, raised dollars for the SMA Needy Fund.



Later in the evening, over 180 Singapore Maritime Academy (SMA) alumni from various cohorts, staff and swimmers dined at The Hall to celebrate SMA's 60th Anniversary. SMA's director, Captain Mohd Salleh Ahmad Sarwan gave the welcome address and shared on SMA's journey in the last 60 years. The alumni were updated on current developments as well as new initiatives that will propel the academy into the future. He shared that SMA was presented with the "Special Mention Award" at the Singapore International Maritime Awards 2017 in April organised by the Maritime and Port of Authority of Singapore (MPA). This was in recognition of SMA's contribution and commitment to the national SkillsFuture and industry transformation efforts.



The dinner was a much needed opportunity for alumni to catch up with their ex-lecturers and their peers. They were entertained by student performers, Mok Hon Ming's (Diploma in Maritime Business Year 1 Student) Guitar Performance, Beat Box by Khairul Anwar, Haziq & Lutfil from SP Vocal Talent and Azure Chaya, Zaki Rahmat, Gary Pan and Justin Chow from Kyanos Affair.

During the dinner, staff and alumni also donated to the SMA Needy Fund. Company sponsors include Global Maritime Talent Pte Ltd, Vantage Shipmanagement Pte Ltd, SVM Solutions and Technologies Pte. Ltd, Aquila Nova Pte Ltd and Omoenergy (S) Pte Ltd. Over \$5,000 was raised for the SMA Needy Fund. This will provide students with financial assistance during their study in SMA/SP.



Alumni Homecoming

School of Electrical and Electronic Engineering (EEE) alumni from three different diploma courses returned to their alma mater for a reunion in December.

DASE & DEB Alumni Reunion

Over 50 Diploma in Aerospace Electronics (DASE) & Diploma in Engineering with Business (DEB) alumni met their ex-lecturers and current students at SPGG on 7 December 2017. Two of the alumni spoke about the holistic education received in SP which laid a strong foundation for them in their post-diploma journeys.

DASE alumnus, Muhammad Farhan, who is a First Officer in Qatar Airways said, "Being active in the SP Rugby both as a competitive player and an active committee member has prepared me well for my career." Another alumnus, Yee Zheng Kang received a scholarship from Defence Science and Technology Agency (DSTA) and furthered his studies. He received his first degree from Singapore University of Technology and Design (SUTD) followed by Masters from Manchester University.



DEEE Alumni Gathering

More than 30 Diploma in Electrical & Electronic Engineering (DEEE) alumni across various graduation cohorts attended a homecoming held at SP Graduates' Guild (SPGG) on 8 December 2017. A SP alumnus who graduated in Year 2013, Sheam Kannan, was invited to share about his journey after graduation. This event was an opportunity for the graduates to be updated on the latest happenings in SP, rekindle friendships and reminisce their past memories.





Mr Damian Tang, the President of IFLA Asia-Pacific and Senior Design Director of NParks, gave a motivational opening address on pursuing passion, perseverance and striving for lifelong learning.



Ms Finna Tan Mei spoke about the challenges she faces on-site which she easily overcome by applying the skills she acquired from DLA. Through her on-the-job training at Prince's Landscape, Finna was able to enhance her understanding of new concepts learnt previously.



Ms Liu Xiaoqi who graduated from DLA in 2013 furthered her studies at University of Sheffield. She urged students to be receptive to new ideas and be creative in their work. Xiaoqi showcased her design works which wowed the audience.

DLA Alumni Career Talk

Four Diploma in Landscape Architecture (DLA) graduates, from various sectors of the industry, returned to Singapore Polytechnic to share their post-diploma journey with fellow DLA students and alumni. The diverse panel of speakers illustrated various options for students to pursue after their graduation. All in all, it was an insightful session for the 160 attendees who were pleased to learn of the educational and career opportunities that await them.



Speakers of the event posed for a group photo.



Mr Fikri Mahmood completed his DLA in 2011 and became a technical officer in DP Green. He highlighted that the technical competencies gained in DLA laid a solid foundation for him to gain advanced skillsets at the workplace. Fikri shared his interest in arboriculture and site coordination experience.



Mr Goh Weixiang pursued his Masters in Landscape Architecture in NUS after he obtained his DLA in 2008. Weixiang spoke on his educational journey at NUS and his career as a Landscape Architect at STX Landscape Architects.



Ms Anna Yap represented SILA LA FUTURE, a youth wing for Singapore Institute of Landscape Architects to update on past events and upcoming activities in 2018.

PACE ACADEMY COURSES

Advanced Diploma in Building Automation and Services*	16 Apr 2018 (1-2 years)
Advanced Diploma in Process Control and Instrumentation*	16 Apr 2018 (1-2 years)
Advanced Diploma in Power System Engineering*	16 Apr 2018 (1-2 years)
Specialist Diploma in Biomedical Engineering*	16 Apr 2018 (1 year)
Specialist Diploma in Civil Engineering (Productivity & Technology)*	16 Apr 2018 (1 year)
Specialist Diploma in Cyber Security Management*	16 Apr 2018 (1 year)
Specialist Diploma in Digital Marketing and Analytics*	16 Apr 2018 (1 year)
Specialist Diploma in Energy Efficiency & Management*	16 Apr 2018 (1 year)
Specialist Diploma in Enhanced Human Resource Skills*	16 Apr 2018 (1 year)
Specialist Diploma in Mobile Apps Development*	16 Apr 2018 (1 year)
Specialist Diploma in Microbiology*	16 Apr 2018 (1 year)
Specialist Diploma in Network Security*	16 Apr 2018 (1 year)
Specialist Diploma in Professional Accounting* NEW	16 Apr 2018 (1 year)
Specialist Diploma in Digital Technologies for a Smart City*	16 Apr 2018 (1 year)
Specialist Diploma in Web Development Technology*	16 Apr 2018 (1 year)
Diploma (Conversion) in Computer Networking*	16 Apr 2018 (1 year)
Diploma (Conversion) in Digital Media Creation*	16 Apr 2018 (1 year)
Diploma (Conversion) in Maritime Business Management* NEW	16 Apr 2018 (1 year)
Diploma (Conversion) in Marketing Management*	16 Apr 2018 (1 year)
Diploma (Conversion) in Web and Programming*	16 Apr 2018 (1 year)
Class 2 Boiler Attendant Course (Saturday) *	14 Apr - 19 May '18
Class 2 Boiler Attendant Course (5 Full Day Class) *	26 Feb - 2 Mar '18
Certificate Course in 1st Grade Engineering Thermodynamics (For Steam Engineers) *	16 Apr - 31 Aug '18

Certificate Course in 1st Grade Mechanics III (For Steam Engineers) *	16 Apr - 31 Aug '18
Certificate Course in 2nd Grade Computer Aided Drafting (For Steam Engineers) *	16 Apr - 31 Aug '18
Certificate Course in 2nd Grade Engineering Knowledge II (For Steam Engineers) *	16 Apr - 31 Aug '18
Certificate Course in 2nd Grade Engineering Materials I (For Steam Engineers) *	16 Apr - 31 Aug '18
Certificate Course in 2nd Grade Mechanics II (For Steam Engineers) *	16 Apr - 31 Aug '18
Finance for Non-Finance Managers *	16 Jan - 17 Jan '18 23 Mar - 14 Mar '18
Fundamentals of Plastics Technology *#	30 Jan - 31 Jan '18
Strata Management *	10 Jan - 7 Feb '18 7 Mar - 4 Apr '18
WSQ Diploma in Freight and Transportation Services*	12 Mar '18 - 1 Apr '19
WSQ Diploma in Warehouse Services*	5 Feb '18 - 1 Mar '19
WSQ Control Noise and Vibration*	26 Feb - 9 Mar '18
WSQ Operate In A Controlled Clean Room Environment*	05 Mar - 09 Mar '18
WSQ Provide Advice on Wine*	23 Jan - 01 Feb '18
PCP for System Integrators*	20 Mar - 28 Jun '18
WSQ Programme and Operate Robots in Manufacturing*	20 Mar - 26 Jun '18
Basic Digital Confidence Digital Confidence for Cyber Security & Internet of Things* <SkillsFuture (SF) Series>	12 Mar - 6 Apr '18
Environmental Control Officer *	5 Mar - 10 Mar '18
Real Estate Valuation*	20 Mar - 21 Mar '18
Certificate of Performance in Healthcare Management *	26 Feb - 18 May '18
Certificate of Performance in Healthcare Quality *	26 Feb - 18 May '18

LEGEND: **NEW** - New Course * Eligible for Skills Future Credit

Eligible for SP Alumni Discount

INVITING LUNAR 2018

13 JAN
(SAT) 2018

11 to 3
AM PM

SPGG
Grand
Ballroom

SURPRISE!

Donate more than \$30
and get a surprise gift!
(Limited to the first 100 donors.
Collection after 22 Dec 2017)



GIVE A LITTLE, HELP A LOT!

Help us create a fun afternoon for 60 seniors from Calvary Community Care this Chinese New Year. Bond with them over lunch, performances and games, and bring happiness to them with bags filled with love, and bring joyful smiles to the seniors.

- Sponsor a goodie bag for \$20
- Sponsor a meal for \$20
- Be a volunteer on the day of event

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To sponsor:

www.spgg.org.sg/ycgive or email celine@spgg.org.sg

Alumni Card Privileges



- Amore Fitness:** Enjoy **\$100 off** Fitness membership (for minimum 6 months purchase)
- Amore Boutique Spa:** Enjoy an Algo Discovery Hydrating Facial (75 min) for only **\$68** (worth \$136.96)

Terms and Conditions:

- Valid from 1 June 2017 to 31 May 2018
- Applicable to SP alumni cardholders and new customers of Amore Fitness & Boutique Spa only
- Offer not valid with other discounts, promotions, vouchers or privileges
- Spa treatments are by appointment only
- All outlets are exclusive to ladies; except for Amore Living at Tampines One which is open to all*

Click here to refer to listing of outlets.



10% off total bill

Terms and Conditions:

- Valid from 1 June 2017 to 31 May 2018
- Applicable for 10% discount off total bill
- Offer is not valid with other vouchers, promotions and credit card offers
- Applicable at all Eighteen Chefs outlets
- Present Singapore Polytechnic Alumni Card to enjoy this offer
- The Management reserves the rights to change or amend the above terms and conditions without prior notice

Click here to refer to listing of outlets.



10% off total bill

Terms and Conditions:

- Valid from 1 June 2017 to 31 May 2018
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- Applicable at Eighteen Chefs Signature outlet
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Click here to refer to listing of outlets.



Click here to refer to listing of outlets.

SINGAPORE POLYTECHNIC (SP) ALUMNI CARD PRIVILEGES



THE FOLLOWING PROMOTIONS ARE ONLY
VALID FROM **1 JUNE 2017 TO 31 MAY 2018**

1. **50% off** First Treatment

- Valid for New Customers Only
- Valid For One-time Redemption Only
- Applicable only for ala-carte services
- Not valid for semi-permanent services
- Customers must quote 'SPBH50' instore and flash SP Alumni Card to redeem offer; redeemable at all outlets. Valid from 1 June 2017 to 31 May 2018
- Cannot be used in conjunction with other discounts, privileges or packages/promotions

2. **20% off** Ala-Carte Services

- Valid for All Customers
- Valid for Multiple Redemptions
- Applicable only for ala-carte services
- Not valid for semi-permanent services
- Customers must quote 'SPBH20' instore and flash SP Alumni Card to redeem offer
- Redeemable at all outlets
- Valid from 1 June 2017 to 31 May 2018.
- Cannot be used in conjunction with other discounts, privileges or packages/promotions



10% discount on ala-carte services at all Kenko outlets

Terms and Conditions:

- All services are inclusive of GST
- Not applicable for/with other discounts, offer, promotional items, purchase of vouchers, treatment packages and/or spa package membership
- Treatments are non-refundable, non-exchangeable and non-accumulative
- All charges incurred by guests during the services are to be paid by the guest
- Valid from 1 June 2017 to 31 May 2018; subsequent and other promotions are subject to Kenko Reflexology & Spa's review
- Strictly by appointment basis
- This discount is valid for Singapore Polytechnic alumni cardholders only
- Please kindly present Singapore Polytechnic Alumni Card for verification upon visiting

Click here to refer to listing of outlets.



Spend **\$30** or more and get a signature dessert 'Old Habit Coconut Kueh' **FOR FREE**

Terms and Conditions:

- Valid from 1 June 2017 to 31 May 2018
- This discount is valid for Singapore Polytechnic alumni cardholders only
- Please kindly present Singapore Polytechnic Alumni Card for verification upon visiting

Click here to refer to more information.



Executive Suite Special:

- \$180/night** during Off-Peak Period
- \$320/night** during Peak Period
- \$340/night** during Super Peak Period

Enjoy the following perks during the Executive Suite Stay

- :: One complimentary BBQ pit
- :: One complimentary parking label
- :: Four complimentary passes for the use of the Club's sporting and recreational facilities

Terms and Conditions:

- Valid from 1 June 2017 to 31 May 2018
- The SP Alumni Card must be presented at the point of booking/payment
- Booking is open 3 months in advance
- Executive Suite is subject to availability
- The rack rates are for booking of the Executive Suites located on the 2nd and 3rd level
- Please note that there will be an additional \$40 charge per night for booking of the Executive Suites located at the Ground Level
- All booking charges are subject to 7% GST; no service charge
- Off Peak: Sunday to Thursday (Excluding School Holidays, Eve of Public Holidays, Public Holidays)
- Peak: Friday, Saturday/Sunday to Thursday during School Holidays/Eve of Public Holidays and Public Holidays

- Super Peak: Friday, Saturday, Eve of Public Holidays and Public Holidays during School Holidays
- Aranda Country Club reserves the right to amend the terms and conditions without prior notice

Click here to refer to more information.

Alumni Card Privileges



- Dental Cleaning Package @ \$120 nett** (Package includes consultation, scaling and polishing + Full mouth Xray). For first-time patients only.
- Dental Cleaning + Fluoride Therapy @ \$150 nett** (Package includes consultation, scaling and polishing + Full mouth Xray). For first-time patients only.
- Dental Cleaning + Propphy Jet @ \$100 nett** (For patients who have heavy staining due to coffee/tea or smoking)
- Aesthetic tooth colour/filling/tooth extraction (10% off** from usual price]. For first-time patients only.
- Single Dental Implant Package @ \$2,750 nett.** (After medisave claim, package includes: Crown, Xray, Medication and Consumables. EXCLUDES Bone Grafting.)
- Whitening Packages:
 - Take Home Kit @ \$500 nett** (Packages Include Teeth Whitening Gel, Custom-Made Whitening Tray)
 - Chairside Whitening + Scaling & Polishing @ \$1,200 nett** (Packages Include Chairside Whitening Treatment, Scaling and Polishing)

Terms and Conditions:

- Prices indicated herein is GST-included
- Promotion is valid from 1 June 2017 to 31 May 2018
- This promotion is valid for Singapore Polytechnic alumni cardholders only
- Kindly present Singapore Polytechnic Alumni Card for verification upon visiting
- Terms and Conditions indicated here are subjected to changes without prior notice

[Click here to refer to listing of outlets.](#)



Up to **10% discount** on selected courses*

* Alumni discount, if applicable, will be clearly indicated on the course page under Funding Incentive as "Discount for SP Alumni"

[Click here to refer to more information.](#)



1. **50% off** First Treatment

- Valid for New Customers Only
- Valid For One-time Redemption Only
- Applicable only for ala-carte services
- Valid for waxing services only
- Not valid for semi-permanent services; customers must quote 'SPST50' instore and flash SP Alumni Card to redeem offer; redeemable at all outlets
- Valid from 1 June 2017 to 31 May 2018
- Cannot be used in conjunction with other discounts, privileges or packages/promotions

2. **20% off** Ala-Carte Services

- Valid for All Customers
- Applicable only for ala-carte services
- Customers must quote 'SPST20' instore and flash SP Alumni Card to redeem offer
- Redeemable at all outlets
- Valid from 1 June 2017 to 31 May 2018
- Cannot be used in conjunction with other discounts, privileges or packages/promotions

[Click here to refer to listing of outlets.](#)

SINGAPORE POLYTECHNIC (SP) ALUMNI CARD PRIVILEGES



THE FOLLOWING PROMOTIONS ARE ONLY VALID FROM **1 JUNE 2017 TO 31 MAY 2018**



[Click here to refer to more information.](#)

10% discount for ala-carte menu at SPGG F&B outlets (The Coffee Hub, Poolside Café and the Restaurant)

Terms and Conditions:

- Promotion is valid from 1 June 2017 to 31 May 2018
- This promotion is valid for Singapore Polytechnic alumni cardholders only
- Kindly present Singapore Polytechnic Alumni Card for verification upon visiting



[Click here to view the latest offers.](#)

Special Offers for Singapore Polytechnic Alumni for seminars, events or training programs by Success Resources Pte Ltd. Get **10 – 50% off** usual price for events such as National Achievers Congress, Millionaire Mind Intensive, Robert Kiyosaki events, Tony Robbins events etc.

Terms and Conditions:

- Promotion is valid from 1 June 2017 to 31 May 2018
- Subject to availability
- Tickets purchased are non-refundable
- Not valid with other offer/promotion
- Success Resources Pte Ltd reserves the right to amend the promotions from time to time

- Free Shipping** With Any Purchase Using Promo Code 'FREESHIPPING' upon checkout
- 20% off** all product purchase using promo code 'SP20' upon checkout

Terms and Conditions:

- Promotion is valid from 1 June 2017 to 31 May 2018
- Promotion is applicable to only online purchase at shop.phshair.com
- Each transaction is applicable for one promotional code

[Click here to refer to more information.](#)



20% off adult tickets

[Click here to refer to more information.](#)

Terms and Conditions:

- Valid for Purchase from 1 June 2017 to 31 May 2018
- This promotion is valid for Singapore Polytechnic alumni cardholders only
- Kindly present Singapore Polytechnic Alumni Card for verification upon visiting
- Tickets are valid for selected date of visit only
- Discount is limited for up to 2pax only
- Tickets are non-refundable/exchangeable
- Promotion is not applicable for special events, not valid with any other discounts and promotions
- Trick Eye Museum reserves the rights to change the terms and conditions at any time without prior notice
- Last admission to Trick Eye Museum is 8pm
- Additional terms and conditions may apply

Alumni Card Privileges



10% off single service,
20% off two or more services

Terms and Conditions:

- Promotion is valid from 1 June 2017 to 31 May 2018
- This promotion is valid for Singapore Polytechnic alumni cardholders only
- Kindly present Singapore Polytechnic Alumni Card for verification upon visiting
- This promotion is not valid in conjunction with other ongoing promotions, discounts, packages and vouchers
- Discount is not valid for wash and blow, retail products and keratin treatment
- Only available at TONI&GUY Rochester, Star Vista, Mandarin Gallery and Novena

Branches:

Toni & Guy Mandarin Gallery

333A Orchard Road,
Mandarin Gallery #03-17,
Singapore 238897

Toni & Guy Rochester

35 Rochester Drive,
Rochester Mall #02-01
Singapore 138639

Toni & Guy The Star

1 Vista Exchange
Drive, The Star #B1-22
Singapore 138617

Toni & Guy Novena

179 Thomson Road,
Goldhill Centre,
Singapore 307626



Terms and Conditions:

1. **5% discount** with a minimum spending of \$30 (after GST)
 2. **10% discount** with a minimum spending of \$60 (after GST)
- Promotion is valid from 1 June 2017 to 31 May 2018
 - This promotion is valid for Singapore Polytechnic alumni cardholders only
 - Kindly present Singapore Polytechnic Alumni Card for verification upon visiting
 - Is valid for dine-in only
 - Cannot be exchanged for cash, or use in conjunction with other promotions, discounts, offers or any card privileges
 - Is valid on Tuesdays – Sundays (including public holidays)
 - Business hours: Morning 9am – Midnight 3am. Closed on Mondays

[Click here to refer to more information.](#)

SINGAPORE POLYTECHNIC (SP) ALUMNI CARD PRIVILEGES



THE FOLLOWING PROMOTIONS ARE ONLY
VALID FROM 1 JUNE 2017 TO 31 MAY 2018



10% discount off total bill

Terms and Conditions:

- Promotion is valid from 1 June 2017 to 31 May 2018
- This promotion is valid for Singapore Polytechnic alumni cardholders only
- Kindly present Singapore Polytechnic Alumni Card for verification upon visiting
- Is valid for dine-in only
- Is not valid on eve of Chinese New Year
- The Management reserves the rights to change or amend the above terms and conditions without prior notice

[Click here to refer to more information.](#)



1. **50% off** First Treatment

- Valid for New Customers Only
- Valid For One-time Redemption Only
- Applicable only for ala-carte services
- Not valid for semi-permanent services
- Customers must quote 'SPWNAH50' instore and flash SP Alumni Card to redeem offer
- Valid from 1 June 2017 to 31 May 2018
- Cannot be used in conjunction with other discounts, privileges or packages/ promotions

2. **20% off** Ala-Carte Services

- Valid for All Customers
- Valid for multiple redemptions
- Applicable for ala-carte services
- Not valid for semi-permanent services
- Customers must quote 'SPWNAH20' instore and flash SP Alumni Card to redeem offer
- Valid from 1 June 2017 to 31 May 2018; cannot be used in conjunction with other discounts, privileges or packages/ promotions

[Click here to refer to more information.](#)

UPDATE YOUR PARTICULARS

AND STAND A CHANCE TO

WIN

GREAT PRIZES

1ST PRIZE

iPad Pro



2ND PRIZE

DJI Osmo



3RD PRIZE

GoPro HERO 5



4TH PRIZE

Nintendo 3DSX



5TH PRIZE

Instax Mini 90



20 CONSOLATION PRIZES



SP Unconditional Purple Gold Pendant

Be updated with the latest alumni news and events by updating your particulars [here](#) between **08 January - 31 December 2018** and stand a chance to win attractive prizes!

TERMS & CONDITIONS

1. The campaign is open to all alumni of Singapore Polytechnic (SP) who have completed and submitted the online particulars update by 31 Dec 2018.
2. All prize winners will be contacted in Jan 2019, and must claim their prize in person with their NRIC/FIN or passport for verification purposes.
3. Department of Student Development & Alumni Relations (SA) reserves the right to forfeit prizes not claimed by end of January 2019.
4. SA's decision on all matters relating to the campaign is final, no correspondence will be entertained.
5. SA reserves the right to publish winners' details in their promotional materials.
6. Participation in the campaign and/or redemption of any prizes will constitute acceptance of Terms and Conditions and any amendments thereafter.
7. SA reserves the right to amend these Terms & Conditions at any time and without notice.



Refer at least two of your alumni friends to update their particulars [here](#) & *stand a chance to win our referral campaign lucky draw.

20 lucky winners will each walk away with a **pair of movie voucher**.

What's great is for every 5 referrals, you'll stand a chance to win in our grand lucky draw!

[Submit your Referrals Here](#)



Like us on [f mySPalumni](#) and join our LinkedIn Showcase group [here](#).

*Terms & Conditions apply.