

UPGRADE YOUR SKILLS IN FOOD SERVICES

SkillsFuture Study Award



SkillsFuture Study Award for Food Services

Learn new skills and knowledge to advance your career in food services. Keep up with new dining concepts and innovative technology.

The SkillsFuture Study Award supports early to mid-career professionals to acquire new knowledge and upgrade skills needed for the food services industry.



CRITERIA

Singapore Citizens who:

- have at least 3 years of work experience in food services industry
- are committed to deepening skills to develop a career in the industry
- display a positive attitude towards learning and development
- meet entry requirements for your selected course of study

Both individuals and company-nominated applicants can apply.

BENEFITS

Study Award recipients will receive S\$5,000 to defray course-related fees. You can use this in addition to existing Government course fee subsidies, and no bond is required.

The support will help advance your skills and enhance your level of employability.

APPLY

Step 1

Visit www.skillsfuture.sg/studyawards/food-services for pre-approved courses and application form. Upon successful submission, an email with your application number will be sent to you.

Tip: Check eligibility with course providers before applying.



Step 2

Submit all relevant supporting documents together with your application number to sfstudyawards_food@enterprisesg.gov.sg



Step 3

Successful applicants will receive a Letter of Undertaking. Please sign and return to Enterprise Singapore.





PEARLYN GOH
Outlet Assistant Leader
Worked at Wolf Burger
for 2 years

SOH WEN MING,
Manager
Wolf Burger & Carvers Co.

“ Pearlyn has learnt valuable management skills from the training. We plan to nominate more staff for skills upgrading and self-improvement. ”

Starting out in the Food Services Industry is never easy. Through perseverance and an openness to learn, Pearlyn is fortunate to have experience in both front and back-end operations at a young age of 25.

Today, as an outlet assistant lead, she manages operations, and ensures that service, and food served are up to standard. With the increasing demands of her job, Pearlyn sensed she needed to develop expertise in training new team members, and enhance her skills for career progression. The SkillsFuture Study Award supported her interest to upgrade, boosting her confidence in leading a team.

“**The knowledge and expertise that I learnt helped me gain the confidence to coach my team**”, she shares candidly. Another takeaway for Pearlyn was learning to interpret profit and loss statements to better manage finances at the outlet. This was especially useful as she had no prior knowledge of accounting.



ERIC YEO

Vice President of F&B Management

Worked at Food Republic
for over 5 years

Eric is the Vice President of Food and Beverage Management at Food Republic. He leads his team in charting business growth and oversees the daily operations of eight brands across 14 food courts. Eric also monitors consumer trends, and initiates new concepts and menu, among other responsibilities.

With more than 22 years of experience in food services, Eric believes that developing a niche in this ever-evolving industry is only possible through a combination of skills upgrading and knowledge sharing. In 2017, he embarked on a year-long diploma in Food & Beverage Management.

Eric shares that his learning, supported by the SkillsFuture Study Award, has enabled him to introduce new concepts to his work and boosted his confidence to embrace new challenges. "On top of marketing strategies, **my takeaways include learning how to use a comprehensive menu engineering spreadsheet to achieve higher margins for the company**".

ANDY KIU
General Manager
Food Republic

“Continuous learning is key in today’s business world. We encourage our team to seek out good learning opportunities for personal and professional growth.”





DANIEL CHAN

Head Chef

Worked at Tatsu
(Sushi & Teppanyaki)
for 2 years

KENNY CHOO

Director

Tatsu (Sushi & Teppanyaki)

“ This SkillsFuture initiative enables our employees to sharpen the essential skills required progress in their career and grow with the company. ”

With a passion for serving impeccable Japanese cuisines, Daniel enjoys preparing “omakase” dishes, where he gets to decide on the menu. He admits that innovating and engineering food menu is challenging. Yet, the real test is in managing a team from diverse backgrounds and varying levels of experience. As a head chef, he has to ensure that the team works cohesively and smoothly, he reveals.

To better manage kitchen operations to manpower arrangements and more, Daniel signed up for the SkillsFuture Study Award. He enrolled in a diploma in Food & Beverage Management and looks forward to provide better guidance to his team.

Daniel believes very strongly that “**upskilling is key to strengthen his ability to manage people and operations**”. He walks the talk that the eagerness to learn and perseverance are attributes that will take one to greater heights.

