

Dec 11, 2018

National Heritage Board
61, Stamford Road
#03-08, Stamford Court
Singapore 178892

Attn: Mr Yeo Kirk Siang (Director, Heritage Research and Assessment)

Dear Sirs,

Re: Letter of Support for Nomination of Hawker Culture to the UNESCO Representative List of Intangible Cultural Heritage of Humanity

I am pleased to include a one-minute video prepared by At-Sunrice students and faculty in support of the Singapore nomination. Please access the video at this link <http://bit.ly/at-sunrice-hawker-culture-nomination> or by scanning the QR code on the right.



Singaporeans, in turn, talk about their love of their famous hawkers—there is a constant discussion on which hawker serves the best dishes. To call it a debate would be an understatement. Why is it such a Singaporean preoccupation? Because Singaporeans *depend* so much on hawker cuisine. It's a reflection of our identity.

Hawker culture is a phenomenon that evolves naturally when transient people or migrants need to be fed. Historically, hawkers are very mobile and carry around their wares on poles, carts or trishaws. The food is prepared and served by the people who want to feed their own with affordable comfort food. It's consumed—unpretentiously—in day-to-day life. More importantly the traditional recipes are passed down from parents, grandparents or great grandparents and not taken from any cookbook.

This culture is evident everywhere, but it's very particular in Singapore. Being a small island with a deep-sea port, Singapore was a natural entrepôt for traders, migrants and even missionaries from nearby regions such as Indonesia, India and China, as well as far away Europe. Whether it was the Silk Road, the Spice Road or the monsoon seasons which brought traders, workers, temporary residents to Singapore over the many hundreds of years, the hawker culture evolved with them.

Mostly, hawker food is a single unit micro business serving a simple menu of ethnic dishes for breakfast, lunch and dinner, or for taking a break to interact socially with friends, as well as takeout to save time from having to cook after a long day. Even when one is unwell, there are certain dishes such as porridge or tonic soup for nourishment. Hawker food is always there for us, like a doctor or an old friend.

Over the last 30-40 years, the Singapore government—understanding the importance of hawker food to the population—provided a continuation of the hawkers' livelihood when it started to build the housing development communities—home to the majority of its citizens (almost 80 percent of the population). Every housing cluster includes hawker centres, providing diverse and simple ethnic food day and night prepared from thousands of timeless heritage recipes.

Hawkers know their customers well—they have been feeding them for not just years, but generations! Most hawkers are affectionately referred as “uncle” or “auntie,” and conversation, though short, is personal. Sometime customers will catch up on hawkers’ own family updates, too. The daily interactions have created indispensable friendships, support and engagement within the communities. The culture is woven into the everyday life more than anywhere in the world. It is almost like the kitchen talk in one’s own home because we live there—it’s our home and hearth.

On weekends, when people visit their extended families, or meet with their friends on their day off, exploring other hawker stalls becomes a kind of sport. We are looking for that “X Factor.” Take the justly famous dish: chicken rice. Singaporeans are discerning about the different components of the dish, such as the fragrance and texture of the rice; the moistness of the chicken; the varied intricate qualities of the chilli, ginger and sweet sauces. There are hundreds of chicken rice stalls in Singapore, but Singaporeans will go out of the way to seek out the one they consider the best and will tirelessly support it like a favourite football team.

The same can be said about any number of the dishes from the hawker pantheon: laksa, yong tau foo, wonton noodles, duck rice, rojaks and roti prata, to name a few. Going beyond just the seemingly cosmetic differences in a particular dish, there can be quite a few hawkers serving their own ethnic version or creative take of the same dish. It has to be seen to be believed; the possibilities are endless. In that same vein, popular hawkers have their own following. When they relocate, their regular customers will surely find them—this is a deeply felt imperative.

At-Sunrice GlobalChef Academy is a premium culinary training institution. To that end, every student of ours goes to hawker centres to learn about the trade, the cooking and the variety of dishes, because understanding hawker culture is of the utmost importance to the continuation of our culture.

We also teach hawker dishes to amateurs as well as professionals. Many of our students and alumni, though they are qualified to work in top fine dining restaurants, choose to join their parents or grandparents in operating their family hawker stall.

They are very proud and feel privileged to support the preservation of the intangible hawker culture.

With big international fast food chains permeating our shopping malls and aggressively offering ecommerce, it is crucial that Singapore preserves its hawker culture now for future generations.

Hawker culture feeds the people of Singapore in mind, body and soul.

Supported by



Kwan Lui Ed.D.(hon)
Founder and Director,
At-Sunrice GlobalChef Academy.



BARTLEY SECONDARY SCHOOL

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*Empowering every Bartleyan to
Lead with Wisdom
Serve with Humility, and
Learn with Passion*

March 7, 2019

National Heritage Board
61 Stamford Road
#03-08 Stamford Court
Singapore 178892

Subject: Bartley Secondary School supports the nomination of the "Hawker Culture of Singapore" to the UNESCO Representative List of Intangible Cultural Heritage.

Dear Ms Felicia Toh,

Our educational institution, Bartley Secondary School, envisions our students to be Leaders for Others, Learners for Life. As it is our mission to empower every Bartleyan to lead with wisdom, serve with humility and learn with passion, the school has been actively promoting Hawker Culture in our instructional programmes since 2014 as we believe Hawker Centres are integral to the social cohesiveness of a community that is a melting pot of different cultures.

The Hawker Culture started out as a National Education (NE) and Info-Communication Tool (ICT)-infused project for the English and Mother Tongue Language departments to inspire students to do research on the topic of Hawker Culture based on the theme 'Hawker Culture: Through The Years'. Students conduct research on the early days of hawkers and its evolution and use ICT-based tools like Newsmaker and creating mobile apps to create information for awareness to their peers and community.

Though the project is targeted at National Education, it ties in with learning of our own traditional food. Students get an opportunity to re-live history and our heritage through finding out more about local hawker culture. They work in groups to research on the history and gain different perspectives on the significance and relevance of hawker culture in today's context.

A physical, mock-up of an authentic 'Hawker Centre' corner (Annex 1) has been developed near the school canteen to replicate a hawker centre before the 1980s. There is information about the older Hawker Centres as well as the reasons for the newer generation of hawker centres and the importance of upgrading hawker centres.



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The Nutrition and Food Science (NFS) Unit adopted this project in 2014 to encourage the Secondary Two students to be aware of the many different hawker food. Students are also tasked to produce two end products – an informative brochure on hawker centres and also a practical assessment on their ability to create a hawker dish. The project was subsequently reviewed and aligned to the Elective Module component of the Food and Community Education (FCE) programme – FCE & the Community for the Secondary Twos.

An added feature in 2016 was the inclusion of a Learning Journey. It started with Secondary Two students going to different hawker centres around the eastern part of Singapore. Each class visited hawker centres in Boon Keng, Haig Road, Bedok, Eunos and Old Airport Road with the objectives of finding out more about social cohesiveness in the hawker centres, the multicultural array of foods being sold, the popular foods of each culture that were sold at each locations and the sensory appeal of the foods that the students get to sample. They were then tasked to replicate the foods that they sampled in the Food Lab back in school as part of their practical assessment. As educators, we want the students to have a first-hand experience of hawker centres so that the hawker culture continues to thrive among the younger generation.

In 2017, the NFS unit worked together with the Year Head in charge of Secondary Two and the Physical Education unit to include the Hawker Culture Learning Journey in the Secondary Two Adventure Camp. With the camp based in Changi Coast Outdoor Adventure Learning Centre, students will walk towards East Coast Lagoon Food Village as part of their Values-In-Action activity – Walk for Rice. This is an added objective of the school to seamlessly tie in different activities in one programme to allow students to experience the accessibility of hawker centres even when their camp is located away from the hustle and bustle of the neighbourhoods. With this new objective, students are also able to observe how the hawker centre comes to life with many visitors ranging from families, office workers and even tourists.

Therefore, as an institution that believes in promoting our cultural heritage in Singapore, we do hope that more people in Singapore and around the world will recognise the value and importance of the Hawker Culture in Singapore.

Warmest regards,

Sri Hirdayu Binte Ahmad (Mdm)
HEAD OF DEPARTMENT (CRAFT & TECHNOLOGY)
sri_hirdayu_ahmad@moe.edu.sg

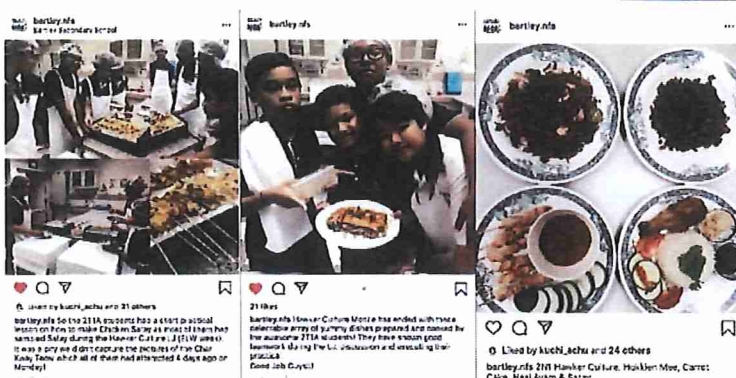
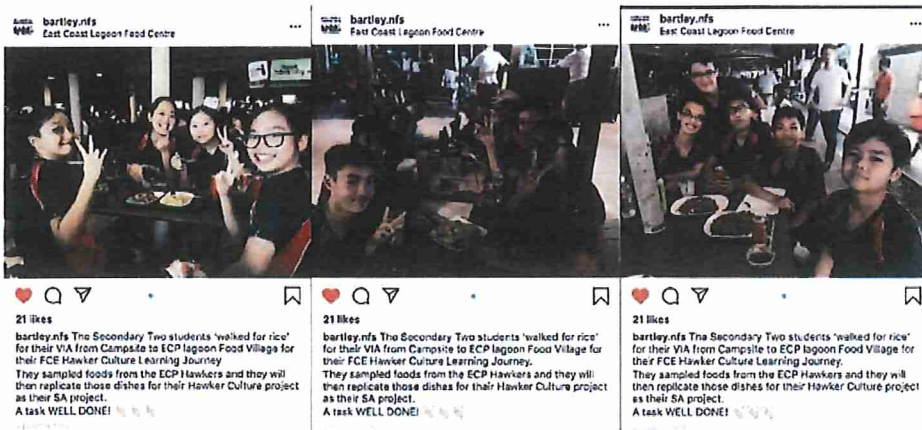


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ANNEX





CEDAR GIRLS' SECONDARY SCHOOL

17 December 2018

Yeo Kirk Siang
Director
Heritage Research and Assessment Division
National Heritage Board, Singapore
61 Stamford Road, #03-08, Stamford Court, Singapore 178892

Nomination of Singapore Hawker Culture for UNESCO Representative List of Intangible Cultural Heritage

Dear Director,

Since its founding in 1957, Cedar Girls' Secondary School (Cedar) has been offering a quality, all-round education to our students. Cedarians are developed into leaders of character ready to pursue their passion, meet the needs of the people whom they work with and serve the society to the best of their ability. The service ethos inculcated in our students has seen many of them taking on a range of community projects to make Singapore a better home for everyone. One such project Cedarians have embarked on is public education on and promotion of Hawker Culture, a unique aspect of Singaporean culture.

The Hawker Culture, or street food culture, tells a story of the historical heritage of Singapore. In 2014, students from Cedar kick-started their journey in exploring the history and significance of Singapore's Hawker Culture in conjunction with a nationwide celebration of Singapore's 50 years of independence. The Hawker Culture project showcased the story of the early immigrants who came from various parts of the world to create a new beginning for themselves in the Singapura, a tiny island at the tip of Southeast Asia. When these immigrants came to Singapore to look for new opportunities, they brought with them diverse cuisines from their respective cultures. The various delectable dishes were shared with the other immigrants who had arrived in Singapore, bringing everyone closer and playing an important part in the formation of a multicultural Singapore we experience today.

The specific aims of Cedar Hawker Culture project were as follows. To

- (1) develop a deeper appreciation of Singapore ethnic diversity and cultural interaction showcased through the multiculturalism of hawker food,
- (2) gain a better understanding of the struggles experienced by our forefathers during the early years of our nation building, and
- (3) strengthen the sense of belonging and emotional rootedness to Singapore through the appreciation of Singapore food heritage.

To fulfill these objectives, in 2014, Cedarians collaborated with a number of community groups to educate the general public on Hawker Culture in Singapore in a bid to preserve it for our future. The students carried out different outreach projects that catered to the needs of various age groups and from all walks-of-life. One group presented on the Hawker Culture exhibits at the integration programme for new citizens of Singapore, allowing them to better appreciate the ethnic diversity of Singapore expressed in the variety of food. Another group showcased



CEDAR GIRLS' SECONDARY SCHOOL

the Hawker Culture project at an exhibition organised by South-6 Cluster Schools on Racial Harmony Day in July 2014. Senior Minister of State, Ms Indranee Rajah, who graced the event as the Guest-of-Honour, was impressed with what the students had learned from their projects. One other group brought the international students in Cedar to popular downtown food places such as Maxwell Food Centre and Chinatown Food Centre to try local dishes ranging from Rojak to Chicken Rice and Ice Kacang. They carried out activities such as storytelling and quizzes for these international students of Cedar so that they could better appreciate Singapore food heritage. Two more groups went to an elderly home and to a senior corner in a housing estate to share with the senior citizens some of these local food and to allow these elderly residents to relive their nostalgic moments of the hawker culture in the 1960s.

In 2015 and 2016, other groups of students continued the Hawker Culture outreach programme by bringing their projects to community libraries to showcase to the public as well as the younger generation. These groups also brought their projects to kindergartens as an outreach programme so as to engage young children between the ages of 3 to 7 through interactive activities and games centred on local hawker culture in Singapore. Currently, the exhibits have found a place in our school's library to teach our Cedarians about hawker culture and the pioneers of our nation.

The hawker culture in Singapore tells a tale not just of food, but of people as well. The dishes that can be found in the exhibit are representative of the characteristics of our forefathers – humble, unique and significant. The story of Hawker Culture in Singapore is a story of the early immigrants who came to Singapura from various parts of the world to make a living. Unknowingly, their hard work and creativity have left a permanent impact on our country's history. Each hawker dish is symbolic of the legacy that our forefathers have left behind and it plays a significant role in the establishment of our unique Singaporean identity.

We are therefore convinced that the potential entry of Hawker Culture in the prestigious UNESCO list will reaffirm its importance, safeguard the practice of hawker skills, and ensure the continued protection of Hawker Culture as Singapore heritage. The inclusion of Singapore Hawker Culture will broaden UNESCO Representative List of Intangible Cultural Heritage as Hawker Culture is pervasive in Singapore and it encapsulates the way of life for all Singaporeans regardless of race, language or religion.

On behalf of Cedar Girls' Secondary and our entire community, we send our best wishes to your team on this nomination journey. We look forward to joining fellow Singaporeans in celebrating a successful bidding with our hawker food!

Cheng Hwee Yeang
Principal, Cedar Girls' Secondary School

The Culinary Institute of America, Singapore

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THE WORLD'S PREMIER
CULINARY COLLEGE

13 December 2018

On behalf of The Culinary Institute of America (CIA), I am writing to wholeheartedly support the nomination of Hawker Culture in Singapore to the UNESCO Representative List of the Intangible Cultural Heritage. Our support for this listing is consistent with the core values of the CIA, and we strongly believe in the importance of safeguarding the cultural heritage of this rich and diverse region now and forever.

The CIA has long been a champion of promoting traditional foodways. As the world's premier culinary college, it is incumbent upon us to reflect, research, and document the past so we can better prepare for the future. To that end, we hosted our first Worlds of Flavor Conference & Festival in 1993 for food and beverage professionals, thought leaders, and world cuisine experts at our Greystone campus in the Napa Valley. Having recently celebrated its 25th anniversary, Worlds of Flavor has been the food industry's hallmark leadership event for the sharing of cultures, ingredients, food and beverage knowledge, and ideas.

In addition, the curricula for the CIA's degree programs provide hands-on classes in traditional global cuisines focusing on the Cuisines of Asia, Cuisines of Europe and the Mediterranean, and Cuisines of the Americas. Students pursuing a baccalaureate degree are required to take subjects in the History and Cultures of Asia, History and Cultures of Europe, and the History and Cultures of the Americas.

The CIA also offers baccalaureate students the opportunity to concentrate on a field of global studies which includes a "semester away" focusing on the study of a specific culture and cuisine. During these concentrations, students can choose to travel to the CIA's campuses in California and Texas; to Puglia, Italy; to Singapore; or, in the near future, to Barcelona, Spain to study traditional foodways.

The college introduced its first international campus here in Singapore in 2010. The choice of location was motivated by the fact that Singapore truly reflects the crossroads of Asian and Western culture. The country is rich in amazing food heritage, and that's fully reflected in the Hawker Culture. The types of foods available in the hawker centers is the foundation of the multi-cultural make-up of the people of Singapore. Under one roof the iconic dishes representing each race and religious affiliation of the people of Singapore is consumed and celebrated. From the Malay community, for example, mee goreng, nasi goreng, nasi lemak, ayam penyet, ayam masak merah, pitu piring can be found. The Chinese community prepare chicken rice, wonton mee, bak ku teh, zhi char stall, rojak, black pepper, salted egg and chili crab. The Indian communities' contribution of roti prata, dosai, exquisite vegetarian cuisine cannot be overlooked. Of course, the western influence of beef chop, pepper plate, hamburger adds to the tapestry of what we know of as Singaporean food. Young

children are brought up intermingling with people of so many races and ages through the rich platform of the hawker center. The hawker is the backbone that builds community in Singapore. The CIA saw this area as an opportunity to research and codify the heritage foods of Singapore as well as provide the CIA students with a deep understanding of hawker food and culture both historically as well as experientially. With this knowledge, the hawker culture will live on as the students and alumni understand through research the cultural significance of the hawker center. It is all too easy to take the cultural contribution of foodways for granted. Only through conscious study and research will a young person understand the importance of culture to community building. The role of the academy is to provide the opportunity to the young to be in touch with their culture and heritage.

Within the CIA curriculum, the students are introduced to the ingredients, iconic dishes and intangible contributions of hawker culture to community building in Singapore. For example, in multiple assignments across the curriculum, students through project-based learning, choose a dish that is reflective of their heritage. They must research the ingredients that comprise the dish, identify if the ingredients are indigenous to Singapore and if not where they came from, how they got here, who brought the ingredient, why they were coming to Singapore, what the cooking method is, expand on the cultural significance of the dish, prepare the traditional dish and consider ways of innovating the dish while maintaining the commitment to tradition. In conclusion, the students must present the traditional dish and a sampling of the innovated dish to their classmates and faculty through a poster and presentation format.

Because of these numerous assignments, students are taking ownership of their food heritage. Several alumni have opened stalls in hawker centers and are influencing their family's food businesses. For example, Raphael Sim (Culinary Award winner for 2015) and Gladwyn Yap have opened Plum Rice in Bedok Center Food Court and Abigail Wong has opened a stall in the hawker center in Bishan. Mohamad Ariff Bin Mohamad Zin, upon graduation, has joined and made significant contributions to his parent's Malay restaurant, Rumah Makan Minang Restaurant.

A UNESCO listing, along with partnerships with universities that share these core values, are vital to ensuring that this foundation of culture and heritage can be safeguarded for future generations. It also provides a valuable framework for understanding, growth, and innovation.

The Hawker Culture in Singapore is too precious and it is necessary to safeguard it. We enthusiastically support its nomination to the UNESCO Representative List of the Intangible Cultural Heritage.

Sincerely,



Eve Felder, CEC, CHE
Managing Director
The Culinary Institute of America, Singapore



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Dear Sir/Mdm

Project Dignity is an award-winning social enterprise headquartered in Singapore that specialises in unique local hawker food experiences through culinary training, F&B, retail, and community-focused events.

Established in 2010, we first transformed the hawker food industry with Dignity Kitchen™, Asia's first food court run by the differently-abled and disadvantaged. Today, we are a well-established training centre under the Singapore Workforce Skills Qualification (WSQ) system offering student-centred culinary classes in hawker food.

Combining our passion for hawker cuisine with the power of engaging the community, we created uniquely Singaporean experiences including Hawker for a Day, Cook, Bake & Serve, Share a Tangyuan, Working with the Disabled, Learning Journey, Lunch Treat for the Elderly. Held at Dignity Kitchen™, these programmes encourage interaction with Singapore's marginalised and double as a platform for corporate bonding and their Corporate Social Responsibilities (CSR), learning about workplace inclusion, social entrepreneurship and innovation.

Among the many reasons I can think of, the following are what I believe make the nomination crucial

- Hawker Center is a community center. It's a place devoid of discrimination. Whether you're rich or poor, young or old, regardless of a person's physical/intellectual ability, race or religion, anyone can access it
- Hawker Center creates employment. An average hawker center has over 40 to 60 stalls and on an average, 3 workers per stall. That creates numerous jobs for hundreds of Singaporeans.
- Hawker Centre provides food the masses. It provides the most affordable food.
- Finally, Hawker Centre preserves Singapore's heritage. Hawker food is integral to our Singaporean identity as well as a distinctive feature of our nation's food heritage.

To some of our employees with physical or intellectual abilities, it has also become an important source of livelihood and part of their daily lives. We support the nomination Hawker Culture for the UNESCO Representative List of the Intangible Cultural Heritage of Humanity.

Regards

Koh Seng Choon

Executive Director

Email : kohsengchoon@projectdignity.sg



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10 January 2019

Letter of Support for Hawker Culture in Singapore - UNESCO Intangible Cultural Heritage

Dear Evaluation Committee,

First Toa Payoh Primary School strongly believes that the Hawker Culture in Singapore is quintessentially the way of life for Singaporeans. Hawker centres in Singapore are more than just places for affordable food. They are places where people from all walks of life, regardless of race and background, congregate to dine and bond over their favourite food.

First Toa Payoh Primary School is the first primary school built in Toa Payoh in 1968. In 2002, the school merged with 3 other schools - San Shan Primary, Braddell Primary and Westlake Primary, and relocated to its current premises at Toa Payoh Lorong 8. Our school is conveniently located next to a hawker centre that sells many well-known dishes. The dishes available at the hawker centre are known to attract patrons from different parts of Singapore. Many of our staff, students and their parents frequent the stalls at the hawker centre before and after school hours. Owing to our frequent visits, the hawkers are like our family members. They often know what we would like to order once they see us and would often enquire about our well-being. We have shared tables with strangers during the peak hours and have struck up hearty conversations with them over food bought from different stalls. It is also a common sight to see our students enjoying a drink or meal with their friends at the hawker centre after school. It is evident hawker centres in Singapore serve as "community dining rooms" that promote social mixing and cohesion.

Singapore's first hawker centers were built in the 1970s and we have come a long way since then. We are now able to enjoy local delights and a diverse range of international food under the comfort of a well-lit sheltered area with good ventilation and proper sanitation. Notably, our hawkers are able to prepare a large range of multicultural cuisine, despite different religious beliefs and food-preparation practices in a shared space. This reflects a great show of mutual respect and love amongst the different practices in Singapore. Respect and love are two core values that our school strives to inculcate in our students. Therefore, our school strongly believes that it is important that the hawker culture in Singapore continues to be kept alive from generation to generation. To safeguard the hawker culture, our school has carried out the following activities as part of our school community outreach programme -

1. Photography Walk at Toa Payoh Lorong 8 Hawker Centre

Since 2016, our school has organised photography walks for the Primary 5 students to our neighbourhood hawker centre during curriculum time. Our students also took the opportunity to capture the essence of the hawker's daily activities and interact with the



SCHOOL GREEN AWARDS
YELLOW FLAME
AWARD

stalls' "uncles" and "aunties" during the photography sessions. This ensures that all our students have a deeper understanding of the hawker culture and the importance of preserving it in our neighbourhood.

2. Videography and Photography Documentation of Hawkers in Singapore

In May 2018, our school partnered with Pei Chun Public School to document the lives of 4 residents of Toa Payoh in a project aptly named "Fond Memories of Toa Payoh". The 26 Primary 4 and 5 students who were involved in this project did a total of 4 videos and photo stories, of which 2 featured family-operated hawker stalls. To share these inspiring hawker stories with the public, the videography and photographic works were exhibited in Toa Payoh Public Library for 2 weeks.



Lights, Camera & Action! A collaboration between First Toa Payoh Primary School and Pei Chun Public School on the hawker culture in Singapore – a part of "Fond Memories of Toa Payoh" project.

These activities allowed our students to learn more about the daily activities of the hawkers, their struggles, hopes and aspirations, their tireless toiling to serve great food to the community at affordable prices and the joy they receive when their dishes are thoroughly enjoyed. The activities also created better understanding about the lives of hawkers. In fact, we do have students whose parents or grandparents are hawkers and practically grew up in a hawker centre. Our students could also possibly be the next generation of millennial hawkers selling a modern twist of their family's recipe.

We recognise the importance and value of the Hawker Culture in Singapore and hope that more people in Singapore and around the world will see its value too. The Hawker Culture is definitely something we would like to have for many generations to come and hence, we strongly support the nomination of Hawker Culture in Singapore as a UNESCO Intangible Cultural Heritage.

Mr Chua Choon Guan
Principal

Letter of Consent

[04 Feb 2019]

Background

At Hwa Chong Institution, students were recently asked to reflect on what hawker centres mean to them and their families. With much focus on technological advancements, the Fourth Industrial Revolution and what the future holds for students today, this was a timely opportunity for them to pause and savour an aspect of local culture that many Singaporeans hold so close to their hearts but also often take for granted.

These quick sketches and writings reflect the intuitive and diverse feelings our students have of hawker culture in Singapore.

Consent

We were informed of and support/consent to the nomination of hawker culture for the UNESCO's Representative List of Intangible Cultural Heritage of Humanity.

Signed by:



Siew Wenjie Daniel
Senior Consultant / Student Development
Hwa Chong Institution

Dear UNESCO,

You can judge what really matters to you by what you miss the most when it's not there.

Ask most Singaporeans what they miss when they go abroad. They're not likely to tell you they miss the heat, or the humidity - *definitely not*.

But, I know that without a doubt, they'll say, "we really, really miss our food."

Singaporeans really, really love their food. I mean, this could apply to many other cultures in the world. The key, however, is in '*our food*', because our food cannot be found just anywhere else in the world. *Our food* can be directly translated to *hawker food*. And I'd argue that it represents us in more ways than one.

Claiming that food is able to capture the essence of a culture is intellectually, hard to defend; but also intuitively hard to deny. Whenever we mention a cosmopolitan city, there's undoubtedly the image of a multiracial, globalised, international city. But many, many cities are cosmopolitan: and they're all characterised in varying ways. Hawker culture is just Singapore's intangible, yet very palpable (and palatable!) way of evidencing Singapore's cosmopolitan aspect.

Hawker food is not *just fusion food*. It is the influence of many different cultures, with people of different races and religion coming together, coming up with new interpretations of old dishes or new dishes altogether. Hawker centres are testimonies to a melting pot of cultures. For if culture is an unspoken mutual understanding, then, you see a lot of it in hawker centres. It's the overused example of the tissue packet put on a random seat - to anyone visiting Singapore for the first time, it might not make sense; but ask any Singaporean and they will tell you to look for another seat. It's how we don't mind waiting in the middle of snaking queues for minutes on end for a plate of *char kway teow*. It's how we adamantly defend our favourite dish, and more often than not, refuse to settle for anything less.

Maybe you can find fusion food anywhere. *But* rarely anywhere else is it a norm to find all of that in one place.

More often than not, a meal is a unifying experience. Hawker culture presents a unique experience because tables are so cramped and packed, that more often than not, tables have to be shared. So, its not uncommon to see people from different walks of life sitting together at a round table - if the food itself is not testimony enough, then hawker centres also have the intrinsic propensity of bringing people even closer together. There are no waiters, tablecloths, air-conditioning, nor backed chairs, but the food itself is enough to keep everyone coming back day after day.

When my family goes overseas, we bring *kaya* to our relatives who stay abroad because it reminds them of breakfasts next to the drink stall where the coffeeshop uncle pulls the *teh tarik* to give it its signature froth. The hawker centre is alive, even as the sun barely touches the sky.

Every Wednesday after school, I used to order the same plate of chicken rice with extra chili - and I only had to look at the uncle and smile before he'd start chopping the roast chicken.

At night, even when the streets are quiet out (though Singapore streets rarely are), there are uncles that sit at the tables, chortling until it's early morning. By then, it's early enough for the hawkers to start preparing for the day.

From day to night, it brings different people together - an undeniable part of the narrative that constructs our heritage.

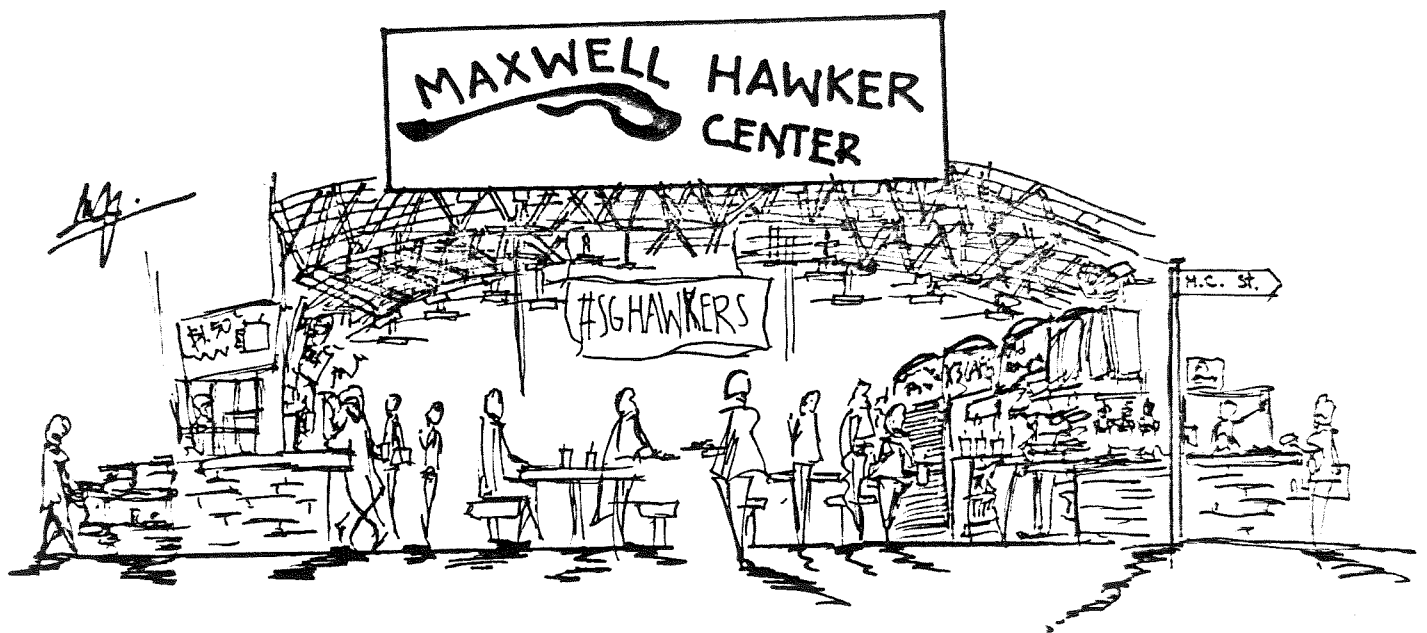
I feel that hawker culture attests to a huge part of our cultural heritage, a *rojak* of cultures, a culture that is as staple as rice and noodles are to us. And I believe there's something there worth preserving.

By: Amanda Woo (18S60)



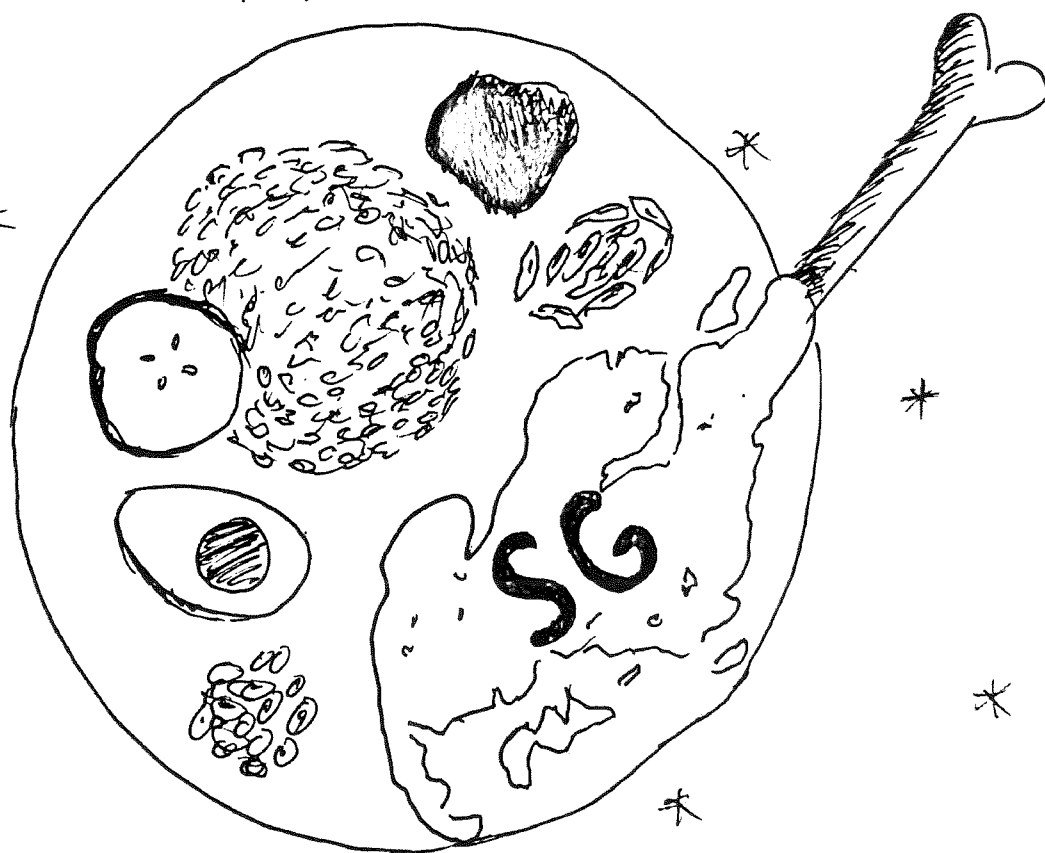
- 👉 Dress Down friendly
- 👉 pocket friendly
- 👉 Michelin Star friendly
- 👉 variety friendly
- 👉 race friendly

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Daniel K. & Joel Oh
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2A3 2019



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HGI

#SG Hawker Centre



Something for EVERYONE



華僑中學

HWA CHONG INSTITUTION

NAME Ashton Choe

SUBJECT

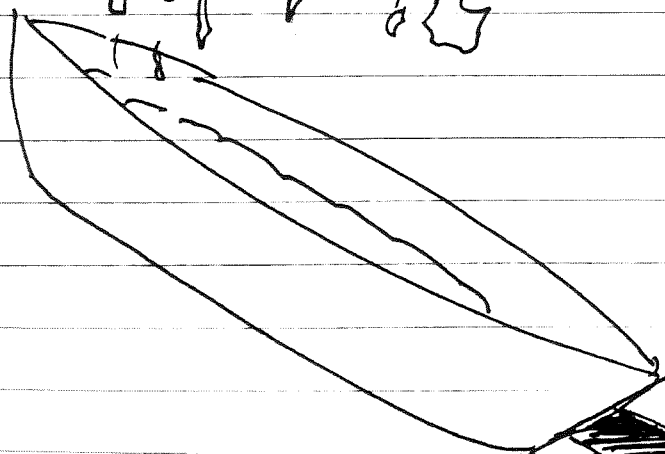
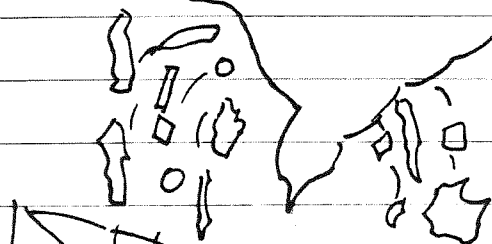
MARKS

INDEX NO. 03

CLASS 4P3

DATE 25/1/19.

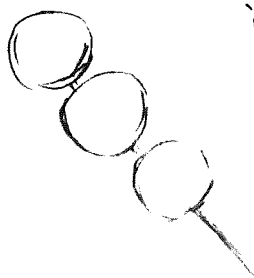
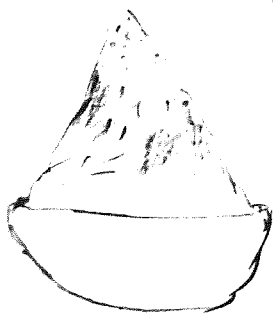
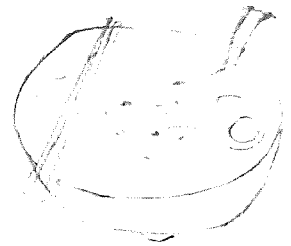
Going to the hawker centre is part of every Singaporean's life. Whether it is the food, the culture or atmosphere, I love every aspect of Singapore's hawker centres. To me, hawker centres are an important aspect and an intangible aspect of Singapore's culture.



WOK OF

Life

Hawker Centres have been an integral part of our lives. They are one of the only places where we can get delectable yet affordable foods. They are a representation of Singapore's food haven, as there is a large variety of foods from different backgrounds and cultures available there. They are the epitome of Singapore's unique identity, as there, one may see scenes of people being 'kiasu', using tissue paper to 'chope' seats, and hear people use Singlish casually. Many stalls have got illustrious history and provide authentic cuisines found nowhere else. As people of different ethnicity come together to cook, sell and buy foods across different cultures, hawker centres are a testimony of our rich diversity and racial harmony. Indeed, hawker centres have become a unique icon found only in Singapore, and I hope their legacy can be preserved and furthered in years to come.



WLJ

To the SG hawker centres

Here's A Dear Gift for you...

Loves
and
Likes.

Gr8 !

Under the blithesome sun, there you are,
Your shelter therefore, here we seek.
Fragrance of the food, reach us all.
How kind of you, give us food.
To clear our hunger, stomachs filled.
We will hence, filled with gratitude.
Remember you, etched in our minds.
Young and old, to our likes.
Loving you, now and always.
Icon of, the little red dot.





Institute of Technical Education

Our Ref: ITECW/HP/01/01

Tel : 65902011

Fax : 67785066

E-mail : Low_Khah_Gek@ite.edu.sg

Date : 31 Oct 2018

Ms Felicia Toh
Assistant Manager
Heritage Research and Assessment
National Heritage Board
61 Stamford Raod
#03-08 Stamford Court
Singapore 178892

Dear Ms Toh

LETTER OF SUPPORT

The Institute of Technical Education (ITE) is a post-secondary institution established in 1992 under the Ministry of Education. ITE delivers technical and vocational skills to its students through high quality teaching and relevant and market-responsive curriculum to prepare them for the global economy. ITE comprises the ITE Headquarters and three Colleges - College Central, College East and College West.

The School of Hospitality is unique to ITE College West. Courses offered by the School are *Nitec* in Asian Culinary Arts, *Nitec* in Food & Beverage Operations, *Higher Nitec* and *Nitec* in Pastry & Baking, *Nitec* in Western Culinary Arts, *Higher Nitec* in Hospitality Operations, and a Technical Diploma in Culinary Arts.

For each area of culinary specialisation, there is a dedicated focus in the curriculum to pollinate the knowledge of heritage cuisine, which forms the backbone of hawker culture. For example:

- In the *Nitec* in Asian Culinary Arts course, there is an elective titled "Asian Dishes & Heritage Cuisine" in which students are trained in Singapore Heritage Cuisine. Selected students will be attached to Master Hawkers who will teach them the ropes to prepare dishes such as *Teh Tarik* and *Chicken Rice*. This exposure will hopefully inspire them to be aspiring "hawkers of the future". At the end of the attachment, students will showcase their newfound skills and knowledge to their peers.
- In the *Higher Nitec* in Pastry & Baking course, the "Heritage Pastry" Elective, to be introduced in 2019, aims to equip students with knowledge and skills to produce Heritage Pastries that represent Singapore's diverse cultures and traditions of our forefathers. Students will produce a short video clip to highlight the history and demonstrate the heritage pastry of their choice to their peers. This allows the propagation of heritage pastry knowledge amongst ITE students.



ITE has an established network of overseas education partners in which activities and student exchanges are planned regularly. We have been promoting and sharing our heritage cuisine and hawker food to them as and when the opportunity arises.

Amongst our partners is the *Institut Paul Bocuse* (IPB), Lyon, who certifies the Technical Diploma in Culinary Arts. ITE contributed Singapore heritage recipes to the IPB Alliance Cookbook in 2014, a compilation of recipes from more than 10 alliance members around the world. In 2016, an ITE lecturer demonstrated Singapore heritage desserts to IPB staff and students in Lyon.

Woosong University is one of ITE's Memorandum of Understanding partners. An ITE faculty member has also conducted a masterclass on Singapore heritage dishes at Woosong University, South Korea, as part of their 60th Anniversary Celebration in 2014.

The strategic collaborations with Hong Kong Vocational Training Council (VTC) has resulted in the conception of the Singapore - Hong Kong Night Event. In this event, staff and students from each institution showcase curated heritage dishes in each other's country. The inaugural event took place in 2015 when ITE students and staff travelled to Hong Kong to showcase local dishes to VTC students and staff. During the visit, ITE team conducted demonstrations on local heritage cuisine commonly found in hawker centres e.g. *Roti John*, *Rojak*, *Bak Kut Teh*, etc. This was followed by a dinner event anchored on a specific theme. The most recent edition took place in June 2018 with the theme "24 hours", featuring evergreen dishes that Singaporeans typically consumed from morning to evening. Both ITE and Hong Kong VTC had co-published "A Taste of Two Cities" in 2016, a cookbook featuring heritage recipes of Singapore and Hong Kong.

The ITE Student Enterprise Fund Scheme was created to assist the development of student enterprise by providing financial support to student business start-ups as well as 'test-bedding' of their business ideas. Annually, a group of Technical Diploma in Culinary Art students, who receives the start-up funding, is given the opportunity to experiment their hawker concept. The School of Hospitality seized the opportunity to collaborate with Timbre Group to take up a hawker space at Timbre+, Ayer Rajah. Timbre+ is a gastropark where live music meets some cool new food concepts alongside new and old generation hawkers. The students operate this project for 4 months to test-bed their concepts with nominal monthly maintenance fees paid to Timbre+.

In recent years, there have been growing efforts and interest by the National Environment Agency (NEA) to preserve hawker tradition as part of their new mission. ITE recognises that heritage cuisine is disappearing fast as many youths are reluctant to follow the footsteps of their forefathers and eke a living in an often cramped and unpleasant hawker centre environment. The social norm to pursue academic qualifications and a healthy economy also meant that there are ample job opportunities for youths to meet their aspirations rather than becoming a hawker.

ITE has worked with NEA to develop a 7.5-hour Continuing Education program - "Introduction to Managing a Hawker Business" for aspiring hawkers. The program aims to provide learners with the basic knowledge and skills to perform basic profit and loss analysis, identify external stakeholders like competitors, suppliers and customers, apply the principles of marketing and write a simple business plan. Participants who have successfully completed this program can apply for the Incubation Stall Program with NEA. NEA's mission has come a long way since relocating street hawkers to hawker centres between 1971 and 1986. Today, its mission include ensuring clean and affordable food, creating communal space for the society and employment for Singaporeans.

Hawker centres are an integral part of the daily life of Singaporeans and many of our daily meals are purchased there. Hawker centres are social meeting points in which different cultures and races congregate over a meal or bond over drinks.

Hawker centres are the best evidence of Singapore's diversity in which cuisines from various cultures and hawkers from various ethnic backgrounds peddle their fares. The hawker centres are transforming in recent years. New generation hawkers are updating traditional offerings in more modern formats e.g. burgers, ramen, etc. and gastroparks are becoming modern format of hawker centres.

There are gems to be discovered in each hawker centre. The injection of traffic will fortify the professionalism and pride of our hawkers. It will also provide fresh impetus for young, aspiring hawkers who will hopefully find hawker business a meaningful, sustainable and rewarding career. There are great tangible and intangible benefits in preserving the hawker culture. It is a Singapore heritage, which we should pass on to future generations.

Yours sincerely



MS LOW KHAH GEK
Chief Executive Officer



Letter of Consent

18 Feb 2019

Teachers and students of Junyuan Secondary School were introduced to the Singapore's application to UNESCO to include the Hawker Center in Singapore as part of the Cultural Heritage of Humanity. As such, they were encouraged to send in little write ups of their perspectives of Hawker Centers and what it meant to them.

Students and teachers submitted their entries through email as well as hardcopy format to be collated and submitted. They were highly supportive of the nomination to include such an important aspect of Singaporean life to be included and shared with our international friends

We were informed of and support/consent to the nomination of hawker culture for the UNESCO's Representative List of Intangible Cultural Heritage of Humanity.

Signed by:

Lim Chien Chee, John
HOD Character and Citizenship Education
Junyuan Secondary School



I love hawker fare!

For the constant buzz in the atmosphere... the coffee that starbucks cannot recreate... And the freedom to buy as many dishes as I like (for sharing, of course!) because it is so affordable! One of my favourite memories is having Sunday breakfasts with my late father, at the wet market hawker centre near my house. Recently, when one of our go-to breakfast stall decided to close for good, I shed a tear and felt a part of my memory being deleted away. Where else can I get roti prata, mee soto, black carrot cake, homemade soy bean milk and kopi siew dai, all at the same time?

Ms Ng Sui Lin, Teacher, Junyuan Secondary School

If Singapore is known as a food paradise, then surely our Hawker Centres are the heartbeat of our gastronomical nation. Humble and unassuming, Hawker Centres form the iconic places that every born and bred Singaporean can relate to; an irreplaceable icon of our local food landscape. Hawker Centres provide the fabric that holds the unique and splendid culinary cultures of Singapore together, sometimes an almost indescribable melting pot of delectable dishes. A feast for the eyes and a treat for our stomachs. A certain surprise await at every turn in a Hawker Centre, aroma of spices, of *wok hei*, snaking queues – a familiar sight among the heartlanders here in Singapore. So truly, hawker centres had held generations of Singaporeans together and continues to bind our hearts together. A nation that eats together, stays together. The Hawker Centre, a humble and quintessential building block of our nation.

Mr Lim Kwang Shen, Subject Head, Junyuan Secondary School

Being from the generation which grew up in humble conditions, with more needs than wants, the Hawker Center represents both a luxury and a necessity. On one hand, it is a place we go to when we were feeling a little compelled to have a nice little treat for the week. Times when our family wanted a spread to enjoy, or where we can try out new dishes which are cooked in a different way from our regular home cooked meals. Where individual stalls represented a level of mastery in the dish which cannot be replicated at home. Growing up, this little treat became a necessity where we looked to places where we can be fed at a reasonable price as we entered into the working world. A place we can go to in this fast paced country, where time is exchanged with convenience. Memories of Hawker Centers remained etched in my head with long queues ending at more established stalls and a sense of excitement as we explored from stall to stall. Many of our friends from overseas have remarked at the affordable rates as well as choices that our hawker centers offers. As such, stories of our culture have spread far and beyond and many tour companies have even listed it as a experiential programme for tourists coming to Singapore for the first time. I grew up with hawker centers, lived my life through hawker centers and most probably eat at hawker centers in my old age. It is a Singaporean experience.

Mr Lim Chien Chee, John, HOD CCE, Junyuan Secondary School

Students from Junyuan Secondary School

Ivan's Ho (3E3)

The Singapore Hawker Centre is part of the local culture and heritage that should be conserved to remind the future generation that Singapore did not start off this peaceful and harmonious. During the early years of Singapore, many were still war torn from World War II and the surrounding air still had this sense of agony and grief from the people. The different races were still not as comfortable with each other and at times, there would be tension between certain races. Singapore came a long

and tough journey to piece this ever so delicate puzzle we all now call home. The Singapore Hawker is just one small part of a greater history Singapore has to offer but it should not be compromised from its place in the UNESCO representative list of intangible cultural heritage.

Nurin Insyirah (3E3)

Hawker center is a place where people regardless of different races, religions and background come together to dine. It is part of our life and our memories. It doesn't sell a certain race food but it sells various foods from different cultures where people from other races can buy and enjoy as well. It also create a sense of belonging among the community. It being an UNESCO site shows the importance and cultural background it has and I believe it has the characteristics to be an UNESCO heritage site. Hawker center may not appear to be grand or luxurious, however it is unique and important to each of us. As Singaporeans, hawker center is place that we all definitely have been to at least once in our life probably going there with your family, relatives or friends. It creates a special feeling that we would want to visit there again.

Aaron Lee (3E1)

Hawker Centre is where most Singaporeans dine at, young and old, it is just like our community dining room. Singaporean of all walks of life can bond over a share love for food here and it is where our relationships gets closer here. Hawker Centre makes us feel a sense of belonging regardless if we are a stall owner or a diner. It is part of us where it includes local food and multicultural heritage which allows us to taste food from different culture. Hawker Centre is a unique aspect of Singapore culture which we Singaporean should treasure. Without it, there would not be that much of social interactions and community bonding. We would not also had tasted the delicious local foods. Hawker Centre is the best cure for homesickness and a way of life we should embrace. Hence, we should treasure what is given to us and nominate it.

Patrick Lim (3E3)

It demonstrates the diversity of world heritage and ensure its protection. The cultural institution and unique part of the country's heritage and identity, the hawker centre. Thus, I support the hawker centre for the nomination for the UNESCO.

12 February 2019

Letter of Consent

Student Representatives from Community Engagement Council, Foo Jia Yi and Foo Ming Zhou shared with their peers and teachers about the nomination of Singapore's hawker culture for the UNESCO's Representative List of Intangible Cultural Heritage of Humanity during an assembly session. Teachers and students from various classes and CCA groups expressed their support through letters and drawings for this nomination.

We are in support for the nomination of Singapore's hawker culture for the UNESCO's Representative List of Intangible Cultural Heritage of Humanity and give permission for the drawings and letters to be used as part of the submission.

Signed by:



Tan Khang Guan

Subject Head (Nation Education & Values in Action)

Jurong Pioneer Junior College



Some guiding questions are as follows:

- What do students appreciate about hawker centres?
- What fond memories do they have of hawker centres?
- How is hawker culture a way of life for Singaporeans?
- How are hawker centres a reflection of Singapore's multicultural society?

Hawker centres are vibrant places reflecting Singapore's unique culture and way of life. A common space for anybody regardless of race, religion, dialect group, age and class. The seating arrangement in hawker centres is in clusters to create opportunities for interaction and bonding among family, friends, neighbours and even strangers through food. It is a one-stop place where people can enjoy different cuisines.

Hawker stall holders spend long hours to prepare quality food sold at cheap prices. The hawker stalls are often managed by different generations and the recipes are passed down from one generation to another. Some hawker stalls are awarded Michelin-star awards for their delicious food.

Each hawker centre is built beside the wet market to serve the needs of the residents and this centre is usually crowded with long queues especially at mealtimes and one will get to smell delicious food from morning to night.

Ms Alice Seah
Jurong Pioneer Junior College

Singapore's hawker culture is something that permeates through our multi-racial society. It is a culture that all Singaporeans can relate to, regardless of their race, language, religion or even class. There will definitely be a hawker stall that we love and look forward to visiting whenever we are overseas for a long period of time. It is something touching and significant to all Singaporeans from different walks of life.

Hawker centres are also often platforms for lasting friendships and bonds to be forged. We have aunties and housewives gathering in the morning for their chit chats, the working population lunching in the afternoon, students enjoying their meals in the evening after their co curricular activities.

Indeed, hawker centres and the hawker culture have subconsciously become part of our lifestyle in one way or another. Hence, in view of how important it is, I would like to provide unwavering support for it to be recognised as part of our national heritage.

Goh Miao Guang
Jurong Pioneer Junior College

As a Singaporean who grows up in the neighbourhoods, hawker centres have always been part of my life since young. I have fond memories about the hawkers, the hawker food; the smell of nice food and noise engulf me when I go to one. A place so full of life, always bustling and vibrant, filled with energy. Looking back, one of my childhood dreams was to be a hawker, selling healthy and delicious comfort food – I wanted to sell tasty Cantonese porridge (> ~<)!

To me, hawker centres play a very essential/critical role in our modern multicultural Singapore.

They are a very special platform, a common space that allow community bonding and sharing among people with different and vast backgrounds. It gives Singaporeans access to a wide variety of food cooked by different ethnicity groups, dialect groups and even different nationalities; facilitating exchange of food culture, heritage and tradition. Not to mention that it allows people from the lower income families access to good food at affordable prices.

Hawkers face numerous challenges in the 21st century; from difficult working conditions, rising cost of living, declining number of hawkers, changing taste and preferences, etc. The hawker trade evolves and it is still a survivor till this date even with stiff competitions from restaurants, Kopitiam, Food courts, etc. Therefore while we consume the great food hawkers offer, it would only be right for us to appreciate what the hawker culture does for us – to bring us not just the food, but the culture, heritage and tradition behind it. We need this continuation of culture, heritage and tradition. Singapore Hawker Culture should be recognised, represented and sustained for the future generations.

Lee Yoke Cum, Lynsey

Jurong Pioneer Junior College

IT'S SIMPLE MATH !!!

One Popiah

@Hawker Centre	SGD 2
@Atas Restaurant	SGD 7

One set per pax Steamboat

@Hawker Centre	SGD 14
@Atas Restaurant	SGD 50

Price Differential ratio	2:7
--------------------------	-----

Additionally,

1. Most hawkers put in lots of effort in preparing good food.
The food is hand-made and it requires a lot of experience and time.
2. Hawker centres are gathering places for me and my friends.
3. They are a part of our identity and close to the hearts of all Singaporeans.
4. Hawker centres have food for all races. People from different races and cultures sit together to enjoy the food.

Math Department
Jurong Pioneer Junior College

#TONGBAHRUMARKET

#PRATA

#WESTERNFOOD

#MOOKATA

#MICHAELJACKSON

long queues
MEAN
must queue

literally a
melting pot of
cultures

cheap & good

#KOPI-O-KOSONG

#NASILEMAK

#CHAPATI

#YONGTAUFOO

#GREENBEANSOUP

#MAXWELLROAD

#BRIYANI

easily
accessible
in every
neighbourhood

#TEHTARIK

#CHICKENRICE

#SATAY

#WANTONMEE

Michelin-star
worthy

#LAUPASAT

#BUKITTIMAHMARKET

#OLDAIRPORTROAD

Singapore's HAWKER CULTURE

LET'S UNESCO IT!

#CHOMPCHOMP

#DAPAO
#TAKEAWAY

#YOUTIAO

friendly uncles &
aunties who
remember you
if you're a regular

#KOREANFOOD

truly rojak
in variety

#TZECHAR

#CHANGIVILLAGE

Hawker centres have become a second home for most Singaporeans. Much like McDonalds', we spend a lot of time at hawker centres, enjoying delicious cuisines with friends and families. As such, the hawker centres in Singapore have become part of Singapore's heritage, playing an integral part in forging bonds among people and creating opportunities for greater social cohesion. To continue to boost this culture of bonding through food, I feel that it is important to preserve the hawker culture.

I love the variety of dishes we have at the hawker centre, especially the prata and milo dinosaur. Hope the hawker culture will continue so that there will always be good food to enjoy.

Singapore's Hawker Culture

I'm in love with the hawker culture! There are the familiar faces of our neighbours whom we call using local endearing terms like "Aunties" and "Uncles", the national "Sport" of "Chope-ing" seats with items like tissue packets, as well as the delicious dishes, many of which are fusions of other cuisines refined to suit the local Singaporean taste. Thank you, Hawker centres, for being a place we can truly feel at home!

I'm thankful for the diverse food choices available at hawker centres. In fact, we are spoilt for choice. We need to retain this culture as they provide authentic dishes and are able to cater to various, and sometimes even demanding requests!

Student Grace, Madeline, Janani & Ray
Jurong Pioneer Junior College

“Hawker centres are open-air complexes where Singaporeans can purchase and consume food. Most Singaporeans frequent hawker centres as delicious and affordable food is sold there. The wide array of cuisines from all races and countries available is a true reflection of Singapore’s multicultural society. Singaporeans can enjoy food from different cultures other than their own. There are many hawker centres located around Singapore and most of them are located near residential estates, making it convenient for Singaporeans to have their food immediately or as takeaways. Personally, my family and I often visit the hawker centres near our home due to the cheap and good food sold. We really enjoy the time spent and have many fond memories there.”

Student Gladys Ang
Jurong Pioneer Junior College

“I really enjoy the fact that there are many different dishes. I love almost all the food ,from chicken rice to prata. I hope this culture will not die out and we will continue to appreciate it! Hawker centre food for the win!”

Student Syaza,
Jurong Pioneer Junior College

“I love the fact that we can get cheap and tasty meals at hawker centres! My favourite dishes are kway teow, goreng combo and the peng! They are simply delicious! I will not trade hawker culture for anything else!”

Student Ruqaiyan
Jurong Pioneer Junior College





CHICKEN RICE : \$3.50

cheap

PRATA:
\$1.00

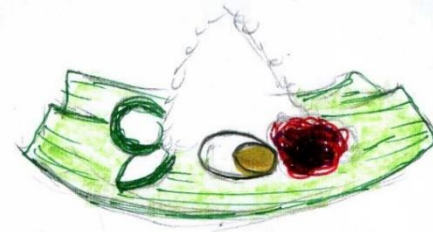
SG'S CENTER of ATTRACTION:

HAWKER

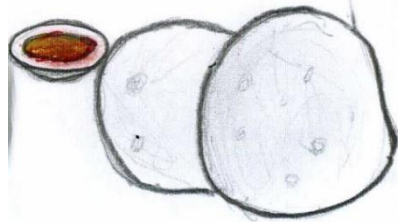
CENTRE

CHINESE
NOODLE \$4

quick
& easy=)



NASI
LEMAK
\$3.50

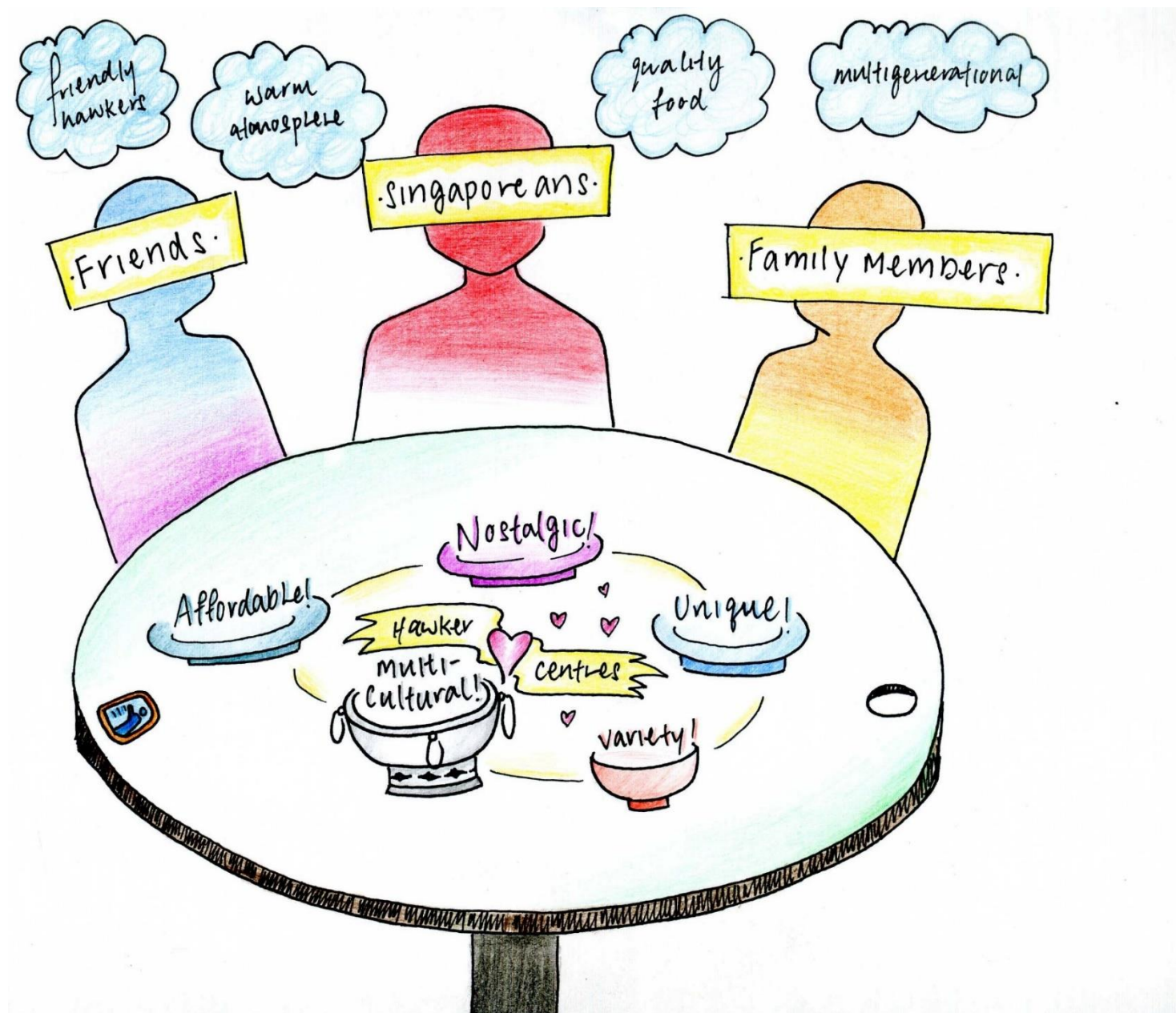


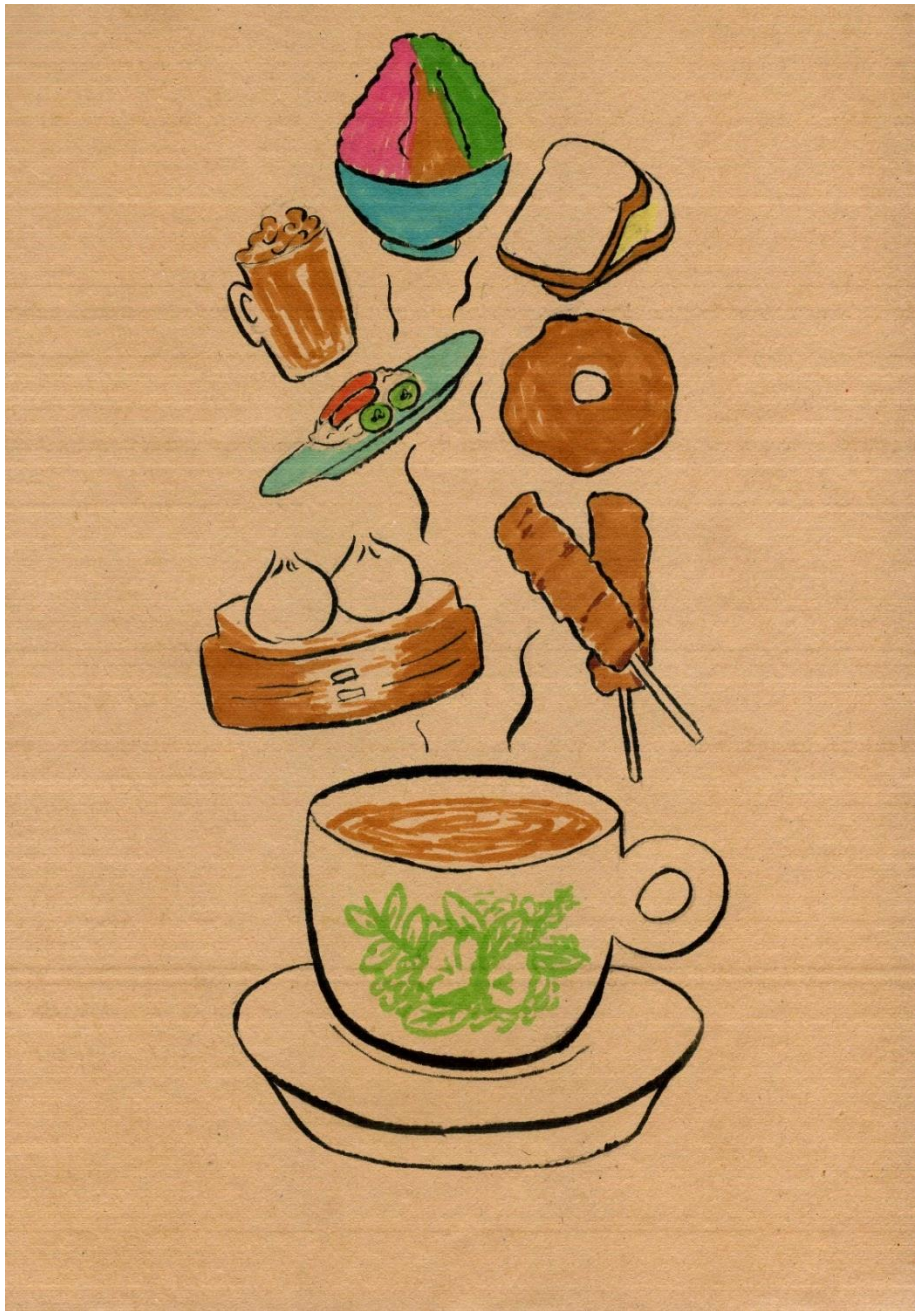
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Student Athiran Clarisse
Jurong Pioneer Junior College

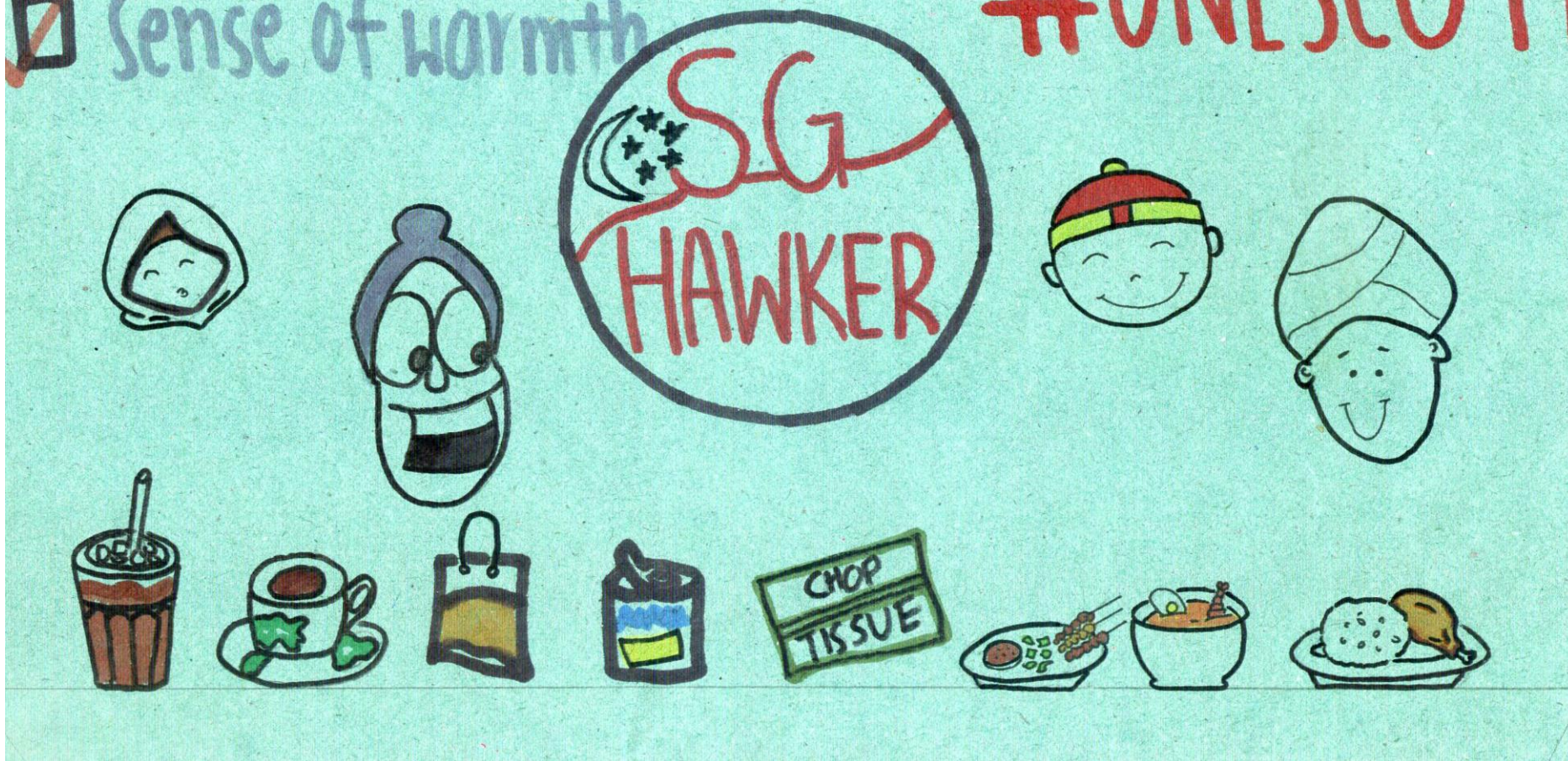


Students Yi Ting & Chermaine
Jurong Pioneer Junior College

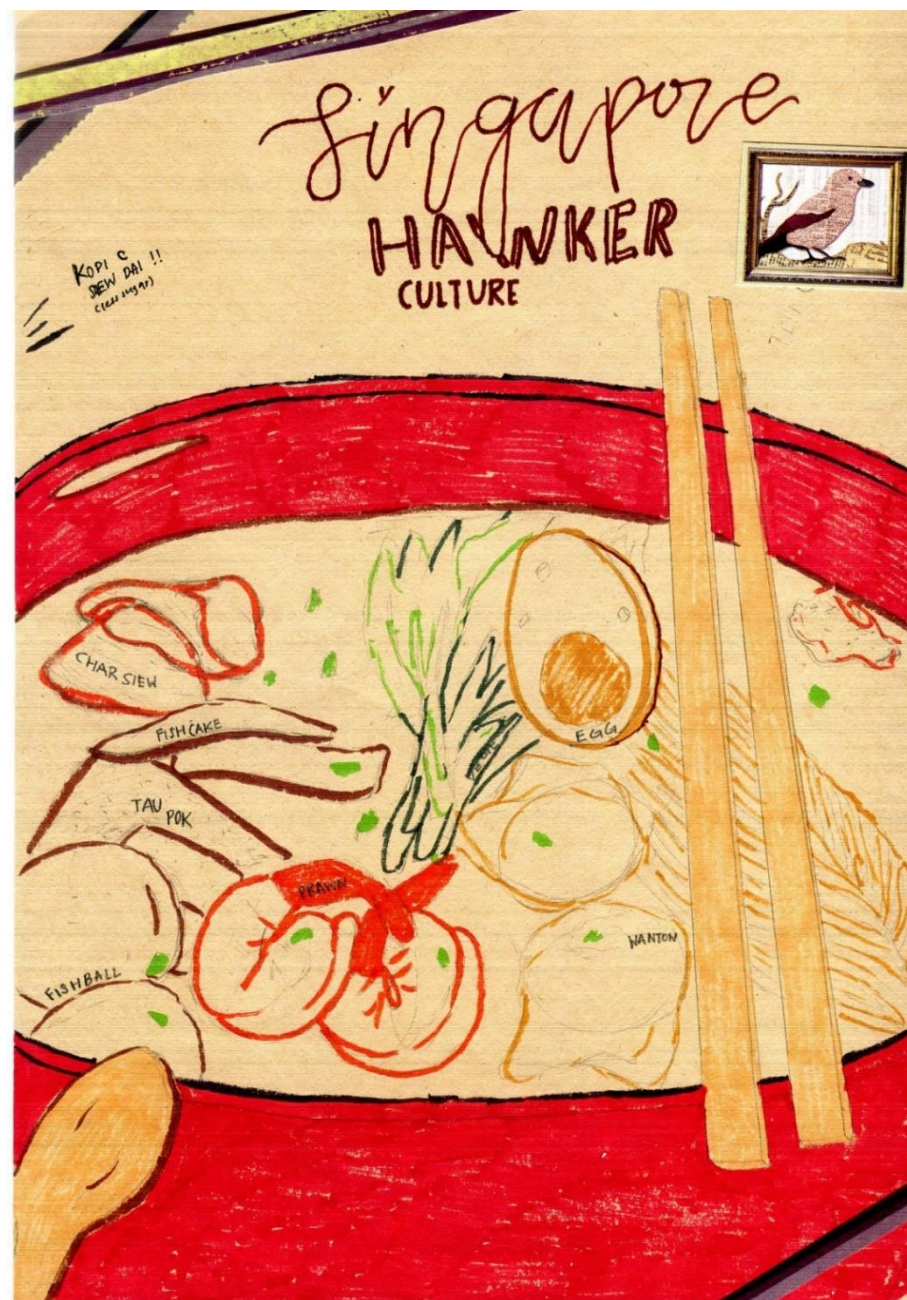
CHECKLIST

- ☒ Cheap & Good
- ☒ Sense of warmth

#SGPRIDE
#UNESCO'19







15 November 2018

Ms Felicia Toh

Assistant Manager, Heritage Research and Assessment
National Heritage Board
61 Stamford Road
#03-08 Stamford Court
Singapore 178892

Dear Felicia

LETTER OF SUPPORT: NOMINATION OF "HAWKER CULTURE OF SINGAPORE" TO UNESCO REPRESENTATIVE LIST OF INTANGIBLE CULTURAL HERITAGE

LASALLE College of the Arts ("LASALLE") supports the nomination of the "Hawker Culture of Singapore" to the UNESCO Representative List of Intangible Cultural Heritage.

LASALLE is a leading tertiary education institution in contemporary arts and design. The College offers over 30 programmes at diploma, undergraduate and postgraduate level, and is central to the development of the arts and design in Singapore.

Hawker culture has long been an inspiration for many Singaporean artists and designers, including LASALLE students and alumni. It is something that resonates with every Singaporean and makes up an indelible part of the nation's cultural identity.

In 2015, LASALLE was part of "Our Hawker Centres – A Heritage & Art Project", where students and artists created murals and art installations in more than 40 hawker centres. 306 LASALLE students painted 18 murals at Tekka, Albert and Berseh Hawker Centres. The project was a meaningful one that engaged students in giving back to the community and connecting with the public through art and our shared hawker food heritage.

It is our hope that the nomination of "Hawker Culture of Singapore" to the UNESCO Representative List of Intangible Cultural Heritage will be successful, and that hawker culture continues to gain recognition and appreciation worldwide.

Yours sincerely



Professor Steve Dixon
President
LASALLE College of the Arts

IN SUPPORT OF HAWKER CULTURE IN SINGAPORE

We are Nanyang Polytechnic, and we support the nomination of our Hawker Culture for UNESCO's Representative List of Intangible Cultural Heritage

Nanyang Polytechnic's (NYP) is nestled in one of Singapore's first planned public-housing estates. Called Ang Mo Kio, this estate was built between 1973 and 1980. Today, it continues to be a buzzing hive of activity with over 160,000 residents.

Ang Mo Kio has a plethora of amenities: shopping malls, schools, transport hubs, just to name a few. But the unofficial centres for community life here – like elsewhere in Singapore – are undoubtedly the food centres and coffeeshops that dot our urban landscape.

These are where hawkers ply their trade, selling delicious food that capture the cultural milieu of Singapore – all at inexpensive prices. Where else can you find Cantonese-style herbal soups, alongside spicy Nasi Lemak, cheek by jowl with rich thosai, and a fish-and-chip stall around the corner?

These are places where the community gather. A boon for working parents who may not have the time to cook meals every day, the hawker centre is where we gather as a family for dinner. After school, many students come to the food stalls to grab an inexpensive but nutritious bite to eat. These centres are also where many of us grow up, ordering food from our hawkers for years and years. Walk through these food centres and you will hear snatches of friendly chit-chat between patrons and their much-loved hawkers.

As an educational institution, Nanyang Polytechnic sees almost 15,000 pre-employment students and 20,000 continuing-education adult learners each year.

Even as we impart deep, industry-centric skills and knowledge in areas like Engineering, IT, Nursing, Design, Business Studies, Science and Digital Media; we also want to involve our learners in caring for, and getting involved with, our community.

Among our initiatives are projects to help the elderly and less privileged households in Ang Mo Kio, and even plant-planting projects for the vicinity. But one of the most interesting ways we reach our immediate community is through our shared love for hawker food, and the mutual affection for the “aunties” and “uncles” who prepare the food.

In 2017, NYP's School of Interactive & Digital Media adopted the Block 724 Ang Mo Kio Market & Food Centre. Situated a short 10-minute walk away from our campus, it quickly became an external classroom for our young talents. Students go to practice their powers of observation, and then, they are challenged to translate that into visuals.

The vibrancy and nuances of human interaction between patrons and their favoured hawkers often inspire wonderful works and create deep appreciations for this facet of our community life.

Visitors to the hawker centre have also been co-opted into the learning exercise: For two years in a row now, we have conducted a mini competition, where patrons can view digital artworks being created on the spot – then vote for the ones that best capture the heart and feel of the community hotspot.

Patrons interact with our students and sometimes, even give 'tips' on which hawkers are their favourites to include in the students' works.

Each year we have created an Augmented Reality installation to wow patrons and get them interested. This brings a better appreciation of both NYP's expertise, as well as our hawker culture, to the public at large.

As Nanyang Polytechnic, we strongly support the nomination of our hawker culture. This is an indelible part of life in Singapore. It is strongly interwoven into every aspect of our life and culture, and yes, we will debate for hours about which is the best chicken rice and laksa – but that is just testament to our deep affection for hawkers and hawker food.



Jeannie LIEW

Principal & CEO
Nanyang Polytechnic

ENDS

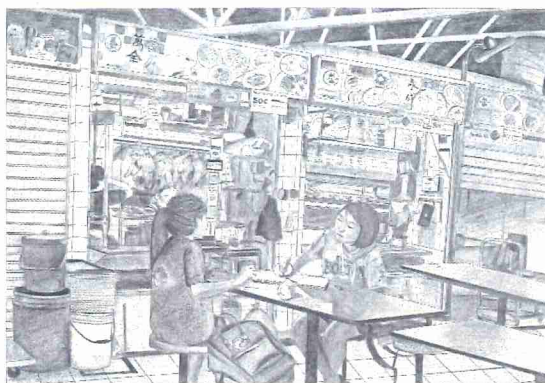
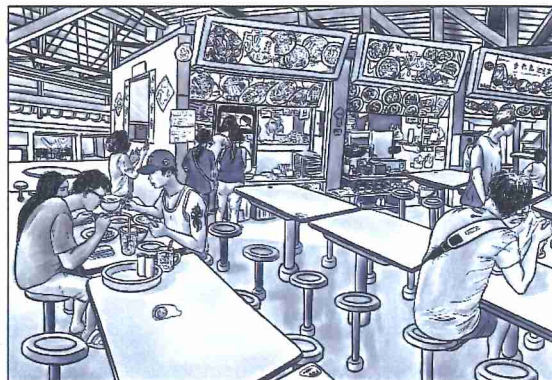
Annex



Students and staff at our adopted hawker centre.



Patrons vote for their favourite art pieces.



Samples of Singapore Hawker Culture Heritage captured by NYP students



Patrons try their hand at our Augmented Reality Interactive Installation.



**NANYANG
TECHNOLOGICAL
UNIVERSITY**
SINGAPORE

29th November 2018

**Re: Letter in support of nomination of “Hawker Culture in Singapore” to UNESCO
Representative List of Intangible Cultural Heritage of Humanity**

I write in my capacity as both Head of History at the School of Humanities at Nanyang Technological University (NTU) and in my role as an Associate Professor of History. The history programme at NTU is relatively new, founded only in 2012. However, during the time since then, we have grown rapidly into one of the most dynamic history programmes in Southeast Asia with over two-hundred undergraduate students currently enrolled and over one hundred and fifty alumni. We also have small postgraduate programmes at the masters and doctoral level. In addition, our young faculty are making important contributions to a wide variety of fields, including Southeast Asian history, history of science and technology, history of medicine, environmental history, and other domains.

Our focus on social and cultural history has led to particular interests in food history, especially the history of food and foodways in Southeast Asia and Singapore. The research interests of several of our faculty intersect with food history in various ways. In addition to taught courses on food history offered by our programme, the history of food in Singapore and Southeast Asia is a popular topic for undergraduate independent research projects. Our programme has a particular interest and expertise in the history of local food cultures.

Since the hawker culture in Singapore plays such a central role in food culture, this has been an area of particular focus. The history programme has produced several outstanding final year projects on the history of hawker food and its associated social practices. Hawkers and hawking has also been the subject of numerous smaller-scale essays and projects.

In addition, I have an ongoing research and documentation project on the hawker culture in Singapore through NTU’s Undergraduate Research Experience on Campus (URECA) scheme. This involves undergraduate students learning oral history interviewing skills by conducting interviews with hawkers or former hawkers. The ultimate aim is to build up a large, publicly available database of oral history interviews that can be used by researchers and that will serve as a record of Singapore’s hawker culture. The database currently contains about fifteen interviews, although the ultimate aim will be to grow this to close to one hundred interviews over the next several years. I would be happy to provide more information about this project.

Given this wide scope of research work on the hawker culture in Singapore, we believe that Singapore hawker culture, the hawker food and the associated hawker centres constitute a vital part of Singapore's living heritage. As such, we offer our full support for the nomination of "Hawker Culture in Singapore" to the UNESCO Representative List of Intangible Cultural Heritage of Humanity.

Our own research, and that of our students, has underscored the fact that hawker culture forms a central component of Singapore's national identity. Hawking originated in the colonial period when itinerant food sellers would travel from kampong (village) to kampong to sell particular dishes or food items. This was accompanied by a particular soundscape: hawkers would ring bells or tap their pans, producing a recognizable timbre that customers could associate with particular foods. By the early twentieth century, however, colonial authorities became increasingly concerned with the poor sanitary conditions of moveable roadside stalls.

After independence in 1965, these concerns led to intensified efforts to create permanent locations for hawkers in designated "hawker centres" or "food centres." The evolution of the hawker culture over time demonstrates the living nature of this intangible cultural heritage. Since the creation of the first such centres in the 1970s, hawker centres have become iconic parts of Singapore's urban environment. In addition to providing affordable food for Singapore's working population, hawker centres have become important zones for inter-ethnic mixing, forging bonds across Singapore's multicultural population. It is not uncommon in hawker centres to see Chinese Singaporeans eating Indian food with their hands or Malay Singaporeans eating "western" dishes with chopsticks. This form of work has also provided an important route for new immigrants to integrate into Singaporean society by renting a hawker stall and learning to cook and sell local dishes.

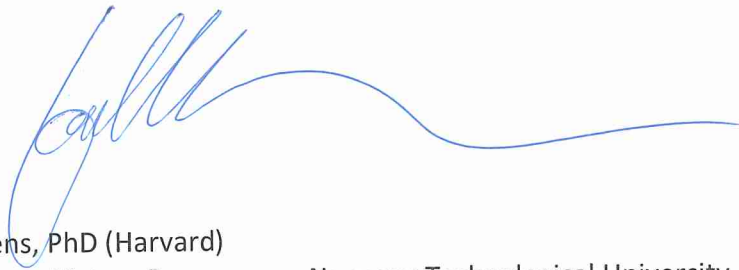
Hawker centres have also played an important role in preserving particular foodways: recipes, tastes, and modes of cooking and eating. Dishes such as char kway teow, bak chor mee, Hokkien prawn mee, rojak, carrot cake, pig organ soup, roti prata, nasi lemak (amongst many others), are hawker centre staples that represent what it means to be Singaporean and what it means to have Singaporean tastes. These are not dishes that belong to a particular culture but rather are results of the fusions that result from the particularities of Singapore's history. These culinary admixtures have become symbolic of Singapore's rich cultural, ethnic, and linguistic diversity. Of course, such dishes can be partially recreated through recipes, but hawkers remain the primary repository of the tacit knowledge that is necessary for the reproduction of such foods.

As such, hawker culture comprises a "living heritage" with respect to both production and consumption. The ways hawker food is made – the selection of ingredients, the skills and knowledge in preparation – constitute a part of Singapore's intangible cultural heritage. Perhaps more importantly, the ways in which food is eaten – the place and setting, the bringing of different social and ethnic groups into contact with one another – themselves comprise a social practice that binds people together. This is central to Singaporean's social and cultural memory, cultural heritage, local history, and cultural identity. When Singaporeans abroad remember their home, they most often remember their experiences

in hawker centres as places not only of eating, but as places of family, friendship, and bonding.

Given the importance of “hawker culture” to Singapore’s identity and cultural heritage, the history programme at NTU lends its full support to this proposed UNESCO nomination to the Representative List. We believe that such a listing would provide important recognition and encourage dialogue, at both the national and international level, of the cultural significance of local foodways.

Yours sincerely,



Hallam Stevens, PhD (Harvard)
Head of History, History Programme, Nanyang Technological University
Associate Professor, School of Humanities
Associate Professor, School of Biological Sciences
Associate Director (Academic) NTU Institute of Science and Technology for Humanity

Safeguarding Singapore's Hawker Culture – UNESCO Intangible Cultural Heritage Candidacy

The National University of Singapore (NUS) History Society is a student-run organisation formed and led by a community with an interest in History. We also aim to share and foster our interest in History with others. In our capacity as a student society of NUS and in the interests of furthering Singapore's cultural identity through the appreciation of Singapore's rich heritage, the NUS History Society fully supports the nomination of the "Hawker Culture in Singapore" to the UNESCO Representative List of Intangible Cultural Heritage.

From a social standpoint, Hawker Culture is indeed something close to the hearts of Singaporeans and all who reside here. The sharing of meals has always been an important communal activity for Singaporeans, serving as one of the ways to bring generations of Singaporeans together not just within the family units but as a community. Our Hawker Centres help enable this, providing a variety of local fare that is both affordable and delicious for all to partake in and enjoy. This is how Hawker Centres have served and still serve as a place for bonding and the building of shared memories in our diverse society.

Furthermore, hawker food is significant culturally as they serve as an accessible and clear link to Singapore's rich and storied past. The Hawker Culture that exists within our Hawker Centres today has its roots in Singapore's street hawking heritage. While our Hawker Centres started out as a result of efforts to clamp down on street hawking and enforce standards of hygiene (amongst other reasons), street hawking's heritage has been carried on in the food items offered within Hawker Centres. A Hawker Centre typically offers a varied fare that will satisfy any and all palates; a by-product and celebration of not just our food heritage but also of our multi-ethnic and multi-cultural society. Pertaining to the NUS History Society and NUS at large, one example of the utility of Hawker Centres as a cultural touchstone is how for our international students (exchange or long-term), one of the first activities we try to organise for them is to bring them to a Hawker Centre as it serves as the most succinct demonstration of Singapore's diversity and how our diverse populace has managed to develop and co-exist in harmony.

In this manner, Hawker Culture has thus become a shared heritage between younger and older generations of Singaporeans that transcends racial and cultural barriers, becoming a part of and a reflection of the Singaporean identity.

Recognition of Singapore's Hawker Culture would also go a long way to recognising the efforts of our local hawkers, who have become such important pillars of the Singaporean identity. Through their cooking, they have tirelessly provided enjoyment and satisfaction to generations of Singaporeans. It is their efforts and energies that have helped conceptualise and provide our

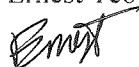
Hawker fare with a Singaporean flavour, giving it the characteristics and tastes that make us miss it when away from our homeland. Furthermore, the passion of our “veteran” hawkers has been infectious, inspiring the younger generation to continue their traditions and help build the Hawker Culture, with stories abounding of generations of hawkers giving up their successful careers to either set-up or takeover hawker stalls as they wish to continue this hallowed tradition. Thus, the variety of Singaporean food and the passion for sharing good food with others is indeed an intangible and timeless endeavour that ought to be recognised.

Hawker Culture is, therefore, an unquestionably intangible cultural heritage of Singapore and inextricably linked to our development as a society. For many of us in NUS History Society, we too have our own personal stories and experiences with Hawker Culture and how it has played a role in our lives. We hope that the nomination of Hawker Culture will be successful, thus allowing the world to see and understand the significance of Hawker Culture in Singapore’s history and identity, something all Singaporeans understand in their blood (or their stomach). In doing so, we also hope to offer recognition to our local hawkers, who are in themselves, living icons of Singaporean culture.

National University of Singapore History Society (NUS HISSOC)

President

Ernest Teo



11th December 2018

12 December 2018

NOMINATION OF HAWKER CULTURE TO THE UNESCO REPRESENTATIVE LIST OF INTANGIBLE CULTURAL HERITAGE OF HUMANITY

I write this letter in strong support of the above nomination of hawker culture by Singapore. I write in my capacity as a longtime researcher and academic on topics related to Singapore's multiculturalism,* among which hawker culture is a normal yet outstanding aspect of social life that embraces and expresses Singapore's multiculturalism in multi-dimensional ways.

Singapore's hawker culture is evolved historically from the sale of street foods by hawkers since the early days of largescale settlement in the 19th century and most likely even earlier. Throughout various eras of globalization since the 14th century, Singapore has been part of a maritime trading hub in Southeast Asia linking regional routes and those between East and West, with traders, migrants and settlers alike all needing to eat. Most of the range of foods offered were culturally distinct to place origin in order to meet the culinary preferences of a diversity of peoples but localization and hybridization of foods also began to take root, and the broad processes of food adaptation within hawker culture have continued to thrive since the early days.

Government resettlement policies in the 1960s saw hawkers being moved out of streets into stalls in built hawker centres typically located in public housing estates and city areas. Each centre has evolved its own place-making character based on local features and even fame for specific dishes, but what is common and striking is its multicultural character reflective of the larger populations working or living in the vicinity and in Singapore. Today, a typical hawker centre is usually open from morning to night, with its many hawker stalls offering foods of various cultural traditions, mainly Chinese, Malay and Indian as well as others such as Western, Thai, Korean and Japanese. The wide variety of cultural dishes are available at reasonable prices, some freshly precooked and others cooked upon order, such as roti prata, chicken rice and roast meats, wet and dry noodles, carrot cake, nasi lemak, nasi padang, fried rice, dumplings, hot and cold drinks, fruit juices and desserts to name a few staple ones – such foods providing breakfast, lunch, tea, dinner and supper for both regular customers and visitors. For the hawkers themselves, not only is employment and income assured, especially for those with limited economic mobility options, but also the continuation of culinary skills and dishes within larger cultural food traditions.

This significance of hawker culture in Singapore is also reflected in the hawker food consumption and knowledge patterns of Singaporeans. Many Singaporeans would have visited many hawker centres in Singapore and can list their favourite hawker centres to go to for their favourite dishes. Talk about foods or hawker centres and many Singaporeans are knowledgeable about which hawker centres are famous for which dishes, and would have an opinion about which hawker centre serves a good or better version of a dish. Indeed, according to the National Environment Agency (NEA), a survey in 2016 revealed that 9 in 10 respondents strongly agreed or agreed that hawker centres are an integral part of Singapore's identity.

Hawker culture has become an integral and vibrant part of everyday life not only because the hawker centre is where daily meals can be eaten, but also because it has evolved into a social interaction and bonding place for individuals, families, friends and local community members. It is a highly accessible and inclusive meeting place where people from various backgrounds partake of food together in an atmosphere of conviviality over a wide choice of foods, often based on a shared culture of food appreciation and enjoyable conversation. The same 2016 survey mentioned above showed that close to 85 per cent of respondents felt that hawker centres play an important role in community bonding.

In sum, Singapore's hawker culture encompasses all at once the historical narratives of food traditions, place-making and identity-formation; the economics of small businesses; everyday life cultures and practices of Singaporeans, and, above all, the multiculturalism in all these dimensions.

At the same time, Singapore's hawker culture is part of a larger regional and global feature of life and culture centred around food. There are several place "versions" of hawker culture especially in the South-east Asian region where street and centre food cultures are prevalent as a part of everyday life. Foods of Southeast Asia and also South Asia and East Asia have always travelled and developed in various eras of globalisation in and across these regions, especially alongside huge migrations and movements of peoples historically and contemporarily. Arising from these journeys over time, foods have been further developed, hybridised and even absorbed into local cultures, some to even become local culinary delights. As such, the hawker cultures that exist in Singapore, Malaysia, Indonesia, Thailand and Hongkong have some common origins and heritages; at the same time each has its own history, distinctiveness and contributions to the cultural heritage of humanity. Hawker culture in this region is thus broadly shared heritage, with hybridised and localised versions each placed in historical, social and cultural contexts, with Singapore hawker culture being a distinctive and dynamic one that is not exclusive but that reflects the diversity of the country and the region.

Given the many strong aspects of Singapore hawker culture, I hope that the nomination effort of Singapore hawker culture will be successful. Its inclusion in the UNESCO Representative List of Intangible Cultural Heritage will give it the recognition it much deserves as highly valuable heritage not only for Singapore but for the world, and will also help ensure that it continues to develop and thrive.

Yours sincerely



LAI, Ah-Eng (Dr)

Adjunct Senior Fellow

University Scholars Programme, National University of Singapore

Tel: +65 6516 4425 (office)

E-mail: usplae@nus.edu.sg

*Some of Lai Ah-Eng's publications related to Singapore's multiculturalism include: Meanings of Multiethnicity: A Case Study of Ethnic Relations in Singapore, 1995; Beyond Rituals and Riots: Ethnic Pluralism and Social Cohesion in Singapore, 2004; Religious Diversity in Singapore, 2008; The Kopitiam in Singapore: An Evolving Story about Cultural Diversity and Cultural Politics, 2016; Navigating Disconnects and Divides in Singapore's Cultural Diversity, 2016; and Maze and Minefield: Reflections on Multiculturalism in Singapore, 2017.

Dear Evaluation Committee,

Subject: Nomination of Hawker Culture – UNESCO Representative List of Intangible Cultural Heritage of Humanity

Pei Chun Public School strongly pledge our support for the nomination of “Hawker Culture of Singapore”. Pei Chun Public School is a school with rich heritage, established in 1933, it started as a Chinese-medium school by a group of Hainanese merchants who wanted to provide education for the children of the Chinese working class. The first school building was a shop house along Tanglin Road. The school moved to Orchard Road in 1935. Due to outbreak of World War II, the school stopped functioning in 1941 and only restarted its operations in an old bungalow at Anderson Road in 1946. The school moved to Balmoral Road in 1947 and became a Government-aided school in 1956. In 1970, the school started its operations at Toa Payoh Lorong 6.

During the pre-war era, the founders had the vision of providing quality holistic education for future generations. With its unique Chinese culture and rich tradition as a Chinese-medium school in its early days, the school was accorded the Special Assistance Plan (SAP) status in 1990 where the school prides itself in developing effectively bilingual students who are inculcated with traditional Chinese values, through holistic education. Such conviction remains unchanged over the past 85 years and it continues to deepen as the school forges ahead with greater emphasis on character building, collaboration, innovative thinking and 21st century skillsets.



Pei Chun Public School is the only school in Singapore bearing the word “Public”, the school name clearly signifies the intent of its founders – *a school started by the community for the community*. Today, the school continues to serve the community in Toa Payoh and beyond. On the other hand, the community provides many learning platforms and opportunities for our young learners to explore and experience authentic learning activities. In most recent past activities, the food from the hawkers around Toa Payoh are experiential

learning platforms for our students and staff. In 2015, the school staff explored the Toa Payoh community and embarked on a food trail. The project entitled, “Our Story – In the Lorongs of Toa Payoh” includes a book publication, an app for the food trail in Toa Payoh and transportation card (i.e. EZ-link card) (*Please see picture insert for the artefacts*). The book featured recipes of many popular local dishes and food sold by many hawkers in Toa Poyah. Many of our students stay in the Toa Payoh community and we want to be able to capture their memories from the myriad of tastes found in our local hawker dishes.

While food binds people together, the way of life around the food creates the culture. As the city-state Singapore modernises, the convenience of and love for hawker food are not replaced. The hawker centres do not only provide food to satisfy physical and biological needs, they have become phenomenon spaces where people engage and connect. In addition, it is a snapshot of our multi-racial and multi-cultural society where food from different cultures and races are made available to all. Behind each dish served at the hawker centres, there is a story untold.



Nested in Toa Payoh, a hawker food haven, it presents itself a very enriching and authentic learning opportunity for our students to understand the people and the stories behind the dishes. We leverage on the opportunity to have our students to interview and capture stories from the hawkers in Toa Payoh Lorong 7. This is one of the many inter-schools collaboration activities with First Toa Payoh Primary School. The collaborative project had an exhibition at the Toa Payoh Public Library (*Please see picture insert*).

The project was titled, “Fond Memories of Toa Payoh”, which saw the collaboration of both schools’



Applied Learning Programme and Lifelong Learning Programme. In this project, the students of both schools came together to learn new skills such as interview protocols; photography; videography, story-boarding, video-editing and presentation. What made the experience enriching was the opportunity to get up close and personal with the hawkers and to satisfy their curiosity on the story behind the food. Their interviews could be viewed using the QR code provided here.



Preserving the Singapore Hawker Culture is quintessential. What defines a culture include what people eat – food is well-marinated with history, climate, identity and social values. By preserving the Singapore Hawker Culture, the future generations of Singapore and many more people around the world will recognise the value and importance of Hawker Culture. Just like the hawkers who inherited the skills and love for the hawker dishes from generations before, we hope that the Hawker Culture continues to be transmitted from one generation to the next.

Letter of Consent

18 February 2019

During the lesson, students were briefed about UNESCO and Singapore's bid for hawker culture to be placed on the UNESCO's Representative List of Intangible Cultural Heritage of Humanity. A short discussion was held to present possible information to include. The writing of the letter was done independently at home.

We were informed of and support/consent to the nomination of hawker culture for the UNESCO's Representative List of Intangible Cultural Heritage of Humanity.

Signed by:

Renee Yuanna Sulaiman

Punggol Green Primary School

Punggol Green Primary School
Primary 6 Social Studies
Supplementary Writing Exercise

Name: Ian How

Class: 6A

Date: 20 January 2019

Singapore's Hawker Culture

In March 2019, Singapore will be submitting a bid for Hawker Culture to be included in UNESCO's Representative List of Intangible Cultural Heritage. Let's help with this bid by writing our letters of support.

As you draft your letter, think about the following:

- ✓- What do you appreciate about hawker centres?
- What fond memories do you have of hawker centres?
- ✓- How is hawker culture a way of life for Singaporeans?
- ✓- How are hawker centres a reflection of Singapore's multicultural society?

Dear UNESCO,

I am a true blue Singaporean who grew up in Singapore ^{all my life} and is very much appreciative that we can find good and delicious food everywhere at our footsteps. Hawker centres are an indispensable pillar of the Singaporean way of life. All the hawker centres in Singapore ^{where} ~~are~~ ^{we can} find a wide variety of Singapore's local cuisines at affordable prices. It is truly a Singapore lifestyle where majority of Singaporeans take at least a meal there everyday.

Hawker centres have become some kind of social gathering place where family and friends come. Old folks gather at hawker centres for breakfast ^{to do some catching up} after their morning exercise. During the noon, is where kids from schools and working adults gather for lunch. In the evening, it is where family and friends gather for dinner. Hawker Culture in Singapore is an integral part of the way of life for Singaporeans. Over the years this unique combination of food, space and community has evolved into a microcosm

of Singapore's multicultural society. Lots of these hawker dishes come from food cultures of different immigrant groups who settled in Singapore. Over time, hawker centres have evolved to become the distinctive local dishes that we like, and form an important part of our food heritage.

A typical hawker centre sells food from four types of races, they are Chinese, Indian, Malay and Western, sometimes we will also find other diverse types of dishes. It will be very common as Singapore is a multicultural society. Have you ever come back from a long holiday and feel like dashing towards a hawker centre to satisfy your cravings of all the local delights? My family always feels that way and there are some hawker centres in particular that I have deep memories of.

My fond memories of my favourite hawker centre is the one at East Coast Park called the East Coast Lagoon Food Centre. It is by the sea, and has a cool sea breeze accompanied by a huge array of seafood and local delicacies. The waft of grilled satay never fails to wet my appetite, and my meal is never complete without a fresh coconut to finish off my meal. It is always a real treat for my family when we are there!

Yours sincerely,

Ian How

Punggol Green Primary School
Primary 6 Social Studies
Supplementary Writing Exercise

Name: Lyra Luan Haoing

Class: 6A

Date: 19 January 2019

Singapore's Hawker Culture

In March 2019, Singapore will be submitting a bid for Hawker Culture to be included in UNESCO's Representative List of Intangible Cultural Heritage. Let's help with this bid to by writing our letters of support.

As you draft your letter, think about the following:

- What do you appreciate about hawker centres?
- What fond memories do you have of hawker centres?
- How is hawker culture a way of life for Singaporeans?
- How are hawker centres a reflection of Singapore's multicultural society? *It is something uniquely Singapore.*

Dear UNESCO,

I really hope Hawker Culture will be included into
your Representative List of Intangible Cultural Heritage.

Every Singaporean, young or old, will at least have
one memory of our beloved hawker centres. Its hearty
chattering of people, smell of different culture's food, sound
of cutlery clinking ... Everyone appreciates a spot to
make friends, gather their big families and taste great food.
Hawker centres are places of warmth and happiness, where
love and joy spreads and grows. It is something

One of my happiest memories of hawker centres
was when I was four. I remember my older sister fetching
me from kindergarten, and as we passed a hawker centre,
we ate some Nasi Lemak. I remember the sheer joy of

scooping up the tiny peanuts and ikan bilis, stuffing it in my mouth like a starving man who has not eaten for days. I loved that store, the one which the portly Malay uncle ran. He always gave extra chili to me, smiling kindly, as I was a regular customer. I remember grinning, satisfied by the food. Hawker centres are places where loving memories are created, forever earning a place in your heart.

Hawker culture is a way of life for Singaporeans. I mean, seriously, some of us are really worse cooks (no offence). Mostly, we love chatting to the sellers who are like old friends and taste their amazing food. I still sometimes see the fishball noodle seller who is the best joker I ever knew. Just to sum it all up, Singaporeans can't resist the food and all that gossiping in hawker centres.

As you know, Singapore is a multiracial country. Chinese, Malays, Indians, Eurasians... And many more. Hawker Centres kind of bring it out. I solemnly swear, I have seen it before: Patrons not knowing the seller's language but communicating all the same with hand gestures and expressions (they're happy ones :)). Also, getting to try different culture's food in hawker centres contributes to our multiracial society.

Yours sincerely,

Haoling

I really hope you will vote Hawker Culture as a heritage, preserving it. I cannot imagine the future where hawker centres do not exist. It is something truly, uniquely "Singapore".

Punggol Green Primary School
Primary 6 Social Studies
Supplementary Writing Exercise

Name: XU Xinchun

Class: 6A

Date: 18/1/2019

Singapore's Hawker Culture

In March 2019, Singapore will be submitting a bid for Hawker Culture to be included in UNESCO's Representative List of Intangible Cultural Heritage. Let's help with this bid to by writing our letters of support.

As you draft your letter, think about the following:

- What do you appreciate about hawker centres? ✓
- What fond memories do you have of hawker centres? ✓
- How is hawker culture a way of life for Singaporeans?
- How are hawker centres a reflection ^{of} Singapore's multicultural society?

Dear UNESCO,

I am writing this letter to plead you to accept Singapore's bid
for Hawker Culture to be included in UNESCO's Representative List of
Intangible Cultural Heritage.

Hawker centres are built on many different street stalls
put together. There, people can choose ^{from} a huge variety of food from
just by walking a few metres. Unlike street stalls, Hawker centres
are at our fingertips and allow us to have a convenient meal
anywhere and everywhere in Singapore.

I recall having fond memories with a few hawker centre
stall owners. I love to visit them and eat their food. When
asking them if they enjoy working at hawker centres, they agreed.
They said it was convenient for them to get there from their
home and many people go there to eat their food. I like to talk

with them and they like to share with me about their daily lives.

From the feedback I found online, Singaporean Chloe Fu said
" Hawker culture is an enduring part of what makes up Singapore. It brings
us the comfortable feeling of home despite the heat, and is an indulgence
we have access to no matter which part of Singapore we are in. It is
what many of us have grown up with and I am so grateful to the hawkers
who spend many hours in the heat frying, cooking, boiling and serving
us wonderful food. As a Singaporean, it is my pride and honour to
have such a vibrant hawker culture in our country. " Reading other
feedbacks, Singaporeans have some or similar ideas about hawker
centres.

I also think that hawker centres brings food from all kinds of
different cuisines across our different races to culminate in one sweet
spot. Hawker centres are also popular gathering areas, where people
of different race, religion and country get together to enjoy undeniably
awesome food. It also reflects what we are as a multicultural
country.

I am with the two hundred, twenty-six thousand and twenty-
three people who pledged their support for this bid. Please to accept
our Hawker Culture bid.
Yours sincerely,

Xinchen Xu

Punggol Green Primary School
Primary 6 Social Studies
Supplementary Writing Exercise

Name: Kai En

Class: 6 A

Date: 20 January 2019

Singapore's Hawker Culture

In March 2019, Singapore will be submitting a bid for Hawker Culture to be included in UNESCO's Representative List of Intangible Cultural Heritage. Let's help with this bid to by writing our letters of support.

As you draft your letter, think about the following:

- What do you appreciate about hawker centres?
- What fond memories do you have of hawker centres?
- How is hawker culture a way of life for Singaporeans?
- How are hawker centres a reflection of Singapore's multicultural society?

Dear UNESCO,

I am writing to emphasize on the need for Hawker centres in Singapore to be one of the UNESCO World Heritage Sites.

While majority of us are still in sweet dreams, hawkers are up before dawn, like busy bees getting the freshest ingredients from the market for the day's cooking. I really appreciate the willingness to stand, prepare food, cook meals and serve customers for long hours. Many hawkers have been working in this trade since young, when Singapore was developing. Some hawkers even have their stalls passed down from generation to generations. To my surprise, some hawkers stalls are more than a century old, much older than Singapore!

Heart-warming stories also happened in hawker

stalls, like making friends, helping one another or becoming couples. It is quite amazing that hawker stalls, unlike big restaurants, have small kitchens and space, but they can cook sumptuous food. Also, another unbelievable fact, some hawkers actually have michelin awards, which is well-known among locals. Some singaporeans also have their food there three meals a day or even supper too!

too! As a toddler, when I was younger, when I made my first visit to the hawker centre, I was wondering what the stalls were selling with colourful signboards, until I tasted the delicious food they were selling. Hawker centres are also the place where I first learn to buy food. The nice aroma of the food wafted into my nose the minute I stepped in the hawker centre.

Hawker centres also sell a variety of food, like a food paradise, ranging from chinese cuisine, malay cuisine, Indian cuisine and more. People at hawker centres get to have a taste of food from different races too.

I hope what I wrote would help hawker centres to be one of the UNESCO heritage sites.

Yours sincerely,

Oh kai En

Letter of Consent

1 Feb 2019

Teachers and students from various classes / CCAs were given this platform to respond about their love and appreciation for Singapore Hawker Culture. They were to share their reflections through words and/or sketches. Guided questions have been crafted to help them think through.

- What do you appreciate about hawker centres?
- What fond memories do you have of hawker centres?
- How is hawker culture a way of life for Singaporeans?
- How are hawker centres a reflection of Singapore's multicultural society?

We were informed of and support/consent to the nomination of hawker culture for the UNESCO's Representative List of Intangible Cultural Heritage of Humanity.

Signed by:



Mdm Wong Yu Ling

Radin Mas Primary School

Show your love & appreciation for Singapore Hawker Culture!

- What do you appreciate about hawker centres?
- What fond memories do you have of hawker centres?
- How is hawker culture a way of life for Singaporeans?
- How are hawker centres a reflection of Singapore's multicultural society?

Please share your reflections (through words or sketches).



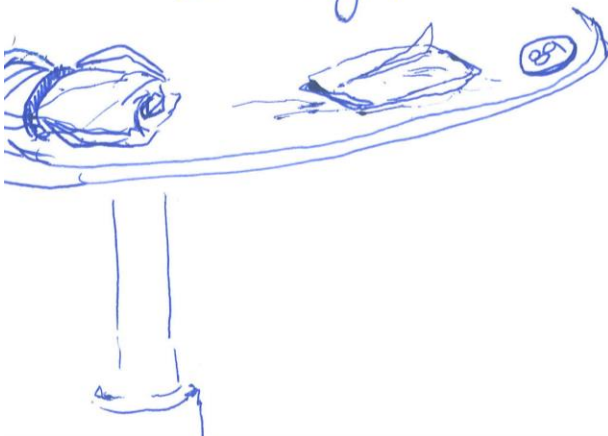
Going to the hawker centres is almost like Singaporean's style buffet. The wide range of food available makes it a drawing factor to bring huge lunch/dinner crowd.

Food is always freshly prepared. Drinks in huge mugs are a must. We were spoilt for choice!

Some stalls are so good, that my parents ate there, I ate there, now I even bring my children there!



At hawker centres, difference were put aside, funnily was the top priority. People of all walks of life, dine there and we all understood the common lingo, without a doubt.



Show your love & appreciation for Singapore Hawker Culture!

- What do you appreciate about hawker centres?
- What fond memories do you have of hawker centres?
- How is hawker culture a way of life for Singaporeans?
- How are hawker centres a reflection of Singapore's multicultural society?

Please share your reflections (through words or sketches).



- ① Hawker centres offer a wide spread of food choices that makes it difficult for you to decide! 😊
 - ② I remembered those visits when each of my family members would order a different dish and we ended up eating each other's food!
 - ③ Hawker culture portrays Singapore's
 - ④ multicultural society with people of different races and religions coming together to enjoy the different food!
- Every single Singaporean would have a fond memory of hawker centres in the past or at present!

SEDAP! 😊

Food Galore

Show your love & appreciation for Singapore Hawker Culture!

- What do you appreciate about hawker centres?
- What fond memories do you have of hawker centres?
- How is hawker culture a way of life for Singaporeans?
- How are hawker centres a reflection of Singapore's multicultural society?

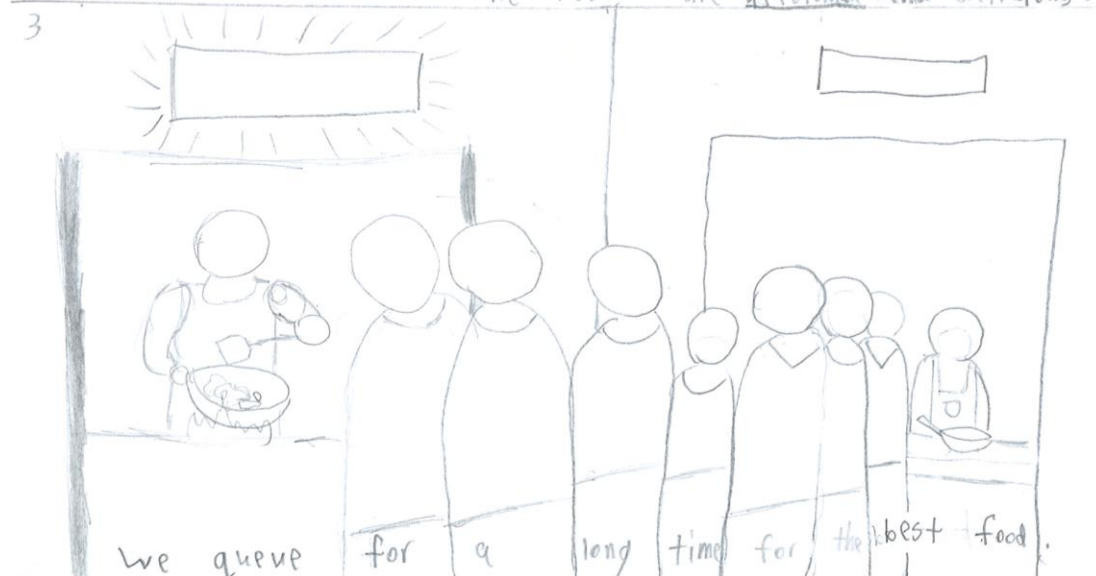
Please share your reflections (through words or sketches).



The Chinese will enjoy the Roti prata, lesi lemak and sata.
I appreciate about hawker centres are:



the food are affordable and delicious.



Show your love & appreciation for Singapore Hawker Culture!

- What do you appreciate about hawker centres?
- What fond memories do you have of hawker centres?
- How is hawker culture a way of life for Singaporeans?
- How are hawker centres a reflection of Singapore's multicultural society?

Please share your reflections (through words or sketches).

Hawker Centres are like a microcosm
of Singapore's multiracial society.

In hawker centres, we can find a variety of food
representing the unique cuisines from different
races in Singapore.

I love hawker centres
because the food is tasty
yet cheap.

I hope hawker centres can
continue to be part of
Singapore's food culture for a
long time to come.



27 Nov 2018

National Heritage Board
61 Stamford Road
#03-08 Stamford Court
Singapore 178892
Attn: Ms Felicia Toh
Assistant Manager, Heritage Research and Assessment

Dear Ms Toh,

Support for UNESCO Nomination of Hawker Culture in Singapore

It is my pleasure to write this letter in support of Hawker Culture in Singapore, being submitted to the United Nations Educational, Scientific and Cultural Organization (UNESCO).

Our hawker centres are iconic of our heritage and reflect the melting pot of cultures in Singapore. These centres not only create an avenue to dine and bond but act as communal spaces that preserve our cultural heritage. Featuring distinctive dishes for the local palate, hawker centres have evolved to become an integral part of our heritage over time.

Weaved into our academic modules such as 'Final Year Project' and 'Project Management', we engage these creative young minds to design programmes to enhance the vibrancy of hawker centres islandwide. Events organised by our students such as flash mobs, carnivals, performance and other community-centric programmes/activities, have encouraged greater public participation and interest in these centres.

These collaborative work practices allow for mutual support between the National Environment Agency and Republic Polytechnic (School of Hospitality). Together, I believe we are able to safeguard our multicultural living heritage through the sharing of knowledge, good practices and information. As a school, we will continue to do our part to sustain Hawker Culture in Singapore.

Sincerely,



James Lee
Director
School of Hospitality

Letter of Consent

8 February 2019

For the short paragraphs on hawker culture, students were tasked to write a descriptive paragraph about the hawker culture in Singapore which involved their 5 senses. It was supposed to be a thematic approach to get the students started on descriptive writing.

As for the poems, the students were on a journey of exploring creating their own work based on Singapore culture and heritage.

The art pieces were specially focused on the hawker culture especially since 2018 there were a lot of talks and discussions about the future of our local hawker heritage.

We were informed of and support/consent to the nomination of hawker culture for the UNESCO's Representative List of Intangible Cultural Heritage of Humanity.

Signed by:

A handwritten signature in black ink, consisting of a stylized 'L' followed by a horizontal line and a small upward tick at the end.

Mr Landy Chin

Riverside Secondary School

Poem 1

'Hawker Centre' by Kristen Teo, Class 2/5

You can See
people looking for a place to *chope*
vendors preparing for the hungry lot
cleaners cleaning up the mess others made
birds on tables, over food they fought.

You can Hear
gossip amongst close friends
choppers delivering loud blows to meat
plates and bowls just clinking around
fried bananas sizzling from oil's heat.

You can Smell
roti prata straight from the pan
a hint of coins and cash
coconut milk rice steaming around the corner
leftovers from the trash.

You can Taste
springy, sauce-soaked egg noodles
curry rich in spice
the sliced fish in your porridge
fruit juice accompanied with ice.

You can Feel
the breeze from the ceiling fans
the hard plastic from your chair
the appreciation for hawker centres
as around the world, they are rare.

Poem 2

'Hawker Nostalgia' by Ngu Yi Xuan, Class 2/5

The familiar smell
of oil and chicken,
the familiar sounds
of the wok in the kitchen,
the savoury taste of fragrant rice
tissue packets laid side by side.

The hot afternoon with no air-conditioning
paired with steaming soup from the stalls
Wiping sweat from my face
Delicious sauce with satay

Hawker centres,
they have all my favourites
A Singapore trademark,
not to be forgotten.

Poem 3

'A Hawker Centre', by Muhammad Dani Mirza, Class 2/5

It's a heavenly place where,
all food lovers unite.
Some may eat there,
while some will *tabao* and eat at night.

Stomachs growling like a lion,
while waiting in line.
But as long as we get our food,
it will all be fine.

The aroma of local food,
like prata and chicken rice.
Hovering like a fog in a city,
oh it smells so nice!

It doesn't cost too much
for a decent portion
but it's hard to decide what to eat
there are just so many options!

When you see a tissue packet on a table,
please just keep in mind,
that the seat is *choped*!
So don't steal it, and just be kind.

Write up for Singapore's hawker bid in UNESCO List of Intangible Cultural Heritage

Jane (4/2)

The smell is indescribable, drool starts to form in one's mouth as hunger strikes in. the wide variety of choices is driving them crazy as if it is imploring them to choose between life and death. The smell of the coconut and the familiar smell of spices linger in the air mixed with the smell of freshly cooked chicken and curry. While they look on in joy, children imitate the flipping action made by the Indian man selling roti prata. Shouts of drinks orders ring through the hawker centre.

Have you ever wonder if it is a dream or a nightmare?

Droopy eyes coming from the owners who are awake from the morning preparing the ingredients to ease one's tummy.

Smile of the customers bring to them the satisfaction of hard work.

A place to go – hawker centre. A little country in Asia – brings people from all walks of life together.

This is Singapore.

Choy Xuan (4/2)

I have always enjoyed having my meals in hawker centres as they offer a variety of food choices and give me a chance to bond and interact with my family. Although the hawker centre is warm and humid, like our weather, and filled with many people from all walks of life, this is an accurate representation of Singapore. My family members play an important role in this bustling place – to take turns to ‘chope’ seats at the scarce tables that are available to joining snaking lines for bak chor mee, sambal stingray or even refreshing sugarcane drinks!

Abiramee (4/3A)

When I visit the hawker centre with my family or friends, we are basked in the warm atmosphere that is the cornucopia of gastronomical pleasures. If we are desperate to get food, we would use the ubiquitous tissue packet to reserve seats while we join in the long snaking queues to buy our food. The stall owners put in much love in the preparation of food – evident through their taste and it is garnished with the kind and friendly conversations that accompany the food. The way this amazing place seems to work seamlessly like a well-oiled machine never fails to amaze me.



FAMILY

FOOD

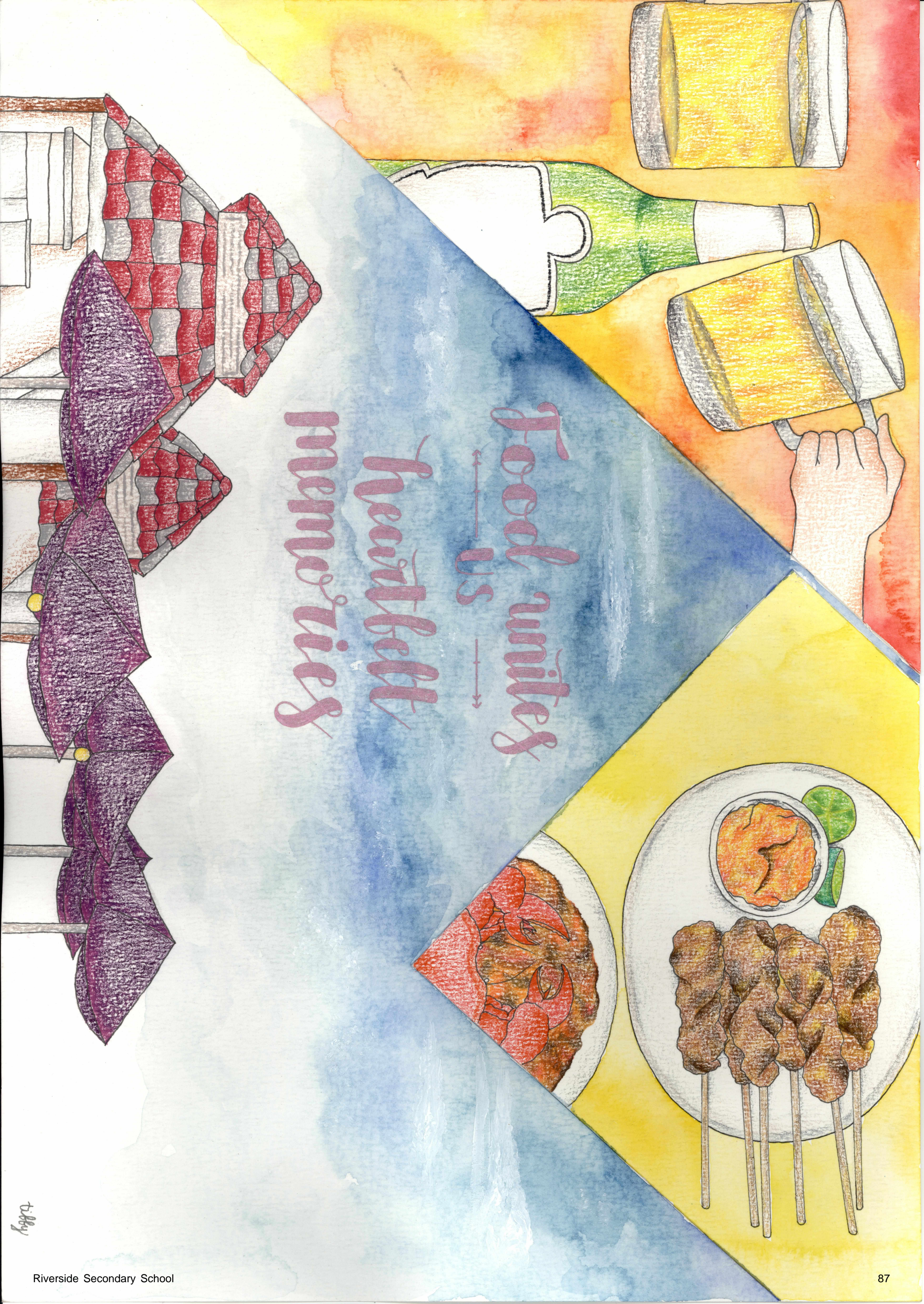
FOOD







Food unites us Heartfelt memories



11 December 2018
National Heritage Board
61 Stamford Road
#03-08 Stamford Court
Singapore 178892

To whom it may concern

Subject: SHA and SHATEC support Nomination of Hawker Culture of Singapore for List of Intangible Cultural Heritage

On behalf of the Singapore Hotel Association (SHA) and SHATEC, I would like to extend our support for the nomination of the hawker culture of Singapore to be added to the UNESCO Representative List of the Intangible Cultural Heritage (ICH).

The hawker culture forms an integral part of Singapore's F&B industry. It started as early as the 1970s when hawker centres were first built to resettle street hawkers and to provide them with a place to sell food in a hygienic setting with proper sanitation. Today, hawker centres offer a wide variety of multi-ethnic local delights and international cuisines at affordable prices, representing the diverse culinary traditions of communities in Singapore as well as the cosmopolitan lifestyle of Singaporeans.

Due to its affordability and accessibility, hawker centres are also community nodes of multicultural and intergenerational spaces where people from all walks of life gather to eat and bond over food. Through the years, hawker culture has evolved to become an aspect of Singaporeans' way of life, to the extent that they serve as fond memories for Singaporeans when they are away from home overseas.

Many of the experienced hawkers are regarded as masters of hawker culinary traditions, and have passed down their knowledge through the generations. In more recent years, SHATEC has observed a rising trend in "hawker-entrepreneurship" among young chefs who are coming up with innovative dishes to reach out to the younger generation, adding on to the overall vibrancy of the hawker scene.

We hope that the Singapore Hawker Culture can be successfully included within the UNESCO Representative List of the Intangible Cultural Heritage so that it can continue to permeate future generations and for more people around the world to recognise the value and importance of Hawker Culture.

Yours sincerely,



Margaret Heng (Ms)
Executive Director, SHA
Chief Executive, SHATEC

**LETTER OF SUPPORT FOR THE NOMINATION OF HAWKER CULTURE IN SINGAPORE
TO THE UNESCO REPRESENTATIVE LIST OF INTANGIBLE CULTURAL HERITAGE OF
HUMANITY**

1. As the Provost of Singapore Management University (SMU) and the Lee Kong Chian Chair Professor of Social Sciences, I would like to express my full support for Singapore's nomination of Hawker Culture in Singapore to the Representative List of the Intangible Cultural Heritage of Humanity.
2. I am a geographer by training and have done research into and published books on the Hawker Culture in Singapore. My book *Singapore Hawker Centres: People, Places, Food* (2007) looks into how hawker centres, which is the associated cultural space of Hawker Culture, have evolved with time and speculates on the future of hawker centres. I am in the process of updating the book in 2019 as part of efforts to research, document and enhance understanding on Hawker Culture.
3. I currently lead SMU as its Provost, and will step into the President's role from January 2019. A premier university in Asia, the SMU is internationally recognised for its world-class research and distinguished teaching. Established in 2000, SMU has developed leading-edge research with global impact, with an emphasis on rigorous, high-impact, and relevant multi-disciplinary research that addresses Asian issues of global relevance. SMU has also graduated broad-based, creative and entrepreneurial leaders for the knowledge-based economy through its six schools: School of Accountancy, Lee Kong Chian School of Business, School of Economics, School of Information Systems, School of Law and School of Social Sciences.
4. As Lee Kong Chian Chair Professor, I am situated within the School of Social Sciences (SOSS), which offers a multi-disciplinary learning experience as well as disciplinary learning through Political Science, Sociology, and Psychology as the three main offerings. Recently, the school also introduced the multi-disciplinary Politics, Law and Economics (PLE) major, which is the first of its kind in Singapore. SOSS is known to graduate students who have developed a deep understanding of political, social and economic transformations, particularly in Asia. Likewise, faculty research on similar issues.
5. Through my research and those of many other scholars, I observe that Hawker Culture is alive and thriving in Singapore, and forms an important part of the daily life and culture of our people.
6. Hawker Culture is an integral part of the local urban landscape and is best represented by the more than 110 hawker centres that dot the island, each with many stalls selling hawker food. Hawker centres serve multiple functions — they provide affordable food options to executives and families with busy schedules, serve as a community place where friends, neighbours and Singaporeans of all social groups gather and have mirrored the changing life and landscape of our country. Hawker Culture is a reflection of the multicultural society of Singapore, bridging cultures and generations, and represents a living culture that has evolved over time.

7. The idea of relocating street hawkers to spaces with better hygiene and facilities was proposed as early as 1950 by the Hawkers Inquiry Commission established by the British, and gained momentum in the 1960s as the nation underwent a phase of development following our independence in 1965. The first hawker centres were built in Singapore in the 1970s and many hawker centres were constructed within residential estates, to ensure that there were enough places for the many street hawkers, and so that residents could have a convenient source of cooked food. As the economy grew and the number of dual-income households increased, hawker centres became even more central to the lives of Singaporeans and have become important community spaces where people would interact over food, and often sharing a table with people of different ethnicities, religions and social backgrounds.

8. The food associated with Hawker Culture is a further indication of Singapore's multicultural society. Traditionally, hawker food may be broadly classified into categories of Chinese, Malay and Indian food, many food traditions which were brought by migrant communities to Singapore. Over time, there are many dishes which have become "mixed" through a fusion of cultures. As a living heritage, hawker culture has also embraced the cuisines of other cultures and reflects the open society that Singapore is today, and will continue to evolve over time. It is not uncommon to find Japanese, Korean and Western food in hawker centres, some food dishes being local adaptations of these cuisines.

9. Singaporeans are highly supportive of hawkers, many of whom have been perfecting their culinary techniques and recipes over time. A successful nomination would provide hawkers with recognition for the indelible mark they have left on the local culinary scene, and encourage the continual transmission of this important intangible culture heritage in Singapore. More importantly, the nomination effort will raise awareness among Singaporeans about the importance of intangible cultural heritage and increase dialogue among communities. Since the nomination effort was announced publicly in Singapore, we have already witnessed an increased level of dialogue among Singaporeans about the importance of Hawker Culture, and also many grounds up efforts by local communities to safeguard this intangible cultural heritage.

10. I firmly support the nomination of Hawker Culture in Singapore to the UNESCO Representative List of Intangible Cultural Heritage of Humanity. I hope this vibrant, thriving and living culture can be successfully inscribed on the Representative List.

Yours Sincerely



PROFESSOR LILY KONG

Provost and Lee Kong Chian Chair Professor of Social Sciences

23rd November 2018

12 February 2019

National Heritage Board Singapore
61 Stamford Road
#03-08, Stamford Court
Singapore 178892

Dear Sir/Mdm,

My name is M S Bavani and I am a Year 2 Social Work Student from Singapore University of Social Sciences (SUSS). I am writing on behalf of SUSS in support of the Singapore Hawker Culture's Nomination for UNESCO's Representative List of Intangible Cultural Heritage.

Hawker culture in Singapore has its history going all the way back to the 1800s and has become an integral part of our lives. Singaporeans from all walks of life and generations love our hawker fares, and many of us have fond memories associated with our hawker culture.

Today, Singapore Hawker Culture has also witnessed the increasing entry of new-generation hawkers, who embody not only the contemporary entrepreneurial spirit of the current generation of Singaporeans, but also the traditional age-old value of hard work our first-generation hawkers displayed. This hints at the changing societal attitudes towards the humble occupation while reflecting the increasing responsibility the next generation is willing to take up to preserve Singapore's hawker culture.

Furthermore, with the upward trend of experience-based tourism, the Singapore Hawker Culture embodies the potential to be shared on a global platform through its nomination for UNESCO's Representative List of Intangible Cultural Heritage.

Hence, to show our support for this nomination, SUSS has launched a month-long campaign (25 January – 24 February 2019) comprising 3 hawker-related challenges for the SUSS Community to participate in and win attractive prizes. These challenges allow for hidden gems to be discovered, and memories to be relived:

1. **SUSS Hawkerthon:** Participants post a minimum of 3 and maximum of 10 pictures of hawker food with the hashtag #SUSSHawkerthon on Instagram/Facebook and create a word chain based on the pictures e.g. *kway teow > white bee hoon with egg > gado-gado*.
2. **SUSS Hawker Flashbacks:** Participants post a picture together with a short write-up of their favourite hawker fare/centre memory on Instagram/Facebook with the hashtag #SUSSHawkerFlashbacks.

3. **SUSS Hawker Hidden Gem:** Participants post a picture of their recommended hawker stall on Instagram/Facebook with the hashtag #SUSSHawkerHiddenGem.

In addition, bite-sized history and fun facts of hawker food are also told through weekly Electronic Direct Mail (EDM) sent to the SUSS Community. Every EDM will include a reminder for all SUSS students and staff to pledge their support for the UNESCO nomination at www.oursgheritage.sg and encourage their family and friends to do the same.

SUSS is proud to be part of this nationwide initiative and we wish NHB the best in their efforts to getting our hawker culture onto the UNESCO List of Intangible Cultural Heritage.

Thank you.

Sincerely,



M S Bavani
Bachelor of Social Work
S R Nathan School of Human Development
Singapore University of Social Sciences

Endorsed by,



Professor Cheong Hee Kiat
President
Singapore University of Social Sciences



Professor Tsui Kai Chong
Provost
Singapore University of Social Sciences

Letter of Support for Nomination of Singapore's Hawker Culture to the UNESCO
representative list of intangible cultural heritage of humanity

Technology and design always have been and always will be essential for society's prosperity and well-being. Embracing this tenet as a call to action, the Singapore University of Technology and Design ("SUTD") is established to be a leading research-intensive global university focused on technology and all elements of technology-based design. It will educate leaders who are steeped in the fundamentals of mathematics, science, and technology; are creative and entrepreneurial; have broad perspectives informed by the humanities, arts and social sciences; and are engaged with the world.

Its faculty, students and staff will have

- far-reaching aspirations to create a better world by design,
- the confidence and courage to try new ideas and approaches,
- a questioning spirit fuelled by the thrill of multi-disciplinary learning and doing, and
- life-long competencies, especially the ability and appetite to learn and innovate.

By excelling in all these dimensions, SUTD will be viewed as the foremost university in the world for technology and design education and research.

At SUTD, we offer electives in Social Architecture where students look at public spaces like Hawker Centres to understand how people from different communities come together and contribute to the vibrancy of the cities.

In fact, as part of a newly established research collaborations with Aalto University, Finland and Tokyo Institute of Technology, Japan, we have a project that looks to explore in detail the spatial dynamics pertaining to the management of food in Singapore, from the region to the center. We will study the spatial settings as well as the underlying urban infrastructure and the flow of the food, using data visualisation techniques as well as parametric models to analyse and utilise the existing dynamics to address the complexity of the topic.

This research is embedded within a broader research in Singapore, the Nordic Countries in Europe and Japan, with the aim to inform future Hawker Centre designs from a more data-driven and sustainable angle, but also of in cities like Tokyo and Helsinki, where new form of civic space can emerge out the increasing interest in food culture.

We believe that the Hawker Culture represent the aspiration of a nation where the culture, food and multi-racial society comes together harmoniously. It definitely showcases the intangible quality of a nation that citizens can be proud of.

In this respect, SUTD strongly supports the nomination of the "Hawker Culture of Singapore" to the UNESCO Representative List of Intangible Cultural Heritage. Without a doubt, the hawker culture is intrinsic to the Singapore society – it is the beating heart of every neighbourhood. This is where neighbours near and far come together sometimes from the break of dawn to the wee hours of the day, for their breakfast, lunch, dinner and often times, supper as well. But not only so, this is where the human face of the urban landscape congregate, where conversations are shared, where minds and ideas are exchanged, where the old and the young are able to co-mingle seamlessly. This is where time stands still, even amidst the hustle and bustle of a city state, with ever changing landscapes and a million foreign workers. This is where the juiciest, the most mouth-watering, the spiciest, the most

delicious dishes can be enjoyed regardless of race, ethnicity, language or religion! Hawker Centres Spaces become a social melting pot. They function as accessible multi-ethnic spaces where people can feast on a wide variety of multi-generational and multicultural food offerings that have evolved with the times. One can cheekily contend there is no other "national issue" where Singaporeans happily stand together truly as one nation!

In Singapore, culinary techniques and traditions have passed through generations, since 1950s starting from the street peddles and through the first generation of Hawker Centres in the 70s, to more environmentally designed spaces. Hawkers become a platform to enable such cultural sustainability in the city. Therefore, to understand Singapore, one needs to experience the hawker culture. It is an institution to be studied, not only from a humanity and cultural aspect but also in its key role in underpinning the neighbourhood infrastructure as food plays such a critical role in the day to day lives of people everywhere. Unlike many western countries where home cook meals are the norm, the rise of hawker centres means that "eating out" is part and parcel of the Singapore family life and therefore the attendant spatial settings for other commercial outlets around the hawker centre becomes significant also. Together they form the community "go-to" neighbourhood convenience stores. As such, food is but only one aspect of the hawker centre experience. The many facets to its significance mean its impact is felt beyond just a simple meal.

The synergistic clustering, the locational proximity to large swathes of homes and the almost round the clock service of the ubiquitous hawker centres no doubt has contributed to the economic development of this young nation.

Hawkers through their toil are able to elevate their social status and this helps them to sustain the business for the generations to come. Lastly, the delicious concoctions hopefully inspire a new generation of Singaporeans to pick up this longeval tradition.

Therefore, even as technology changes, even as we aspire to create a better world by design, we hope that we don't lose the culture of what makes Singapore what it is – so we support this initiative for the hawker culture to continue to be transmitted from one generation to the next!

Regards



Ms Giselia Giam
Vice President, Admin and Chief Financial Officer
SUTD

The Hawker Culture in Singapore represents the multi-ethnic, multi-racial identity that Singapore has come to be known for. Hawker centres provide a platform for Singaporeans from all walks of life, regardless of race, language or religion to come to a common place to dine and forge long-lasting relationships with one another.

My family often visits the hawker centre on Bedok South Road. This hawker centre was particularly memorable for my father as it has been around during his childhood years. Even now, my parents would buy long tong from a particular Malay store every Chinese New Year as part of our family tradition to hold family gatherings on the first day of Chinese New Year. It is through such a platform that my parents have managed to forge friendships with the Malay aunties and even learnt some of their recipes and culture from their conversations.

In conclusion, Singapore's Hawker Culture should be under the UNESCO's Representative List of Intangible Cultural Heritage. Hawker centres are representative of Singapore's history, with many of the hawker dishes originating from the food cultures of different immigrant groups who settled in Singapore. Over time, they have evolved to become the distinctive local dishes that we love and form an important part of our food heritage.

Vernice Tan

Temasek Junior College

Bedok South Hawker Centre, a hawker centre I am all too familiar with for the past 6 years of my Integrated Programme (IP) journey. This is because that particular hawker centre has really taken on a vital role in offering me with all kinds of food from black carrot cake to Hainanese Chicken Rice to Mala diligently for the past 6 years!

I remember vividly of me and my friends always having Mala Mondays after school! We would always run to the Mala stall so that we would be first in the queue for Mala and that we would not have to wait that long. Even after we have finished devouring Mala, we would just sit at the hawker centre and talk for 1 to 2 hours because the environment was really conducive for us to catch up with one another! I would also remember being greeted by the friendly aunties and uncles who are in charge of clearing the tables and we would often chat with them and ask them about their life.

All in all, I am very grateful to be a Singaporean enjoying a wide selection of Singaporean cuisines from our unique hawker centres!

Lam Qian Yi

Temasek Junior College



The enduring hawker
experience across
generations

Shajahan Shahin Shanofar

#unesco

Dear Sir/Madam,

In support of the nomination of Singapore's "Hawker Culture of Singapore" to the UNESCO Representative List of Intangible Cultural Heritage

In the cultural melting pot that Singapore is, transcending all boundaries of race, language, socio-economic class, education, gender and creed, is its hawker culture. Beyond just provision of food and sustenance, hawker culture is embedded deeply into Singapore's history, social fabric and emotional psyche.

Singapore hawker culture brings together diverse groups of people, young and old, rich and poor, as one hungry people dining together. Indeed, hawker centre dining is one of the best social levellers this country has. Regardless of socio-economic status, Prime Minister or cleaner, queuing for food and dining together in the ubiquitous hawker centre brings neutrality to the table. We are one, united in our appreciation of good food.

The evolution of hawker culture

Hawker culture has existed since the earliest days of nationhood and like cultures everywhere in the world, it has a deep history and demonstrates a resilience to the evanescence of trend and time; evolving and adapting over the years.

Even as Singapore climbed out of economic poverty, in the early tumultuous days of pre and post-independence, many Singaporeans will hold fond memories of sitting (or squatting) by roadsides, in dingy alleyways, along drains and canals, all enjoying food cooked by itinerant hawkers. The lack of sanitation was no deterrence to a cheap meal well-cooked and enjoyed. In later years as hygiene and sanitation improved and hawkers moved to centralised locations, the pursuit of good hawker food continued unabated. In the 21st century, technology now aids us in the hunt and pursuit for the best hawker dishes through apps, blogs and websites.

Hawker food, usually created by a single chef or family, in humble stalls in hawker centres and food courts around Singapore, is a source of inexpensive yet delicious meals. As the backbone of Singapore's culinary heritage, hawker culture has played a pivotal role in the evolution of the Singaporean food scene. Today we have renowned Michelin star restaurants harmoniously sharing culinary space with hawkers in this city. We would venture that some of the best international chefs have taken inspiration from hawker food and hawker culture.

The Intersection between Design and Culture

Temasek Polytechnic School of Design is Singapore's most established design school. Over the years, this award-winning school has produced many of the nation's best designers. As a design school, we recognise the integral role that culture plays in good design. They are symbiotic.

When we prepare students to be good designers, we teach them to be sensitive, aware and attuned to cultural nuances. We urge them to draw inspiration from the everyday, to seek solutions that are sustainable and human-centric. Often, the best design outcomes are those that are underpinned by the

Bringing education to life and life to education

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deep understanding and expression of a certain culture – one that is intrinsic to the individual, the organisation, the nation. Projects like these inevitably elicit a strong emotional response.

Over the years, the school has worked with many industry and government organisations on a diverse range of projects. In some of these hawker food, or Singaporean food, may have been used as inspiration. Inevitably, students do turn to the familiar concept of food, expressed differently in different projects. But among these, one particular project stands out for us.

In 2017 and again in 2018, the School worked closely with the National Environment Agency on a series of illustrated stories revolving around hawker food and hawker centres. The aim was to enhance hawker centre vibrancy and promote it as a space for social community bonding.

“MAKANLAH SINGAPORE –The Stories of our Hawker Centres” was a collaborative project executed by students from the Diploma in Communication Design. 18 students who majored in Illustration showcased various stories about hawkers in a series of charming vignettes in an actual hawker centre at a neighbourhood hub called Our Tampines Hub (OTH). These illustrated stories were pasted on tables in the hawker centre and elicited curiosity and delight from diners.

More importantly, the students’ journey took them through a discovery of Singapore’s hawker culture and the stories behind the men and women who front these stalls. They learned the importance of the human story behind a design. They saw the value of hawker culture, not just as something that filled their bellies but a place where passion for a craft is patiently and lovingly created day after day, where human stories lie untold. Their observations of the hawker centre taught them how vital a social space it is, as young children, families, the elderly, the office workers all frequent at different times of the day.

Our Culture, Our Pride

Hawker culture has held Singaporean society together for many years. We take it for granted but it is something we are very proud of. In nominating hawker culture for a listing on UNESCO’s List of Intangible Cultural Heritage, we hope hawker culture will be given the long overdue recognition it deserves as nation-builder, social-leveller and tummy-filler!

We are immensely proud to share Singapore’s hawker culture with the world for generations to come. With that, we hope UNESCO will see value in adding hawker culture to its list of Intangible Cultural Heritage.

Makanlah Singapura!



Lim Chong Jin
Director
School of Design
Temasek Polytechnic
Singapore



For more information about the student works, please log on to:
https://www.facebook.com/makansingapura/?tn-str=k*F

1 March 2019

Yeo Kirk Siang
Director

Heritage Research and Assessment Division
National Heritage Board, Singapore
61 Stamford Road, #03-08, Stamford Court, Singapore 178892

Nomination of Singapore Hawker Culture for UNESCO Representative List of Intangible Cultural Heritage

Our hawker centres represent this amalgamation of food, space, conversations and culture. It has become an integral part of the Singapore foodway where people from all walks of life come together to eat. It has also been said that every Singaporean has his /her favourite hawker stall for a particular food and will travel the distance and make time to queue for a particular hawker food. In term of meals times, while it is common to see locals at the hawker centres throughout the day, breakfast seems to be most popular mealtime of all.

In October 2018, 57 freshmen students from the Diploma in Culinary & Catering Management at Temasek Polytechnic embarked on an individual project focusing on our Singapore breakfast foods. As part of their core subject "Introduction to Gastronomy", this project enabled the culinary students to collaborate with NHB to promote the understanding of Hawker Culture in Singapore and more importantly learn how our local hawker foods contribute to this intangible part of our cultural heritage.

An essential component of the project was to direct students to visit their favourite hawkers and document their breakfast experience with their family and friends. Apart from researching the origins and history of the respective breakfast items, students must conduct an oral interview component with the respective hawker or consumers and find out how these respective breakfast items contribute to this intangible part of their cultural heritage.

The individual papers helped students better reflect how our local breakfast foods goes beyond sustenance; it has become a significant part of their growing up years, the familiar taste, the conversations, the surrounding sounds and smells that if ever taken for granted, this part of our culture and heritage will be lost. Hence, with this project, the students and faculty are convinced that NHB's drive towards nominating Singapore's Hawker Culture for UNESCO representative List of Intangible Cultural Heritage is both timely and necessary, and fully support this nomination.

With the hope of obtaining a successful result from UNESCO, I send my best wishes on behalf of the students, the faculty and our entire community.

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