



AScientia

PASSION TO MAKE IT HAPPEN

SCHOOL OF
APPLIED
SCIENCE

ISSUE
NO. 7





14



28



03

A combination of the acronym 'ASc' for our School of Applied Science and the Latin word scientia which means knowledge, science and skill.

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Editorial

Krishnasamy Susila

We would like to extend our appreciation to all who helped in the production of this magazine.

Publisher

Temasek Polytechnic,
School of Applied Science

Designed by

Koodoo Creatives

Director's Message

The School of Applied Science was officially founded in January 2001 offering 4 diplomas then. Now after 10 years, we can proudly showcase 8 full-time and 4 part-time courses. The student strength stands at 1,800 with 149 staff members supporting (and this number is increasing). We have grown and we will continue to excel and contribute to nation-building.

From merely developing and nurturing students to be aspiring scientists and technologists in life sciences and chemical engineering space, we have now ventured into ability-driven education to prepare the students for the ever-changing world. The new landscape in education requires one to go beyond classroom teaching thereby broadening the traditional teaching/learning methodologies. In view of that the school had adopted new and dynamic methodologies like e-learning, PBL, self-directed learning

and pre-job experiential learning through the Learning Enterprises. Whatever that is learnt in the classroom can now be applied but in an authentic environment. Though the student internship is an avenue for application of the theory learnt in school, the Learning Enterprises provide a lot more of the authenticity of learning and the students experience real education with real people.

One such Learning Enterprise is the TP Animal Clinic. Recently granted a licence by the Agri-Food and Veterinary Authority of Singapore (AVA) to operate a veterinary clinic, the clinic enhances Diploma in Veterinary Technology students' competency in veterinary assistance during animal surgeries and anaesthesia procedures. Though it is only opened on two days a week, the business has been brisk and now more people from the public and animal welfare groups are seeking the services provided at the clinic.



This issue of Ascientia will highlight this facility, the team, the work and the students.

The school intends to create and set up more Learning Enterprises through which to achieve maximum learning experience for the students and also provide them the pre-job experience.

Enjoy reading the achievements of the students and staff of School of Applied Science.

Lee Chee Wee (Dr)

Singapore's LARGEST COOKIE Collage Sets New Record

By Petrina Lim

Students from the **Baking and Culinary Science (BCS)** diploma under the guidance of Chef Gary have garnered an entry in the Singapore Book of Records for creating Singapore's Largest Cookie Collage.



More than 6,000 shortbreads were used to build the 7.9m x 1.9m collage at AMK Hub on 3 September 2011.

Organised by SPH Media Box Office as part of AMK Hub's 4th Anniversary celebrations, the event also featured fringe activities such as the cookie decoration workshops for shoppers managed by our very own **BCS** students.

All the cookies were sold for charity for MediaCorp Radio's adopted 75 underprivileged families.



Students 'building' the giant cookie collage



Its hard work to stretch and work on the collage but there's no stopping her!



The winning team with the Chef Gary Lim

FONTERRA PASTRY Challenge 2011

By Petrina Lim

The winners with the judges of the event



This was **BCS**'s first encounter in a pastry competition at a national level against students from all culinary schools, institutions and ITEs in Singapore. The competition was jointly organised by the Singapore Pastry Alliance (an affiliate of the Singapore Chefs' Association) and Fonterra Brands (S) Pte Ltd, the main sponsor for the event.

Tze Vei holding her creation, shared that "this competition has definitely inspired me to participate in other future culinary competitions as it has brought my passion for culinary to reality. Most of all, the winning is like the icing on the cake that made me feel that all the hard work did pay off in the end."

Held at ITE College West on 21 March 2011, this annual competition was an individual challenge that required each contestant to prepare within 3 hours, a hot and a cold plated dessert using Anchor Dairy products such as butter, extra whipping cream, and cream cheese.

9 Level-2 **BCS** students upon completing their 210-hour baking practicum that semester registered for this competition. Surprisingly, all nine entries were shortlisted for the competition round and eventually two students emerged as winners of the first and third prizes. The champion was Lim Tze Vei who impressed the 8-member panel of judges with her dessert platter of:

- **Hot dessert:** Baked cream cheese-filled banana pudding with caramelised banana, crispy phyllo pastry and raspberry beet sauce &
- **Cold dessert:** Vanilla crème brûlée with orange Grand Marnier sherbet and sesame tuile.

Tze Vei won S\$1000 cash, a Certificate of Excellence, and a trip to Kuala Lumpur, Malaysia, to attend a special pastry workshop with renowned Chef J.F. Arnaud!



Having a taste of some Singapore dishes prepared with friends from SHIC during their visit to TP



Meeting the Culinary Instructor in Sichuan during the 2-week exchange programme



'It was an interesting trip to Sichuan as we got to learn a few local dishes and also we had the opportunity to experience the lifestyle of the Sichuan students. The people there are fun, hospitable and very sincere. The food there is delicious, not only food from the restaurants but even the road side stalls have very good food. That no matter how full we were, we'll still go out and get snacks from them'

Ms Rachel Ton



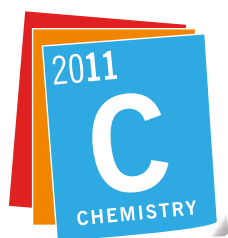
Student Exchange Programme

In September 2011, 17 students from the Diploma in **Baking and Culinary Science (BCS)** undertook a two-week exchange programme to **Sichuan Higher Institute of Cuisine (SHIC)** which is one of China's largest culinary schools.

The students learnt to cook authentic Sichuanese food and also food preparation techniques, such as the knife skills of the Sichuanese students.

The **BCS** students were amazed at the speed and accuracy with which the knives were used.

Skills aside, the students enjoyed the whole experience of this youth exchange programme which is into its second year. Such exchange programmes help the students to learn in authentic situations the different cuisines. When the students from the Sichuan Higher Institute of Cuisine came to Singapore for their part of the exchange programme, they were treated to the Singaporean cuisine which is like the dish, *Rojak (a bit of every culture is in our cuisine)*. In Singapore the Sichuanese students found the food to be varied and different in taste. They learnt to prepare *mee goreng, rojak and char kway teow*.



International Year of CHEMISTRY 2011

In conjunction with International Year of Chemistry 2011 (IYC 2011), ASC submitted 3 posters for the poster competition organised by the Singapore Chemical Industry Council (SCIC).

This event was held on 8 November 2011 at Republic Polytechnic. The theme the competitors had to work on was **Importance of Chemistry.**

Two out of the three teams from Chemical Engineering that participated in the competition were shortlisted for the Top 5 Posters for IYC Poster (IHL category) Competition, and one of them went on to clinch the 2nd prize at the event beating a total of 14 teams.

The students were trained and facilitated by Kenneth Tang, Mark Tan Min Jian and Susila Krishnasamy.



The proud students, Alan Chua Chen Nan, Enrica Teresa Tan Yi Fang, Ng Zheng Qiang Justin and Ong Li Xuan with their trophy at the event.

Innovative 'Oil Spill Clean-Up'

Idea Won the **1st Prize** in Singapore Junior Water Prize Competition.

Look inside your inexpensive 'kapok'-filled pillow tonight and you will find the magic material that can clean up an oil spill quickly and efficiently.

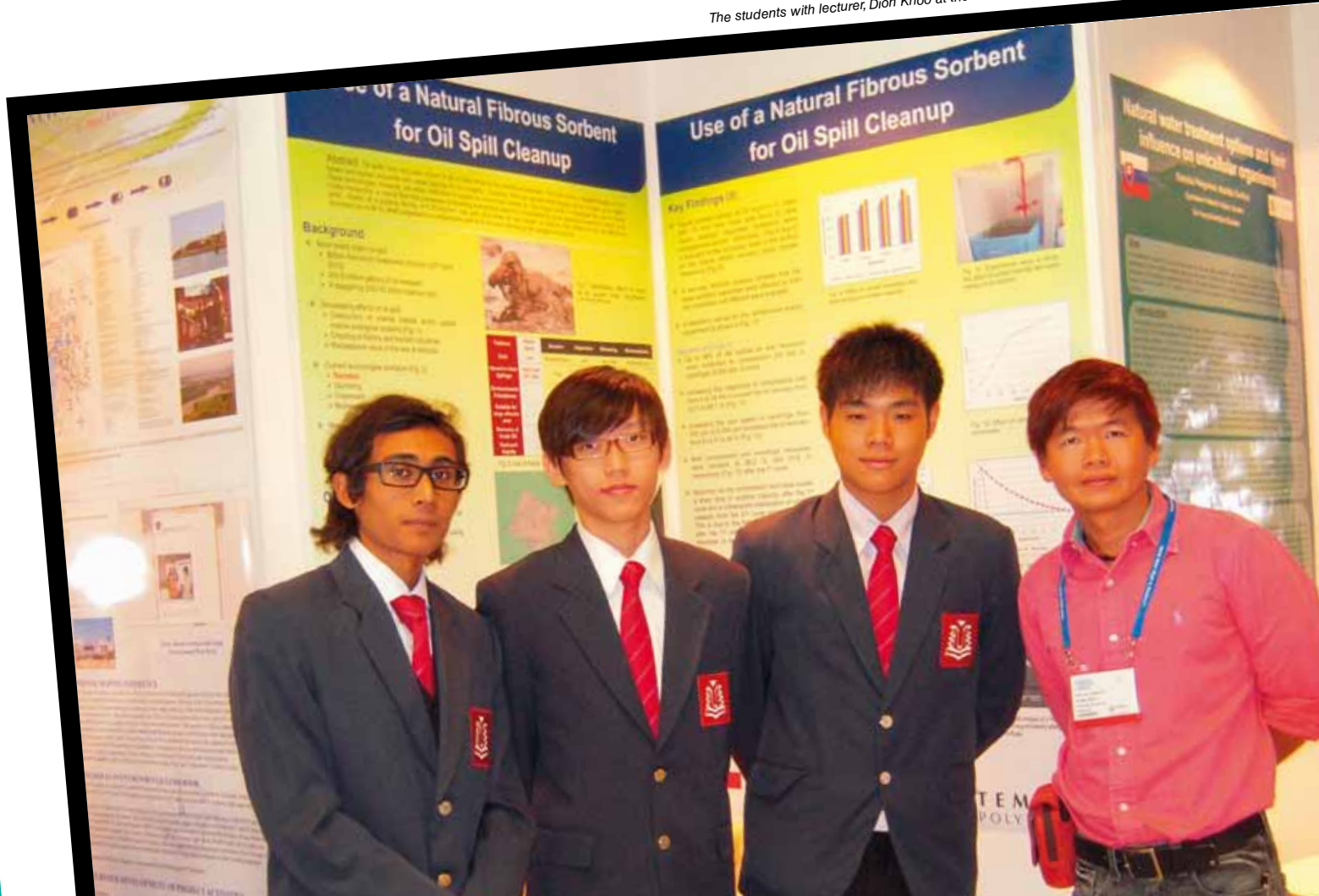
A team of 3 students from the Diploma in Chemical Engineering; Mohammad Mustafar B Abdul R, Leonard Tan Kai Sheng and Tan Jin Hao - clinched the 1st prize in the Singapore Junior Water Prize 2011 competition for transforming the humble *kapok* into a powerful adsorbent material.

Their project, "The Use of a Natural Fibrous Sorbent for Oil Spill Clean-up", was praised by the judges for its high practicality and innovative features. The students investigated the use of fibres from the *kapok* tree (found in Malaysia and Indonesia)

to adsorb crude oil under simulated open sea conditions with different intensities of rainfall as well as different extent of wave turbulence. The team reported that the kapok fibres could adsorb crude oil up to 47 times its own weight, and up to 98% of the adsorbed oil could be recovered using compression load and centrifuge techniques. The reusability of the fibres was studied up to 17 cycles.

The team won S\$5,000, a trophy and an all-expenses-paid trip to Sweden in August 2011. They represented Singapore in the prestigious international competition, the Stockholm Junior Water Prize competition.

The students with lecturer, Dion Khoo at the Stockholm Junior Water Competition





Written by Kenneth Tang

On 29 October 2011, 111 year 2 students from the Diploma in Chemical Engineering were given the rare opportunity to visit Jurong Island for a glimpse of possible career options in the vibrant chemical industry which contributed to more than a third of Singapore's total manufacturing output in 2008.

Organised by the Singapore Chemical Industry Council, this annual event, **ChemEx: The Chemical Industry Experience**, is strongly supported by the Singapore Economic Development Board and leading industry players.

The first stop of the visit was at **ChemGallery**, which showcased the developmental history of the chemical industries in Singapore and future trends. This was followed by plant tours to chemical plants such as Shell, ExxonMobil and DuPont where the students were exposed to typical work environments they might find themselves in upon graduation. For students keen on a research-based career, the next stop at the Institute of Chemical

and Engineering Sciences, gave them a sneak preview of cutting edge technologies that were being developed.

After a sumptuous lunch, the students were free to interact with representatives from various companies to find out more about the chemical industry and career options. The climax of the visit was the inter-school competition where students from various IHLs were pitted against one another in their knowledge of the chemical industry and Jurong Island. Our Chemical Engineering students were victorious after 4 rounds of game segments and emerged overall **Champions**, beating the universities and the rest of the polytechnics.

ChemEx 2011 was a success among our students. They had a clearer picture of the chemical industry and the various possibilities offered by it. This will definitely be useful when the time comes for them to decide on their future career path.

FOOD PRODUCT CONCEPT COMPETITION 2011

By Mabel Wang Rong

(FPCC2011) was organised by the Singapore Food Manufacturers' Association (SFMA) with six IHLs taking part in the competition.

Product innovation is an important thrust to keep the local food industry going because the majority of SME food companies under SFMA do not have a competitive R&D work force as compared to the MNC food companies. Thus SFMA aimed to use the platform of the competition to help SMEs in product development so that they can translate some useful concepts into commercial products without investing too much cost in terms of the product innovation.



Meanwhile, for the students this was an opportunity and practice to apply the knowledge of food science and nutrition learnt to the product that is under development. They also learned to plan, organise and coordinate their project work in systematic ways.

Two teams of students from the Diploma in **Applied Food Science and Nutrition** took part in this competition. The winning team integrated the Western element within a Chinese snack. It is hoped that this innovative food product would appeal to youngsters who prefer a fusion of Western and Eastern elements in their diets.

The team coined the name 'Bauzza' for their product. The team comprising Chan Chui Ying, Chan Mei Jun and Ervina clinched the **1st Runner-Up Prize**. On top of that, their product-packaging won the **Best Packaging Award** as it contained the concept of 'convenience' to suit our fast and modern life style. The team was coached by Mabel Wang Rong and Caroline Le.

The team also incorporated the nutritional elements in 'Bauzza' thereby ensuring its compliance to Healthier Choice Symbol (HCS), as certified by HPB.



By Ong Eng Gim

The Diploma in **Applied Food Science and Nutrition (AFSN)** launched its inaugural FSN Service Learning in Nutrition Programme in October 2011.

To distinguish it from other 'community projects', service learning pedagogy was infused into the Overseas Community Project (OCP) model with the aim of creating an 'educational experience in which students participate in an organised service activity that meets the identified community needs and reflect on the service activity in such a way as to gain further understanding of course content, a broader appreciation of the discipline and an enhanced sense of civic responsibility' (Bringle & Hatch, 1995).

There was much preparation required for this trip which started as early as a few months before.

During the *Action/Community Immersion* phase, the students facilitated activities and learning sessions for 50 Cambodian Community Health Educators. The Cambodians came from 10 provinces to participate in a five-day training programme on maternal and child nutrition. The students also saw first-hand how life was in a slum area. They conducted a short programme for the children there and distributed clothes, toys, books and stationeries.

This programme had certainly enriched students' learning of course content in nutrition; helped them see its relevance and importance for their life experiences and career choices and transformed other people's lives, thus living up to TP's tagline of 'Bringing education to life and life to education'!



Nadhirah, Kai Yen and Hailun facilitating a group nutrition (educational) activity

Raihan, Hailun, Shabnam and Ms Azlina facilitating a nutrition activity



Aries, Nadhirah, Jeanette, Nurul Afiqah, Sherman and Joel helping out with the logistics



Jeanette, Ms Azlina, Amanda, Joel, Sherman and Shabnam - bringing smiles to the children from Lakeside T House slum area

Anetta Chua said of her experience, "I have helped people outside Singapore and I feel really happy about that. I learnt a lot regarding breastfeeding and motherhood ...and yes, I want to be a dietician in the future!"



FEATURES

Launch of a Traditional Chinese Medicine Book in English

By Tian Feng, Edmund

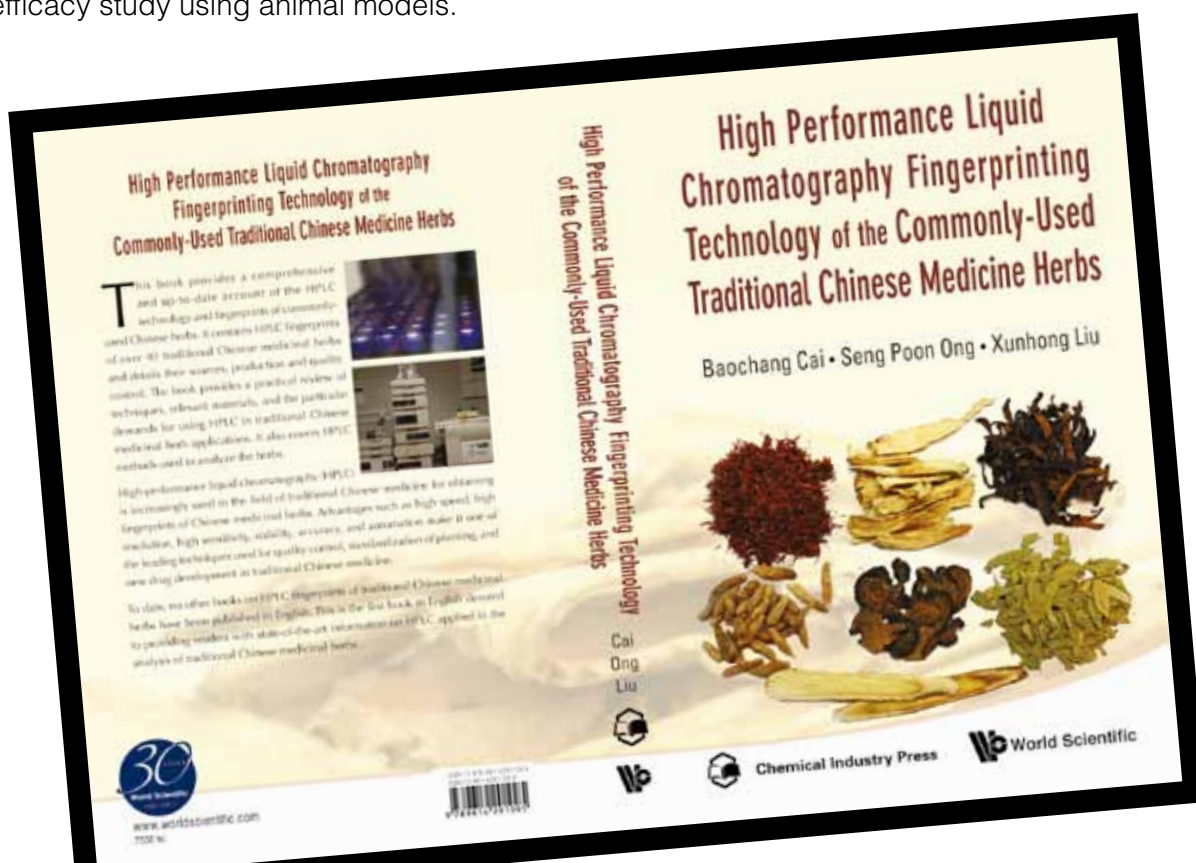
The School of Applied Science (ASC) embarked on a comprehensive technical competency development in **Traditional Chinese Medicine (TCM)** in 2003. Since then, Temasek Polytechnic's (TP) capabilities in **TCM** have been noted by the industry. From 2006, TP started to provide a wide range of consultancy services for **TCM** industry through application of the capabilities built over the years. Most of these consultancy projects focus on the quality of **TCM** products through the application of chemical profiling, and efficacy study using animal models.

To date, twenty-one projects in this area have been completed or committed, and many customers are either returning customers or were referred.

ASC has also been collaborating with Nanjing University of Chinese Medicine (NJUCM) on publishing a book titled *High Performance Liquid Chromatography Fingerprinting Technology of the Commonly-Used Traditional Chinese Medicine Herbs*. This book provides comprehensive and up-to-date account of the HPLC technology and fingerprints of commonly-used Chinese herbs. To date, no other book on HPLC fingerprints of traditional Chinese medicinal herbs has been published in English.

The publication of this book will represent the culmination of TP's work in **TCM**.

The book will be launched at ASC Project Show in March 2012 in the presence of Prof Cai Baochang, Vice-President of NJUCM. At the same time, a Memorandum of Understanding will be signed between NJUCM and TP to collaborate on staff and student exchange and R&D in **TCM**.



Continuing Capability Development in Analytical Science

By Tian Feng, Edmund

Analytical Science involves the development and use of analytical methods to characterise and understand the composition and structure of substances of all types. Advancements in Analytical Science help enhance industry competitiveness, promote technological innovation and improve the quality of life. The demand for high quality and reliable analytical testing services has grown significantly in recent years.

Over the last 8 years, ASC has been actively developing Analytical Science and has established a multi-disciplinary team comprising both scientists and engineers. To strive for the highest quality and technical standards, ASC has been granted the ISO/IEC 17025 international accreditation for its Chemical and Biological Testing Laboratory under the Singapore Accreditation Council-Singapore Laboratory Accreditation Scheme (SAC-SINGLAS), first of its kind for a local tertiary institution. In 2010, ASC set up the Glycemic Index Research Unit, a first in Singapore and Asia Pacific region. The Unit has received the accreditation for testing from the Singapore Accreditation Council (SAC). Recently, we had the privilege to have Ms Chang Kwei Fern, Director/Accreditation and Policy & Promotion, SPRING, to be one of the advisors of the School's Advisory Committee. Ms Chang will provide valuable guidance to ASC on its laboratory accreditation efforts.



ASC's Capabilities built in Analytical Science over the years have been applied to consultancy services in a wide spectrum of industries such as traditional medicine, food, aquaculture, renewable resources, pharmaceutical and medtech, with the aim of supporting SME's product development and innovation.

A current industry project undertaken is to support the HockHua Group in their product quality control and innovation. The professional services offered by ASC are useful support for SMEs in their product statutory registration and in gaining international reputation.

ASC is also working towards providing halal testing and GLP for chemical profiling to the industry.

Temasek Polytechnic

ASc in the News!

prime.news

WRONG PERCEPTIONS
 "When you graduate from a madrasah, sometimes you are looked upon as not being on a par with the rest... I would get strange questions from my classmates in the polytechnic, about whether I sat the same O-level exams as they did."



Madrasah Wak Tanjong old girl Nisha Mohd Rafiq, who studied biomedical sciences at Temasek Polytechnic and was the top student of her cohort.

THE STRAITS TIMES SATURDAY, DECEMBER 10 2011 PAGE A25

Old girl helps to spur Islamic school

She joins scheme to tutor its pupils after it fails to meet standards

By STACY CHIA



(From left) Dr June Tan, 26, being assisted by students Fabian Tang, 19, and Jacky Lim, 21, during a cat sterilisation procedure at Temasek Polytechnic's veterinary clinic last week. ST PHOTO: TED CHEN

Subsidised stray cat sterilisation at Temasek Poly

By AMELIA TAN

Temasek is the only polytechnic to have an animal clinic, and one of two that offer veterinary-related courses. The other is Ngee Ann Polytechnic, which offers a diploma in veterinary biotechnology.

Over the years, government agencies and animal welfare groups have moved to bring down the number of stray cats in Singapore.

Earlier this year, the Agriculture and Veterinary Authority piloted a subsidised stray cat sterilisation programme, in collaboration with participating town councils, the CWS and the Society for the Prevention of Cruelty to Animals (SPCA). This is carried out in specific zones under the Sembawang, Nee Soon, Tampines, Ang Mo Kio and Marine Parade town councils.

CWS president Fareena Mehr

Omar said subsidised sterilisation services are important as they encourage more people to do their part to control the problem of stray cats.

"Not many people are able to afford the full costs of sterilising cats. Many of our volunteers take several cats to be sterilised, anywhere from five to more than 20 help a lot," she said.

She added that subsidised cat sterilisation schemes and the responsible management of stray cats by the community have helped to lower the number of strays in Singapore from about 150,000 in the 1990s to about 60,000 now.

Dr Diana Chan, the course manager for Temasek Polytechnic's veterinary technology part, said: "We are doing our part to help control the stray cat problem, and at the same time, the students get hands-on experience of working with animals. This prepares them for their internships and work in vet clinics and hospitals."

SPCA executive director Corinne Fong welcomed CWS' tie-up with the polytechnic.

She said: "The stray cat situation is prevalent. The best way to address the problem is by sterilisation, and over time, the numbers will go down."

12 Tuesday, December 13 2011 - THE NEW PAPER

News Special

ON!

CAMPUS

Our polytechnics have become institutions of choice for students finishing secondary school. SANTOKH SINGH and HEDY KHOO take an in-depth look at what they offer in a Special Report that will run over five Tuesdays. In the first part today, we showcase campus life and highlight programmes that nurture leaders, ranging from internships to community service

Poly education, for me, is more than just academic and, through this programme, I have learnt both theory and application.

- Miss Sharmilee Devi Rajasekaran from Ngee Ann Polytechnic

GOT NEWS?
 1800-828-28-28

If you've seen or heard something interesting, please call us. The top three tips will each win \$100 worth of shopping vouchers.

IN THE NEWS

Yes, we were in the news for an array of events involving current students to a graduate! We are famous!

cial Report

Nanyang Polytechnic

Ngee Ann Polytechnic

Republic Polytechnic

Singapore Polytechnic

THE NEW PAPER - Tuesday, December 13 2011 13

A series of adventures

CAMPUS life turned out to be a series of adventures for this top Nanyang Polytechnic (NYP) student who is pursuing a Diploma in Technology and Materials Science.

Joining the Adventure Club has been a final-year student Lovell Ong (below) on four hiking and camping trips in Malaysia and one to Outward Bound Taiwan.

Last year, he also represented his school at the 10-day Cambodia Youth Expedition.

Said Mr Ong, 19, an NYP-ST English scholar, "Nanyang Polytechnic has broadened my mind and develop my confidence to travel, meet more people and see different places in a span of 2 1/2 years."

He joined the Adventure Club in the poly's annual Club Crawl, where interest groups and clubs set up booths to recruit new students.

Fear of heights

Seeing the Adventure Club's rock wall, he decided to scale it despite his fear of heights.

He said with a chuckle, "I felt a sense of achievement at first when I reached the top. I regretted it, especially when I got the hand grips for the descent. It was a bit scary, but I recognised that I would be one of the members of the club."

After going on more trips, he became his fear of heights, but he did not cook nutritious meals.

He and his fellow students had to set up and cook their own meals.

This year, Mr Ong became president of the club.

The poly encourages the different clubs and clubs to be more cohesive.

On his Outward Bound Taiwan trip, Mr Ong joined 17 students, including a few from the MindSports Club student council. "We learnt about teamwork and how to work together. It is sometimes more about teamwork than physical fitness."

News

THE NEW PAPER - Tuesday, October 25 2011

Spicy rabbit dish warms friendship with China students

REPORTS BY NYNA SIM
bynasim@9oh.com.sg

FANCY learning how to cook - and then eat - a spicy rabbit cold dish?

Some students from Temasek Polytechnic (TP) were in two minds about it because they were animal lovers.

But they eventually cooked the rabbits.

Said student Tay Shie Hong, 21: "They were dead, so it wasn't so bad cooking them. Anyway, the circumstances called for it."

Last month, he and 17 others from TP's School of Applied Science went on a two-week exchange programme to Sichuan Higher Institute of Cuisine, one of China's largest culinary schools.

In recent years, there have been media reports and commentaries on how efforts need to be made to integrate foreign students and Singaporeans.

Besides the TP programme, there is another, known as the Spotlight Youth Exchange, which food can sometimes be a means of integration.

And so it was with this TP exchange programme. In Sichuan, the TP students learnt to cook authentic Sichuanese food like kang po chicken, twice-cooked pork and the spicy rabbit cold dish. These dishes are not taught here by their Singaporean chef, who specialises in Cantonese cuisine.

Awesome knife skills

The TP students also picked up food preparation techniques, such as the knife skills of the Sichuanese student, which amazed the TP students.

Said student Collin Liang, 20: "They could slice fish and meat thinner than we could. And when they sound like a knife galling."

Another student said the Sichuanese students were also highly skilled in la mien (pulled noodles).

Said Mr Vincent Kuan, 19, laughing: "Their la mien is made so finely that the strands could almost pass through the eye of a needle."

"When we tried, ours looked like udon (thick



DIG IN: Temasek Polytechnic students here cooked local favourites with their Sichuanese counterparts.

PICTURE: GANNI WOO

Youth exchange programme helps them make friends across cultures

She used to consider herself a "typical Singaporean student".

Said Miss Joanne Law, 23: "I didn't bother to make friends with foreign students. I just kept to my own group of friends."

But now, she - together with four other schoolmates from the Singapore Institute of Management (SIM) - looks after a group of 15 foreign students. She is part of a team under the Spotlight Youth Exchange (SYE) programme.

It aims to equip young Singaporeans with leadership skills and cultural sensitivity to build cross-cultural dialogues with youth of other nationalities, usually foreign students, in Singapore.

This is done through bonding sessions, gatherings, and other activities.

The youth exchange was initiated by Asian Culture Enrichment Singapore and jointly organised by social enterprise Agape Group Holdings and an NGO, Life Community Development.

It is supported by the National Integration Council and the National Youth Council.

Miss Lew found out about SYE through SM and signed up.

She was called up for focus group discussions in July and started "feeling really bad" that she had never bothered to make friends with foreign students.

"A lot of them don't have Singaporean friends and I don't know much about Singapore," she said.

Indian national Angelina David, 24, a participant in SYE, came to Singapore in January to do her MBA at Stamford Raffles College.

She had no Singaporean friends initially. But now, through the SYE and as president of the college's student council, Miss David has both local and foreign friends in the college.

"In this era of globalisation, we have so much to learn from and grow with different," she said.

This year's SYE culminated in a feast around key cultural sites here and an all-night concert on Nov 11.

Local and foreign youth interested in taking part in the race can visit www.spotlightyex.sg/

Interesting taste

Said student Vivien Yang, 20, in Mandarin: "We don't have things like ginger flowers and pandan leaves, which give the dishes an interesting taste."

But it was his interaction with the TP students that left the deepest impression on him.

"I had a lot of fun learning English words and Singaporeans enjoy shopping the way we do too."

Ms Paul Sin, section head in TP's School of Applied Science, was pleased with the way the trip turned out for both sides.

"The students learnt each other's cuisine, but also built friendships and networked," he said.

Temasek Polytechnic

Leadership through charity

PUTTING classroom knowledge to work for a good cause is exactly what this student at Temasek Polytechnic did.

Second-year student Jasmine Tan (below, right), with Temasek Polytechnic vet tech officer Samantha Komaran, who is studying for a Diploma in Veterinary Technology, recently funded dog groomer for a day at a campus fund-raising event.

Said Miss Tan, 18, who intends to pursue a university degree later to become a vet: "Part of our syllabus included a lesson on pet grooming offer pet grooming services for the Campus Care Network Day. We were quite excited to be able to use what we learnt and do charity at the same time."

The event, held twice a year, is an avenue for students to foster rapport with lecturers and peers while raising funds for needy students.

On Nov 18, more than 100 stalls were set up, manned by students and poly staff.

Dogs Gone Gorgeous

Miss Tan joined 31 of her course mates to put up a stall called Dogs Gone Gorgeous, offering a basic health check for dogs and basic grooming services such as nail clipping, footpad fur clipping, ear cleaning and bathing for \$20 to \$30. In all, their stall raised \$230.

"At first I was very nervous about how the dogs would react to us, since the dogs we practised on belonged to my course mates and were very tame," said Miss Tan. "But it turned out fine. It was a good test of the lessons we had and it gave us an opportunity to work with animals in a real life situation."

The students took turns to operate the stall in two-hour shifts from noon to 5pm and groomed eight dogs belonging to other students, poly staff and members of the public.

Miss Tan, who does not keep any pets, has also taken part in other activities and fund-raising events.

"There is a wide range of activities to choose from. Our campus is not very large, but we have a close-knit community of students and staff members. You see friendly faces everywhere. I find campus life very fulfilling and meaningful because there are many opportunities to forge friendships while doing charity at the same time," she said.



PICTURE: TEMASEK POLYTECHNIC

Project Officer,
Samantha explaining
some pre-operation
procedures



WE ARE OPEN!

Written by Jomer Bo Lucanas

TP is the **first and only** polytechnic to have a licensed veterinary clinic on campus for student training. The well-equipped **TP Animal Clinic** is set up with the aim of providing students from the Diploma in Veterinary Technology (VeT) real-life hands-on learning experience where they assist the veterinarians in animal surgeries and anaesthesia procedures. This is in line with the mission: *Bring education to life and life to education*, which has been the emphasis of all courses at the School of Applied Science.



Students learn and provide veterinary assistance to the veterinarians when they perform surgery on animals especially in pre and post-anesthesia procedures as shown in the picture.



The staff members supporting the Diploma in Veterinary Technology



The timing of the clinic set-up was just right as the course team tied up with the Cat Welfare Society (CWS) on stray cat sterilisations as a means of controlling its population. Tampines has recently been identified by AVA as one of the four hot spots in Singapore where there is a need to control the stray cat population. VeT students worked with

CWS cat trapper on one of the evenings to trap stray cats in Tampines. These were later brought to the clinic the next day where final year VeT students prepared the cats for anaesthesia and surgery under the supervision of the veterinarian teaching staff. All animal surgeries are performed by our licensed veterinarians.

Previously when there was no clinic set-up, VeT students learnt mainly the types of veterinary assistance required during surgeries only in theory. The objective of having a clinic on campus is to hone students' technical competency in a close-to-real-life veterinary work environment so that they will become competent veterinary technologists when they work in veterinary clinics, hospitals and research animal facilities.

Since the **TP Animal Clinic** has been opened from mid-November 2011, about 40 dog and cat sterilisations had already been performed at the clinic which is open to TP staff and students as well as to the public. The clinic currently opens on two days a week, namely Wednesday and Friday. For now, **TP Animal Clinic** only offers animal sterilisations and no other veterinary procedures. However, TP staff and students could seek advice on a wide range of veterinary care topics from our veterinary team.

*From Left to right: Dr June Tan (Veterinarian),
Ms Samantha Komaran (Project Officer) and
Mr Jomer Bo Lucanas (Veterinarian)*



TEMASEK
ANIMAL FACILITY

Testimonies!

These are comments and pictures of happy clients and their pet animals as testimony to the success of the animal surgeries performed by our veterinary team at our TP Animal Clinic!



“Excellent service and attitude, friendly environment... Happy to be here”

Tsai Shu Chuan
A client

“Staff are very friendly and they really took care of my dog. The surgery was done well and I'm satisfied with the service rendered”

Ang Wan Quan
Sparky's owner



“I could see huge commitment and professionalism in your team”

Christine Foong
TP staff



Student Quotes

“This has been a truly enriching experience that has allowed me to gain skills that I can use in the working world.”



Danya Selva Kumar
3rd year VeT student

“The clinic is affordable and the staff are experienced; your animals are in good hands.”



Joey Lo
3rd year VeT student

In the near future, there will be more tie-ups with other animal welfare societies such as Action for Singapore Dogs, and public members wanting to sterilise their pet animals will also be welcomed! More information on the clinic and appointment booking could be obtained from the website (<http://www-as.tp.edu.sg>)



The mission of **TP Animal Clinic**

To provide *excellent* service in animal patient-care and client support.

SSBMB Essay Writing Competition 2011

By Goh Miah Kiat



The Singapore Society for Biochemistry and Molecular Biology (SSBMB) organised its annual essay writing competition and this was opened to students of junior colleges, centralised institutes and polytechnics.

Entitled **“Personalised Medicine: Hype or Hope?”** the essay writing competition required students to share and write their views and thoughts from the knowledge they have learnt from reading scientific articles and journals in their course of study.

There was a total of one Distinction prize and two Merit prizes awarded for this competition.

Two of the three winners came from Temasek Polytechnic specifically from School of Applied Science! Both prize winners are currently students from Diploma in Biomedical Science.

Shalini Elangovan clinched the Distinction prize and Balakumaran s/o Nadarajan won the Merit prize.

Information on SSBMB could be found on this website www.ssbmb.org.sg





Meet **Suthasini** of AFSN who has done TP proud by clinching the **Overall Championship title for Vasantham Star 2011!** Another feat for Suthasini was that she was the first female to win this title as the previous winners of this competition had been males. Kudos to her for breaking that record!

Here she shares her joys and tribulations while journeying towards this momentous win...

"I am very honoured to win this title as not only have I made my parents proud, I have also made our TPians proud especially ASC!

I have been singing since I was 5 years old and this has been my passion. I wanted to bring my musical journey to the next level by taking part in Vasantham Star 2011. More than 400 Indian youths took part which started with auditions. I made it to the top 10 and the competition was then aired live consecutively for 9 weeks. Being a final year student in AFSN, I had difficulties in managing my time as I had many commitments to attend to. I rehearsed and practised at Mediacorp almost every day after school and I only ended up going home close to midnight. The biggest sacrifice I made was to minimise the quality time with my family. I was, however, very determined to win and with the support of my friends and family, I was able to push myself closer to the title every week."

After winning this title, life has certainly changed for her...

"Now that I am a public figure and the ambassador of Vasantham, I will continue dreaming big and strive for it. I am working on my new album and I really hope that it will take me to the next level with the support of my fans. I am also going for piano lessons to expand my knowledge and learn the basics of music composition.

*My journey in this field as just begun. I would like to thank all those who believed in me and voted for me. To all the youths out there: **DARE TO DREAM BIG** and go for it!"*



We wish Suthasini all the best in her musical journey!



Putting the eggs collected from a nest in the wild into a nest created at the hatchery



Turtle Conservation Project

Kampung Juara, Tioman

By Kenneth Tang

21 students from the **Temasek Polytechnic Green Interest Group** and the Diploma in **Biomedical Science** went to Tioman for a week-long Turtle Conservation Project in September 2011.

Working under the guidance of experienced staff from the Juara Turtle Project, the students were exposed to multiple dimensions involved in turtle conservation work (it was not as simple as digging up the eggs and putting them in the hatchery). In between learning about turtle biology and conservation work, the students took part in the construction and maintenance of turtle hatcheries, designing and constructing a simple obstacle course for children from scratch and building a fish pond. The students even had the opportunity to be

involved in the daily care of the resident turtle, **Jo**.

The highlight of this trip was the close encounter the students had with a nesting turtle, just a few minutes' walk from their accommodation and before the excitement of this encounter could wear off, 3 nests in the hatchery hatched and hundreds of baby turtles were digging their way out. The students had a whale of a time trying to pick up the baby turtles as gently as they could be and prepared them for release in the pre-dawn hours the following day. If that was not enough action for the trip, a group of students discovered a nest during their routine dawn boat patrol and came back with more than 100 eggs for the hatchery.

Fresh air...Clean beaches...Soaking in the cooling waters of a waterfall after a hike through the jungle, learning more about conservation work and knowing that we had contributed towards the survival of sea turtles - that was a great way to reward ourselves!



HDB Heartland Ambassadors

A team of student leaders were trained in promoting green living to HDB residents. They were selected to be HDB Heartland Ambassadors for the official opening of Ponggol Waterway. PM Lee was the GOH at the event.

Balakumaran s/o Nadarajan, a BMS student and President of Applied Science Studies Club, shared his experience as an ambassador...

The programme provided us (the team members) an eye-opening experience. The focus of this programme was to educate us on eco-friendly values and the importance this played in society. On the other hand, every citizen had a role to maintain good neighbourliness. This experience had definitely matured us in terms of being more people-minded.

Furthermore, many interesting facts were introduced to us during the workshop held at Toa Payoh HDB Headquarters.

Besides learning about eco values and the ways to do that, we also learnt about some neighbour-friendly tips like these:

- *Refrain from placing plants and objects on the ledge to prevent them from falling and injuring someone*
- *Keep corridors tidy and clutter-free to prevent people from tripping and hurting themselves*

During our visit to the Official Opening of Ponggol Waterway, we shared these messages with the residents. Approximately 40% of the people who visited the park mentioned that they were already practising eco values. It was heartening to know that Singaporeans took the eco values seriously and also actively participated towards Saving Gaia.

On another occasion, we went door to door together with some secondary school students, sharing these eco tips to residents of Woodlands. The residents welcomed our presence warmly and assured us that they would involve actively in these eco values.

Bala and his team members sharing some insights on the eco values to Mr. Khaw Boon Wan





Lee Pin Rou looking all radiant researching on Durian wine

LOVE DURIAN? LOVE WINE?

Why not venture into Durian Wine?

Lee Pin Rou a Diploma in Applied Food Science and Nutrition Graduate (Year 2004) concocted exotic flavours to meet increasing consumer demand for newer styles of wine. She explored this innovative food product as part of her PhD programme.

She is currently pursuing her Doctor of Philosophy (PhD) in Food Science and Technology at the National University of Singapore (NUS).

With the increasing consumer demand for newer styles of wine, researchers have been directing attention at non-traditional options like fruit wine though information is still lacking on the fermentation of fruit wines.

Says Pin Rou, "One of the key challenges in developing fruit wine is the improvement of fruit wine flavour which is affected by several factors like chemical properties of the fruit, fruit variety, soil, fermentation processes and conditions, winemaking practices and yeasts used. Much can be learnt from conventional wine fermentation to develop and improve fruit wine fermentation and flavour, although new processes need to be developed. For these reasons, I chose to focus on the improvement of the flavour of tropical fruit wines (durian wine and papaya wine)".

**AScientia wishes her
the best for her concoction
of Durian Wine and hopes that
she is able to market her product
in the near future!**

Staff enjoying an afternoon off from the office



As part of the school wellness programme and bonding session, over 90 staff members visited **Oh Chin Huat Hydroponics Farm** on 23 September 2011. It was a guided tour organised by the school for staff members. All the staff enjoyed such an event as it took them away from the office and outdoors.

Guide briefing staff members about the farm



An event initiated by Dr Lee was the **self-defence demonstration** on 22 December 2011 which was opened to all TP staff.

Many ASC staff supported the event with their attendance and participation. The demonstration was headed by Grandmaster Lim a certified Tai Chi Master, Taekwondo Grandmaster (9th Degree Black Belt) and HupKwonDo President & Grandmaster (9th Degree Black Belt).

The 2-hour session illustrated practical self-defence techniques, demonstration of practical kicking and punching, and also addressed various ways of overcoming physical limitations due to aging. This set a sound foundation for the participants to continuously upgrade and improve their self-defence skills and health at their own pace.



GM Lim working out a move with Goh Gui Xin, a Martial Arts enthusiast



Dr Lee saying a few words about GM Lim before the demonstration

School of Applied Science had a **year-end tea gathering** on 29 December 2011 at Blisspoint. The special thing about this gathering was the concept of pot-luck. Staff rallied with other team members within their department and diplomas to bring delectable and delicious food!

Dr Lee spoke to the team about the importance of working towards common goals and how we should stay motivated. He also encouraged staff to approach him if they had any matters to discuss with him.





Comments from staff:

"I had enjoyed myself at the Language @ Lunch session. Thanks for the notes"

Celine Ng

"Thank you very much. I have benefited a lot from the language session. I even tried to use "angry folder" you have taught us"

Liu Limeng

TRAINING & DEVELOPMENT

Staff members were treated to special language sessions with lunch thrown in for good measure. This was an exploratory venture into providing staff with an opportunity to explore language matters over language. Thus far two sessions have been conducted. The first on email communication which staff had expressed was very useful for them.

The second session was on **Image & You!** Shiseido beauty trainers were roped in to handle some part of the training. The ladies were there to share some tips on grooming and professional appearance. After the grooming tips and simple hairstyles for men and women, a make-up demo ensued. Phoebe Lin was chosen to be the model. She had a thoroughly enjoyable experience being made up. Everyone agreed that she should be wearing make up on a regular basis!



All of you would have realised there is something unique and new in the polytechnic... Well, did you?

The gigantic billboard welcoming everyone with digitally streamed content

YES, WE ARE A
**DIGITAL
CAMPUS**
NOW!



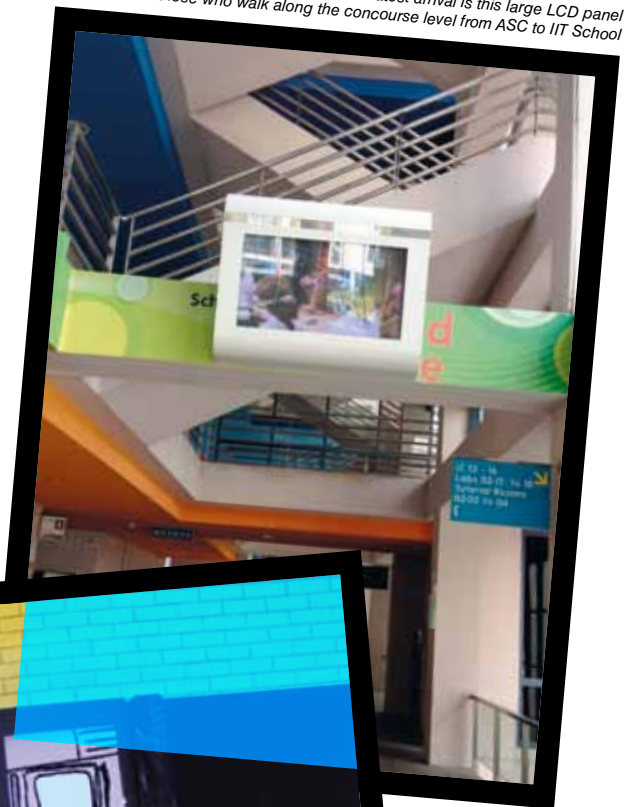
Since early January, everyone has been awed by our new-age campus. Instead of having static banners (which are costly, difficult to put up and sometimes limiting) the campus has gone digital. This was timely for Open House 2012.

There are 52 interactive LED monitors (referred to as panels) all around the campus and a massive welcoming billboard at the Plaza (just above the entrance to Business School).

Communication to students, staff and the public has been a whole new experience now! Information has become relevant and the whole interactivity has certainly engaged the people. Many have commented that they have found these LED panels quite a novelty in terms of conveying messages about the diploma, activities specific to diplomas and schools, community and Singapore.

Recently, for Valentine's Day, messages of love and appreciation were 'screened' using digitally streamed content via these LED panels and billboards.

The latest arrival is this large LCD panel for those who walk along the concourse level from ASC to IIT School



Within ASC, we have these LED panels

TEMASEK POLYTECHNIC
open
house
5 - 7 JANUARY 2012

We were on show in early January showcasing our various courses. Many secondary school students turned up to see for themselves the available courses and also to chat with students and staff regarding the courses.

These students are interested in Baking & Culinary Science



The throngs of people who came to the school for the event



Students asking Veterinary Technology students some queries



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