

Indie
Singapore
tours

GSTC - Hawker Culture
Heritage in Singapore



Lifestyle

Singapore's foodie 'hawker' culture given UNESCO recognition

By Chen Lin

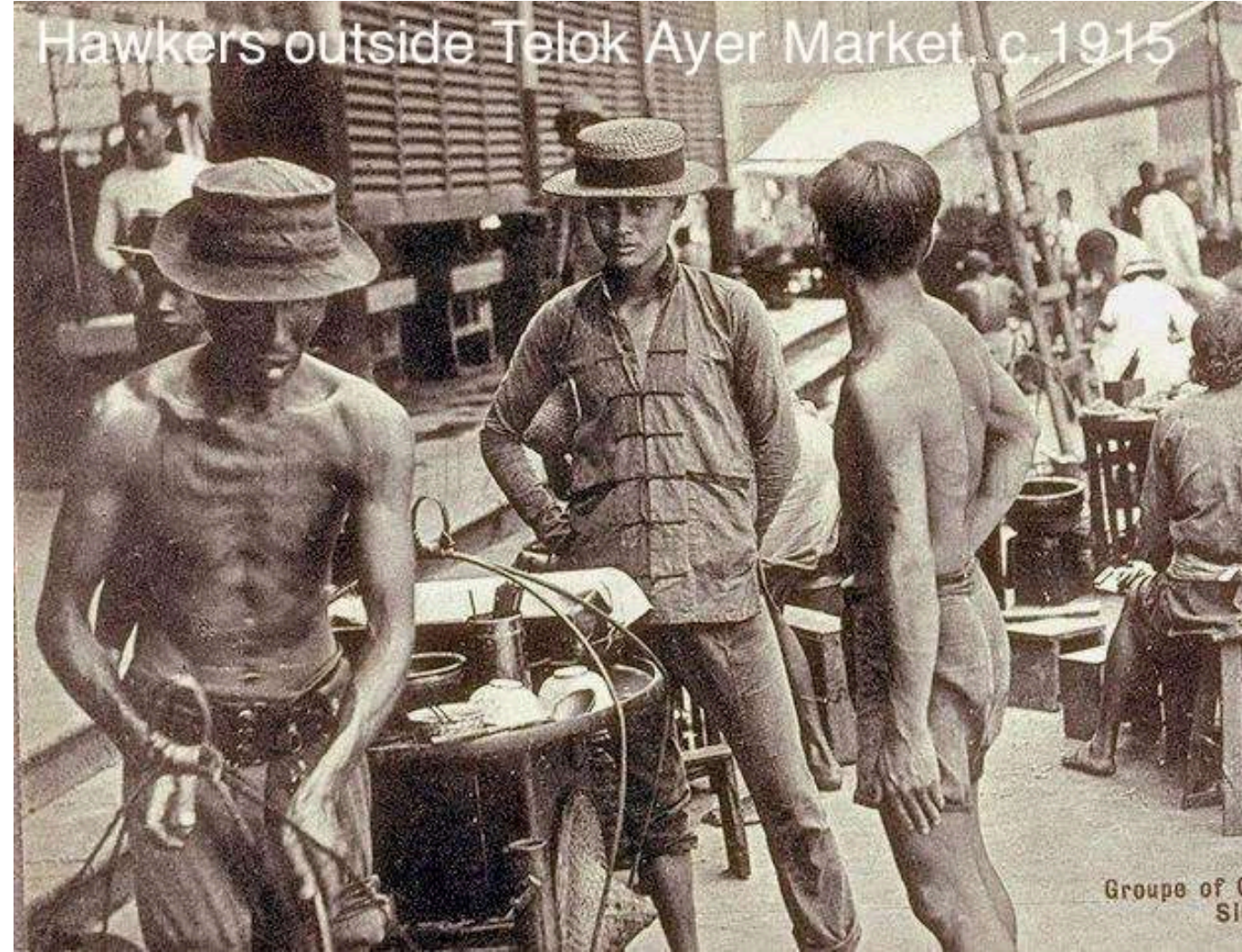
December 17, 2020 12:39 PM GMT+8 · Updated 4 years ago



[1/3] FILE PHOTO: Hawker Leong Yuet Meng, 90, of Nam Seng Noodle House, presents a bowl of wonton noodle soup at her shop in Singapore February 22, 2019. REUTERS/Edgar Su [Purchase Licensing Rights](#)



SOME BACKGROUND



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- **CULTURE**
- **HERITAGE**
- **OPPORTUNITIES**
- **POLICY**
- **EXPERIENCE**

CULTURE

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HERITAGE

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HERITAGE

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Love and legacy: Chapter closing for 90-year-old Tan Hock Seng bakery

News

Bukit Merah fishball noodles stall with 82-year legacy closes down as rent hiked from S\$2,000+ to S\$6,000+

Rent was to go up by more than two times.

By Hannah Martens | August 27, 2024, 11:37 AM



LIFESTYLE

Owner of popular Toa Payoh zi char stall to close after 50 years: 'I don't want my kids to take over'



SINGAPORE

'It's tough to do business': Over half of 18 sugarcane stalls at Marsiling hawker centre close due to rising costs





Asia's 50 Best Restaurants 2024: Tokyo takes top two spots, Singapore leads the pack with nine on the list

Odette is once again Singapore's top-ranked restaurant while Seroja is the highest new entry at No. 31.



by GRACE MA

27 Mar 2024 09:26AM
(Updated: 27 Mar 2024 12:56PM)



OPPORTUNITIES

FOOD

Singapore putu piring hawker stall featured in new Netflix show

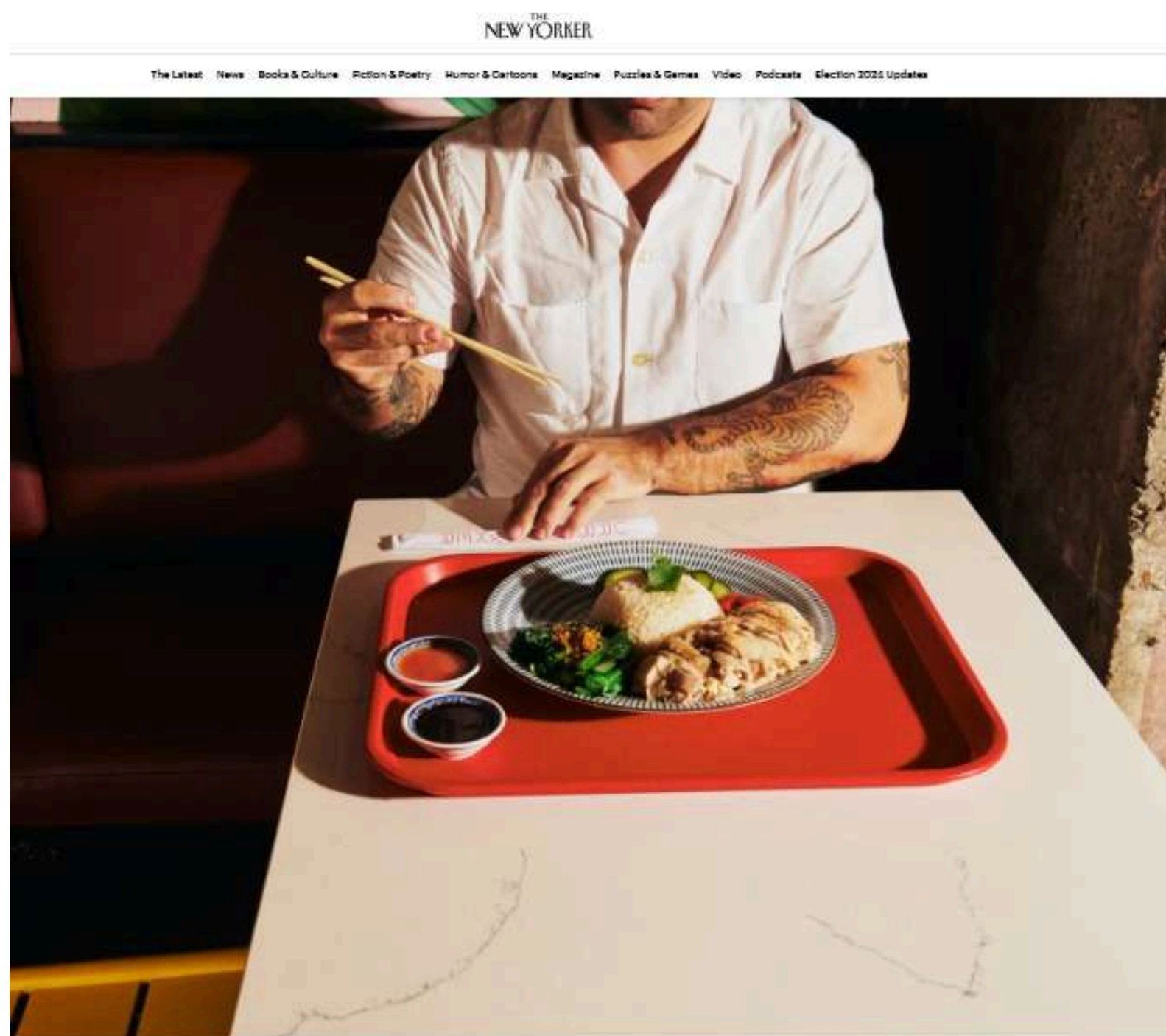


PHOTO: Netflix



OPPORTUNITY

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In Hawker stall called Hainan Jones specializes in Hainanese chicken rice, one of Singapore's most ubiquitous dishes. Photographs by Yudi Ela for The New Yorker

TABLES FOR TWO

URBAN HAWKER, DIRECT FROM SINGAPORE

In midtown, an edited version of Anthony Bourdain's vision for a hawker-center-inspired food hall offers Hainanese chicken rice, chili crab, and much more.

By Hannah Goldfield
February 5, 2023

Why This Netflix Star Loves Singapore's Cuisine

Phil Rosenthal loves to eat—and he's hooked on the delicious flavors of Singapore.



POLICY

Hawkers' Development Programme



About the Programme

The Hawkers' Development Programme (HDP) is jointly developed by the National Environment Agency (NEA) and SkillsFuture Singapore (SSG) to equip aspiring and existing hawkers with the relevant skills and competencies to run their hawker businesses. It also encourages them to take advantage of social media platforms to market their business.

Outline of Programme

Participants will go through 3 stages:

- (1) Training
- (2) Apprenticeship
- (3) Start of Business

New food hygiene recognition scheme

The new scheme will replace the current hygiene grading system for food retail establishments in late 2020.

OLD SYSTEM

- Introduced in 1997
- Retail food establishments are given a grade by NEA based on the overall hygiene, cleanliness and housekeeping standards of the premises in a "snapshot assessment".

Food establishments are assessed by NEA and given the following grades based on their scores:



85% or higher 70% to 84% 50% to 69% 0% to 49%

As of Dec 31 last year, 99% of licensees were awarded A or B ratings

NEW SYSTEM

- To be fully implemented in late 2020
- Establishments are given awards based on how long they have maintained a clean track record with no major hygiene lapses.



New operator that has been operating for less than 2 years will be given a decal to indicate it is building up its track record

Duration of strong track record without major hygiene lapses / award tier



Bronze
(2 or more years)

Silver
(5 or more years)

Gold
(10 or more years)

EXPERIENCE

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SOME THINGS TO CHEW ON

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- "How do policies in your country support or challenge the preservation of food heritage?"
- "Do you think food heritage should be actively supported by government policies, or left to evolve naturally? Why?"
- "What role do you see food playing in preserving a country's identity?"
- "How would you balance the modern pressures of globalization with the preservation of traditional food practices?"
- "How do you feel tourism should approach food heritage to avoid 'commodifying' it?"
- "What are some small cultural traditions in your own country that you'd like to see preserved?"
- "What are the challenges or benefits of incorporating cultural experiences like hawker tours into mainstream tourism?"

Indie Singapore

All About the Brand

Indie Singapore Tours LLP specializes in bespoke travel experiences within Singapore. We deliver unrivalled creativity, service and expertise across a diverse range of events.

We understand that each travel group has their unique requirements, quirks and budget. That is why we work closely with our clients to create tailored functions, events, and trips that are unforgettable and deliver outcomes that exceed expectations.

Whether you are planning the next corporate incentive, client event, team building activity or private tour experience, we can offer an exciting mix of innovative itineraries around Singapore.

Our end-to-end solutions include planning, management, and seamless implementation, for an array of events that result in successful and engaging client outcomes every time.



Tea Champagne Sampling

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