

# MVS BULLETIN

*Mountbatten Vocational School Newsletter*



## Back to School

School resumed on 3 January 2023 with some new faces and some familiar faces. As the new students were getting to know a new environment, new friends and new teachers, for the old students, especially those in Year-2, it was back to lessons and training.

In the coming few months, the Year-2 students will be preparing for their Work-Based-Training, including taking the WSQ Food and Hygiene Course, sit for the Phase Tests (for ISC students), attend the Groom and Glow workshop, and school-based training (Restaurant Week). Our Year-2 instructors this year are Ms Cherlyn Lim (Housekeeping Operations), Ms Kazay Chua (F&B Service) and Ms Wong Kar Leng (Food Preparation).

# RESTAURANT WEEK

To prepare the Year-2 students for their Work-Based-Training (WBT), the training kitchen and restaurant were opened for business for three weeks on Jan 16-18, Jan 30 to Feb 1, and Feb 6-8. This year, Ms Wong Kar Leng (Chef Instructor) and Ms Kazay Chua (F&B Instructor), were in charge of the Restaurant Week.



# CHINESE NEW YEAR CELEBRATION

The school celebrated the Lunar New Year with a bang after the lifting of the COVID-19 restrictions and two years of fairly muted celebration. Our students, regardless of ethnicity or cultural affiliations, were fully immersed in the celebrations. The celebration kicked off with CNY quizzes, followed by zumba dance, and a lion-dance performance. After all the work-out and excitement, the students enjoyed a pizza and ice-cream feast. While they enjoyed the good food, prizes were given out to six best dressed students.

At the end of the celebrations, students were presented with mandarin oranges and ang baos generously donated by parents of two of our students.



# CHINESE NEW YEAR CELEBRATION



# COMMUNICATION AND FOOD HYGIENE & SAFETY WORKSHOPS

As part of their training, Year-1 students attended a series of workshops on communication and food hygiene/safety workshops in school. The guest trainers were Mr Patrick Yu and Ms Irene Fong. Mr Yu worked at the National Environment Agency (NEA) for many years and currently freelance work specialising in environmental management safety. Ms Fong had 25 years of experience in the hospitality industry and currently an adjunct trainer in hospitality at SHATEC and several other training institutes.



*Ms Irene Fong engaging students in the subject of food hygiene*



*Mr Patrick Yu teaching animatedly about bacterial growth*

## COMMUNITY ENGAGEMENTS - MCCY 10TH ANNIVERSARY

On November 1st, 2022, our school dance groups had the distinct honour of being invited by the Ministry of Culture, Community, and Youth (MCCY) to perform at its 10th anniversary dinner. This invitation provided a fantastic opportunity for our students to showcase their talents in front of a distinguished audience and engage with important community partners.

The performance by our students was nothing short of spectacular, as they executed their choreography with precision and passion. The audience was visibly thrilled with the performance, and our students received rapturous applause, demonstrating their appreciation and admiration for our students' talent and hard work.



# FAREWELL AND ALL THE BEST TO OUR GRADUATES

In November 2022, we bade farewell to our previous cohort of Year-2 students. They have worked hard and we are very proud of their accomplishments!



Class of 2022



Housekeeping Operations Graduates



F&B Services Graduates



Food Preparation Graduates

# MICROGREENS FARMING

The school started the Microgreen Farming class in 2021.

Like sprouts, microgreens are a young vegetable. However, sprouts and microgreens are not the same. Sprouts are newly germinated seeds that people harvest just as the seed begins to grow and before their leaves develop. Conversely, microgreens grow from sprouts, and they have leaves. Scientists see microgreens as a functional food, which means that they can provide key nutrients in a practical way. Some advantages of growing microgreens are it does not need a lot of space, the cost of growing it is relatively low and it can be harvested in a week to ten days.

Below are photos of students planting and harvesting microgreens and how it can be incorporated into the food prepared in the kitchen.





# FASHION FOR A SOCIAL CAUSE

**Fashion for a Social Cause** is a unique programme at MVS which started in 2018 in partnership with its founder, Ms. Eileen Yap. The programme, which started by Ms. Eileen, under the Singapore Fashion Runway, hopes to nurture our local young designers and talents through an inclusive platform to seek out beneficiaries and partners to incubate the designing, sewing/ production and/or online selling of “Designed-in-Singapore, Made-in-Singapore” merchandise.

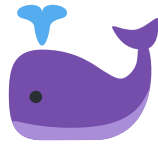
The programme at MVS was specially designed to grow the confidence of our students and to provide an avenue for them to develop their creativity. In Ms. Eileen's class, students learn designing, crafts making, grooming, photography, modeling, fashion runway catwalk, and presentation.



# A DAY IN THE LIFE AT MVS



# SCHOOL STAFF

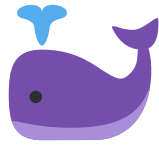


**Mr Ernest Toh**  
**Administrator/Principal**



**Ms Koh Hwee Ping**  
**Vice-Principal**

# SCHOOL STAFF



**Ms Serene Ng**  
Educational Psychologist



**Ms Candice Chok**  
Case Manager



**Ms Lily Lee**  
Admin/Finance Executive



**Ms Wong Kar Leng**  
Senior Instructor/Job Coach

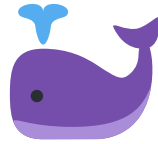


**Ms Low Geok Hwa**  
Clerical Officer



**Mr Toh Seng Huat**  
General Worker

# SCHOOL STAFF



**Ms Kazay Chua**  
Instructor, F&B Service



**Ms Kamsiah Abdul Jamil**  
Instructor, Housekeeping



**Ms Cherlyn Lim**  
Instructor, Housekeeping



**Mr Michael Lim**  
Instructor, PE, Computer

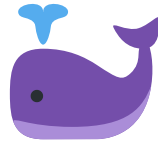


**Mr Jack Tan**  
Instructor, F&B Service



**Mr Donny Lai**  
Instructor, Food Preparation

# SCHOOL STAFF



**Ms Yeo Kiee**  
Teacher, English and Maths



**Ms Yeo Siew Hui**  
Instructor, Food Preparation

