

SAMUDRA

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

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SZCZĘŚLIWEGO NOWEGO ROKU ЩАСЛИВОГО НОВОГО РОКУ
 ਨਵੇਂ ਸਾਲ ਦੀਆਂ ਵਧਾਈਆਂ **YENI YILINIZ KUTLU OLSUN**
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 SHANA TOVA **Bonne année** 新年好 良いお年を
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С НОВЫМ ГОДОМ

2019

新年好 **HAPPY NEW YEAR** ЧУСТА НОВА ГОДИНА
 FELIZ AÑO NUEVO *La Multa* **AR**
 HAPPY NEW YEAR **Felice anno** **NOVO**
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 ŠŤASTNÝ NOVÝ ROK FELIX SIT ANNUS NOVUS **С НОВЫМ ГОДОМ**
 SELAMAT TAHUN BARU LAIMIGU JAUNO GADU **Buon Anno** HAPPY NEW YEAR
GOTT NYTT ÅR



New Beginning to a New Year



Issue 4
18/19

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NEW AGREEMENT ON HIGHER MINIMUM WAGE FOR SEAFARERS

Able seafarers will have an overall increase in wages by 4.5% over the next three years.

The negotiation for this new benchmark for basic minimum monthly wage for able seafarers was

concluded on 21 November 2018. The wage rise was based on current consumer price changes and the impact of the fluctuation of US Dollar.

From 19 to 20 November 2018, the International Transport Workers'

Federation (ITF) and the International Chamber of Shipping (ICS), convened in Geneva at the Joint Maritime Commission (JMC) Subcommittee on Seafarers Wages meeting to review the International Labour Organization (ILO) Minimum Wage for an Able Seafarer (AB).

The resolution, as adopted by the Commission and which sets out the new wage figures, will be submitted to the ILO Governing Body in early 2019.

Mr Mark Dickinson, General Secretary of Nautilus Federation, 2nd Vice Chair of Seafarers Section, was quoted as saying: "We will continue to work together to find ways to ensure that the ILO formula used as the basis for these negotiations is fair and reflects the reality for seafarers, but the impact of this session of the JMC negotiation on the global seafaring community is undoubtedly a good and equitable result."

The agreement on higher minimum wage for Able Seafarers gives due recognition to the vital contribution of our seafarers. SOS is pleased that the industry acknowledges the important role able seafarers play.

– Mr Kam Soon Huat, then SOS General Secretary



BRINGING CHRISTMAS CHEER TO END THE YEAR

SOS brought Christmas cheer to seafarers calling at the Port of Singapore during the year end holiday season.

Union President Mohamad Abu Bakar and Industrial Relations officers Maximilian Theodore and Alan Kor went on board a total of 11 vessels, bearing gifts from the shore – Christmas log cakes, roll cakes, LED lamps, Samudra magazines, and a book entitled Dreaming of a Better Life by Stefan Lindberg and Lennart Johansson.

The ship visits reached out to more than 140 members who were grateful for the care and the glad tidings the SOS team brought onboard. They were touched to be remembered by their Union during this season.





MISSION TO SPREAD LOVE AND GOOD CHEER AT SEACARE DROP-IN CENTRE

The spirit of the Christmas season is all about spreading cheer, and so SOS made it their priority to organise a gathering at the Seacare Drop-In Centre for International Seafarers at the Pasir Panjang Terminal, on 19 December 2018.

The union has been organising such Christmas parties yearly, for seafarers whose ships had called at the terminal that day. Led by President Mohamad Abu Bakar, the SOS team brought tidings of love and cheer with a good spread of fried chicken, pizza, fried snacks, local 'kueh' and Christmas log cake. Till the next year end gathering at Seacare Drop-In Centre.



SQRT 57 – A BOOST OF CONFIDENCE FOR MARITIME RATINGS



The class of Seacare Quality Rating Training (SQRT) 57 successfully completed their course offered by Singapore (Nantong) International Maritime Institute (SNIMI), and backed by SOS.

Some 15 maritime ratings, who attended the course which ran from 15 October to 9 November 2018 at JiangSu Vocational & Technical Shipping College (formerly known as Nantong Shipping College) found greater confidence in their command of English. Their language proficiency not only improved by leaps and bounds after just four weeks, they also gained new found technical knowledge of working onboard a ship.

The trainers engaged the ratings through discussions, games, activities, workshops and got themselves familiarised with topics such as fire fighting, safety onboard, behaviour, work attitude, personal protective equipment, basic understanding of personal hygiene, introduction to international regulations and more.



Zhang Da Peng, SNIMI Trainer, observed that most of the trainees already have experience onboard a ship. He believes that the training has taught the ratings how to apply the use of English, specific to their work, and will equip them to be better quality seafarers.

How has the course been helpful? SQRT trainee Zou Jian Bing shared that he feels a lot more confident in speaking English as compared to before taking the course. Another trainee, Jiang Xian Qing, found the lessons interesting, and enjoyed the activities that enabled him to practice the language at discussions and workshop.

For these deck and engine ratings, the course provided an extra boost of confidence and prepares these ratings to work onboard ships with a multi-national crew mix.





SOS INSPIRES STUDENTS FROM VOCATIONAL AND TECHNICAL SHIPPING COLLEGES

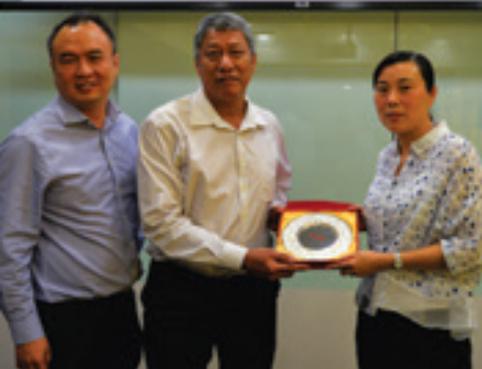


Reaching out to the young, SOS hosted a meaningful learning experience for students from JiangSu Vocational & Technical Shipping College (formerly known as Nantong Shipping College) and ITE College Central.

Some 38 students and staff visited on 24 October 2018 at the Seacare Building to strengthen relationship with educational institutions and to introduce students to union work.

The first-hand learning exposure for the students opened their eyes to what the dynamic maritime industry has to offer. Led by SOS then Executive Secretary Daniel Tan, the SOS officials who were present to inspire and share their experiences with the students were President Mohamad Abu Bakar, former Assistant Treasurer Sharon Li, then Assistant Secretary David Shoo, Senior Manager Shirley Lai, and IR Manager Eugene Guo.

Besides the real life seafaring stories, the topics of great interest to the students were on employability of Chinese seafarers and career pathways following graduation. The sharing was complemented with a tour of the various departments in SOS where students interacted with members and staff who were present. The day ended with lunch hosted by SOS at the Vista restaurant.



YOUNG NTUC HONOURS YOUTH LEADERS

Young NTUC Appreciation Night was held on 23 November 2018 at Distrii, Republic Plaza. The annual event brought together young unionists from NTUC's affiliated unions, for a time of networking and appreciation.

Representing SOS, Women & Youth Committee Admin Secretary Jullienne Low picked up an award from Young NTUC Executive Secretary Desmond Choo, for the union's youth volunteering efforts in Young NTUC U Heart initiative. The Young NTUC Appreciation Night went down memory lane, on the past year's volunteering projects done by affiliated unions, and a look ahead on upcoming projects for the new year 2019.

"I am thankful that Young NTUC created a platform where we are able to do more than just contribute back to society, but also gain knowledge on organisational and leadership skills, and inspire fellow young workers to help other Singaporeans."





HAPPY SOS DEEPAVALI NIGHT FOR MEMBERS



Club@52 was transformed into a festival street of lights for SOS Deepavali Celebration on 10 November 2018. The ambience was so positively charged with indian décor that some 114 members, who turned up with their spouses, found themselves getting straight into the festive mood.

A bhangra number, 'dialled' the start of the night's programme. The lighting of 'Kuthu Vilakku', the traditional ornamental lamp by SOS President Mohamad Abu Bakar, then Executive Secretary Daniel Tan, former Treasurer David Sim, Assistant Secretary Shena Foo and Standing Committee Member Ramjeet Jadoh Dadhibal, reminded all who were present of peace and positive brightness.





Buffet and live stations filled the street, paving the way for a cornucopia of Indian cuisine, much to the delight of members. There were also photo booth, games, entertaining performances and lucky draw prizes up for grabs. Judging by the way faces were lighting up throughout the night, it was a Very Happy Deepavali Celebration.



CELEBRATING GOODWILL



For the benefit of the members, a value added element was infused to the SOS Members' Nite held at the Maritime Hall, Seacare Building on 8 December 2018.

For the second time round, the event was preceded by a sharing session on Will Planning and Advance Medical Directive (AMD). The talk, which was facilitated by a lawyer from Premierwills Custody Services Pte Ltd, featured tips and guidelines on writing a will as well as real life stories which helped participants understand the importance of estate planning.

Equipped with will planning know-how, SOS members proceeded for a night of fun and food among friends. Decked with wreaths of Christmas décor, Club@52 welcomed some 157 SOS members for a night of Christmas celebration.

True to the festive theme, everyone was treated to Christmas-related live stations comprising roast turkey, satay, fish and chips and a buffet feast comprising grilled crayfish, baked seabass, shepherd's pie, the all-time favourite oxtail stew, and the classic christmas log cakes.

The ambience of Christmas joy was enhanced by live music and performances by ventriloquist Joseph Then. Members also had a hand in puppeteering. Ending the night in the spirit of giving, 20 Lucky Draw prizes were given away.



AND GLAD TIDINGS



SOS YEAR END GIFT 2018 READY FOR COLLECTION

SOS paid-up members can now collect your Year End Gift, an ENDO Japan Smart Body Scale, from our office at Level 5, Seacare Building, at the following timings:

9.00 am to 5.30 pm (Mon to Thu)

9.00 am to 7.00 pm (Fri)

Smart Body Scale is bluetooth-enabled for health monitoring on mobile phone. It can read and measure body weight, body fat content, body hydration, muscle mass, bone mass for up to 12 users.

Members may authorise a family member to collect on your behalf by producing a valid identification card upon collection.

Gifts must be collected by 31 March 2019 or while stocks last.



For queries, please contact **Ms Halimah** at **6379 5671**.



DEVELOPING STAFF TO BE CRITICAL THINKERS

“The Critical Thinker Makes a Great Leader”, the opening line at the start of a course, piqued the interest of SOS and Seacare staff who attended an intensive training on Critical Thinking For Situational Analysis & Peak Performance, spread over two days on 29 November and 7 December 2018, at the Seacare Building. The training programme was part of the union’s continuous learning and development initiative provided for staff.

Conducted by Lateral Solutions Consulting LLP, the intensive programme was facilitated by Mr Daniel Theyagu, an ACTA-certified corporate trainer, Associate Adult Educator (AAE) and Licensed Master Practitioner of NLP.

Want to know the difference between a good and great leader? It’s all to do with critical thinking,

an applied skill that needs to be developed in leaders at all levels in an organisation. For two days, the participants learnt how to identify different styles of thinking and determine their personal preferences. In the course of the training, they learnt how to challenge assumptions and expand perceptions about situations; overcome biases and barriers to effective thinking; develop a framework to apply critical thinking for peak performance; define problems and assess situations. They also learnt how to arrive at better conclusions; apply critical thinking skills to close performance gaps in any problem solving process and how to apply what they had learnt to the day-to-day work operations. Imagine how effective the value of an aligned workforce can be when all involved contributors operate within a shared critical thinking and decision-making process.



SEACAREFOCUS

SEACAREFOCUS

SEACAREFOCUS





MORE COLLABORATIONS AT SNCF SERVICE SECTOR NIGHT

The message of cooperation and collaboration could not have been more evident during the Service Sector Night 2018, co-organised by SNCF and Seacare Co-operative, held at the Club@52, on 24 October 2018.

The event, aimed at keeping all affiliates updated with the latest happenings, while cultivating and maintaining relationships, saw a turnout of some 40 members from 16 co-operatives comprising Campus, Credit and Service sectors.

Ms Shena Foo, Chair of SNCF Service Sector, and Seacare Deputy Group CEO, kickstarted the evening's proceedings by highlighting the importance of collaboration.



Pointing to the fact that co-operators fundamentally have the same DNA and are driven by the same ideals and principles, she said, **“Collaboration is so much easier when we speak the same language and have the same heartbeat for the people we serve. Each of our co-operatives have our core strengths and competencies. In this family of co-operatives, collaboration will empower us to progress for the sake of our members.”**

In her speech, Ms Foo spoke about the launch of the newly initiated Affiliate Collaborative Directory as a good source for co-operators to continue to do good and do well together, through collaborative opportunities.

One of the highlights of the introduction of a newly formed co-op whose mission is to bring affordable, great healthcare to workers and the poor. Dr Leong Choon Kit, Chairman of GP+ Co-operative, also pointed out how his co-op can collaborate with other co-ops by providing health talks and offering screening packages.

Co-op members were kept engaged and entertained with local fare, entertainment and live music. The Service Sector Night closed with representatives from SNCF sharing about the recent Digital Business Challenge and updates on the Central Co-operative Fund (CCF) Grant. Cheers to more collaborations so that the Co-operative Movement can continue to do well and do good together!



CLUB@52 IS OPEN FOR BANQUET

The idyllic ambience at Club@52 makes a welcome oasis from the hustle and bustle of city, an inviting change from typical venues, where it almost feels like its your territory. That is why Seacare i-Connecz Pte Ltd created the idea of Club@52 as a choice venue for banquet events.

Seacare banquet team has crafted different dining packages, in collaboration with Stamford Catering, to suit different styles, needs and budgets. Club@52 can accommodate up to 19 tables for a sit-down dinner, up to a capacity of 190 guests. The uniqueness

of Club@52, is that it has within its vicinity, other entertaining facilities such as karaoke and pool table. The space is already equipped with AV equipment, projector and stage.

Our menus are wide and varied. You can always customise it to suit your preference. Just give our banquet team a call today to plan out your celebration! Inspired by the four seasons, Club@52 is currently offering a 9-course banquet menu - Spring Blossom, Autumn Maple, Peach Blossom and Winter Romance. Surely, Club@52 is becoming a choice venue for ALL Seasons!

Ms Ivy Tang, Business Development Manager of Seacare i-Connecz, has this to say – “I am excited to share this new dining concept. It’s an idea that has come to fruition, and we are eager to showcase what Club@52 can offer.”

For information and booking, please contact: Ms Ivy Tang @ 63795643 /91822199; ivy_tang@seacare.com.sg.



SEACARE PARTNERSHIP INTO

Seacare Property Development Pte Ltd (SPDPL) had in May 2018, participated in another Joint Venture Project to acquire and redevelop Cairnhill Heights.

SPDPL together with its partners TSky Development Pte Ltd, Ocean City Global Limited and Min Ghee Investment (2018) Pte Ltd, successfully acquired the freehold site at 16 Cairnhill Rise, through their Joint Venture company – TSky Cairnhill Pte Ltd.

TSky Cairnhill will be co-owned according to the respective shareholdings:

- TSky Development Pte Ltd: 51%
- Ocean City Global Limited: 30%
- Seacare Property Development Pte Ltd: 10%
- Min Ghee Investment (2018) Pte Ltd: 9%

The prime site at 16 Cairnhill Rise will be developed into a 39-unit freehold luxury residential project, and is expected to launch its sales in 2nd half of 2019.



NEW CAIRNHILL PROJECT



Once again, we are pleased to have the opportunity to collaborate with TSky Development Pte Ltd on this boutique residential project located at the exclusive Cairnhill enclave.

We also look forward to work together with our new partners, Ocean City Global Limited and Min Ghee Investment (2018) Pte Ltd.

Seacare hopes to build on our experience with the Sloane Residence at Balmoral Road project and enlarge our property development footprint in Singapore by getting involved in selected residential project with established partners.

– Ms Shena Foo, Chairman of Seacare Property Development Pte Ltd.





HOOKED ON FRESH SEAFOOD AT FISHOP

Want to have a taste of the ocean, the freshest seafood, cooked to perfection on the spot? Follow the aroma of grilled seafood, to Fishop Raffles City. Guarantee you'll be hooked!

This was the way patrons were attracted to Fishop @ Raffles City Shopping Centre. Drawing inspiration from Australia, Fishop is a new F&B retail concept where fresh fish, shellfish and crustaceans from all over the world are sold directly to consumers. Not only that, Fishop @ Raffles City Shopping Centre introduces a unique dining element to its entire offering, elevating the retail experience to the next level.

From Ocean to Plate

You can pick your own seafood. Here, Fishop's team of knowledgeable guides provide helpful insights on how to pick your own premium fresh fish, shellfish and crustacean. It gets better! After you have made your selection, it is time to sit back and relax as Fishop chef demonstrates how to prepare and cook these oceanic delights. You could watch as they prepare a smorgasbord of the freshest and most memorable seafood meal you will ever enjoy.

Fishop's selection of lobsters, fresh fish, and shellfish is second to none. They know this because they are a premium seafood retailer. Fishop is one of the few seafood suppliers in Singapore that import deep-sea produce and sustainable catch. And another thing – they don't just sell fresh seafood, they fish it as well. Fishop also sells custom-cut, pre-packed and frozen fish to meet the lifestyle demands of modern working consumers who prefer easy and fast meal preparation.

With the growing popularity of Fishop, Seacare Foundation Pte Ltd's investment into Blu Ventures Holdings, through which Fishop is a subsidiary of, is set to make waves. Moving forward, Fishop is looking to cast its nets wider to other suitable locations, bringing their unique offering closer to discerning heartlanders in Singapore.

Fishop Pte Ltd is a premium seafood retailer with its flagship store in Anchorpoint Shopping Centre, Alexandra Road. Its 2nd outlet was opened on 31 October 2018 within the Market Place by Jasons, Raffles City Shopping Centre.

It forms part of an international group of companies, helmed by veterans of the seafood industry with more than 50 years of experience in the manufacturing, handling and distributing of high quality seafood products.



NEUROLAT SEMINAR TO ACCELERATE CHILDREN'S ACADEMIC PERFORMANCE

Following the popularity of the last NeuroLAT Seminar held in July 2018, many parents jumped at the chance of listening from experts how to unlock the secrets to unleashing their children's learning abilities.

At the NeuroLAT Seminar on "Accelerating Your Children's Peak Academic Performance" held at the Seacare Building on 6 October 2018, some 40 parents and children opened up to the proven accelerated learning abilities training that leverages on artificial intelligence.

The educational seminar was infused with a blend of learning and open sharing of best practices from renown educational psychologist and expert trainer of children to genius level, Dr Ng Meng Lek; Educational Consultant and Associate Math Lecturer, Mr Balakumaran; and Professional Sports and Nutritional Health Coach, Mr Patrick Lim.

Dr Ng shared insights on discovering and unleashing the highest potential of children, while Mr Balakumaran introduced the powerful schema-based learning skills and DIY brain exercises to achieve academic breakthroughs. Both Dr Ng and Mr Balakumaran have been featured on MediaCorp on their expertise. Mr Lim spoke about the scientific discoveries and solutions that help to overcome challenging behavioural issues, and provided right dietary habits that can optimise brain performance.

The session was made extra significant with special guest speaker, Mr Ethan Seow, who took participants into the minds of children and youths with autism. Speaking from experience, he shed light on how he learnt to break down emotions to overcome autism and attention deficit hyperactivity disorder (ADHD) from childhood. His success was due to a positive home environment and effective support from mentors through his adolescence.





MARINE AIR SCRUBBERS – A VIABLE OPTION TO MEET IMO 2020 COMPLIANCE

With the International Maritime Organization (IMO) ruling to ban ships from using fuels with sulphur content above 0.5 percent, compared with 3.5 percent now, shipowners are now in a race against time to meet the lower emission standards by the year 2020.

To comply with IMO regulations, shipping companies now have some options, for example, they can go the route of using liquefied natural gas (LNG) which produces fewer emissions. However, the development of clean-fuel infrastructure is presently lagging behind creating a barrier to

the adoption of LNG as an immediate alternative.

Another way is to burn marine diesel, which contains less sulphur, but is significantly more expensive. With an anticipated spike in demand for the marine diesel or other alternative fuels with less sulphur, there is also the potential risk of a lack of supply for these less sulphur fuels in the short and medium term.

One effective option currently explored actively by many shipping companies, is to use exhaust gas cleaning systems or “scrubbers” which “cleans”

the emissions before they are released into the atmosphere. The adoption of marine air scrubbers to clean engine exhaust is widely expected to increase exponentially as more shipowners are discovering that installing scrubbers to safely remove the sulphur discharged is a viable option to meet the IMO’s sulphur cap immediately for the long term.

To tap on the immense potential of assisting shipowners to be IMO 2020 compliant, WaterTech Pte Ltd, as an environmental engineering company, is in collaboration with some of the world’s best technical solution providers to help vessels be scrubber fitted. 



A More Integrated Solution

WaterTech's niche is in providing environmental solutions in the green market with expertise and a successful track record in water, wastewater treatment and industrial air pollution control management. Since its set up in 2004, the ISO certified company is committed to providing technical and business solutions that benefit the environment and human health. The IMO's regulations on SOx emissions resonated with the company's core values and competencies on environment protection and sustainability.

WaterTech is set to offer an integrated technical and financial solution to meet the needs of ship owners.

By working with world renowned technical partners, WaterTech is reinforced with expanded technical capabilities to install scrubbers accepted by flag States as a means to meet the IMO's sulphur limit requirement. Its SOx abatement technology service offers 3D laser scanning; feasibility study; detailed design engineering; pre-fabrication and scrubber installation to customise to the requirements of the respective vessels, including taking into consideration the age and ROI of the vessels.

To get the vessels scrubber fitted, WaterTech provides both the open and closed loop systems as well as the hybrid operating mode that combines the both. Each of these systems has different features to help shipowners to continue burning less expensive high-sulphur fuel



while ensuring emissions fall within the IMO imposed regulation. (See diagram)

Project Financing Possibilities

It is reported that more than 90 percent of the world's ships are currently still not equipped to comply with IMO's regulations on SOx Emissions by 2020. One of the reasons why many companies are still a long way from compliance could be the cost of installing scrubbers

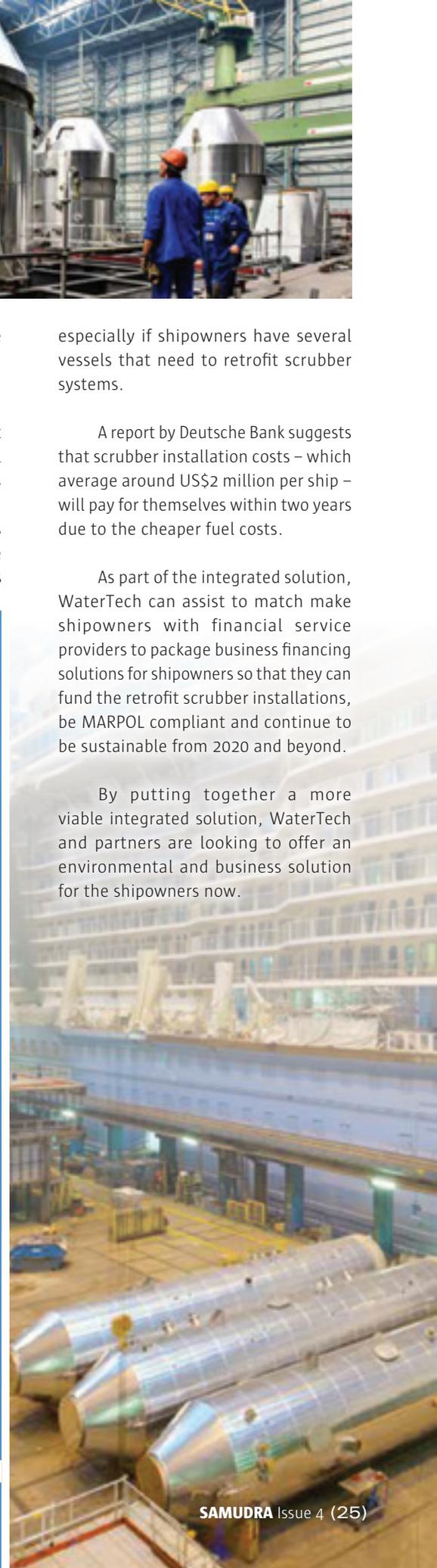
especially if shipowners have several vessels that need to retrofit scrubber systems.

A report by Deutsche Bank suggests that scrubber installation costs – which average around US\$2 million per ship – will pay for themselves within two years due to the cheaper fuel costs.

As part of the integrated solution, WaterTech can assist to match make shipowners with financial service providers to package business financing solutions for shipowners so that they can fund the retrofit scrubber installations, be MARPOL compliant and continue to be sustainable from 2020 and beyond.

By putting together a more viable integrated solution, WaterTech and partners are looking to offer an environmental and business solution for the shipowners now.

Scrubber technology that can operate in different modes or loops, open, closed and hybrid systems offered by WaterTech and partners.		
Operating Mode	Working Principle	Main Features
OPEN LOOP 	Sea water once through the system	<ul style="list-style-type: none"> • Simple installation • Lower CAPEX and OPEX – quicker ROI • Fuel switchover in zero-discharge areas • Performance influenced by surrounding alkalinity
CLOSED LOOP 	Alkali circulating medium (NaOH/mgo)	<ul style="list-style-type: none"> • Zero discharge option • No influence of surrounding alkalinity • No wash water monitoring • NaOH adding necessary
HYBRID 	Open loop and closed loop combined in one system	<ul style="list-style-type: none"> • Operation flexibility (open loop + closed loop equipment)





SEACARE ENVIRONMENTAL PROVEN RELIABLE WITH CHILDCARE CENTRES

The quality of the physical environment plays a crucial role in helping to shape the behaviour and development of children. Creating a clean and safe environment is therefore a top priority in childcare centres, for the health, safety and well-being of children.

Seacare Environmental Pte Ltd (SEPL) recently secured a new contract to provide cleaning services to a centre of a growing preschool provider which has presence in Tampines, Yishun and Tiong Bahru. Its success in clinching the contract is due to its good track record of service excellence, having had accumulated experience with more than 30 pre-school/ childcare and 9 eldercare centres. Besides the provision of daily cleaning services, SEPL provides high area cleaning at the preschools.



Mr Jimmy Tay, Operations Manager for Seacare Environmental, shared just how important the aspect of hygiene, cleanliness and safety are –

“The importance of maintaining high standards of personal and environmental hygiene to minimise the risk of HFMD cannot be overlooked. Parents entrust their children to the centres. However we are also aware that many of the childcare centres may not be familiar with the cleanliness upkeep of their premises in a proper manner. That’s where we come in. We work alongside the centres to maintain a high standard of hygiene to minimise the risk of diseases such as HFMD. Our experienced and competent childcare cleaning team ensures that hygiene, cleanliness and safety are observed at all times.”

SEPL has offered 23 years of accumulated experience and expertise in a suite of professional and customised cleaning services since 1995. These include upholstery and restoration for marble and granite flooring for hotels, condominiums and commercial properties. Its stringent standards have generated a growing clientele.



Over the years, it has built a pool of professional, experienced and dedicated cleaning staff, offering general and customised cleaning solutions to offices, educational institutions, medical clinics, cookhouses, childcare/preschools and eldercare centres.





A GIFT OF JOY TO JALAN KUKOH

The gift of joy presented by Seacare and SOS to some 50 residents living at Jalan Kukoh on 18 October 2018, brought smiles and gratitude to the beneficiaries.

For days, the team of Seacare and SOS staff worked on organising a meaningful time for these lower income residents. From the appreciative reaction of the recipients, the volunteers hit all the right notes.

Warmly welcomed into Club@52, the residents were first treated to a wide buffet spread with each dish handpicked by the volunteers. With Christmas round the corner, there were log cakes and other mouth watering festive dishes specially dished out to spoil the guests.

The specially orchestrated programme included performances of song and dance which got the audience clapping and giving their thumbs up.

The gift of the household product, the Thermos Shutter Chef, could not be more thoughtful. The energy saving thermal cooker not only cooks but also keeps the meals hot for hours. For the senior residents, the cooker enables them to whip up a nutritious, hot meal hassle-free.

Ms Shirley Lai, SOS Manager, was seen demonstrating to the residents on how to use the cooker correctly. Her practical step-by-step tips made it easy for the residents to understand what to take note of when using the product.

Each Seacare company has been taking turns to lead in executing their corporate social responsibility. This time, it was Seacare Manpower Services Pte Ltd who took the lead.

“This event can only be successful when you leave with a smile on your face and happiness in your heart,” said Ms Evelyn Siow, Senior Manager, Seacare Manpower Services Pte Ltd.

From the cheer it brought to the residents, it was indeed a very successful event.



KOREAN DRAMA ONCE AGAIN

For the 77-year old Mdm Ng who lives alone in the Jalan Kukoh one room flat, her life revolves around the host of TV programmes broadcast by Channel U or Channel 8.

Her all time favourite are the popular Korean drama series that keep her entertained daily. When the screen on her well-used television set went black one day, she depended only on the audio to keep her tuned in.

For a month, she lived with her faulty TV and finally sought help to trouble shoot her pictureless screen from the staff at the Jalan Kukoh Residents' Committee (JKRC). Her request was made known to Seacare Foundation who was on a lookout to do something good. And for Mdm Ng, it came in the form of a brand new high definition TV.

On 18 December 2018, a spirited team of Seacare staff led by Ms Shena Foo, Seacare Deputy Group CEO and Ms Sia Ai Ngoh, Seacare Group CFO, together with JKRC representatives, personally brought the Sony Bravia TV to her home and made her day.

"I am so happy with this new TV. Now I can watch my favourite programme again," she said beaming with joy after the TV was set up.

For the Seacare staff, the sight of Mdm Ng smiling from ear to ear as she pressed the tv remote control was priceless. It was a simple act of kindness. But it went a long way.



"I am happy to be able to cook porridge and keep it warm with this gift," the oldest recipient, Thambiraj s/o W R Naidu, said. The 88 year old lives alone in Singapore.



It feels good to be here eating and enjoying myself. I am going to prepare my favourite soup with this pot. From the demonstration, it looks easy to use," said Mdm Tan Chioh Tee, 86

SEACARE MANPOWER REELS IN JOBSEEKERS

Seacare Manpower has been relentless in its efforts to reach out to jobseekers, through ezi Job Fairs held islandwide. The roadshows successfully placed jobseekers looking for positions in Ministry of Education HQ, Ministry of Education Schools, Ministries and Statutory Boards.



Ezi Jobfair@Chinese Development Assistance Council (CDAC) on 26 October 2018, registered 95 jobseekers.



Ezi Mini Jobfair@Ezi Central, HDB Hub Bizthree on 15 November 2018, managed to get 58 sign-ups.



Ezi Community Job fair@Punggol 21 held on 26 November, reeled in 104 jobseekers.



ATTENTION



ALL SOS Seafarers' Provident Fund (SPF) Members!

With the termination of the SPF Scheme, all SOS SPF members can come forward to apply for withdrawal from their SPF account. Deadline for submission of Withdrawal Form and Supporting Documents are to reach SOS Singapore Office by:

31 AUGUST 2021

All applications received after the above date WILL NOT BE PROCESSED NOR ENTERTAINED.

Withdrawal Application Form is available at www.ispf.org.sg
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