

## **PRESS RELEASE**

### **Republic Polytechnic Unveils New Training Facilities for Hospitality Students**

*They include 'waters edge', a 70-seat open-concept training restaurant, hotel guestrooms, front desk and a barista lab*

**Singapore, 19 November 2013** – Republic Polytechnic (RP) today celebrated the 5<sup>th</sup> anniversary of its School of Hospitality with the opening of new state-of-the-art training facilities for its students. Dr Maszenan Bin Abdul Majid, member of RP's Board of Governors, Senior Research Fellow, Nanyang Environment and Water Research Institute, Nanyang Technological University graced the event which also saw the school breaking a new world record for the longest flavoured pasta.

The new S\$2.4m training facilities provide the very latest equipment benchmarked against industry standards, offering students crucial hands-on experience to learn essential skills in a simulated real-life environment. The new facilities include *waters edge*, a training kitchen & restaurant, a hotel training lobby with sleek modern counters, guest rooms and the barista lab, which will cater to the School of Hospitality's 2,400 students.

*waters edge*, the new training kitchen & restaurant will function as an additional training environment for students to hone their skills. This venue will offer hands-on training featuring an a la carte menu, unlike at RP's other training restaurant 'Oliva' where guests are served a set menu. The hotel training lab, set over 412 square metres, features a hotel lobby and front desk as well as three guest rooms furnished in Balinese, contemporary and minimalist styles. The hotel training lab will allow students to experience handling customer service, housekeeping and room management processes. RP's new barista lab has been equipped with industry-standard coffee machines to train students in the art of coffee-making.

**Mr Yeo Li Pheow, Principal/CEO, Republic Polytechnic, said "Our curricula are rigorously developed based on industry relevance and currency in concepts and applications. *waters edge*, our newest training restaurant, enables students to practice dealing with spontaneous lunch operations in a realistic industry environment. The open kitchen concept allows guests to view operations in the cold, hot and pastry**

**kitchens and chocolate room, while students can see guests enjoying the fruits of their labour from the kitchen.”**

Following a tour of the new facilities, Guest-of-Honour Dr Maszenan Bin Abdul Majid lent a hand to RP’s record-breaking attempt to create the longest flavoured pasta, by laying the last metre to complete the effort. Students and staff spared no efforts for the record-making attempt. Under the guidance of School of Hospitality Chefs Shunsuke Kusubashi, Ignatius Leong and Alan Tan, the team had six practice runs to create the pasta, to ensure the length would measure a minimum of 500 metres. In addition, to showcase an element of Asian inculturation, green tea flavour was selected for the pasta.

The record-breaking feat will be registered with the Singapore Book of Records and the World Record Academy. The initiative will also lend itself to a good cause, with the pasta prepared being delivered to 250 beneficiaries from welfare organisations like CareGiving Welfare Association, Care Corner Student Care Centre (Woodlands), Care Corner Student Care Centre (Admiralty) and Geylang East Home for the Aged.

The charity event was sponsored by Fairmont Singapore and Swissotel The Stamford Singapore, and supported by the National Metrology Centre (NMC) of the Agency for Science, Technology and Research (A\*STAR), which certified the length of the flavoured pasta. The National Metrology Centre is the custodian of the national measurement standards in Singapore.

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### **About Republic Polytechnic**

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

Republic Polytechnic is committed to nurturing innovation and entrepreneurial learning in an environment that develops problem-solving skills and lifelong learning opportunities. 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 and has achieved various international and national accreditations, including ISO9001, ISO14001, OHSAS 18001, SS540, Singapore Quality Class, People Developer, Innovation Class, and Service Class.

For more information, visit [www.rp.edu.sg](http://www.rp.edu.sg)

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