

INTERESTED IN LEARNING TO COOK HAWKER DISHES?

Here Comes Season 3 of the Hawker Fare Series!

The Hawker Fare Series celebrates our everyday hawkers and well-loved hawker dishes by bringing participants on a hands-on journey into the creation of some of our local hawker delights.

Join us for this Hawker Fare Series, and learn a skill or two from our veteran hawkers!

COURSE DETAILS

CHICKEN RICE



Dates (2 sessions per class):

Class 1: 2pm to 5.30pm
8 & 15 Oct (Mon)

Class 2: 2pm to 5.30pm
5 & 12 Nov (Mon)

Conducted in Mandarin

MR NEO CHENG LEONG

With 20 years of experience in the business, Mr Neo serves up to 200 plates a day at his stall at Shunfu Market and Food Centre. Come discover the secrets to his fragrant, fluffy rice, and tender chicken.

FISH BALL NOODLES



Dates (2 sessions per class):

Class 1: 2pm to 5.30pm
14 & 21 Oct (Sun)

Class 2: 2pm to 5.30pm
25 Nov & 2 Dec (Sun)

Conducted in Mandarin

MR PHILIP TAN

Mr Philip Tan has 30 years of experience in hawker fare, and his Fish Ball Noodles can be found at his stall at Blk 163 Bukit Merah Central. He believes that the key ingredient that makes a delicious (dry) Fish Ball noodle is the chilli sauce and he prepares it on a daily basis to ensure freshness.

ROTI PRATA & CURRY



Dates (2 sessions per class):

Class 1: 2pm to 5.30pm
17 & 18 Oct (Wed & Thur)

Class 2: 2pm to 5.30pm
21 & 22 Nov (Wed & Thur)

Conducted in English / Malay

MDM HAJJAH ROZIAH ADON

In 1984, Mdm Hajjah left her accounting job and started her own food business. Now, at her stall at Blk 58 New Upper Changi Road, you will always be able to see long queues for her Roti Prata. In her class, Mdm Hajjah will demonstrate how to create her signature Roti Prata and Curry.

YONG TAU FOO



Dates (2 sessions per class):

Class 1: 2pm to 5.30pm
22 & 29 Oct (Mon)

Class 2: 2pm to 5.30pm
19 & 26 Nov (Mon)

Conducted in Mandarin

MDM TEE CHUN MOY

For 30 years, Mdm Tee has been delighting the crowds at Tanjong Pagar Plaza Market & Food Centre with her tasty Yong Tau Foo. She will be teaching you how to create a good soup stock, and how to make fish paste from scratch.

CHAR KWAY TEOW



Dates (2 sessions per class):

Class 1: 2pm to 5.30pm
28 Oct & 4 Nov (Sun)

Class 2: 2pm to 5.30pm
11 & 18 Nov (Sun)

Conducted in Mandarin

MR TEO PECK LENG

Interested in preserving the heritage of local hawker delights, Mr Teo has been experimenting with various hawker dishes for the past 40 years. In his class, he will demonstrate how to cook up a plate of Char Kway Teow which will leave you asking for seconds.

Register at Bishan CC or www.onepa.sg

Use your SkillsFuture Credit to upgrade your skills via our Hawker Fare Series courses.

Venue: Bishan Community Club
51 Bishan Street 13, S(579799)
Tel. : 6259 4720

Course Fee : \$40 (Passion Card Member);
\$45 (Non-Passion Card Member)
Cost of Ingredients: \$10 to \$16

For more information, visit:
www.skillsfuture.sg/credit

Registration is on a first-come, first-served basis, and subject to availability of places.

We are grateful to these hawker trainers for participating in the Hawker Fare Series. We warmly welcome other hawkers who are keen to become trainers to contact NEA at 1800-2255-632 (1800-CALL-NEA).

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