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ASIA

FHA signs MOU with Nanyang Polytechnicâ??s Asian Culinary Institute

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FHA, organised by Informa Markets, a division of Informa plc, and Nanyang Polytechnicâ??s Asian Culinary Institute Singapore (NYP-ACI), has signed a Memorandum of Understanding (MOU) to deepen cooperation in advancing the future of the food and beverage industry. Through the MOU, both parties will work together to organise and launch the NYP Learning Studio during FHA-Food & Beverage, Asiaâ??s largest international food and beverage industry event, from 31 March - 3 April 2020 at the Singapore Expo.



To deepen cooperation in advancing the future of the food and beverage industry

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The MOU, in force for three years, was signed by Chris Kilbee, Executive Director for ASEAN at Informa Markets, and Charlene Ang, Director of NYP-ACI on the sidelines of the Food Services Transformation Conference 2019 held at the Lifelong Learning Institute. The MOU signing was witnessed by guest of honour, Mr. Chee Hong Tat, Senior Minister of State, Ministry of Trade and Industry & Ministry of Education; Mr. Ng Cher Pong, Chief Executive of SkillsFuture Singapore; and Ms. Jeanne Liew, Principal and Chief Executive Officer of NYP.

Aimed at promoting continuous learning and reskilling, the NYP Learning Studio will help participants cope with rapid changing needs and give them a competitive edge to achieve success. The four-day seminar and workshop series will focus on developing manpower capabilities, enhancing skills and competencies, and improving productivity for the sector. The curriculum will place special emphasis on health and nutrition, sustainability, food waste management, successful franchising, design thinking, risk management in business and digital marketing in hospitality.

"We are pleased to sign this MOU with NYP-ACI, for it places us in a prime position to offer a wider platform for sharing best practices, knowledge exchange and skills upgrading to FHA participants," said Mr. Chris Kilbee, Executive Director, ASEAN,

Informa Markets. "We look forward to working closely with NYP-ACI to address the knowledge gap the workforce inSingapore is facing, and support companies in their business transformation journeys."

"As NYPâ??s Continuing Education & Training arm in culinary studies, NYP-ACI is invested in ensuring that our food services workforce remains competitive by providing opportunities for skills deepening and re-skilling while supporting companies in adopting the latest trends and technologies. Working closely with the industry to co-create new solutions and initiatives for the rapidly-evolving F&B sector is our priority. This collaboration with Informa Markets is one such example," said Ms Charlene Ang, Director of Nanyang Polytechnicâ??s Asian Culinary Institute Singapore.

Photo Caption- From left: Ms Charlene Ang, Director, Nanyang Polytechnic's Asian Culinary Institute Singapore, Ms Jeanne Liew, Principal and Chief Executive Officer, Nanyang Polytechnic, Guest of Honour Mr Chee Hong Tat, Senior Minister of State, Ministry of Trade and Industry & Ministry of Education, Mr Ng Cher Pong, Chief Executive, SkillsFuture Singapore and Mr Chris Kilbee, Executive Director, ASEAN at Informa Markets