



MEDIA RELEASE

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NINE HAWKERS HONOURED AT SINGAPORE HAWKERS' SEMINAR & AWARDS 2023

Singapore, 27 September 2023 – For their contributions towards a progressive hawker culture, nine hawkers were recognised today at the Singapore Hawkers' Seminar & Awards 2023¹. Organised by The Federation of Merchants' Associations, Singapore (FMAS) and supported by the National Environment Agency (NEA), the seminar saw Dr Koh Poh Koon, Senior Minister of State for Sustainability and the Environment, presenting the Enterprising Hawker Award, Hawker Heritage Award, and newly introduced Outstanding Hawker Mentor Award.

2 The Singapore Hawkers' Awards, introduced in 2021, commend the innovative and entrepreneurial spirit of hawkers who run cooked food stalls at hawker centres managed by NEA and NEA-appointed operators, and recognise exemplary hawker brands and individuals who have helped to shape the local hawker scene. Nominations are submitted by FMAS members, Hawkers' Associations, or individual hawkers. An independent panel of five judges, comprising hawker food advocates and representatives from the public and private sectors with extensive knowledge and expertise in the food and beverage industry, evaluated the nominations.

Three veteran hawkers amongst first recipients of Outstanding Hawker Mentor Award

3 This year, the awards received close to 100 nominations. A new category – Outstanding Hawker Mentor Award – was introduced this year to acknowledge the contributions of mentors, who have dedicated their time and expertise to support and guide aspiring hawker entrepreneurs. Tham For Moy, owner of Hon Ni Kitchen, Kang Kaiming, owner of Min Yun Famous Fried Hokkien Prawn Noodle, and Sze Si Wei, owner of Snow Mount, were the first three recipients to receive this recognition.

4 Tham For Moy, an avid mentor with over 20 years of experience in the hawker trade, is one of the first hawkers to come on board NEA's Hawkers Development Programme in July 2020. She has mentored 12 aspiring hawkers, including those with no prior culinary experience. Seven of them have also gone on to open their own stalls.

¹ The full list of award recipients can be found in ANNEX A.

Fourth generation hawker and hawker who embraces digital tools lauded

5 Tan Poh Chye, owner of Tian Nan Xing Minced Pork Noodle Business was honoured in the Hawker Heritage Awards category, which celebrates the enduring heritage and traditional cuisine that have been passed down through generations. Tian Nan Xing, which was first started in 1923 by Mr Tan's grandfather, has been established for nearly a century. The business, now run by the fourth generation, is a testament to the rich culinary heritage of Singapore and the dedication of its people to preserving it.

6 In the Enterprising Hawker Awards category, Teh Lay Bee, owner of Grandma Ban Mee, was named one of the winners. This category recognises hawkers who have innovated and implemented new business models, strategies, processes or tools to grow their hawker business. Ms Teh's digitalisation efforts includes venturing online to e-commerce platforms, such as Shopee and Lazada, to sell their signature chili and Ban Mian instant packets.

Launch of Vibrant Hawker Culture programme

7 To encourage and support ground-up initiatives that can help safeguard our hawker culture, NEA announced the launch of the Vibrant Hawker Culture programme at the seminar today. Under the programme, individuals and organisations can seek funding support for non-commercial projects that aim to enhance the vibrancy of our hawker centres and markets, or to promote hawker culture in general. This builds on the scope of the previous Vibrant Hawker Centres programme that was introduced in 2017 to support events held at our hawker centres, and ceased in 2020 due to the COVID-19 situation.

8 Under the Vibrant Hawker Culture programme, the funding will be capped at \$5,000 for each project, and up to \$10,000 per financial year for the same individual or organisation.

Towards 'A Progressive Hawker Culture'

9 This year's seminar also saw lively discussions amongst hawkers during the dialogue session. Panellists, including Mr Jerome Lim, third generation owner of Ming Fa Fishball, Mr Lee Syafiq, Founder of Ashes Burnnit, and Ms Nooraisa Md Hashim, fifth generation owner of Haig Road Putu Piring, shared innovations that they have adopted to safeguard our hawker culture and sustain their businesses for future generations.

10 "The FMAS Hawkers' Division plays a pivotal role in sustaining and promoting our Hawker Culture through our close partnership with our stakeholders such as our hawkers' associations as well as the National Environment Agency of Singapore. The theme for this year's awards is apt because our hawkers have shown resilience in the face of adversity, especially in the past two years of the pandemic. Their strive for innovation and growth has contributed greatly to the progress of our Hawker Culture." says Mr Yeo Hiang Meng, BBM, President of FMAS.

11 "Amidst the diverse and tantalising cuisines that our hawkers offer, the Singapore Hawkers' Seminar & Awards 2023 also aims to celebrate and pay tribute to the indomitable spirit of our hawkers who are also the key stewards of our Hawker Culture and its heritage. Not only do our hawkers create the delightfully tasty food that many of us may have taken for granted, they also continue to innovate and grow their business through digitalisation, new business models as well as mentorship to the next generation of hawkerpreneurs and hence

continue to promote our Hawker Culture” says Mr Anthony Low, PBM, Chairman of FMAS Hawkers’ Division.

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About the National Environment Agency

The National Environment Agency (NEA) is the leading public organisation responsible for ensuring a clean and sustainable environment for Singapore. Its key roles are to improve and sustain a clean environment, promote sustainability and resource efficiency, maintain high public health standards, provide timely and reliable meteorological information, and encourage a vibrant hawker culture. NEA works closely with its partners and the community to develop and spearhead environmental and public health initiatives and programmes. It is committed to motivating every individual to care for the environment as a way of life, in order to build a liveable and sustainable Singapore for present and future generations.

For more information, visit www.nea.gov.sg

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About The Federation of Merchants’ Associations, Singapore (FMAS)

The Federation of Merchants’ Associations, Singapore (FMAS) is a non-profit association formed to represent merchants and hawkers operating in the HDB towns, Hawker Centres under NEA’s care and neighbourhood centres. To date, FMAS has 60 merchants’/hawkers’ association (MA/HA) members who represent more than 70% of Singapore heartland precincts. We also work closely with about 20,000 retailers in the HDB neighbourhood estates areas and 16,000 hawkers and stallholders in the NEA-managed hawker centres on various initiatives. For more information, please visit <https://fmas.org.sg/>.

ANNEX A – Winners of Singapore Hawkers' Awards 2023

Hawker Heritage Award

This Award celebrates hawker brands where management and culinary skills have been passed down through generations and contribute towards the continuation of Singapore Hawker Culture.

No.	Hawker Name	Stall Name	Type of Food	Duration of stall operation	Hawker Centre / Unit Number
1	Lee Hoy Chu	Hoo Kee Rice Dumpling	Traditional Hokkien Rice Dumpling	40 years	Amoy Street Food Centre / #01-18
2	Sulaiman Bin Abu	D'Authentic Nasi Lemak	Nasi Lemak	27 years	Blk 84 Marine Parade Central / #01-36
3	Tan Poh Chye	Tian Nan Xing Minced Pork Noodle	Minced Pork Noodle	100 years	Blk 511 Bedok North St 3 / #01-10

Special Recognition Certificate (for Hawker Heritage Award)

No.	Hawker Name	Stall Name	Type of Food	Duration of stall operation	Hawker Centre / Unit Number
1	Tan Siok Hwee	Hwee Kee Kway Chap	Kway Chap	65 years	Hong Lim Market and Food Centre / #02-33

Enterprising Hawker Award

This Award acknowledges hawkers who have innovated and implemented new business models, strategies, processes, or tools to grow their hawker businesses.

No.	Hawker Name	Stall Name	Type of Food	Duration of stall operation	Hawker Centre / Unit Number
1	Ng Soon Heng	New World Congee	Congee	4 years	Blk 84 Marine Parade Central/ #01-45
2	Teh Lay Bee	Grandma Ban Mee	Ban Mian Noodles	8 years	Amoy Street Food Centre / #01-07
3	Vivian Liem	Butternut	Super Thin Pizza (Modern / Western / Fusion)	6 years	Taman Jurong Market and Food Centre / #02-108

Special Recognition Certificate (for Enterprising Hawker Award)

No.	Hawker Name	Stall Name	Type of Food	Duration of stall operation	Hawker Centre / Unit Number
1	Leok Joo Hwa	James' Quesadilla & Brunch	Quesadilla (Mexican inspired food)	5+ years	Amoy Street Food Centre / #02-79
2	Ramli Bin Ibrahim	Oiishii Corner	Japanese Halal Food	6+ years	Block 22 Lor 7 Toa Payoh/ #01-61
3	Lim Teng Feng Paul	CRAFT'B & Mizu Shakebar	Japanese Rice Bowl & Japanese Beverage Stall	4 years	Amoy Street Food Centre / #02-115 & #02-116

Outstanding Hawker Mentor Award

This Award recognises the contributions of mentors who have dedicated their time and expertise to support and guide aspiring hawker entrepreneurs.

No.	Hawker Name	Stall Name	Type of Food	Duration of stall operation	Years as Mentor	Hawker Centre / Unit Number
1	Tham For Moy	Hon Ni Kitchen	Nasi Lemak	20 years	4 years	Blk 216 Bedok North St 1 / #01-07
2	Kang Kaiming	Ming Yun Famous Fried Hokkien Prawn Noodle	Fried Hokkien Prawn Noodle	40+ years	4 years	Blk 117 Aljunied Ave 2/ #01-12
3	Sze Si Wei	Snow Mount	Fried Kway Teow	32 years	4 years	Blk 448 Clementi Ave 3/ #01-17