In 2015, the Diploma in Leisure & Resort Management (LRM) will be revised and renamed as the Diploma in Leisure & Events Management (LEM). Our renewed focus on the Events and MICE industry will help inculcate deeper skills to serve the needs of the dynamic Leisure and Events Industry. For example new subjects such as ‘Events Sponsorship & Marketing’ and ‘Sports & Arts Business’ will be introduced. Correspondingly, the opening of the Temasek Tourism Academy (TTA) in 2015 will help elevate the intensity and reality of training for our students. In this regard, we are pleased that 2 of our key industry partners, Sentosa Leisure Group and Kingsmen Creative Ltd have played significant roles by sponsoring the customisation of 2 ‘Events Ideation Rooms’.

Moving ahead in 2015 and beyond, the leisure sector will be fraught with challenges and obstacles in an uncertain and volatile world. Locally, Singapore is reinventing itself as a compelling destination connected by excellent infrastructure and accentuated with exciting developments such as the ‘National Gallery’, impending revamp of the ‘Jurong Birdpark’ and ‘Project Jewel’ at Changi Airport. In the area of events and MICE, our students training will be aligned to support STB’s MICE 2020 roadmap to develop Singapore as an inspiring destination supported by experiential events and as Asia’s MICE resource capital. We are confident that the industry will remain resilient and the contribution of quality LEM graduates will help sharpen our industry’s competitive edge.

Since its inception in 2006, the diploma has served to fulfill the manpower needs of targeted sectors of the leisure and events management industry. Many of our graduates have also pursued their studies at prestigious universities and are holding middle management positions. The diploma will see its 10th intake in 2015 and collaboratively with our industry partners; we look forward to the new batch of aspiring students who are willing to undertake the dynamic educational journey as pioneer LEM students, well poised to take on the challenges and reap the rewards offered by the industry!
In my final year of polytechnic education, I was given the opportunity of a lifetime to intern at Club Med on the beautiful island of Mauritius together with two of my course mates, Joeleen Ong and Bryan Long. After a rigorous interview and selection process, we were chosen for a most fulfilling and life changing experience in April 2014. The three of us were separated into different departments at the all-inclusive resort and over the period of five months, I was rotated among three different areas of the establishment.

I started my internship at the boutique, honing my retail and promotional skills. The first month of my internship was definitely the roughest period as I was learning to adapt to a completely new environment approximately three thousand miles away from home. I had prided myself on being adaptable but undeniably I still went through moments of insecurity and panic. The first month was also when I discovered a huge obstacle that I had neglected to seriously consider before, that is, the island of Mauritius is a French speaking nation and Club Med is traditionally a French company. In the beginning I was lost and could only respond with a blank confused look whenever guests came to me for help. My command of French would however greatly improve with my next posting.

I was rotated to the Mini Club shortly after to organize activities and look after the children in the resort. The two months spent with the Mini Club were the best times of my internship. I enjoyed myself and I gained much knowledge and skills. I have always loved children and this posting was a match made in heaven. That said, there were also frustrating instances where I had to deal with difficult parents and pampered children. These incidents were a true test of my patience, tolerance, and keeping my temper in check. I concluded my internship with my final month spent working at the Archery Range in the Sports department.

The internship experience is extremely beneficial as most of my learning is done on the job with minimal guidance. I had about a week to learn how to use a bow and arrow properly with Bryan as my teacher. The main challenge I had at the range was controlling the crowds during peak hours and ensuring the safety of my guests.

The most important takeaway from this opportunity is to have the right mindset. Life isn’t a bed of roses and more often than not, doesn’t go according to plan. Countless obstacles and setbacks were conquered during my internship only because I chose not to harp on the negativities and instead focused on keeping an optimistic and open-minded outlook on whatever curveballs life threw at me. That is the key to surviving and excelling at any endeavor I choose to undertake.

This internship was nothing short of an amazing adventure and like every other journey; it had to come to an end. It was a journey of self-development for me and I have grown so much over that 5-month period. I have had the opportunity to learn how to sell merchandise at the resort boutique, had my patience tried and tested when looking after the kids in the resort and become an almost professional archer. Being a Club Med employee entails performing in shows every week meaning that no matter how bad a dancer you are, you still learn how to dance anyway. Being a Club Med employee means eating with guests at every meal and learning how to carry a conversation about anything and everything in English, Chinese or French regardless of what you are comfortable with. Being a Club Med employee means having the most unforgettable experience which shapes character and expands your horizon unlike any other. Being a Club Med employee means you leave with the most amazing memories accumulated and the closest bonds forged.

“C’ Est La Vie” is my favorite phrase in French. It means this is life. And life goes on. No matter how good or how bad times are, time doesn’t stop and eventually every journey has to conclude. I will be forever grateful for this once in a lifetime opportunity and I will cherish every valuable lesson learnt and every precious memory made there for the rest of my life.
The Port of Lost Wonder, the kids’ club located on the iconic island of Sentosa, hosted 170 junior year students from the Diploma in Leisure & Resort Management in May 2014. Visits were arranged for four separate groups of students, allowing for a more intimate visit and facilitating a personal experience with the staff. Lecturers conducting the subjects ‘Attractions Management’, ‘Introduction to Leisure & Recreation Management’ and ‘Festivals & Events Management’ worked together to develop learning objectives and assignments to ensure the students had a fruitful combined educational visit to the attraction.

The visits were conducted by the managers of the attraction, Mr. Jaycee Feng and Ms. Cher Xiao Ping. Ms. Cher coincidentally is a graduate of TP’s Diploma in Tourism Management. Students were shown the facilities of the Port of Lost Wonder, and learnt about the activities and programs available, as well as the processes involved in operating the attraction.

The students then settled into a kids’ playroom for a presentation which introduced them to the key areas of operating this $13 million attraction. The students learnt about the process of concept development and the building of the attraction, as well as future development plans for the Port of Lost Wonder. The presenters also shared on the commercial model of the business and how revenue was earned, in addition to the many marketing strategies deployed to attract POLW’s target market, including the use of events and working with the island partners.

The tours concluded with some time for the students to interview the friendly and welcoming staff, before heading back to start work on their site visit report.

Our sincere thanks to Sentosa, our partner in making education real, relevant and rewarding for our students!
Beyond TP – Graduates continue their involvement at the IAAPA Asian Attractions Expo after graduation

IAAPA (International Attractions and Amusement Park Association), the leading association of attractions and amusement parks, organized the Asian Attractions Expo (AAE) from 17 – 20 June 2014. The event was hosted in Beijing for the first time, and saw a record-breaking 9,000 registered participants at the event.

IAAPA represents more than 4,300 facility, supplier and individual members from more than 93 countries. Members range from amusement parks, theme parks, waterparks, family entertainment centers, zoos, aquariums, museums, science centers and resorts. The event consisted of an exhibition, education seminars and networking events. A record-breaking 325 companies from 33 countries showcased their products and services at the exhibition.

The Diploma of Leisure & Resort Management (LRM) was involved as Show Ambassadors in the 2011 staging of the event in Singapore, the first time that Show Ambassadors were introduced to the Asian staging of the Attractions Expo, and the program was supported exclusively by the students from the diploma.

This year, three graduates continued to leverage on LRM’s collaborations with their involvement as Show Ambassadors at the Beijing event. The graduates enjoyed meeting up with other Show Ambassadors that they had worked with at previous editions of the AAE, and continued to provide assistance to IAAPA in the area of general event management, education program, trade show support and social programs.

Jacqueline Woo, was first involved in the Show Ambassador program in 2011. Her prior experience in China during her student internship period put her in good stead to meet the demands of the local visitors at the event. Her third stint finally saw her involvement as an ambassador in an overseas edition of the AAE. Jacqueline enthused, “Other than just having the opportunity to meet leaders of other tourism attractions, I was glad to have the opportunity to bond with my fellow ambassadors. We were a smaller group this time, but we strived and made the event better. That said, I can’t wait for the next IAAPA Experience!”

Isabella Ang, a recent LRM graduate, was gratified to be invited back to participate as a Show Ambassador, after her successful experience last year, and to work side by side with familiar and new friends. “It was a privilege to be part of the Show Ambassadors team again, this time from Singapore to Beijing. I remember back in the Singapore show last year on Day 1, our SA manager, Doug, was telling us “right now y’all are so awkward and quiet, but on the last day y’all will get so noisy I can’t wait to quiet all of you down.” However this time in Beijing, despite being a smaller team, from the usual 20 to 10, I met familiar faces and of course made new friends from the United States and the Philippines as well. Instead of being awkward to noisy from Day 1 to 5, this time it was being noisy and crazy, enjoying each other’s’ company during hours before and after the show floor.”

With the smaller team and an event that saw record-breaking numbers, our graduates had to summon up their best: high energy, professional skills and resourcefulness, to deliver their duties. Isabella shared that they managed to survive the first day, from the crazy situation at the registration counters to having to do many booth drops at the end of the day, even at times having to face difficult exhibitors and visitors. But no matter how hard it was, they would always end the day with smiles on their faces, knowing that this would be another part of the trip that they would take away as an experience that was worthy.

She also said: “I am thankful towards Doug Akers, (Show Ambassador Coordinator) and Andrew Lee, (then Vice President – Asia Pacific, IAAPA) as well as the IAAPA team for treating us as part of their family with all of us in a foreign land, looking out for one another. I am also thankful to my lecturers for opening the doors of the attractions industry to me. If not for the opportunity to join the AAE last year, I wouldn’t have had the chance to know so much more, and somehow through this journey, I find myself loving the industry more.”

Isabella with her other Show Ambassadors
The Temasek Tourism Academy is the latest jewel in Temasek Polytechnic’s crown. This state-of-the-art building looks like a sleek space craft out of a science fiction building with its modernistic façade and silver rafters. Within this building houses two of the three hospitality-related diplomas from the School of Business, i.e. the Diploma in Hospitality and Tourism Management and the Diploma in Leisure and Events Management. Students who are now pursuing a diploma in these courses can enjoy a myriad of facilities found within the confines of this new building.

On the ground level, a reception desk together with a lounge area provides students the opportunity to simulate registrations and check-outs. Behind this frontage is an observation room, where fellow students and instructors can view the operations and critique for better learning and teaching. A showcase of hotel products, generously donated by industry partners, displays the various types of hotel amenities, such as pillows, duvets, toiletries etc.

The next couple of floors above the ground level are devoted to teaching. Classrooms are used as ideation rooms, where students’ learning can be maximised through the use of display panels, configurable furnishing and multi-purpose white boards.

This building also houses the event hall, which can seat up to 200 people (theatre style). This event hall is fronted by a foyer, which can serve as pre-event cocktail lounge. As a matter of fact, it even has a bar service area so that drinks can be more efficiently managed!

The Clubhouse on the third floor has a beautiful visage of Bedok Reservoir and the forested areas surrounding the park. This multi-use facility is both a recreation and teaching facility for our lecturers and students. It would include all the trappings of world-class club lounge, where students can learn to appreciate the finer aspects of luxury and service management. It would also have a golf simulator, where students can play a round of a 18-hole golf course, without leaving the school premises. This simulator will grant students a better understanding of golf management within the context of their subject ‘Club Management’.

This facility will definitely enable our students to be more in-tuned with the needs of the industry. We also foresee the facility adding value to Temasek Polytechnic’s learning and teaching.
A total of 167 Leisure gradaunts received their diploma from Director, School of Business, Mr. Daniel Yeow at the Temasek Convention Centre on 30 May 2014.

This event was graced by the Guest-of-Honour, Mrs. Reene Ho-Phang, Managing Director, BrandStory Inc. Other VIPs, representing the myriad of industries that the Diploma of Leisure and Resort Management supports were also present.

Our Gold, Silver and Bronze medalist winners this year are Koh Hwee Cheng (Gold medalist), Jeslyn (Silver medalist) and Jerrice Lim Yi Jing (Bronze medalist).

This event was marked with much fanfare as the students celebrated their success with their peers, friends and family as this event is the accumulation of 3 years of tenacious hard work. We wish all our graduates the best in their future endeavours!

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**Leisure and Resort Graduation Ceremony 2014**

The Diploma in Leisure & Resort Management (LRM) has been in collaboration with Sentosa Leisure Group (SLG) since 2008 on an apprenticeship arrangement. Student groups pitch event concepts to SLG, as part of the curriculum for the ‘Festivals & Events Management’ subject.

This year, 166 LRM students were grouped into 32 ‘event companies’ to bid for a contract to organise an event in Sentosa. The event proposed complemented the sponsorship, entertainment programs and promotions on the island, and positioned Sentosa as the capital of fun for everyone.

Students from the diploma were presented with the Client Brief by Ms. Angeline Lim, Senior Manager, Events Management at the start of the semester. As the semester progressed, students were guided by the subject team on planning, development, programming, marketing, revenue generation and production of medium and large scale leisure events.

All 32 project groups had the opportunity to run their ideas by the client, prior to the submission of their event proposals, when SLG visited the campus in Week 12 of the semester, with a final 8 projects shortlisted by SLG and the subject tutors for a final presentation and review in Week 16. The final review panel comprised of Ms. Angeline Lim, Senior Manager, Events Management, Ms. Cindy Tay, Manager, Tactical Marketing and Ms. Charmaine Hoo, Assistant Manager, Events Management. Students with the winning proposal will be offered priority to apprentice with Sentosa during their 20-week student internship in 2015.

SLG supports the Sentosa Apprentice Program as they recognise the increasing need for passionate youths to meet the talent demands in the events industry. Providing students with a multi-faceted living classroom, our youth are challenged in developing skills in events management, leisure and recreation management and, service management.

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Festivals & Events Management Client Project with Sentosa Leisure Group

Muhammad Syazwan Bin Buang, Liang Qi Wei, Pan Chin Wei, Sean Ang and Tanna Tan with Ms. Angeline Lim, Ms. Cindy Tay, Manager and Ms. Charmaine Hoo with their event concept “Spooky Island”.

Melissa Kee, Nurin Sufiya Bte Sri Rosfadil, Stelli Tay, Darren Teo and Choy See Mun with their event concept “Floating Sumo”.

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Diploma Related
The Diploma in Leisure & Resort Management inked another prestigious scholarship; this time with Singapore’s leading exhibition organiser Singapore Exhibition Services Pte Ltd (SES); organiser of Food & Hotel Asia series of exhibitions. The scholarship is worth a total of $6000. This is the first time that SES has entered into collaboration with a tertiary institutions and is a signal endorsement that LRM’s course content is relevant to its industry partners.

Ms Chiam Chin Yee, head, accounts department of SES said, “Singapore Exhibition Services (SES), being one of the most innovative and respected exhibition and conference organisers in Asia, and a pioneer in Singapore’s exhibition industry, recognises the importance of developing and nurturing young talents. SES has been offering Scholarship & Internship programmes to tertiary students and will be embarking on our first collaboration with Temasek Polytechnic (TP). TP offers a reputable diploma course in School of Business - Leisure & Resort Management and have a team who ensure their students develop the confidence and undergo experiences that enable them to be engaged gainfully in MICE Industry. The fulfilling hands-on experience while serving the internship with SES will enhance the scholar’s learning experience and provide a head start in a career within the MICE industry. SES believes that the collaboration will be a rewarding and mutually beneficial one, which will go a long way in contributing to a ready pool of young professionals for the MICE industry.”

Charmaine Ng – our Singapore Exhibition Services scholar

Charmaine Ng is one of our Diploma in Leisure and Resort Management scholars. She obtained her scholarship from the Singapore Exhibition Services (SES), where she also did her internship. Currently in her third year of study at the Polytechnic, her intention is to pursue a career in the events industry. Below are her answers when asked about her interest and passion.

Q: Why are you interested in this events industry?
A: I feel that Singapore’s events industry has a bright future ahead thanks to its international appeal and access to key Asian markets. Being in the events industry requires a good mix of skills such as organisational skills, interpersonal skills and creative skills. It helps to develop one as an all-rounded professional. I love the process of transforming ideas into actual events.

Q: How have the subjects taken in the Diploma in Leisure and Events Management helped you to clinch the scholarship, as well as during your internship?
A: Modules such as ‘MICE’ and ‘Festivals and Events Management’ has definitely helped to provide me with a good introduction to the events industry. It made my transition to my internship position easier as it did not feel that foreign to me. For example, I was able to comprehend certain jargons and apply the knowledge from school to the work place. Apart from that, subjects such as ‘Business Etiquette and Service Excellence’ have helped me to develop a business etiquette culture to survive well in my workplace.

Q: Tell us about your experiences at the Singapore Exhibition Services
A: My internship with Singapore Exhibition Services was truly an enriching experience. The whole experience was very valuable, and is not one that money can buy. It has given me exposure to the real working world. I was given the chance to work with people with years of experience in the events industry. Due to the nature of events, there are often times where we would have to work overtime or be under pressure to deliver. It could be really tiring and stressful but the end result of a successful event makes everything worthwhile.

Q: What would you suggest or recommend to fellow and prospective students who are interested in joining the MICE industry?
A: As long as you have the passion, go for it. Have an open mind and heart, as you will have to put in a lot of time and effort in order to pull off a successful event. Securing an internship position with a MICE company will give you great exposure to this industry.

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The museum sector in Singapore, in tandem with the cultural sector, is seeing a rise in public interest. If one has been taking advantage of the rich curatorial and programming efforts of the National Heritage Board, these are some of the observable shifts in the museum sector:

- Museum exhibitions used to be collection-centric; where the focus of exhibitions is on the collections and collecting efforts of the museum. Increasingly, museums also offer visitor-centric exhibitions; where some exhibitions are designed for specific audiences e.g. family visitors, school groups and etc.
- As part of the shift towards a more visitor-centric approach, museum exhibitions are also adopting a variety of communication strategies to include didactic approaches as well as experiential and immersive approaches.
- While museums have often been accused of being ‘high-brow’ in the curation of exhibitions or in the choice of esoteric topics thus alienating the majority of potential visitors, the imperative to engage more segments has resulted in exhibitions that also tackle popular themes (think pop culture) with the critical and scholarly consideration expected of museums.
- Where visitor numbers used to be one of the more prominent KPIs, the quality of visitor engagement is now receiving more attention; what do visitors ‘get’ from a visit to the museum? While measuring the intangible benefits of a visit is debateable, meeting visitor needs comprising the full spectrum from informal learning, opportunity to study objects from the past, socialising or dining in a beautifully restored colonial building, including entertainment and events such as the Singapore Night Festival are now part of a more nuanced approach to visitor engagement.

The League Against Evil: A DC Super Heroes Exhibition
The Singapore Philatelic Museum is an example of a museum with a visitor-centric curatorial and programming strategy.

 COURTESY OF SINGAPORE PHILATELIC MUSEUM
Are there opportunities for diploma graduates in the hospitality and leisure sectors?

In the last eight years of teaching at Temasek Polytechnic, a small but increasing number of students have asked about a possible career in museums with the art sector receiving the most interest. With the increase in attendance for heritage and cultural events and programmes, there are foreseeable career opportunities for diploma graduates in event and programme planning, sponsorship and hospitality.

Two frequently asked questions by students were forwarded to Ms Sybil Chiew, Assistant Director (Media and Communications), National Gallery Singapore for her comments…

**Q: What are the major skill sets or knowledge for working in a museum – specifically in the curatorial department?**

**A:** For curatorial positions, we are looking for the following traits and abilities:

- Keen interest in and knowledge of Singapore and/or Southeast Asian art history
- Excellent research, writing, communication and interpersonal skills
- Fluency in English. Additional Southeast Asian language abilities would be ideal
- Ability to be a team player
- Good project management and organisational skills
- Attentive to details and ability to manage multiple projects simultaneously

**Q: What are the positions open to diploma holders?**

**A:** A degree is required for candidates who are interested in working as curators as they need to be equipped with the relevant knowledge in their role. However, within the curatorial team and hospitality team, there are positions that diploma holders can apply. These are in the areas of artwork management, exhibition management and front-of-house operations.

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**The National Heritage Board is a member of the International Council of Museums (ICOM).**

The international definition of a museum is:

A museum is a non-profit, permanent institution in the service of society and its development, open to the public, which acquires, conserves, researches, communicates and exhibits the tangible and intangible heritage of humanity and its environment for the purposes of education, study and enjoyment.

*Source: http://icom.museum/the-vision/museum-definition/ (retrieved on 30 Sep 2014)*

**What is the International Council of Museums (ICOM)?**

- An organisation created in 1946 by and for museum professionals.
- A unique network of more than 32,000 members and museum professionals who represent the global museum community.
- A diplomatic forum made up of experts from 136 countries and territories to respond to the challenges museums face worldwide.
- A consultative status with the United Nations Economic and Social Council.
- 117 National Committees and 31 International Committees dedicated to various museum specialties.
- A leading force in ethical matters.
- One of the founding members of the International Committee of the Blue Shield (ICBS).
- A Public Interest Organisation.
- 3 official languages: English, French and Spanish.
Business and Temasek Polytechnic

While still a student at Temasek Polytechnic (TP), I first registered my company, Calvary Carpentry, in 2011. Calvary Carpentry is a Timber Supply and Install company. We supply and install all kinds of Timber Products, from flooring to timber decking. In the first year of the inception of my company, I spent large amounts of time learning the ropes of the business from industry experts and reading up online. As most of the timber factories are situated in Sungei Kadut, the industrial rural west of cosmopolitan Singapore, commuting from TP in the East to Sungei Kadut was more than a hike. Yet a sense of determination within me kept me going. Initially, juggling school and a business was definitely a struggle. On several occasions I must have looked rather comical. Whilst my peers were playing soccer, here I was, a teenage boy, carrying large planks of wood samples squeezing with the crowds on the buses and MRTs as I made my way to meet up with clients, suppliers and installers. Thankfully, as time rolled by, I began to get a better hang of balancing my schedule.

More than mere lecturers, my TP lecturers came alongside my new endeavor as mentors and were there whenever I needed advice. I owe a special thanks to Ms Sandra Goh, my careperson, who was literally a ‘Care-Person’ and Mr Patrick Khor, TP Entrepreneur Centre (EC) for their help to kick-start my company. In addition, my Leisure and Resort Management course not only gave me a greater perspective on business related subjects but also, taught me a great deal about the service industry. Through the projects and internships I undertook in my 3 years, I felt that I was better prepared for ‘the real working world’.

No shortcuts in life

From the moment we are born, it seems we are all subjected to a scale of success based on the amount of wealth accumulated – or so I thought. When I was younger, I found myself devising all sorts of get-rich-quick schemes. I was less concerned about the ethics of my actions but more about making it big and as quick as possible. I ventured into all kinds of vices which in turned caused a great deal of grief to the people I love the most. Painfully, I learned that there are truly no shortcuts to success. If you want to cook, you need to first master the use of fire; if you want to paint, learn how to hold a brush; if you want to succeed, do it with pride. With the encouragement of family and friends, I began to rebuild myself through Calvary Carpentry.

It is not about how you started

Cliché as it sounds, your life is not defined by how you start out. Rather, it is how you decide to pick yourself up and push on. There are so many things in life to be thankful for if only we just take the time to look. Calvary Carpentry, what was once an idea in my head, has materialized into an actual functioning company. This I am much thankful for. From using my own room at home as a makeshift office workspace to purchasing a second-hand work desk on gumtree.com for $50.00, Calvary Carpentry now has its own showroom and warehouse storage spaces. From single-handedly managing everything related to its operation, we now have 4 permanent staff and 6 workers.

To my fellow aspiring young entrepreneurs of TP, two roads diverged in the woods, which road will you take?

Calvary Carpentry is located in 1 Yishun Industrial Street 1 #08-12. Some of its notable clients include Nanyang Technological University of Singapore (NTU), ION Orchard and several local celebrities.

To find out more about our projects, find us at: http://calvarycarpentry.com/ https://www.facebook.com/calvarycarpentry

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1. What made you join Temasek Polytechnic (TP)’s Diploma in Leisure and Resort Management (LRM)?

During my childhood days, my dream was to be a celebrity chef. I was inspired by Chef Martin Yan on Channel 5. I was also aspired to work in the service industry, as I thought of it as a glamorous industry to work in. To me then, it was a place where ‘suits and ties’ serving ‘suits and ties’.

Initially during my Temasek Secondary School days, I aspired to enter a junior college, as I was a Normal (Academic) student. However, throughout this phase of my life, my perspective on academia changed.

I was aiming to enter a prestigious Hospitality school, such as Le Cordon Bleu, to get my degree, so TP’s Hospitality Diplomas were my first choice. I had to get my foundations right!

I decided to join the LRM diploma, as I felt that it being a pioneer course, grant me greater leverage.

2. We understand that you went on to further your studies at CIA. How was your experience there and what did you learn?

With an LRM diploma, I was armed with business courses that granted me lots of credit exemptions for my culinary degree with the Culinary Institute of America (CIA)

The Service Skills Methodology and Culinary Science subjects built my foundations for CIA and showed me what to expect in my chosen career path.

Being in an American College was very different compared to our local institutes. I learnt very independently and was never once limited by our professors.

LRM modules that helped me through CIA were ‘Business Etiquette and Service Excellence’, ‘Service Skills Methodology’, ‘Culinary Science’, and ‘Introduction to Food and Beverage’.

3. What made you join the Wok Stars Challenge?

Having graduated from the CIA after a period of time, I was down and out of my restaurant tour. It was then that I heard the casting call on the radio while driving out of Marina Bay Sands, the day when I officially left my job.

I went on to research more about Wok Stars and its terms and conditions. It stated clearly that anyone who worked professionally as a chef is not allowed to participate. I felt it was destined for me to join Wok Stars, as I have just tendered my resignation as a chef and I was officially unemployed during the auditions period.

I submitted a video of myself and went for an interview for the show. Several weeks later, I was in Hong Kong, coincidentally, the day after I dined at Bo Innovations, when I received the final call from the producer that I have been accepted.

The journey to Wok Star officially began.

4. How was it like working under the scrutiny of Chefs Alvin Leung and Willin Low and the media?

I had valuable advices from the CIA faculty and alumni, such as Chef Phil Crispo (winner of Food Network’s Chopped), Certified Master Chef James Hanyzeski, Chef Eve Felder and also from Iron Chef Cat Cora.

They all had one very similar piece of advice for TV cooking competition; it was that TV is all about entertainment. I needed to have a character to play along throughout the show. It takes talent, skills and entertainment value to keep ‘scrutiny’ at the competition.

Another advice that I stuck close to was the one from Chef Crispo. I was to follow all the instructions and directions of each challenge closely. Use all ingredients required. Stay afloat and show improvements throughout the competition.

Having armed with all this backings, I had an advantage over the rest of the competitors. During the ‘scrutiny’, it was nerve-wrecking, as cameras were all around to capture everything. A competitive part of me was anxious about the results and the passionate part of me felt honoured to have a 3 Michelin Star Chef Alvin Leung and Local Chef Willin Low to taste my food.

5. What are your plans for the future?

My plans for the future are always uncertain. I go wherever and whatever wind blows me to! Little did I know I would end up working at a Soya Beverage company, leading the kitchen research and development, with my background and qualifications.

A few plans on my list that I have yet to fulfill are:

- Travel around the world to learn and understand flavors.
- Travel all of Italy to understand what real Italian food is.
- Work as a private chef on board luxury yachts.
- Set up a exclusive private catering business
- Take a year off work to stage in world acclaimed restaurants.
  (Stage – is a French term for “culinary internship”)
- Set up a motivational training business.

However, my ultimate dream is still to own and run my own place serving comfort food done the right way. Preferably by the beach.

6. Any advice for prospective students intending to follow your path?

Join TP-LEMI! I never once regretted this diploma, even though the industry I’m in now holds little relevance to LRM. The most I got out of LRM is the LRM vibe, culture and spirit. With LRM spirit, there is no challenge in life that is too difficult to conquer.

Embrace change. Any change will always have something good in it.

Lastly, network, network and network!
Here are some of the universities where our Class of 2014 graduates are heading on to:

**National University of Singapore**
Jeslyn Lim Yi Jing

**Nanyang Technological University**
Koh Hwee Cheng Loh Hern Hui

**Singapore Management University**
Lee Yan Lin Meryl Chua Zhi Hao Tan Liy Ci Ling

**Curtin University**
Lee Pei Xian

**Digipen Institute of Technology**
Teo Qi En

**Glion Institute of Higher Education**
Chan Siu Fen, Clara Felicia Ling Si Ling Yang Shi Qi

**James Cook University**
Trecia Yap Xin Yee

**Murdoch University**
Lim Yu Shan Sah Yvonne Tan Hui Chi April Yap Xin Fei

**University of Birmingham**
Ang Kai Lin Doreen Azfyna Andriani Alyssa Carmen Leong Mun Yee Cheryl Lee Hong Huei Goh Sing Ying Grace Goh En Qi Lim Dini Quinie Lim Jia Ying Michelle Low Chew Ming Margaret Yee Suet Yen Nur Casebella Bte Mohamed R Poh Jing Hui (Vanessa) Tan Xiao Han Vanessa Woo Shuwen Yip Yee Mun Anne

**University of Western Australia**
Hong Si Ying Kok Hui Ling Shirlin

**University of London**
Chin Yong Lin Choo Yun Yue Koh Seok Pheng (Jovita) Ng Yun Teng Oh Kirene Ong Kai Lin Sim Jin Ying Karen Sushil Kaur d/o Jag’jit Singh Tan Hui Fen Joyce Wong Zi Qin Yap Seow Ting Yeo Jia Rong

**Royal Melbourne Institute of Technology**
Brenda Lau Chia Min Crystal Chow Eveline Kuan Li Ying Joey Teo Jia Yin Lee Xue Yin Venice Lim Jia Xin Low Mei Ting (Rinko) Poh Yee Soh Chuan Ting Yeo Zhi Yi Zheng Huwen

**School of Visual Art, New York City**
Louisiana Mei Gelpi

**UniSIM**
Jasmine Yeo Wei Xin

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*Our students at their graduation dinner*