

**STALL APPLICATION OPENS AT PASIR RIS CENTRAL HAWKER CENTRE
THE HOMETOWN OF TRADITIONAL STREET FOOD
AND HIPSTER KITCHENS**

NTUC Foodfare is set to inject new energy to the local street food scene come November at the Pasir Ris Central Hawker Centre, following the successful opening of Kampung Admiralty Hawker Centre in September. The two-level centre houses 42 stalls dishing out traditional hawker fare fired by a passion for local comfort food on level one while the **FAREGROUND** on level two is the playground for new generation hawkers to excite patrons with their creative brand of modern cuisine, priced affordably to serve one and all.

Join us to celebrate the diverse food culture of traditional hawker fare and modern kitchens of hipster hawkers as we open for stall application at Pasir Ris Central Hawker Centre, occupying a vantage point overlooking the scenic Pasir Ris Park.

**Application for the food stalls at the Pasir Ris Central Hawker Centre will open from
11th – 22nd September 2017.**

2 Duo-Concepts unified by a common language of Good Food.

Ground Floor

A melting pot of 20 cooked food stalls well placed to satisfy cravings of popular local hawker dishes. Discover the smell and taste of Singapore, complete with the familiar chatter and buzz of excitement. Mere steps away from the tranquil Pasir Ris Park, tuck into tasty, affordable Singapore fare and soak up the aroma, sound and flavours of Singapore's unique food culture.

FAREGROUND @ Upper Deck

Building on the foundation of our local hawker culture, a new generation of hipster hawkers are making waves with their own creative culinary spin. FAREGROUND is a gourmet playground for them to excite the jaded palates of foodies. We call upon aspiring and established hawkers with innovative food concepts to be part of this social FAREGROUND where patrons stay connected

over good food in a space designed to a hipster food market vibe. It's a place where new food concepts are incubated and events like art market, craft fairs, gigs add to the heart beat of this vibrant space. Beyond a dining spot, consider a chill out in the evening seeking restless respite after a long day.

(Attached artist impressions of FAREGROUND spatial design)

Innovation to Drive Productivity

- 3** At Pasir Ris Central Hawker Centre, NTUC Foodfare will introduce a range of innovation and productivity measures to help the hawkers and enhance the experience of our diners. Cashless transaction will be encouraged in this centre via 2 modes of payment – Plus! Cards or Plus! Pay 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 program, centralized dishwashing and 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, ensure our hawkers are well placed to operate a viable business for their livelihood. Every stall will offer at least two Budget Meals 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 each stall will provide at least one Healthier Choice meal (under 500 calories) as certified by 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 Pasir Ris Central Hawker Centre, diners have to return their own tray and crockery after use, following the same rule introduced at Kampung Admiralty Hawker Centre. The stewards at this centre will not be tasked to help return the used trays but only to maintain the cleanliness of the table and the common area. 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 The 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 and Joint Operators

- 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. As such, NTUC Foodfare will allow interested applicants to partner a joint operator for the stall to meet this requirement without incurring additional rent or charges.

Stall Application Details

- 9 All Singaporeans and Permanent Residents (PRs) may apply for the stalls as an individual. Interested applicant may purchase the application form at \$10 each from the following locations from **11th to 22nd September 2017** between 9.00 am to 5.00 pm (excluding weekends and public holidays):

- Foodfare @ Downtown East
– 1 Pasir Ris Close, Downtown East, E! Avenue #01-339, Singapore 519599
- Pasir Ris Elias Community Club
– 93 Pasir Ris Drive 3, Singapore 519498
- Pasir Ris East Community Club
– 1 Pasir Ris Drive 4, Singapore 519457

Completed application forms are to be submitted by 22nd September at Foodfare @ Downtown East only.

A briefing for interested applicants will be held on 14 September.

Please call 6550 6500 or head down to Foodfare @Downtown East for enquiries and to register your interest to attend the briefing.

About Pasir Ris Central Hawker Centre

Pasir Ris Central Hawker Centre is the third new centre, after Bukit Panjang Hawker Centre & Market and Kampung Admiralty Hawker Centre, to be managed by NTUC Foodfare, as announced by NEA.

Pasir Ris Central Hawker Centre at a glance:

Stalls	20 Traditional Cooked Food Stalls 22 Street Casual Cooked Food Stalls
Size	Between 9.4 sqm to 9.8 sqm.
Seating Capacity	Approximately 770 seats
Features	<ul style="list-style-type: none">- Cashless payment made available.- A self tray-return hawker centre. Diners are to return their own used tray and crockery.- Food waste management system.- Family dining area with child-friendly tables and chairs- Handicap friendly access- Hipster Hawker-prenuer Street Casual dining concept
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 was the first social enterprise appointed to manage a hawker centre in 2012. It was also appointed to manage 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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