



**MEDIA RELEASE  
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## **Republic Polytechnic Partners Republic of Singapore Navy to Enhance Career and Skills Progression Pathways for Service Personnel**



*Republic Polytechnic's Principal & CEO, Ms Jeanne Liew (left) and Chief of Navy, RADM Sean Wat (right) at the signing of the MoU yesterday morning.*

**Singapore, 13 January 2024** – Republic Polytechnic (RP) and the Republic of Singapore Navy (RSN) signed a five-year Memorandum of Understanding (MoU) on 12 January 2024 to collaborate on a range of initiatives that will enhance the career and skills progression pathways of service personnel.

## **Upskilling Courses for RSN Service Personnel**

To enhance career progression for service personnel, RSN will partner RP on a suite of Continuing Education and Training (CET) courses that are aligned to the RSN's Skills Progression Framework. The framework encourages RSN service personnel to upskill and improve their competencies, with remuneration pegged to their skill levels. Under the partnership, the potential programmes include bespoke and SkillsFuture-funded courses in areas such as System Communication, 3D scanning and printing, computer-aided design, and unmanned aircraft.

## **RSN Sponsorship Opportunities for RP Students**

As part of the partnership, the RSN will offer diploma sponsorship opportunities to RP students from all courses of study. Students keen to pursue a career in the RSN will be conferred the SAF Polytechnic Sponsorship, with monthly allowances and tuition coverage. RP and RSN are also exploring further collaboration in other sponsorships that will benefit RP students.

## **Designing Your Life Workshops for RSN's National Service Personnel**

In 2023, RP collaborated with the Designing Your Life Institute Singapore to incorporate Designing Your Life principles into its curricula. Designing Your Life is a framework founded by Professor Bill Burnett and Dave Evans of Stanford University, that applies design thinking principles to help participants discover and work towards their life goals and career paths.

As part of RSN's commitment to help full-time National Service personnel transition to life after NS, the RSN will be exploring leveraging RP's Designing Your Life workshops. Recent workshop participants have provided positive feedback, with over 90% of the participants agreeing that the workshop has equipped them with practical tools and frameworks to discover and achieve a fulfilling life and career.

**Mr Boo Chong-Han, Republic Polytechnic's Deputy Principal (Academic & Organisational Development), said,** "Republic Polytechnic is pleased to partner with the Republic of Singapore Navy to jointly advance the training and development needs of RSN service personnel and national servicemen. Close collaboration with the RSN will lead to more opportunities for our students while enabling the polytechnic to value-add to service personnel playing a critical role in the defence of Singapore."

**LTC Gabriel Choy, RSN's Head Naval Training, said,** "The MoU underscores RSN's close partnership with RP to provide upskilling and continuing education opportunities for our service personnel. We look forward to working closely with RP to offer a broad range of training courses that will equip our personnel with relevant competencies to deepen their expertise and enhance operational effectiveness."

## **A First-of-its-Kind Culinary Wave Cook-Off Challenge between RP and RSN**

Besides the MOU signing, RP and RSN will also organise the Riding the Culinary Wave cook-off challenge on 13 January 2024. This cook-off challenge is the first of its kind between an Institute of Higher Learning and the RSN and aims to showcase the culinary talent and professionalism of both RP students and RSN naval chefs.

The challenge will see competing teams of four, each comprising two RP Diploma in Restaurant & Culinary Operations students and two RSN naval chefs, plan and prepare an east-meets-west fusion meal for seven people. As a test on their creativity, challengers will have to prepare everything from scratch within four hours using a prescribed set of ingredients provided. There will also be a mystery ingredient, which will only be unveiled to the competitors on the day itself. This mystery ingredient must be used in the main course.

**For high-resolution photos, please download from:**

<https://drive.google.com/drive/folders/1kgkrG1Yd-MocBMt4XVg0n-Uc6pxxhap?usp=sharing>

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**Media release issued by:**

**Republic Polytechnic**  
**Office of Corporate Communications**  
Frank Chua  
+65 9771 7871  
[frank\\_chua@rp.edu.sg](mailto:frank_chua@rp.edu.sg)

**Republic Polytechnic**  
**Office of Corporate Communications**  
Terence Ong  
+65 9128 1898  
[terence\\_ong@rp.edu.sg](mailto:terence_ong@rp.edu.sg)

### **About Republic Polytechnic:**

The first educational institution in Singapore to leverage the Problem-based Learning approach for all its diploma programmes, Republic Polytechnic (RP) has seven schools and two academic centres offering 37 full-time diplomas in Applied Science, Engineering, Management and Communication, Hospitality, Infocomm, Sports, Health & Leisure, and Technology for the Arts.

RP is committed to nurturing professionals with strong problem-solving capabilities through an innovative and entrepreneurial learning environment, based on a holistic and industry relevant curriculum. RP's Academy for Continuing Education also offers a comprehensive suite of lifelong learning programmes to provide adult learners with skills upgrading opportunities.

For more information, visit <http://www.rp.edu.sg>.