Food Science and Technology Programme was established in 1999 by Faculty of Science with contribution mainly from Department of Chemistry and Department of Biological Sciences. A four-year BSc degree course has been developed and 30 students were accepted in the pioneer batch. The curriculum has been specially designed to equip the students with knowledge and skills in food science and technology, in addition to interpersonal, innovation and communication skills. NUS was the first university in Singapore to offer degree course in this discipline at that time.

The official opening of teaching facilities was formally opened by Mr Sidek Saniff, Senior Minister of State for Environment in June 2001, the premises include FST admin office, staff offices, teaching and research labs. Subsequently, Kikkoman collaborative Lab and Food Research Corridor was set-up in 2006 and 2009 respectively. In view of the demand, the undergraduate yearly intake has been increased from 30 to 50 now, and we have now 7 academic staff, 6 adjunct and associate staff and 5 supporting staff.

Being an applied course, the programme works very closely with local food industry for projects, R&D, industry attachment and testing services. In addition, the programme also secured strong support in term of scholarships, awards and prizes from the industry. The strong tie with alumni is another advantage that has helped us to set up a book prize and a bursary fund.

The research has always been our same priority; teaching facilities have always been shared to support and optimize the research activities. With the small group of less than 5 research staff, we have produced more than 140 paper published in the international scientific journals. The number of research students has increased to 45 now.

From a humble group, we grow strength by strength. It was tough and full of chal-
FST 10 YEARS OF EXCELLENCE cont’d

challenges for being a small pro-
gramme to run independently
especially in our teaching pro-
gramme, however the de-
voted staff, strong support
from Faculty of Science, De-
partment, industry and alumni
have helped to steer the pro-
gramme to become a pretty
well known boutique pro-
gramme in Faculty of Science,
NUS. Today, we are proud to
have around 250 graduate
professionals serving in the
food, beverage and flavour
industries.

Happy Birthday FST

In commemorating 10
years of success and ex-
cellence; the programme
planned a series of events
which started from 20 Apr to
16 May 2009. Various events
organized for different objec-
tives; besides celebration we
take the opportunity for pub-
licity as well as to thanks the
industry partners who have
been supporting us all these
while.

Ridge Walk

A gloomy morning, but it did not stop
our enthusiasm for
meeting our alumni and stu-
dents, although contingency
nately we did not need it
eventually.

A group of nearly 100
“FSTian” gathered at Harbour
Front carpark, a well mix of
staff, alumni and students
were there breaking the quiet
morning. Lead by A/P Zhou
and Dr Leong, we matched
together, followed Marang
Trail, walking through Mount
Faber Park to Henderson Hill-
top, the view from the tree
top was magnificent, thick
green tropical forest was
beautiful with birds, butterflies
and flying insects were greet-
ing along the way. In addition,
we were also busy catching up
with each other, and forget-
ting the long tiring journey.

After taking a 15min rest at
Hort Park, we continue the
journey to Science Park and
walking further to NUS-FST,
our lovely FST home, where
Dr Philip Barlow, Dr Conrad
Perera and Dr Anne Perera
were waiting for us.

There our lunch and refresh-
ment was ready. Thanks to
NeWater and FST Alumni for

THE PINEAPPLE
FST 10th Anniversary Dinner

To celebrate FST 10 years of excellence and success, the grand dinner was specially planned for joy and appreciation. To express our gratitude to our collaborators for their 10 years of strong support, token of appreciation were delivered to those who have supported us either in scholarships, awards or IA programme.

Dean of Science was our guest of honour, and in attendance were the former director Philip Barlow, former lecturer Dr Conrad Perera, CEO of AVA, Dr Chua Sin Bin and Dr Bosco Chen Bloodworth, Director of Professional Quality/Workplace Safety and Health. There were company representatives, alumni and all about 200 people filled up the function room at Grand City Park Hotel.

It was filled with excitement with very entertaining programme lined up for that night. The guest were amazed with games and performance from our students such as harmonica, piano, Gu Zheng, songs. The games “Don’t forget the lyrics” was conducted for setting up funding for FST bursary. The games were supported by Shimadzu and VEC Ptd Ltd. The video presentation was another highlight to reveal our success and milestones achieved.

The finale was the 10 lucky draws sponsored by companies. The MCs, Daniel and Kit were perfect match and kept the event well controlled with lots of fun and laughter. It was a wonderful and memorable night to all!!

Thanks to organising committee, all attendees to

Food Research Corridor Opening Ceremony

The official opening was held on the 11 May in conjunction with our annual Industry Day and FST Industry Symposium. We took the opportunity to introduce our quality graduates and at the same time to introduce our facilities and resources to the industries. The event started with opening ceremony, lab tour, honours project poster presentation and ended with FST symposium. It was a very good publicity for our programme in term of teaching, research, enterprises, and for students’ career opportunities.

Our guest of Honour, Dean of Science addressed the ceremony and around 150 attendees from local food
FST 10th Anniversary Dinner


Happy 10th Anniversary!!

Functional Foods Short Courses

A 3-day short course was designed in conjunction with our 10 anniversary celebration, taking the opportunity to train the local needs in latest trend and development in relation to Functional Foods.

Dr Philip Barlow, Dr Conrad Perera and Dr Anne Perera were specially invited to deliver the lecture in their expertise. The course covered various aspects including introduction to the functional components and their effects on health and wellness; the latest processing techniques on various functional food products; and the safety concerns and regulatory issues.

A small class was arranged and a total of 24 local professionals received the training.

FST Reunion Dinner 2009

The next Reunion dinner is on 26th February 2010. Stay tune!

6th February was our annual FST reunion dinner. This time we have the Ang Bao game—a game whereby every group have to make use of the red packets to make the ‘ox’ year related images. The winner for the contest is pioneer batch graduates. The best logo or T-shirt design contest is also held. The next Reunion Dinner will be held on 26th February 2010. Stay tune!

The people behind the YuSheng.
Ice-cream Technical Short Course

The 5-day Ice-cream workshop was successfully conducted at S1A-02-12, NUS, with around 60 participants from Australia, India, US, Canada, China, Malaysia, Indonesia, Thailand etc. The technical short course was specially designed for training needs of our local and regional professionals in relevant industries.

Our presenters, Dr Tharp Bruce and Dr Steve Young are the world reputable ice-cream experts who have more than 30 years of experience in ice-cream and dairy industry.

The topic covered all aspects of ice-cream technology from ingredients selection and functionality to production, flavouring, quality assurance and safety management. The duet shared their insight and broad experience with a very interactive approach.

The course came with thousand pages of comprehensive manual, broad and in-depth content delivered, training was constructive and informative. As more than half attendees were foreign participants, logistic and all support were given higher attention to ensure the event was professionally organized.

The participants were impressed and rated highly on the overall course conducted. The $900 course fee did worth more than the value!!

Food Product Concept Competition 2009

Two of our FST programme teams clinched the Grand Winner and the Most Innovative Award respectively at this year’s Food Product Concept Competition organised by the Singapore Food Manufacturers’ Association and supported by SPRING Singapore and International Enterprise Singapore.

The team led by Herman Teo was the grand winner for their concept of the dragon brand bird’s nest ice cream while Yu Peigen team won the Most Innovative Award for Flossy Bites - a cracker containing Grand prize winner—Bird Nest’s Ice Cream
At the official opening of the 6th Asia Pacific Food Expo, Mr. Sam Tan, Parliamentary Secretary for Trade and Industry & Information, Communications and the Arts said: "The government and association have put together various programme to create an environment that is conducive to the pollination of great ideas and the creation of novel and delicious products." He noted that the Food Product Concept Competition was one good example of this.

The NUS grand winner team consisted of Cheng Khor Yng, Heng Li Huang Genevieve, Hoong Mei Hui, Huang Weiling, Lam Ying Feng, Lee Pooi San, Lim Li Xin Vanda, Lim May Ping, Lim Shuying Jeanne, Quek Vanessa, Saputra Anthony, Sng Jingting, Tee Hui Han Herman and Yeo Ya Ting. The team, which won the Most Innovative Award, comprised Bing Zhujun, Chen Huizi Cynthia, Chung Hui Ling, Dai Qing Qing, Huang Yunle, Ip Pui Ying, Lee Hui Ling, Sim Yanling, Steffiana Yuliani Wijaya, Tan Qing Wen, Tan Wan Ping, Teng Wenfui Fenella and Yu Peigen. Last year, NUS also won the Grand Winner and the most innovative award in the same competition.

The theme for the 11th ASEAN Food Conference titled 'Food Science and Technology: Innovative Approaches and Opportunities for Global Market' was effectively demonstrated through the hundreds of papers that were presented by experts during the 3 day conference. The biennial event was held from the 21st Oct to 23rd Oct in Bandar Seri Begawan – the capital of Brunei Darussalam. This event was organized by the Ministry of Industry and Primary Resources, the Ministry of Development, Brunei Darussalam Association of Food Science and Technology (BDAFST), University Brunei Darussalam (UBD), ASEAN Sub-Committee of Food Science and Technology (ASCFST), and the Federation of Institutes of

A Fruitful Trip from Singapore Team: Reflection on the 11th ASEAN Food Conference in Brunei Darussalam

"It was a wonderful learning experience for me. I was able to share my views and thoughts about my research with many fellow graduate researchers and experts in the field from around the world. It inspired me to work harder and achieve bigger things!"
A Fruitful Trip from Singapore Team: Reflection on the 11th ASEAN Food Conference in Brunei Darussalam

Food Science and Technology in ASEAN (FIFSTA). In this event, representatives from AVA Singapore and the National University of Singapore (NUS) - Prof McGill (Visiting Professor, NUS and 11th AFC Invited Plenary Speaker), Dr Huang Dejian (Asst. Prof., NUS), Ms Toh Xin Wei (Senior Programme Executive, AVA - Post Harvest Division), Mr Amber Sharma (PhD student, NUS), Ms Lee Chiew Yi (Undergraduate, NUS), Mr Pang Yi Yun (Undergraduate, NUS) and Ms Yip Pei Chun Grace (Undergraduate, NUS) presented papers and shared their views with the delegates on food science and technology.

Apart from speeches delivered by the various international delegates, the conference also paid special attention to student activities out of which the ASEAN Best Graduate Research Paper Competition and the ASEAN Undergraduate Food Quiz Bowl Competition were noteworthy. Dr Viduranga Waisundara of NUS won the 1st prize in the ASEAN Best Graduate Research Paper Competition. Also, in the ASEAN Undergraduate Food Quiz Bowl Competition, the Singapore team (consisting of four students – Ms Jamie Tan Bao Zhu (Temasek Polytechnic (TP)), Ms Lee, Ms Pang and Ms Yip), came in 3rd position among other ASEAN teams.

The humble participants from Singapore said they took this participation as a learning experience and did not picture themselves winning the competition. They mentioned that the representatives from other countries were brilliant. “I participated in the ASEAN Best Graduate Research Paper Competition where I had to compete against five other contestants from Indonesia, Malaysia, Philippines, Thailand and Vietnam. As a final year PhD student at NUS awaiting the oral defense, I took this as a rehearsal opportunity for this decisive event!” said Dr Viduranga.

As for the Food Bowl Quiz, it consisted of 2 rounds, with Round 1 of multiple-choice questions and Round 2 being the fastest-finger round. The questions were varied and came from all aspects of Food Science and Technology and definitely challenged the participants to be able to remember all that was taught in their respective programmes. “Overall it was a fun session for all of us – a break from the seriousness of the conference proceedings and a chance to meet fellow Food Science students from other ASEAN countries!” said the Singapore undergraduate Food Bowl Quiz team.

While on one hand there were brilliant minds and experts sharing their views on the innovative approaches and opportunities for global market of food, on the other hand there were poster presentation sessions being held simultaneously where graduate researchers from all over the world got a chance to not only share their research work with fellow...
researchers but also had an opportunity to talk to some experts in their particular fields about their work. “It was a wonderful learning experience for me. I was able to share my views and thoughts about my research with many fellow graduate researchers and experts in the field from around the world. It inspired me to work harder and achieve bigger things!” said Mr. Amber Sharma (PhD student, NUS).

Last but not the least, the representatives from Singapore would like to extend their gratitude to the Council at the Singapore Institution of Food Science and Technology (SIFST), for sponsoring and facilitating their participation in this conference. Other members from Singapore who also attended the 11th AFC included Mrs Ser Low Wai Ming (President, SIFST), Dr Lee Kim Lian (Honorary Advisor, SIFST), Mr Lim Chee Kian (IUFoST Governing Council Member) and Ms Loong Mann Na (Singapore Representative, ASCFST). The next conference which marks the 12th ASEAN Food Conference in Bangkok, Thailand, would be something to look forward to in another two years time. The big event will land in Singapore in 2013!

List of papers presented at the ASEAN Food Conference 2009 in Brunei:

- Prof. Albert McGill, International Union of Food Science and Technology (IUFoST) & the International Council for Science (ICSU)-Future for Food, Australia - “Food security and the global crises: food science and technology innovation as a path to solutions”.
- Dr Huang Dejian, Asst. Prof. at NUS - “Tea Polyphenols in Reduction of Starchy Food Digestibility”.
- Dr Viduranga Waisundara, Postgraduate at NUS - “The Characterization of Antioxidant and Anti-Diabetic Activities of Baicalin in Type 2 Diabetic Goto-Kakizaki Rats”.
- Mr. Amber Sharma, Postgraduate at NUS - “Stability of Tea Catechins in the Biscuit Making Process”.
- Ms Lee Chiew Yi, Undergraduate at NUS - “Optimization of Ultrasonic Processing to Stimulate Yogurt Fermentation by Bifidobacteria”.
- Ms Pang Yi Yun, Undergraduate at NUS - “Characterizing the Functions of Selected Important Enzymes in Wheat Flour for Bakery Group photos taken with the Minister and winners at a dinner reception held for delegates of 11th ASEAN Food Conference at the Grand Banquet Hall, Empire Hotel and Country Club on 22nd Oct 2009.
IA Experience at Nestlé Research Centre

It is coming to the year end of 2009. As I am typing in front of the computer now, I could vividly remember last year this time how I was so nervous about and busy preparing for an upcoming short yet once-in-a-life-time trip. In the early half of this year, I was honored to visit Nestlé Research Centre in Lausanne, Switzerland for a 4-month internship, thanks to the opportunity offered by my dear FST department and the especially the guidance by Prof. Zhou Weibiao. It had been my first time working in a professional setting, first time being out of Asia, and first time travelling without any relatives or friends. So in short, it was about a zero-working-experienced undergraduate student travelling alone to a very remote country with very different culture, working in one of the leading food companies in the world.

Working in Nestlé Research Centre (NRC)

It was a Friday afternoon. After about fifteen hours of flight and train, I reached the then snow-covered NRC, where I was to meet the relocation officers. What impressed me on my first day, besides the really beautiful snow, was how well NRC hosted interns like me. I was allocated to an individual apartment just opposite a subway station, where it was very convenient to go both downtown and to the company, with grocery stores, bank and post office at walking distance. The apartment was in a cozy woody tone, equipped with washroom, a small kitchen, internet cable, telephone line and TV with a handful of channels. And it was fully furnished, even with cooking and dining utensils, bed linens, cleaning tools. All I ever needed to shop for myself was consumables.

Ms Toh Xin Wei, Senior Programme Executive at AVA-Post Harvest Division – “Good Manufacturing Practices (GMP) for Pre-Processing Establishments (PPE) in ASEAN member countries”.

Ms Yip Pei Chun (Grace), Undergraduate at NUS – “Micro and Macro Structural Relaxation of a Hard Boiled Candy System”.

Yip Pei Chun, Grace 2009 Graduate

A Fruitful Trip from Singapore Team: Reflection on the 11th ASEAN Food Conference in Brunei Darussalam cont’d

“The Pineapple”
and food. And the rental was heavily subsidized by the company.

The following Monday, I was welcomed into my group – Bioactives and Micronutrients Group under Food Science and Technology Department. For the following four months, I proudly worked as a team member in an ongoing project, which aimed to enhance the bioavailability of a micronutrient in a baby food product. I searched literature and conducted experiments, and discussed the outcome with my project supervisor at the end of every day. Experienced technicians in the group demonstrated to me the techniques and equipments I needed to know. The job was gratifying, because I was treated no less importantly than real stuff, and the work I did was of real contribution to the project. I actually felt like a capable and needed employee rather than a student being “charitably” offered a position.

As a world’s top food and nutrition company, Nestlé gives much attention to the safety and quality in its research, and that was one of the things that impressed me most. Even as a very short-term intern, I was required to attend several safety and quality workshops just as any new stuff. During my stay, audits were conducted by the company to every laboratory, to the very detail of individual persons’ lab books. In the hall way which I walk pass everyday, together with the exhibition of Nestlé products was a prominent quote: “If you think safety is expensive, try an accident”. I sure wish the every food company would find this true.

Besides safety and quality, there is at least one more thing the NRC – or maybe Switzerland in general – was not stingy about. That was environmental friendliness. In the lab that I worked every day, there were three different dust-bins: general, chemical-touched and paper. And a technician lady especially advised me: “tissue paper, wiped water, go to paper bin.” There was also a basket for aluminum recycling. I was told to rinse the aluminum cover on yogurt cup and put in the basket for recycle. On top of that, in every research corridor, there were recycling stations for glass, plastic-PET and plastic-non PET.

Life and People
I used to believe that French – and thus French-speaking Swiss, were arrogant people and look down upon foreigners, especially those who could not speak French. Therefore I was pleasantly surprised at how this was anything but true. The people, at least in Lausanne where I stayed, were very friendly – they actually greet strangers on the road. And on my many adventures of exploring the city and losing my way, I had to pause and ask passers-by or shop-keepers, they would try their best to pull together the English words they knew to help me. If we failed to understand each other, they would even draw map for me or walk me along until I could find my way.

Maybe as the result of the interaction between the Swiss culture and the company spirit, there was always a scent of vibrancy and romance in the air of NRC. Now when I retrospect, I remember chit-
chating with my colleagues in the company café more vividly than conducting experiments in the lab — by no means implying that we did not work hard. The people sure enjoyed life. My group had the norm of going for a cup of “Nésspresso” together every day at nine in the morning, after lunch and at three in the afternoon. On every Friday, we take turns to bring croissant to the whole group and breakfast together. When it came to sunny spring days, we would take a ten-minute walk after lunch around the NRC building from the canteen back to the lab. One colleague actually told me that when summer comes, the kitchen would simply setup barbeque on the lawn outside the building during lunch time. Pitifully I did not stay long enough to witness that.

As mentioned, I went onto my internship without any friends, but I definitely did not leave that way. My group was made of people of fun and from quite a diverse background. Our boss was a Chinese, whose hometown was less than two hours by air from mine. My colleagues addressed him by first name as the culture permits, but I as conversed with him in Mandarin called him by “Teacher Wang”. I once visited his family and met his Chinese wife and his two boys who speak Chinese with their parents but French with each other. My project supervisor Ulrich was a tall German, but he totally broke my stereotype of German being rigid and stern. His presence always brought much fun and laughter. And there was the Indian lady who had just spent many years in Canada, a Columbian man who used to study in Netherland, another intern girl then pursuing postgraduate study in France. And there was the Indian lady, Jessie, and I used to visit a Chinese restaurant near her apartment, and we visited Geneva together during Good Friday holiday. The connection maybe partially due to the fact that we were both fresh to the environment and both did not know French. Natacha the French intern girl stayed in the same building with me. We commuted together back from work everyday. On weekends we took turns to cook and hosted a few other interns. In fact all these people have made my internship so special. Thanks to them, when I woke up every morning and though about going to work, I actually felt anticipating.

Back Home
The internship was only a short four months, but four months of so much memory. There was the sense of achievement when I practice an experiment for so many times and felt that I was the expert about it; There was my colleagues chatting in French during coffee time which sounded musical to me; There was the lovely city of Lausanne with its antique churches and streets, which my camera was no stranger to, and which I am not elaborating here as it would be a book itself.

No matter how dreamy a trip is, there is no better place than home. Now it has been half a year since I
The first ever Food Science and Technology (FST) Orientation for freshmen was held on 15th August 2009. It was also the first major event organised by the newly-formed FST Society. The aim of this day-long event was to familiarise freshmen with the new environment and initiate bonding between seniors and freshmen.

A week of lectures had already passed prior to the orientation, leaving many Year 1 undergraduates overwhelmed by change in terms of culture, expectations and the new faces around them. Thus, it was not surprising to see such a large turnout, as this was an opportunity to make new friends and gain more insights into their upcoming university days.

The orientation started with a brief introduction of the FST Programme and NUS curriculum. This proved insightful to the freshmen and allowed them to better plan their semester.

It was then time for the freshmen to meet their orientation group (OG) members and leaders. Wait till you hear the OG names.
The Food Science and Technology (FST) Annual Bowling Competition took place on 29th August, at the West Bowl bowling alley. This event was co-organised by the NUS FST Alumni and the newly-formed FST Society.

Our newly-appointed FST Society President, Ng Kheng Siang gave a short introduction on the FST Society. This was followed by a briefing on game’s scoring rules by the society’s Vice-President and emcee of the event, Toh Mingzhan. Mixed groups of students from all levels and staff including Dr. Huang Dejian and Dr. Leong Lai Peng with her family attended the event. Dr. Huang, acting director for the FST Programme gave his opening speech and talked about the need for cohesion in our FST family.

Students from all levels and staff played two interesting games involving food, creating a fond memory of each place for everyone. Overall, no matter which OG emerged the winner of the day, everyone went back with packets of snacks and sweets, as well as a pleasurable experience of bonding with their peers and seniors.

Amanda Ang
FST level 1 student

FST Orientation Camp cont’d

– Salmonella, E.Coli, Cholera and Clostridium! The freshmen opened up to one another readily and what an amicable sight it was to see freshmen trying to sabotage one another in the game of Indian Poker so as to protect themselves from having to drink the concoction of soy sauce!

After the ice-breaking session, all the four groups were given clues, in the form of photographs and puzzles, which would lead them to different places around NUS. It was a fun-filled adventure of exploring the different landmarks and facilities in NUS, especially which shuttle bus to take you to your destination.

The FST research and teaching laboratories were later introduced to the freshmen. At these different vicinities, the OGs played two interesting games involving food, creating a fond memory of each place for everyone. Overall, no matter which OG emerged the winner of the day, everyone went back with packets of snacks and sweets, as well as a pleasurable experience of bonding with their peers and seniors.

Amanda Ang
FST level 1 student
FST Annual Bowling Competition 2009

were formed among the participants from all levels to encourage interaction, especially the Year 1 students. A small buffet spread was placed at the sidelines for bowlers to nibble and pick at while enjoying their game.

After much grunts and heaving from people swinging their bowling balls for two straight games, the results were announced. Mr Daniel Chia FST Alumni Vice-Chair was the top male scorer while Grace Yip was the top female scorer. Various other prizes were given out too, including awards like ‘Most Stylish Bowler’, ‘Best Team’ and ‘Best Effort’. Prizes were sponsored by Nestle and the NUS FST Programme. We would like to thank all sponsors and everyone else for their participation. For those who did not win any prizes or missed this year’s event, we look forward to seeing you at next year’s Annual Bowling Competition!

Ong Xue Ting
2008/2009 cohort

FST Mid-Autumn Festival Celebrations

It was the time of the year again in the lunar calendar where brightly-lit lanterns donned the streets and intricately made moon cakes of different shapes and sizes filled the display shelves of bakeries. Celebration is always a time of get-together to bond and foster closer relationships, as can be seen in the Food Science and Technology (FST) community too. On the evening of 16th October 2009, the FST Society organised a Mid-Autumn Festival celebration at the FST Laboratory with a D.I.Y. moon cake making session as the highlight of the event.

Everyone from the FST community was invited. Some were very excited as this was their very first hands-on experience with making moon cakes. Enough beakers and test tubes, let’s trade our lab coats for aprons!

The celebration started with a short welcome note by the society’s President, Ng Kheng Siang which was later followed by a moon cake demonstration session by our friendly FST laboratory staff, Ms Jiang Xiaohui. Initially, it may look more like a normal laboratory session with the ingredients and instruction sheet, simulating the lab manual being handed out to everyone. Nevertheless, this “lab session” quickly turned into a fun and interactive gathering of weighing flour, mixing sugar solution with colouring, kneading and moulding moon cakes. To add vibrancy to the convention, you could make moon cakes with creative shapes, such as tortoise and crocodile moon cakes!
FST Year 2 Class Trip to Malaysia

This year’s Malaysia class trip was held on the 7th and 8th of December, barely a week after the first semester examinations! The places on the itinerary were: Kerry Ingredients Sdn. Bhd., a dodol cottage industry, Yeo Hiap Seng (Malaysia) Sdn. Bhd. and High 5 Bread Town.

Our guide for the trip was Mr. Soman. He was an effusive man and we learned much from him about Malaysia’s economy and how it affects the food industry.

Kerry’s Ingredients situated at Tampoi, Johor Bahru specialises in formulating powdered dairy products such as infant milk formula. Our guides brought us on a comprehensive tour of the processes, machines and laboratories in the factory.

We were exposed to the company’s efficient labelling and storage system of raw materials and finished products. We were brought to see their homogenisers, spray dryers and pasteurisers. It was definitely an eye-opening experience as this was the very first time most of us saw such equipment.

After lunch, we visited a cottage industry style dodol-manufacturing factory situated somewhere in the outskirts of Malacca. The factory has only one machine which churns out vats of dodol, available in three different flavours (original, durian and coffee).

Later, the dodol is hand-packed or machined-filled for sale within Malaysia. This visit brought new insights to how new technology can be applied to making traditional foods, which used to require a large amount of manpower.

The next morning, we went to Yeo Hiap Seng

Besides making and eating moon cake, tea was also provided to go along with the delicacy. It was a great time for the FST staff and students to mingle around. We hope everyone enjoyed the event as much as we did. We look forward to another exciting one next year!

Stephanie Kho
2008/2009 cohort

Group photo at Yeo Hiap Seng (Malaysia) Sdn. Bhd

THE PINEAPPLE
After that, we were off to our final destination – the High 5 Bread Town, Silver Bird Complex in Shah Alam. The High 5 representative gave a brief presentation on the types of wheat used for their breads and on the history of bread. Later, we went to a bread museum and saw several old baking machineries and how bread was made in the past. The tour guide then brought us to view the entire bread making process, starting from the kneading and mixing till the packing of the finished product. Unfortunately, we arrived too late to observe the baking process and only saw the cooling and packing of bread. Nevertheless, we learnt about the advances in technology man has made in the production of food and in the making of white bread which may look simple initially.

All in all, the trip was educational, enriching and most importantly enjoyable. I believe that through this class trip, the bonding within the Year 2 cohort was strengthened. On behalf of my classmates, I would like to thank the various factories for taking their time to bring us around and the FST programme for their effort in organising the trip. This was definitely an opportunity not to be missed!

Ong Xue Ting
2008/2009 cohort
“Our main objectives are to increase cohesion within the FST community, provide opportunities for FST students to be exposed to topics and issues related to food that may not be covered in the curriculum, increase the public’s awareness about Food Science and Technology and to build an identity for the FST programme.”

The FST Society

This year marks the 10th anniversary of the Food Science and Technology (FST) programme in NUS. Throughout the years, activities to foster cohesion among members of the FST programme have been organized by the alumni, staff and students. However, these activities were on unofficial basis and there was a lack of proper channel for these activities to be carried out.

July 2009 marked the formation of FST programme’s very own society. A pioneer committee was formed and a proposal was made to Office of Student Affairs (OSA). With OSA’s ample support, the NUS FST Society is currently pending approval from the Registrar of Societies (ROS) and has held several activities as an interest group.

Our mission is to bring together all who share the same interests in Food Science and Technology, promote interactions among people in the FST programme and provide a platform for knowledge exchange.

Our main objectives are to increase cohesion within the FST community, provide opportunities for FST students to be exposed to topics and issues related to food that may not be covered in the curriculum, increase the public’s awareness about Food Science and Technology and to build an identity for the FST programme.

Besides that, we have a few upcoming events planned for the year - a factory visit scheduled in January, our not-to-be-missed FST CNY celebration in February and also the second FST Freshmen orientation prior to the start of the new semester. On behalf of the committee, we would like to express our utmost gratitude to all those who have made the events successful and for their participation. We hope to see you again at our events in the near future.

Ng Kheng Siang (President) & Toh Mingzhan (Vice-President)
NUS FST Society

Award Winners

PJB Book Prize 2009 - Toh Ming Zhan
Givaudan Food Excellence Prize 2009—Bing Zhujun
Food Spectrum Award 2009—Karen Chew Yi Mei
FST Society First Executive Committee

Student Advisors: Dr. Huang Dejian, Ms. Lee Chooi Lan
Alumni Advisors: Dr. Lena Goh and Mr. Daniel Chia

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<td>Vice President</td>
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<td>Secretary</td>
<td>Valarie Lee Pei Sze</td>
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<td>Irene Saksono</td>
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<tr>
<td>IT Director</td>
<td>Liew Jun Zhan</td>
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<tr>
<td>Level 4 Representative</td>
<td>Goh Zhi Min Verleen</td>
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<td>Hui Wei Bin</td>
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<td>Steffiana Yuliani Wijaya</td>
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<td>Level 2 Representative</td>
<td>Ong Xue Ting</td>
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<td>Level 1 Representatives</td>
<td>Shirley Sim</td>
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<td>Amanda Ang</td>
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Upcoming Event

Ever wondered where do we get our "local" produce from? Does Singapore import all of its food? Come join us for a fun-filled day at Kin Yan Agrotech & for a farm tour and discover the agricultural scene in Singapore!

.editor: Lew Huey Lee