

SFA launches Farm-to-Table Recognition Programme to recognise HoReCa businesses that source from local farms

The Singapore Food Agency (SFA) has launched the Farm-to-Table (FTT) Recognition Programme to recognise food businesses in the Hotel, Restaurants and Catering (HoReCa) sector that support local produce and has awarded the FTT Recognition Programme Logo to 11 food businesses today.

2 Developed in partnership with the Association of Catering Professionals Singapore (ACAPS), the Restaurant Association of Singapore (RAS) and the Singapore Hotel Association (SHA), the FTT Recognition Programme aims to encourage demand for local produce from both the HoReCa sector and consumers. Inputs were also taken from members of the newly formed [Alliance for Action \(AfA\) for Local Produce Demand Offtake and Consumer Education](#), as well as from the Sentosa Carbon Neutral Network (SCNN), a business alliance comprising of hotels, F&B and attractions driving Sentosa-wide sustainability efforts.

3 The programme consists of a FTT Recognition Programme Logo which will recognise HoReCa businesses that adopt sustainable practices by procuring locally farmed produce. The logo is awarded to HoReCa businesses that procure at least 15 per cent of their fresh produce ingredients in procurement value from local farms which produce hen shell eggs, leafy vegetables, beansprouts or fish. There are three award tiers – Base Tier, Mid Tier and Highest Tier, and businesses that procure more local produce will be given a higher award tier.



Base Tier: HoReCa businesses that procure at least 15% of local produce in one food category.



Mid Tier: HoReCa businesses that procure at least 15% of local produce in two food categories.



Highest Tier: HoReCa businesses that procure at least 15% of local produce in three or more food categories.

The more food categories achieved, the higher the award tier. For example, a business will qualify for “Base Tier” if 15% of the fish they procure are locally farmed. A business will qualify for “Mid Tier” if 15% of their hen shells eggs and 15% of their fish they procure locally farmed. The percentage is calculated by procurement value (SGD\$).



One of the organisations that received the Highest Tier of the FTT Recognition Programme Logo is integrated resort Resorts World Sentosa (RWS), where the FTT Recognition Programme launch event was held. RWS chefs create dishes that feature a variety of fresh ingredients from local farms, including hen shell eggs, beansprouts and leafy vegetables.

4 On behalf of 160 member hotels, Ms Kwee Wei-Lin, President of SHA said: "One of the most dominant travel and lifestyle trends is to live and eat well. The FTT Recognition Programme is a forward-thinking initiative that will appeal to mindful guests in search of healthy yet purposeful dining experiences while its tiered award scheme will incentivise members to practise local sourcing, which is a key focus of the Hotel Sustainability Roadmap. SHA looks forward to working closely with SFA to grow the FTT Recognition Programme in the hotel industry and celebrate Singapore's food produce, both locally and internationally."

6 Mr Andrew Kwan, President of RAS added: "As the trusted voice of food and beverage operators in Singapore, RAS is proud to contribute to Singapore's food resilience roadmap by being a supporting partner for SFA's Farm-to-Table (FTT) recognition programme. This initiative not only supports local farmers but also encourages restaurants to create unique and delicious dishes using the freshest ingredients to delight their diners. RAS will continue to work closely with SFA and the relevant stakeholders to address key concerns such as cost and supply chain so that more F&B players can come onboard the scheme, as well as to drive a more sustainable food ecosystem."

7 Mr Vincent Phang, President of ACAPS, affirmed the organization's commitment to sustainability and the 30 by 30 initiative by advocating for the use of locally sourced ingredients. "Our tireless efforts in promoting sustainable homegrown produce reflect a profound appreciation for Singapore's culinary heritage and a shared desire to build a more sustainable future for the industry and the environment. As a responsible industry leader, we remain dedicated to supporting initiatives that advance the cause of sustainability in Singapore's food landscape."

8 Ms Thien Kwee Eng, CEO of Sentosa Development Corporation, said: "The SCNN has been a key platform to spearhead numerous island-wide sustainability initiatives, including reducing supply chain carbon footprint and increasing national food resiliency through sourcing from local farms. I am proud of the strong support from the SCNN, where more than 50 percent of the inaugural awardees of the FTT Recognition Programme Logo are operating on Sentosa. Indeed, Sentosa as an international destination can be a showcase of quality, freshly sourced local ingredients presented in delightful dining experiences. We look forward to working closer with SFA to support local producers as a sustainable tourism destination."

9 Businesses can use the FTT Recognition Programme Logo to brand and market their businesses as being environmentally conscious, using fresher produce and supporting Singapore's food resiliency. This will also help consumers easily identify and patronise HoReCa businesses that source from local farms. Members of the public can look out for door decals and wobblers of the FTT Recognition Programme Logos at the respective HoReCa businesses or find the list of businesses under FTT Recognition Programme [here](#). The full list of first tranche FTT Recognition Programme Logo recipients and their respective tiers can also be found in [Annex](#).

10 HoReCa businesses that require more time to prepare and apply for the FTT Recognition Programme may pledge their commitment towards supporting local produce and achieving the FTT Recognition Programme Logo via the [Farm-to-Table Pledge](#).

11 For more information about the programme, including the application criteria, process, and requirements, visit <https://go.gov.sg/ftt>. For a list of HoReCa businesses under the programme, visit <https://go.gov.sg/eat-local-produce>.

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About Singapore Food Agency (SFA)

As the lead agency for food-related matters, the Singapore Food Agency's mission is to ensure and secure a supply of safe food for Singapore. SFA works hand-in-hand with the industry and consumers to grow our three "food baskets" – Diversify import sources, Grow local, and Grow overseas, as well as ensure food safety from farm-to-fork. SFA also partners food businesses to strengthen capabilities, tap on technologies to raise productivity, undertake research to develop new lines of business, and catalyse industry transformation to ensure food security.

For more information on SFA, visit <https://www.sfa.gov.sg/>

About Association of Catering Professionals Singapore (ACAPS)

The Association of Catering Professionals (ACAPS) started in May 2011, when caterers and food suppliers needed a common voice to represent the food services industry in Singapore. The association first served as a bridge between catering businesses and government agencies — in order to raise the professionalism of caterers in Singapore. As the landscape evolved, ACAPS also matured into a platform for networking, supporting, and celebrating the catering craft. Caterers today have moved beyond a simplistic cook-and-convey service, into the orchestration of sophisticated dining events. By rallying professional caterers everywhere, ACAPS continually advanced the industry through economies of scale and collaborative problem-solving.

For more information on ACAPS, visit <https://www.acaps.sg/>

About Restaurant Association of Singapore (RAS)

Established since 1980, Restaurant Association of Singapore (RAS) has acted as a collective voice for the F&B industry and strives to advance the industry through various platforms such as bridging closer working relationships between businesses and government agencies, networking events for members, recognition and awards platforms and administering programmes to drive business success.

As the pioneer and largest F&B Association in Singapore, our members comprise a good mix of business models such as restaurants, caterers, quick service establishments and food courts, across various cuisine types, thus providing a wholesome view and opinion, with the common goal to propel the industry forward.

Started out with only 20 members, RAS had since grown its membership base to more than 500 members, accounting for over 5,000 restaurant outlets. For more information on RAS, visit <https://ras.org.sg/>

About Singapore Hotel Association (SHA)

The Singapore Hotel Association (SHA) is the umbrella body for hotels in Singapore. Its membership is made up of hotel entities which are represented by proprietors of hotels or appointed representatives. Its current membership comprises 160 hotels which accounts for some 80% of total gazetted room count. Its mission is "To be the collective voice of Singapore's hotel industry and promote the interest of members with the common objective of advancing sustainable growth."

Activities of SHA revolve around the following main themes:

- Research and Representation
- Innovation, Productivity and Service Excellence
- Safety and Security
- Sustainability
- Manpower and Training
- Community and Member Relations

The SHA has also set up three committees, namely, Hotel Sustainability Committee (HSC), Hotel Innovation Committee and Hotel Human Capital Advisory Committee (HHCAC) to drive initiatives to advance the industry.

For more information on SHA, visit <http://sha.org.sg/>

Annex

List of 1st Tranche of FTT Programme Recognition Logo Recipients

SN	Name of company	Logo Award Tier	About the company
1	FOC Sentosa Pte Ltd	Highest	<p>FOC Sentosa is a Mediterranean Restaurant and Beach Club inspired by Barcelona’s world-famous beach culture, located at the east end of Sentosa’s Palawan beach. Designed by local F&B aficionados and Michelin Star Chef, Nandu Jubany, it serves Mediterranean fare, including Paellas and large-format grilled meats and seafood.</p> <p>The menu at FOC Sentosa is carefully thought to avoid harming or abusing the environment. It includes reducing food wastage by effective utilisation of all the ingredients of each produce for different dishes, discarding the absolute minimum, and treating each product with the deserved respect. Choosing local suppliers not only helps to reduce the greenhouse effect and carbon footprint, but also benefits and shows support to the local community and businesses.</p> <p>For more information, visit: https://focsentosa.com/.</p> <p><i>“FOC Sentosa strives to bring the best experience to our guests every day and at the same time respect environment’s healthy limitations, responsibly sourcing the products from reliable sources for a few years now. It was a natural path to take, as it is no longer a choice. Considering the state of our environment nowadays, everyone needs to adapt their daily actions and mindset towards a sustainable future. We are all part of the local economic and environmental ecosystem and we all carry the responsibility for its prosperity.”- Ong Ee Leong, Director, FOC Sentosa</i></p>
2	Gardenasia Pte Ltd (The Local Farm)	Highest	<p>Gardenasia aims to draw people closer to nature through curated experiences that are naturally inspired. As experience consultants, Gardenasia draws upon various lifestyle pillars - Eat, Work, Play - to create a holistic “Gardenasia Experience”. Gardenasia is also the proud owner of The Local Farm brand.</p> <p>The Local Farm is a purpose-led and sustainability-focused brand that focuses its efforts on providing communities with local farm-fresh food at fairtrade and building meaningful connections between local</p>

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			<p>farmers and the community. Since 2005, The Local Farm has provided the community with diverse Farm-to-Table experiences including Ready-To-Eat products available at The Local Farm Bistro and Grocer, educational programmes for diverse ages, eco-ambassadors Titoy and Morchoo, as well as The Local Farm Festival and weekend markets. The Local Farm also supports beneficiaries through FarmPacks For a Cause.</p> <p>Gardenasia is part of the Nyeo Phoe Group of companies.</p> <p>For more information, visit: https://www.gardenasia.com/ https://thelocalfarm.sg/</p> <p><i>“We’re honoured to receive the FTT Recognition Programme Logo Award by the Singapore Food Agency. It is an affirmation of our efforts in encouraging greater consumption of local, farm-fresh produce. With this Award, we hope to inspire more F&B retailers and families to consider how they can incorporate local farm-fresh produce into their meals.” - Kenny Eng, Founder and Principal Consultant, Gardenasia</i></p>
3	Resorts World Sentosa	Highest	<p>Resorts World Sentosa (RWS), an award-winning lifestyle destination resort spanning 49 hectares, is home to world-class attractions including Universal Studios Singapore and S.E.A. Aquarium, luxury hotels, MICE facilities and celebrity chef restaurants.</p> <p>At the heart of its vision of becoming a global leader in sustainable tourism is RWS’ commitment to put local first, which includes supporting local businesses. Since RWS established its sustainable procurement policies in 2013, it has been championing the local-sourcing movement. RWS has forged meaningful connections with local farms to better understand their farming practices, including the technology deployed as well as farming methodology.</p> <p>Today, RWS procures almost all its eggs and a significant percentage of beansprouts and leafy vegetables from local producers. They can be found in a variety of culinary creations across RWS’ collection of award-winning dining concepts. With its contribution towards the local sourcing movement, RWS has achieved the highest tier of the SFA FTT Recognition Programme.</p>

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			<p>For more information, visit: https://www.rwsentosa.com/</p> <p><i>“Central to RWS’s vision to be a global leader in sustainable tourism is our commitment to create positive socio-economic impact. As a major pillar of Singapore tourism, RWS is dedicated to serve as a catalyst for change and undertake a leadership role in spearheading initiatives aimed at effecting positive transformation for the industry. This award is a testament to our effort to support local farmers and we will continue to champion the local sourcing movement and proudly showcase Singapore’s local produce to our guests from around the world.” - Mr Tan Hee Teck, Chairman and Chief Executive Officer, RWS.</i></p>
4	Sofitel Singapore Sentosa Resort & Spa	Highest	<p>Since it opened in 2015, Sofitel Singapore Sentosa Resort & Spa has welcomed guests with a sense of place and well-being amid a destination setting on the southernmost tip of Sentosa. Its commitment to sustainability by the management, purchasing, culinary and food and beverage teams is longstanding and this is reflected in the menus offered at the Resort’s three restaurants and menus for meetings, social gatherings and weddings.</p> <p>The purchasing of local produce is important not just to support sustainability, but the growth of local businesses as well. At the same time, it ensures quality, freshness of ingredients due to a shorter period of transportation and enables the chefs to showcase uniquely created menus that highlight local flavours.</p> <p>For more information, visit: https://www.sofitel-singapore-sentosa.com/</p> <p><i>“We are delighted to have attained the “Highest” tier of the Farm-to-Table Recognition Programme Logo. This reinforces our Resort’s commitment to supporting local producers and at the same time, ensures we are part of a resilient food supply chain that is in alignment with the Singapore Green Plan 2030.” - Cavaliere Giovanni Viterale, Cluster General Manager, Sofitel Singapore Sentosa Resort & Spa</i></p>
5	Open Farm Community Pte Ltd	Mid	<p>Open Farm Community (OFC) is Singapore's pioneering urban farm and restaurant concept. OFC's vision is to strengthen the understanding and respect for food and its origins.</p>

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			<p>Apart from showcasing local and regional produce in its menu, OFC is committed to supporting local producers and reducing its carbon footprint by sourcing ingredients as locally as possible. OFC has established partnerships with local farmers and producers to ensure that the ingredients used in their dishes are fresh, sustainable, and of the highest quality.</p> <p>Moreover, OFC has also implemented sustainable practices such as composting and reducing food waste, to minimize its impact on the environment. In 2022, after re-emerging from the COVID restrictions, OFC also rebooted its Farm Tours, an educational initiative that aims to share with children and adults alike about food sustainability, and farm-to-table best practices.</p> <p>OFC's commitment to supporting local produce and promoting sustainable food practices is driven by its vision to strengthen the understanding and respect for food and its origins. By sourcing locally and promoting sustainable practices, OFC hopes to create a more resilient and sustainable food system in Singapore and beyond.</p> <p>For more information, visit: https://www.openfarmcommunity.com/</p> <p><i>"Very honoured to partner with the FTT recognition programme for their logo launch. Open Farm has always had farming in it's DNA, and though our focus is responsibly farmed products, we're lucky enough to count a bunch of homegrown partners among our suppliers! Looking forward to discovering more." -Oliver Truesdale Jutras, Head Chef, Open Farm Community</i></p>
6	Commonwealth Concepts Pte Ltd	Base	<p>Commonwealth Concepts owns and operates a diverse portfolio of more than 12 distinct brands, with over 50 outlets across 10 major cities; retail distribution into over-100 brick-and-mortar supermarkets such as Cold Storage and Fairprice, and online marketplaces such as RedMart and Amazon.</p> <p>Formed on 1 January 2021 through a joint venture between Singapore-based investment company Commonwealth Capital and Far East Organization's F&B arm, Refinery Concepts, its extensive portfolio is designed to provide value by offering leading brands that deliver great dining experiences across various segments of the industry.</p>

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			<p>Commonwealth Concepts also provides ingredients to numerous F&B operators in the Far East Hospitality (FEH) cluster of hotels on Sentosa, of which FEH is a member of the SCNN.</p> <p>For more information, visit: https://www.commonwealthconcepts.com/</p> <p><i>“We are very honoured to achieve the FTT Recognition Programme Logo award. As a homegrown company with more than 12 Singaporean brands, we are firm believer of sourcing local ingredients as well as supporting local farmers. We hope that this initiative will encourage more industry players to do their part in local sourcing, as we all work towards building a vibrant food ecosystem in Singapore.” - Brian Stampe, Chief Operating Officer, Commonwealth Concepts Pte Ltd</i></p>
7	Foodtalks Caterer & Manufacturer	Base	<p>Foodtalks Caterer & Manufacturer specialises in buffets catering as well as bento and packet meals for both corporate events and private functions such as seminars, high teas, weddings and house warming.</p> <p>The company values the quality of food and therefore insists on food cooked by woks, pots and pans and not processed by machines. The creative chefs come with many years of experience and the business offers a wide variety of menu catered for all occasions.</p> <p>At present, Foodtalks Caterer & Manufacturer procures 100% of their hen shell eggs locally and is committed towards increasing the procurement of local produce in more food categories in future.</p> <p>For more information, visit: https://www.foodtalks.com.sg/</p> <p><i>“Local farms and production are important as they help to strengthen Singapore’s food security, and thus, food businesses must play their part in supporting local produce. As a local company, we are proud to achieve this award as this signifies our first step towards supporting local produce. We hope to be able to take another step to further support local produce by meeting more local produce categories in the near future”. - Kelvin Ng, Managing Director, Foodtalks Caterer & Manufacturer</i></p>
8	Hanbaobao Pte Ltd (Licensee of McDonald’s)	Base	<p>McDonald’s first set foot in Singapore in 1979. Today, over 140 McDonald’s restaurants island-wide serve 6 million customers every month. Guided by its global corporate values, McDonald’s has always</p>

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			<p>been committed to doing the right thing for its people, customers and community. This extends to the planet where given the scale of its business, small improvements towards sustainable sourcing, packaging and energy can make a positive impact. McDonald's embraces responsible sourcing holistically with programmes that drive lasting, meaningful outcomes for people, animals, the environment, business and farmer livelihoods.</p> <p>For more information, visit: https://www.mcdonalds.com.sg/</p> <p><i>"Supporting our local farming industry where we can and building a strong food ecosystem is important to us. We proudly serve Singapore-sourced eggs on our Breakfast menu, delighting our customers with local goodness every day." - Faz Hussien, Head of Legal, Government Relations and Sustainability Hanbaobao Pte Ltd (Licensee of McDonald's)</i></p>
9	Kitchen Haus Group Pte Ltd	Base	<p>Kitchen Haus Group is a leading food and beverage (F&B) company that operates a diverse portfolio of brands across catering categories and the value chain. Since its founding in 1980 by an intrepid husband and wife team, the company has grown from operating a single canteen to now helming 8 brands. With a commitment to excellence in food quality, integrity, and service, Kitchen Haus Group has defied perceptions of what a traditional brick-and-mortar F&B business should be, and has embraced innovation, technology, and sustainability while maintaining profitability and growth.</p> <p>One of the company's core values is to support local produce, and it has undertaken several initiatives to achieve this, such as partnering with local farmers and suppliers to source fresh, sustainable, and locally produced ingredients for its menu offerings. Kitchen Haus Group also has their own Urban Farm brand, Frux Earth, growing fresh leafy greens at several rooftops around Singapore. By supporting and growing local produce, the company not only ensures the quality and freshness of its food but also contributes to the local economy and promotes food sustainability. This underscores its dedication to providing high-quality food solutions powered by impeccable service, sustainability, and integrity.</p> <p>For more information, visit: https://kitchenhaus.com.sg.</p> <p><i>"Being amongst of the 1st batch of SFA's Farm-to-Table (FTT) Recognition Programme adopters vindicates what Kitchen Haus</i></p>

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			<p><i>Group has been striving for so far. We aim to inspire and encourage our industry partners and customers to join us in the journey of supporting local. Each and every one of us plays a vital role in shaping our nation's food story! " - Patrick Chan, Chief Executive Officer, Kitchen Haus Group Pte Ltd</i></p>
10	ONE°15 Marina Club, Sentosa Cove	Base	<p>Inaugurated in 2007, ONE°15 Marina Sentosa Cove Singapore is part of mainboard-listed SUTL Enterprise and is Asia’s most desired waterfront yachting destination. The Club features a beautiful marina of 270 berths with facilities to accommodate mega yachts of up to 220 feet.</p> <p>Recently named International Marina of the Year 2021 and Best Marina 2020 by Robb Report, the Platinum Gold Anchor accredited marina provides top-notch marina services and is embellished with a clubhouse – home to fine restaurants, luxurious suite rooms and world-class facilities furnished at the highest standards. Certified a Level 4 Fish-Friendly by Marina Industries Association and having been awarded the "Green Maritime Company of the Year" at the 11th edition of the Asia Boating Awards in 2015, The Club also places sustainability at the forefront of their efforts with a coral garden within the marina and annual clean-ups amongst other initiatives.</p> <p>For more information, visit: https://one15marina.com/.</p> <p><i>"Attaining the FTT logo is a recognition of ONE°15 Marina’s commitment to sustainable practices and supporting local produce. By choosing to source from our community, we not only reduce our carbon footprint but also invest in the growth of our local economy. Let us continue to prioritise the environment and our fellow citizens in our consumption and procurement." - Jonathan Sit, General Manager, ONE°15 Marina Sentosa Cove Singapore</i></p>
11	W Singapore – Sentosa Cove	Base	<p>W Singapore – Sentosa Cove features 240 sea and marina facing guest rooms. Some of its facilities include SKIRT, a trailblazing grill house where prime cuts of meat and fresh seafood are beautifully prepared on the centerpiece Parrilla grill, and guests can enjoy innovative takes on local and Pan-Asian cuisine and the quintessential Champagne brunch at the kitchen table.</p>

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			<p>Sustainability has always been a key component of W Singapore’s business. They hope to encourage more industry players to do their part in supporting our local farmers.</p> <p>For more information, visit: wsingaporesentosacove.com.</p> <p><i>“We are thrilled to receive the Farm-to-Table Programme Logo award. Sustainability has always been a key component of our business and we hope to encourage more industry players to come forth and do their part in supporting our local farmers.” - Christian Metzner, General Manager, W Singapore – Sentosa Cove</i></p>
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