
**KAMPUNG ADMIRALTY HAWKER CENTRE MANAGED BY
NTUC FOODFARE, NOW CALLING FOR STALL APPLICATION.**

NTUC Foodfare is set to introduce a unique dining experience for patrons to discover the diverse local food cultures at the new 900-seater Kampung Admiralty Hawker Centre, slated to open in September 2017. A communal dining space to feast on Singapore's favourite street food while learning the cultural diversity of our local food that binds the nation. We would like to invite hawkers and foodpreneurs to join us in offering affordable, tasty comfort food to the residents in surrounding Admiralty.

Singapore, 1st June, 2017 – There will be a total of 43 food stalls at the Kampung Admiralty Hawker Centre. Stall application is now open till **16th June, 2017**.

Fostering Kampung Spirit Through Our Native Food

- 2 As each visitor navigates through Kampung Admiralty Hawker Centre, it is our hope that we offer up food for thoughts in various food zones to showcase provincial and regional influences – Hokkien / Hakka / Teochew / Cantonese / Hainanese Cuisine, Malay / Indian Cuisine and Straits / Peranakan Cuisine.

Each zone will bear its unique environmental design and visual concept to encapsulate the cultural roots of the cuisine type. Fun-fact signposts will be placed around each zone for visitors to learn the origin of these cuisines and how they have evolved to become part of the uniquely Singapore food culture. Join us and indulge in our rich food heritage!

Innovation to Drive Productivity

- 3 At Kampung Admiralty Hawker Centre, NTUC Foodfare will introduce a range of innovation and productivity measures to help the hawkers and enhance the experience of our diners. For example, cashless transaction will be encouraged in this centre via 2 modes of payment – Plus! Cards and DBS PayLah!. Diners topping up and using their Plus! Cards can earn Link Points to redeem for purchases at the hawker centre and across more than 100 retail points including NTUC FairPrice. Bulk purchase programme, centralized

dishwashing and a common crockery system are some of the other productivity initiatives hawkers can enjoy here to help streamline their business for operational efficiency and improved hygiene for patrons.

Championing our Social Objectives

- 4 NTUC Foodfare will continue to offer residents affordable and quality cooked food yet at the same time, ensuring our hawkers are well placed to operate a viable business for their livelihood. Every stall will offer at least two Budget Meals at \$2.80 or less, to ensure that everyone can enjoy a satisfying meal at this hawker centre.
- 5 Healthier meals will be made widely available at this centre, at which up to 50% of all dishes offered will conform to the healthier choice standards set by Health Promotion Board (HPB). All the hawkers are required to use healthier oil (as endorsed by HPB) in their food preparation. NTUC Foodfare will help to source for reasonably-priced healthier oil suppliers should there be any request from the hawkers.
- 6 At Kampung Admiralty Hawker Centre, it will be mandatory for diners to return their own tray and crockery after use. The cleaners at this centre will not be tasked to help return the used trays but only to maintain the cleanliness of the table and to remind diners to do so. We are embarking on this initiative to promote social graciousness among our patrons and to provide a clean and comfortable dining environment for all.

Criteria for Award

- 7 Besides meeting the rental requirement, stall applicants are evaluated based on a scorecard with weightage assigned to food quality, selling price, food concept and experience. Shortlisted cooked food stalls may be required to participate in a food tasting exercise.

Operating Hours

- 8 Cooked food stalls are required to operate a minimum of 6 days a week and 8 hours a day to ensure that there are sufficient stalls open throughout the week for the benefit of residents.

Stall Application Details

- 9 All Singaporeans and Permanent Residents (PRs) may apply for the stalls as an individual. Interested applicants may collect the application form from the following locations from **1st June 2017 to 16th June 2017**:

- 10 Senoko Way, Singapore 758031, Lobby Drop-off Point between 9.00am to 5.00pm (excluding weekends and public holidays).
- Foodfare @ Admiralty (Blk 678A, Woodlands Ave 6, #02-01, Singapore 731678) between 9.00am to 5.00pm (excluding weekends and public holidays).

About Kampung Admiralty Hawker Centre

Kampung Admiralty Hawker Centre is one of the 2 new centres to be managed by NTUC Foodfare in 2017, as announced by NEA. After Bukit Panjang Hawker Centre & Market, this will be the second new centre that NTUC Foodfare is managing.

Kampung Admiralty Hawker Centre at a glance:

Stalls	43 Food Stalls
Size	3,440 sqm.
Seating Capacity	900 seats
Features	<ul style="list-style-type: none"> - Cashless payments made available. - Mandatory for diners to return their own used tray and crockery. - Food waste management system.
Operating Hours of Centre	7am to 10.30pm daily

About NTUC Foodfare

NTUC Foodfare was founded in 1995 to help moderate prices of cooked food amidst profiteering in Singapore during the introduction of GST. Since then, NTUC Foodfare has helped to mitigate food and beverage price increases during tough times and continues to fulfill this social role by maintaining a basket of basic food and beverage at low prices; and provides a variety of good quality, safe and value-for-money cooked food to help stretch the hard-earned dollars of workers.

NTUC Foodfare currently manages over 100 retail outlets in various formats including foodcourt, coffeeshop, cafe and food stall. NTUC Foodfare is the first social enterprise appointed to manage a hawker centre. It has managed Bedok Interchange Hawker Centre since March 2015 and Bukit Panjang Hawker Centre & Market since December 2015.

For more details on NTUC Foodfare Co-operative Ltd or Foodfare outlets, please visit www.foodfare.com.sg

Chinese Translations

NTUC Foodfare Co-operative Ltd

职总富食客合作社

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