



MEDIA FACTSHEET

SAFEGUARDING OUR HAWKER CULTURE

The Ministry of Sustainability and the Environment and National Environment Agency will continue to introduce initiatives that enhance hawker centres, support hawkers and sustain the hawker trade.

Opening and Refreshing Hawker Centres

2 Two new hawker centres are expected to be operational in 2023 – Buangkok Hawker Centre with 38 cooked food stalls and 721 seats, and Woodleigh Village Hawker Centre with 39 cooked food stalls and 725 seats. When open, both hawker centres will be well-connected to neighbourhood amenities and transport nodes. As with other new hawker centres, these two hawker centres have been designed to provide patrons and stallholders a comfortable dining and working environment. Their features include high ceilings for good natural ventilation and spacious seating areas that are family-friendly and inclusive. Additionally, the refreshed Jurong West Hawker Centre is slated to re-open in the third quarter of 2023, with a revamped layout and more cooked food stalls.

3 25 existing hawker centres, including Holland Village Market and Food Centre, are also scheduled for repairs and redecoration this year. Such periodic restoration of hawker centres, carried out every six to eight years, keeps them in a good physical condition and ensures a pleasant dining environment for patrons.

4 From 2024, Geylang Serai Market and Cheng San Market and Cooked Food Centre will undergo the Hawker Centres Transformation Programme, aimed at future-proofing hawker centre infrastructure. The scope of improvement work will go beyond repairs and redecoration. It will include reconfiguration of seats to enhance circulation, ventilation enhancements such as new fittings and fans, additional handwash basins at the market section, extensive re-tiling, and changes to existing infrastructure such as toilets for greater ease of cleaning and maintenance.

Raising Productivity in Hawker Centres

5 To reduce the manpower needed for dishwashing, NEA provides subsidies for automated tray return systems and centralised dishwashing service under the Productive Hawker Centres Programme. Stallholders at existing hawker centres with centralised dishwashing service will enjoy four years of subsidy and pay between 30 to 70% of the dishwashing cost. Since 1 January 2019, NEA also co-funds the cost of this service for stallholders at new hawker centres - 50% for the first year and 30% for the second year. As an enhancement, NEA will broaden the programme to provide co-funding for adoption of Cleaning Process Automation solutions in hawker centres. Examples of such solutions include autonomous systems that patrol and clean tables, and autonomous systems to transfer used trays and crockery from tray return points to centralised dishwashing

areas. This will reduce cleaners' workload, especially during peak hours. NEA will co-fund up to 80% of the deployment costs incurred by the cleaning service providers for such solutions in hawker centres.

6 Additionally, cooked food and market stallholders at hawker centres managed by NEA or NEA-appointed operators can apply for the Hawkers' Productivity Grant. The grant provides 80% co-funding to individual stallholders for the purchase of automation equipment, like food processors and vegetable cutting machine to raise their productivity. As of 31 December 2022, close to \$3 million has been provided to more than 900 stallholders. In view of the increasing number of digital solutions available, NEA will be expanding the scope of the grant to include stall-level digital services solutions like order management systems and e-ordering solutions that come with complementary tools such as tablets. The co-funding quantum will be maintained at 80%, and the total claimable amount will be increased to \$7,000 per stallholder, up from the previous \$5,000. The funding period for grant will also be extended to 31 March 2026, from 31 March 2023.

Supporting Aspiring Hawkers

7 To encourage new entrants into the hawker trade, the NEA Incubation Stall Programme was launched in 2018 to better support aspiring hawkers. Under the programme, eligible aspiring hawkers run their businesses at pre-fitted stalls with reduced stall rental for a period of 15 months. This allows them to test and adapt their business plans, refine their recipes, and hone their cooking skills with lower start-up costs. NEA's appointed operators of new hawker centres have also taken the initiative to run similar incubation stall programmes.

8 In 2020, NEA launched the Hawkers' Development Programme to equip aspiring hawkers with the skills to run a hawker business. The programme comprises classroom training, apprenticeship with veteran hawkers, and running one's stall with mentorship support. To raise the participants' chances of success as hawkers, the programme will be adjusted to place a stronger focus on the culinary skills of aspiring hawkers. At the apprenticeship stage, hawker mentors will also assist to assess the participants' culinary readiness. Participants can look forward to having the option to extend their apprenticeship by four more weeks, on top of the current eight weeks, if they need more time before operating their own stall.

Piloting Snacks Kiosks

9 NEA will work with operators of new hawker centres to pilot the use of kiosks, which could incur lower rental and operating costs, to bring in a wider variety of snacks, such as muah chee and putu piring to hawker centres. This is to help to preserve these snacks as part of our hawker culture.

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Artists' impressions of hawker centres

Buangkok Hawker Centre



Woodleigh Hawker Centre



Jurong West Hawker Centre

