



Republic Polytechnic opens new Restaurant Training Laboratory

Students in the polytechnic's new Diploma in Restaurant and Culinary Operations will be actively trained in new facility

Singapore, 6 January 2011 – Republic Polytechnic's School of Hospitality today opened its new **Restaurant Training Laboratory**, a brand new facility that will provide its students comprehensive training in a true food and beverage outlet setting. The facility, which demonstrates the polytechnic's commitment to practical, industry-relevant learning, was officially opened by Mr S Iswaran, Senior Minister of State, Ministry of Trade and Industry, and Ministry of Education.

The state-of-the-art facility, called Oliva, is expected to support students undertaking the newly-introduced **Diploma in Restaurant and Culinary Operations** which will cover the front-end management as well as the back-end, more operational functions of a food and beverage (F&B) establishment. Developed in consultation with industry partners and supported by various government agencies and organisations including the Singapore Tourism Board, SPRING Singapore, the Singapore Workforce Development Agency, the National Environment Agency and the Food and Beverage Managers Association, the diploma will provide students with opportunities to learn from experienced industry professionals.

With Singapore's tourism industry at an all time high and visitor arrivals continuing to rise, demand for manpower in hospitality is set to increase further. The F&B industry grew by 8.1 percent and generated \$5.6 billion in revenue in 2009. With increased tourist arrivals and strong local consumption expected, skilled manpower in the F&B industry is expected to be in high demand.

"The tourism industry has seen tremendous growth in recent years and the launch of Republic Polytechnic's new diploma will provide students with opportunities to learn from experienced industry professionals. RP has already nurtured students to become well-trained professionals in the hospitality and tourism industry and despite the economic downturn in 2009, over 80 percent of graduates from the School of Hospitality found jobs within six months of graduation. Industry feedback has also been positive about the training provided by RP and the quality of its graduates in this sector," said Mr S Iswaran.

The opening of the restaurant training laboratory will provide students undertaking the diploma with access to a full-fledged training kitchen and restaurant, allowing them the opportunity to learn the basics

of food preparation in a real-life kitchen setting, while also providing hands-on experience in the front-end management of the restaurant setting.

“Operated wholly by students and patronised by real customers, the Restaurant Training Lab will expose students from the Diploma in Restaurant and Culinary Operations to the problems and operational issues that they will potentially face in a real-life situation. Students will not only have to take charge of menu planning and food preparation but also front-end management such as restaurant operations and customer service. This initiative, which is in line with Republic Polytechnic’s aim to nurture confident, analytical and creative problem solvers, will give students first-hand experience in all facets of restaurant and culinary operations beyond the classroom environment,” said Albert Toh, Director, School of Hospitality, Republic Polytechnic.

The new diploma will have an initial intake of 60 students in the 2011 academic year, and students will be under the tutelage of experienced professionals who had previously held senior positions in distinguished hotels and restaurants. Upon graduation, students can be expected to find jobs such as captains, restaurant supervisors and junior managers, sommeliers and F&B entrepreneurs in the food and beverage, hospitality and other service-related industries.

As part of RP’s line-up for Open House 2011, the School of Hospitality will also attempt to create a new record in the Singapore Book of Records for assembling the **world’s longest sandwich in the shortest time**. The sandwich, measuring 88 metres, will be prepared by 70 staff and students from the school, and the measurement of the sandwich was certified by the National Metrology Centre to ensure that it meets international standards. A total of \$27,200.00 has already been pledged by corporate donors for the event and the money raised will go towards The Straits Times School Pocket Money Fund and the Republic Polytechnic Needy Student Fund. RP is also working with “Food from the Heart” to distribute the sandwich to 120 needy families.

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About Republic Polytechnic

The first educational institution in Singapore to adopt the Problem-Based Learning approach for all its diploma programmes, Republic Polytechnic (RP) has six schools and one centre offering thirty four courses in Information and Communications Technology, Engineering, Applied Science, Technology for the Arts, Sports, Health & Leisure, Events and Hospitality, and Culture and Communication. Republic Polytechnic is committed to nurturing innovation and entrepreneurial learning in an environment that develops problem-solving process skills and a life-long learning attitude. Its holistic, broad-based curriculum, covering culture, enterprise development and cognitive processes, prepares students for an active and meaningful role in society. Republic Polytechnic strives for excellence by achieving various international and national accreditations, including ISO9001, ISO14001, OHSAS 18001, TR19, People Developer Standards, Singapore Quality Class, Singapore Innovation Class and Service Class. For more information, visit <http://www.rp.sg>