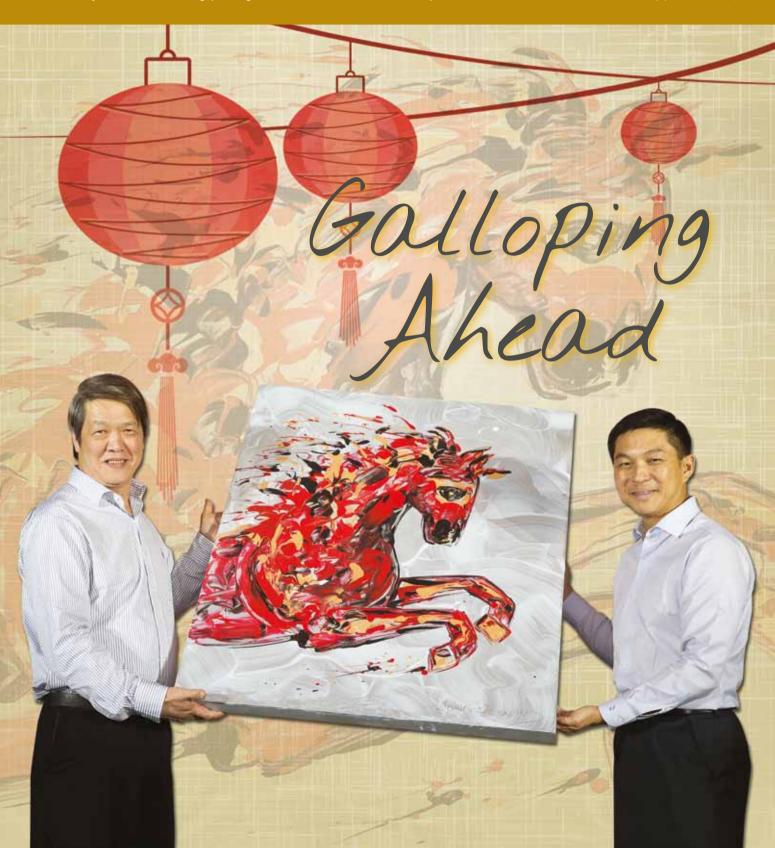
SAMUDRA

A bi-monthly Publication of the Singapore Organisation of Seamen and Seacare Co-operative Limited

MCI (P) 131/03/2013







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SAMUDRA

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SOS/SEACARE HONOUR SHIPPING COMMUNITY AT LUNAR NEW YEAR COCKTAIL RECEPTION





From left: Former Divisional Director for Labour Relations and Workplaces, MOM, Mr Ong Yen Her; Acting Minister for Manpower, Mr Tan Chuan-Jin; and General Secretary of SOS, Mr Kam Soon Huat.

OS and Seacare hosted an exclusive Lunar New Year Cocktail Reception on 5 February to honour business and tripartite partners for their contribution to the local maritime industry over the past year.

Held at the Grand Ballroom of The Westin Singapore in Marina Bay, the reception was attended by more than 500 representatives from different facets of the maritime industry, such as shipping companies, government agencies, NTUC affiliated unions and maritime organisations.

The event, a networking function where key decision makers in the industry discussed potential business propositions, ideas and developments, was also a social congregation where the host paid tribute to the industry players for their commitment and support.

In his opening remark, SOS President, Mr Mohamed Idris Mohamed Ibrahim thanked the guests for their support and credited their active contribution in the success of the union's membership and welfare initiatives.

Mr Idris elaborated by presenting an overview of SOS' progress for the past year, including - a membership milestone of 24,425 members; a 15% rise in concluded Collective Bargaining Agreements; and the official opening of The Seacare Hotel.

"For this reason, there is much to look forward to as the maritime community galloped together into the Lunar New Year of the Horse," he said, before wishing the invitees 'a fruitful and bountiful new year' in Mandarin.





At the event, sharply-dressed gentlemen and ladies mingled over wine and light bites. They enjoyed the evening's highlight - a live speed painting by French painter Delphine Bernard, who attempted to portray the grace and beauty of horses with acrylic paints on canvas.

The guests were also treated to a Pipa Quartet performance by the elegant Teng Pipa Quartet, which infused English classic *Flight of the Bumblebee* using Chinese instruments.

NEW SEAFARING COOK PROGRAMME UNVEILED AT RECEPTION

The highlight of the Lunar New Year Cocktail Reception was the unveiling of the 'Seafaring Cook Programme' by Acting Minister for Manpower, Mr Tan Chuan-Jin.

Mr Tan, who was the event's Guest-of-Honour, commended SOS and Seacare for their efforts in the retraining of seafarers, and emphasised the importance of such initiatives, which helped workers remain relevant and employable.

"With the strong support of our tripartite partners, we are confident that this training programme would provide a good opportunity for more Singaporeans to embark on a maritime career," he said.

"Success<mark>ful traine</mark>es will be <mark>awarded a Ce</mark>rtificate for Culinary Training that can be subsequently upgraded to a diploma course. They would also be qualified to work, if they desire, in the hospitality or F&B industries," he added.

'The Seafaring Cook Programme', a 18-month culinary programme initiated by SOS, aims to give Singaporeans and Singapore Permanent Residents a career head start in the Maritime and Food & Beverage industries.

It has received a funding of more than S\$1Million by the NTUC's Employment and Employability Institute (e2i), SOS and Workforce Development Agency (WDA) and will train some 80 men and women to become qualified seafaring cooks over a two-year period.

SOS and e2i will be conducting a Learning Journey for shortlisted candidates who will be given an orientation onboard a merchant vessel on 22 April 2014.



A STRONGER AND BETTER YEAR











he SOS/Seacare Hong Bao Presentation cum Lunar New Year Celebration is one of the most anticipated events of the year. Having hosted an earlier cocktail reception for its partners and associates, SOS/Seacare decided to hold an exclusive 'members-only' celebration for its 500 members, staff and their spouses at the Stamford Ballroom, Raffles City Convention Centre on 14 February 2014.

The event kicked off with a lion dance troupe ushering in the Year of the Horse, followed by a welcome address by Treasurer of SOS and Seacare Co-operative Ltd, Mr David Sim Hor Pheng.

Mr Sim expressed confidence that 2014 would be a productive year and said SOS' goal to become a stronger union would necessitate its ability to provide better benefits for all its members. Mr Sim said the union will continue to strengthen the bonds of solidarity with members, seafarers and the shipping community, while enhancing its own membership schemes and benefits for its members.

During his speech, Mr Sim gave an update of SOS local and foreign membership. The figure stood at 24,425 and is expected to continue its steady growth in the coming years. With that in mind, the union solidified its stand as the celebrations got underway.











More Members

Over the years, SOS and Seacare have played key roles in supporting the needs of its members, who in turn were pillars of support for the two organisations. In appreciation SOS honoured 20 members for their three decades of support and camaraderie. SOS President, Mr Mohamed Idris Mohamed Ibrahim presented the 15-year membership awards to two members while 18 others accepted the 30-year membership awards.

More Benefits

Seacare took another bold step forward in setting up new ventures. The Citin Hotel Kuala Lumpur, which was acquired by Seacare through a joint venture will be officially opened as Citin Seacare Hotel. Under the Seacare Sailors Home Scheme, eligible SOS members would be entitled to five nights of complimentary stays per year at the new Citin Seacare Hotel, as a fully subsidised benefit.

More Giving

It has always been a customary practice for SOS and Seacare to invite their retired seamen and senior citizens for festive celebrations. This Lunar New Year celebration kept to the tradition of giving, as hong bao worth a total of \$28,750 was presented to 263 retired seamen and 49 residents from Asian Women Welfare Association Community Home for Senior Citizens, Jamiyah Home for the Aged and Sree Narayana Mission Home for the Aged Sick.

Special Guest, Mr Goh Yeow Tin, Chairman of Seacare Medical Holdings Pte Ltd and Seacare Manpower Services Pte Ltd; together with SOS General Secretary, Mr Kam Soon Huat and SOS Vice President, Mr Mohamad Abu Bakar handed out hong bao and festive gifts to the residents.

With so much sharing and giving, the optimistic outlook for the year ahead was further sealed as everyone shouted wishes of good luck and tossed to a better year.











There is much to shout about SOS' benefits. Long membership award recipients say...

What I appreciate most

SOS benefits are great. Not only do I get opportunities to take up courses to upgrade my skills, the one that I appreciate most is the medical welfare, such as health screening, eye checkup and dental.

- Mr Ramli Arabin

More than I can ask for

The training opportunities given to members are good. I took the safety supervisor course and many more to enhance my employability. The benefits I get out of my membership is more than I can ask for – what a privilege!

- Mr Anuar Aziz

SOS long membership token (15 and 30 years) recipients 2014

NO.	NAME	LMT (Years)
1	Peter Foo See Teck	15
2	Loh Bok Kaw	15
3	Anuar B Aziz	30
4	Jamil B Abdullah	30
5	Ding Gee Seng	30
6	Abd Najip B Abd Rahman	30
7	Mustani B Mohd Yatim	30
8	Yeo Ngee Teng	30
9	Chingara Veeloo	30
10	Aznam B Omar	30
11	Kanappan S/O Paramesvaran	30
12	Ramli B Arabin	30
13	Lim Meng Min	30
14	Ho Kum Hong	30
15	Mat Jais B Kahar	30
16	Tan Khek Loong	30
17	Sharil B Rowden	30
18	Sulaiman B Amir	30
19	Wong Fuw Siong	30
20	Hamdan B Rostam	30







STRENGTHENING RELATIONS WITH KOREAN COUNTERPARTS

t was a worthy occasion to further strengthen relationships between two long-established unions. A group of delegates from SOS made an official trip to Jeju Island in South Korea to meet their Korean counterparts, the Federation of Korean Seafarers Unions (FKSU) from 5 to 8 December 2013.

The SOS delegates consisted of Executive Secretary Mr Daniel Tan, Treasurer Mr David Sim, ExCo member Mr Mohammad Kodrasono and Assistant Director Ms Sharon Li. During their stay, both unions shared pertinent industry news and discussed membership development programmes that would bring value and benefits to their members.

A warm and engaging environment was created by FKSU in which closer ties were forged and bilateral relations deepened at the meeting.







SOS IROS BOARD FOC VESSELS IN SOUTHEAST ASIAN WEEK OF ACTION

OS Industrial Relations (IR) officers were busy climbing the gangways of vessels flying Flags of Convenience (FOC) as early as 10 in the morning during the Southeast Asian Week Of Action (WOA) campaign that took place from 13 to 17 January 2014.

The IR team, comprising Vice President Mr Mohamad Abu Bakar, Executive Secretary Mr Daniel Tan, Assistant Manager Mr Maximilian Theodore and IR Executive Mr Chen Chuan Yi, joined representatives from the Singapore Maritime Officers' Union (SMOU) and the National Transport Workers' Union (NTWU) to ensure that the crew members onboard the FOC vessels were treated with decent working conditions.

The team went through the crew's documentation, seeking clarification from the Master when in doubt, and spoke with the crew members to ascertain that their wages, health and safety standards onboard the vessels were of satisfactory standard.

Mr Mohamad pointed out that the annual WOA intends to convey a clear message to FOC operators that they are required to abide by basic standards set by the International Transport Workers' Federation (ITF), despite not having any ITF agreement for the crew.

The SOS officers took the opportunity to share with the crew about the various aspects of safety – such as fatigue, food hygiene and unsafe working conditions onboard – all of which apply to seafarers under the Maritime Labour Convention (MLC) 2006.

Throughout the week, the IR team visited a total of 17 vessels and distributed information regarding FOC printed on giveaways such as brochures, decals and caps.

According to the ITF, South East Asia is the largest source of seafarers in the world, shipping trade and efforts will be increased to make seafarers more aware of bad manning practices and to ensure that ship managers and owners cease using bad manning agents.











OVER US\$143K IN WAGES RECOVERED FOR CREW OF SEA URCHIN

ome US\$143,000 of outstanding wages were recovered and paid to the crew members of bulk carrier Sea Urchin by February 2014.

The amount was paid via three instalments on 7, 16 January and 13 February 2014 to all of the 22 seafarers who were employed on the vessel.

The vessel was arrested and has been stranded in the waters of Singapore since October last year for the non-payment of wages to nine officers and 13 ratings.

Since then, SOS Vice President Mr Mohamad Abu Bakar and Industrial Relations Assistant Manager Mr Maximillian Theodore, along with representatives from the Singapore Maritime Officers' Union and the International Lutheran Seafarers' Mission, have been monitoring the situation and communicating regularly with the crew members.

The representatives paid several visits to the ship to advise crew members on payment procedures. To further lift their spirits, a Christmas dinner party was organised for the crew. It was thumbs up all round.

SHIP'S COOK TO BE TRAINED AND CERTIFIED COMPETENT



he International Labour Organisation (ILO) held a Meeting of Experts to Adopt Guidelines on the Training of Ships' Cooks in Geneva on 23 September 2013.

The adopted guideline aims to provide supplementary practical information and guidance for flag states in their implementation of Regulation 3.2 and the Code of the Maritime Labour Convention (MLC) 2006.

Requirements

- Point 23 under Guideline 2, Minimum requirements for ships' cooks spells out that ships' cooks need to pass an examination - with written or oral, as well as practical components - prescribed by an approved training school.
- Evaluation of the practical skills should be conducted by a project-oriented test.

Certification

- Ships' cooks who have successfully completed the examination should be provided with a certificate or other form of documentary evidence, granted either directly by the competent authority or subject to its control, by the approved training school.
- Ships required to carry onboard the certificates for the purpose of flag state inspections under the MLC 2006.

Competencies for ships' cooks

- Practical cookery Basic cooking skills
- Galley administration, management and supervision
- Prevention of food-borne disease
- Food hygiene
- Personal hygiene
- Nutrition and health Balanced menus
- Religious and cultural aspects
- Other basic skills
- · Workplace safety and health
- First aid in the galley
- Firefighting in the galley
- Waste

SEAFARERS RAISE THEIR TECHNICAL SKILLS & ENGLISH PROFICIENCY VIA SQRT

wo groups of seafarers from China became more proficient in English and better equipped with relevant technical skills after attending the Seacare Quality Ratings Training (SQRT).

The trainees gained their newfound confidence in working in an international environment after completing the gruelling SQRT 24 and SQRT 25 courses, conducted by the Singapore (Nantong) International Maritime Institute (SNIMI).

Held from 21 October to 15 November 2013 in Nantong, China, the training in Maritime Technical Skill and Elementary English featured weekly and final assessments to motivate the participants to give their best.

Twenty trainees took part in SQRT 24; while another 24 completed the SQRT 25. Feedback for both courses was encouraging and the class participation was lively as the trainees were enthusiastically putting into practice what they have learned.





I have benefitted greatly from the topics covered on the course. Through the Maritime Technical Skill course, my general ship and international regulations knowledge has improved. By taking the Elementary English course, my pronunciation is better and I enjoyed conversing in English with classmates now.

– **Mr He Xiao Yu** 27 years old



The Seacare Quality Ratings Training was a good way to brush up on English conversational skill through interactive learning. For example, we took part in case discussions, role play and watched videos.

Mr Yuan Zhen Yong24 years old



It was a great opportunity to practise English in a mock interview setting to help us prepare for actual interviews. I enjoyed sharing experiences with other seafarers. I am motivated to continue to improve my English and technical skills for better employment opportunities.



- Mr Li Han Hui 27 years old



ANNIVERSARIES CELEBRATION GOES RETRO

OS and Seacare celebrated their 42nd and 19th Anniversaries respectively on 12 December 2013, in a vintage, retro-inspired disco bash that saw guests donning their Bell bottoms, Afro wigs, and psychedelic jewellery and props to hype up the theme *Retro Night 60s to 80s*.

The dual celebration held in the ballroom of Mandarin Orchard Singapore saw 475 SOS/Seacare staff, members and their spouses turned up to dance the night away under the colourful decor of old vinyl records, glittering mirror balls and a retro-styled backdrop.

The jubilant vibes in the ballroom were further heightened by the soulful covers played by retro band, Enigma and the mesmerizing numbers performed by solo vocalist William David to reminisce the retro era.

Among the sources of hilarity that night included the Best Dress contest during which participants tried to outdo one another by strutting their stuff on stage and syncing their grooviest dance moves with the rhythm of the retro hits.

"I really appreciate the event organising committee's effort in making this event so lively and joyous. Everyone of us enjoyed ourselves thoroughly and I think it is the most exciting anniversary celebrations I have attended in my past 35 years with SOS," said Mr William Tan, one of the longest serving staff in SOS.

Seacare Manpower's newest staff, Admin Executive Ms Fong Wan Xin said she found the celebration both entertaining and meaningful. "I enjoy the friendly working environment at Seacare as much as our company events like the SOS/Seacare Anniversary celebration. Such events allow me to know my colleagues better in a fun and personal way and allow us to celebrate a great time together outside work."

One of the noteworthy moments of the dinner and dance was the presentation of a plaque to Mr Lee Van Chong in recognition of his distinguished and dedicated long service. Mr Lee stepped down as SOS Treasurer, a position he held for 37 years, having joined SOS in 1975 as an Industrial Relations Officer.

Besides the sumptuous dinner, other highlights of the night were the top-notch entertainment, fun games with the comical emcee, retro-packaged prizes and onstage antics that attracted full participation and appreciation from the crowd.

The evening ended with SOS Advisor Mr Zulkifli Mohammed presenting the Top 10 prizes to the lucky members and guests.

















union represents nationalities. We feel that we are all valued and important members. With celebrations such as this, the SOS and Seacare show that they care about us!

- Mr Thomas Tan Jit Wei SOS Member for 30 years



Everyone is happy! I am too! This is a wonderful event.

- Mr Lee Chay Choo SOS Member for 42 years

"The music is great! All my favourite hits are being played by the band Enigma. It is really retro!

- Mr Mohamad Ibrahim SOS Member for 30 years



The food is delicious and the entertainment is good! I am enjoying myself a lot. My SOS friends are all here.

- Mr Uttu Abdul Rahman SOS Member for 30 years



SINGAPORE BUDGET 2014



Three Ways our Pioneer Generation will Benefit

ne of the highlights of the 2014 Budget is the Pioneer Generation Package tailor-made to thank Singapore's nation-building pioneers for their significant contributions. An \$8 billion fund will be set aside for this group of about 450,000 Singaporeans.

Through this package, the pioneer generation will get a greater assurance so that they do not have to worry about their healthcare costs in their old age. The package is *for life*.

Who is eligible?

The Pioneer Generation Package will be for living Singapore Citizens who meet 2 criteria:

- a. Aged 16 and above in 1965 (born on or before 31 December 1949), which also means they are aged 65 and above in 2014; and
- b. Obtained citizenship on or before 31 December 1986.

If you are eligible for the Pioneer Generation Package, you will receive a letter from the Government in June 2014 with details of the benefits you will receive. There is no need for any action now.

What are the benefits?

The package provides the following three forms of benefits, which the members of the Pioneer Generation will enjoy for life:

a. MediShield Life

- They will receive a subsidy for their MediShield Life premiums starting from 40% at age 65, rising to 60% at age 90.
- More details will be provided after the MediShield Life Review Committee has finalised benefits and corresponding premiums later in 2014.

b. Outpatient care

- 50% off the net bill for subsidised services at Specialist Outpatient Clinics (SOCs) and polyclinics.
- All Pioneer Generation members will be placed on Community Health Assist Scheme (CHAS). Those already on CHAS will enjoy additional subsidies, which will be similar to enhancements for the Pioneer Generation at SOCs and polyclinics.

- Pioneer Generation Disability Assistance Scheme will provide cash assistance of \$1,200 a year to help those with moderate to severe functional *disabilities.
 - * Require hands-on assistance with at least three Activities of Daily Living.

c. Medisave Top-ups

• Receive annual Medisave top-ups of \$200 to \$800 for life, with older cohorts of the Pioneer Generation enjoying a larger top-up.

Age in 2014 (Birth Cohort)	Annual Top-up
65-69 (1945-1949)	\$200
70-74 (1945-1949)	\$400
75-79 (1945-1949)	\$600
80+ (1945-1949)	\$800



Source: www.singaporebudget.gov.sg

SEAFARERS' PROVIDENT FUND

REMINDER

TO: ALL SOS SEAFARERS' PROVIDENT FUND (SPF) MEMBERS

With the termination of SPF Scheme, all SOS SPF members can come forward to apply for withdrawal from their SPF account.

Documents to be submitted for SPF withdrawal

Please note that:

- a) The following are the documents required for withdrawal applications:
 - i) ALL CASES Mandatory documents as follows:
 - Completed original withdrawal form with signatures of claimant and witness.
 - Passport Current and previous copies showing bio-data and signature pages (if available).
 - · Seamen book Current and previous copies showing bio-data & sailing period
 - · Birth certificate copy or equivalent
 - Any form of photo ID copy (e.g.: driving licence, library card, Identification card, residential card)

Secondary documents (if members cannot provide all the mandatory supporting documents due to loss of documents):

- SOS Membership Card
- · Seamen card
- ii) **DECEASED CASES** Additional mandatory supporting documents as follows:
 - · Death certificate copy
 - Lawyer letter to prove claimant as the duly authorised nominee of the Participant, his assign or success or in title or such legal representative duly recognised in law applicable to the Participant;
 - Married certificate copy (if claimant is the spouse of deceased)
 - Birth certificate copy (if claimant is the parent/child /sibling of deceased)
 - · Claimant passport copy
- b) All documents except withdrawal form must be certified true copies and signature of claimant in withdrawal form is to be witnessed by either one of the following groups of people:
 - · Justice of Peace
 - Public Notary
 - Lawyer
 - Document Issuing Authorities
 - SOS / Seacare Regional Offices (if applicable)
- c) All form and supporting documents must be **submitted by post or in person**.

Withdrawal Forms can be obtained from our SOS Website: www.sosea.org.sg/p-forms.html

For enquiries, please contact us at:

Seacare Thrift Pte Ltd

52 Chin Swee Road, #08-00 Singapore 169875.

Tel: +65 6379 5666 • Email: thrift@seacare.com.sg • Website: www.ispf.org.sg





SEACATE FEATURE





AN EXTRASPECIAL LNY LUNCHEON TO BOND WITH THE SENIOR COMMUNITY OF JALAN KUKOH



or the senior community in Jalan Kukoh, Lunar New Year is always celebrated with much enthusiasm, appreciation and joy, all with kind courtesy of SOS and Seacare, who have for the past 12 years hosted festive luncheons for this special group of quests.

This year, the eagerly anticipated event took place on 11 February 2014 at the Red Star Restaurant off Chin Swee Road. For many of the 280 seniors from Jalan Kukoh estate, the event went far beyond their expectations.





















community, and as we are located so close to the heartland, we definitely hold close to our hearts, the community at Jalan Kukoh. At this Lunar New Year lunch, we bond again with each other as the community of Jalan Kukoh!"

The sumptuous eight-course lunch kicked off with a mass Lo Hei (a symbolic tossing of raw fish salad) and an auspicious toast to longevity and good health to the residents.

As part of the programme and to the thrill of the seniors, veteran singers Chen Jian Bing and Chen Shu Chen made their star appearances on stage and wowed the elder audience with a medley of popular Chinese and Dialect evergreens.

Comedian Wang Lei brought laughter and cheers with his hilarious antics while actor Nick Shen lit up the stage with a spirited performance of the ancient Chinese art of 'Face Changing', a skilled tradition which garnered rousing applause from the delighted crowd.

Towards the end of the event, 30 lucky draw prizes of \$50 supermarket vouchers were drawn and presented to the lucky residents. Everyone went home smiling, but not without a goodie bag of premium Bak-kwa and Bak-hu (popular meat snacks). It was definitely an unforgettable and heartwarming Lunar New Year celebration for the senior residents of Jalan Kukoh.

At the event, each senior resident received a \$50 hong bao (an additional \$20 from the previous year). In addition, the Jalan Kukoh Resident Committee was given 12 wheelchairs for the mobility impaired seniors - donated by Special Guest, Mrs Kong, wife of Mr Kong Mun Kwong, Chairman of Seacare Holdings Pte Ltd.

Ms Kathryn Ang, Chairperson of the event organising committee, exuberantly quipped: "SOS and Seacare believe in giving back to the

The ambience is good! The food is good! I am happy to be here.

- Mr James Ng Yah Poh, age 67

I have been coming here a few years now with my husband. I always enjoy the event. SOS and Seacare really take care of the residents at Jalan Kukoh, thank you so much!

- Mdm Seow Hwe Kiow, age 71

Every year the Lunar New Year Luncheon gets better and better. My wife passed away last year, so this year I came on my own. It is nice to meet people and enjoy the food.

- Mr Richard Ng, age 73

This is my second time coming here to the Red Star restaurant. The food is very nice. I am thankful to be invited to enjoy the luncheon and the entertainment.

- Mdm Lekshmanan Marinuthu, age 80



Newly appointed Directors with Mr Leow Ching Chuan, Executive Chairman (centre), and Mr Lee Van Chong, Deputy Chairman (right), Seacase Co-operative Ltd.

SEACARE BOARD APPOINTS NEW DIRECTORS

group of new directors have been appointed by Seacare as part of its staff leadership development and capability building strategy to grow and strengthen its resources. Appointed between the period 1 July 2013 and 31 March 2014 are the following directors:

Ms Tan Siew Hui, Seacare Holdings Pte Ltd

Ms Sia Ai Ngoh, Seacare Foundation Pte Ltd

Mr David Sim Hor Pheng, Seacare Hospitality Pte Ltd

Mr Francis Choo, Seacare Hospitality Pte Ltd & Seacare Properties (Vietnam) Pte Ltd

Mr Lim Chye Teen, Seacare Properties (Vietnam) Pte Ltd

Mr David Shoo Weng Leong, Seacare Properties (Philippines) Pte Ltd

Ms Evelyn Siow Chin Chin, Seacare Okiki p-Hub (S) Pte Ltd

Ms Priscilla Han Weiping, Seacare Okiki p-Hub (S) Pte Ltd

Ms Jacquelyn Lam Sze Lin, Seacare Maritime Medical Centre Pte Ltd

Mr Daniel Tan Keng Hui, Magnum Marine Services Pte Ltd

Mr Ong Zhiwei, Connect Centre Pte Ltd

Ms Desiree Chan Si Ying, Connect Centre Pte Ltd

I am grateful to be tasked with major responsibilities and given many opportunities throughout my career with Seacare Group. I look forward to contributing the best of my time and effort as a new director while continuing to strengthen my existing portfolios.

- Mr Lim Chve Teen

I appreciate the opportunity to be appointed as a director. I'm excited to observe and learn more about the new business and hope to contribute to the best of my ability to the organisation.

- Mr Ong Zhiwei

As a newly appointed Alternate Director for Connect Centre Pte Ltd, I hope that I will be able to add value to the board in my own capacity and to promote the success of the company for the benefit of its members as a whole.

- Ms Desiree Chan

It is a privilege and honour to be part of the Seacare Okiki p-Hub directorial team. I hope to contribute to the best of my ability and skills to add value to the company and to better serve the interest of our stakeholders.

– Ms Priscilla Han

The appointment reflects Seacare's emphasis on continual leadership succession and renewal in order to nurture potential leaders and to guide them to effectively tackle the challenges and opportunities that are present in Asia's fast-growing economies.

According to *Seacare Co-operative Ltd Executive Chairman, Mr Leow Ching Chuan,* the move is essential and timely as the co-operative is progressing towards its 21st milestone anniversary in 2015. The arrangement is also in tandem with the co-operative's next phase of development which will engage more individuals of different fields, knowledge and experience.

"We are continually involving and mentoring co-operators in the decision-making process. This will give them opportunities to grow and learn through the guidance and inputs by the senior management. With such collaboration, we hope to nurture the new directors into inspiring and competent leaders of the future," said Mr Leow.

Chairman of Seacare Holdings Pte Ltd, Mr Kong Mun Kwong resonated a similar vision at the recent Seacare Summit, during which the stakeholders, directors and management staff of the Seacare Group of Companies deliberated the cooperative's next 21 years.

In one of his presentations on Leadership Renewal and Succession, Mr Kong cited the decade-long mentoring practice from which investors, Warren Buffet and George Soros had benefitted during their professional careers, and the invaluable returns such practices have brought to their respective organisations today. Mr Kong said that incorporating such practices into the Seacare group would greatly benefit its staff.

Mr Daniel Tan, Executive Secretary of SOS, welcomes his new appointment. "I'm truly honoured to be appointed as a Director of Magnum Marine Services Pte Ltd and I would like to thank Seacare for this opportunity," he said. Mr Tan, who is also Secretary of the union's External and Industrial Relations Committee, said he hopes to contribute significant business suggestions for Magnum Marine Services with his experience, knowledge and specialisation as an Industrial Relations practitioner.

Seacare Manpower Services Pte Ltd Senior Manager, *Ms Evelyn Siow* is also pleased to have the opportunity to venture into new territory and looks forward to her role as Director of Seacare Okiki P-Hub (S) Pte Ltd. "I hope I can support and contribute to the progress and growth of Seacare Okiki P-Hub and bring the business to a greater height," she said.



SSC NIGHT 2013

rivilege members of the Seacare Seafarers' Club (SSC) celebrated the club's 2013 year-end bash in a private gathering with an assortment of cocktail beverages and rounds of jackpots and popular casino games on the night of 27 December 2013.

Celebrating the occasion at Seacare Hotel's lounge, Club@52, the hundred-odd guests began streaming to the premise as early as 6 pm. Together with SSC Chairman, Mr David Sim and the club's committee, the invited members enjoyed an array of delectable local cuisine for dinner with bite-sized appetizers and pastries while engaging with fellow invitees.









Many of the club members tried to outdo one another with rounds of popular karaoke hits and groovy moves on the dance floor during the three-and-half-hour get-together that ended at 10pm.

The centrepiece of SSC Night 2013 however, was the mobile Black Jack and Roulette Wheel arranged by SSC for members to have a refreshing and unique casino experience.

Curious members who were earlier given 'fun money' or dummy casino chips to try their luck at the two popular games had crowded around the game tables, where a hired professional casino dealer gave a short introduction about the games and an explanation of the rules.

Throughout the evening, the members had fun pitting their skills, luck and concentration with one another amidst cheers and laughter. To many, the games were both entertaining and educational and provided them with valuable opportunities to

learn something new, socialise with fellow members and widen their circle of friends.

SSC Chairman, Mr David Sim felt that an evening gathering such as SSC Night is an informal yet lively entertainment for the guests to rejoice the end of a good year and the beginning of an exciting 2014. As part of the programme that evening, the members were given a short presentation of SSC and its upgraded facilities and membership package. They were also taken on a tour of SSC's Jackpot room to try their luck on some of the newly arrived fruit machines.

It was a special and memorable gathering for the members.

Be a Seafaring Cook and Fulfill Both Your Passion for Sailing and Cooking



*Requirement: Min GCE 'N' Level with a pass in English

Job Description 18 Months Structured Training Programme

Responsible for Preparation of International and Asian Food Manage Food Supplies On the Ship

Proper Handling of Food

To find out more, please visit www.e2i.com.sg/seafaringcook

Jointly organised by:



