

**OPENING REMARKS BY
DR SEOW YONG TONG, CHIEF, ILTC QUALITY OFFICE, AGENCY FOR
INTEGRATED CARE AT THE ILTC NUTRITION MOVEMENT 2015
ON 12 NOVEMBER 2015, 10.00AM AT HORTPARK**

Good morning,

Dr Amy Khor, Senior Minister of State for Health and the Environment & Water Resources

Mr Edmund Toh, President of the Singapore Chefs Association

Guests from Ministry of Health

Our valued partners from the Community Care sector

Ladies and Gentlemen

1. Welcome to the finale of the Intermediate and Long-Term Care (ILTC) Nutrition Movement 2015. Thank you for joining us today to celebrate the Community Care sector's efforts in raising the awareness of good nutrition and food service for our elderly clients for the fourth year running. This has been possible only with the continued support and participation by the sector's care providers and partners.

2. The way to one's health is through one's stomach. As our clients may have a diminished interest in food due to their age or medical conditions, it is not enough for the meals to be healthy and nutritious; it must also whet their appetite. As part of ongoing efforts to improve the quality of care, both the Community Care sector and the Agency for Integrated Care (AIC) have been working over the past few ILTC Nutrition Movements to spice up the variety of our menus – bringing in hawker fare last year and nostalgic home-cooked dishes this year – while improving the presentation, texture and taste of the meals served. But that is not only what the ILTC Nutrition Movement is concerned with. To support this operationally, it also requires that the sector and our cooks receive support in improving their cooking techniques, planning menus to cook in bulk while preventing wastage, or even cooking more efficiently.

3. That is why we are very happy to share that the Singapore Chefs Association (SCA)'s will be coming on board the ILTC Nutrition Movement as an official partner with the signing of a Memorandum of Understanding (MOU) with AIC this morning. Under the MOU, the SCA will provide training from next year to our Community Care cooks. Over the next two years, the SCA's pool of talented and experienced chefs will conduct four training courses each year, teaching over 100 Community Care cooks how to improve their culinary skills and techniques, and how to cook in bulk. They will also develop and teach 20 new recipes. With this MOU, we hope to build the capability of our partners in providing better nutrition and food service to our clients.

5. In the spirit of SG50, this year's ILTC Nutrition Movement celebrates the successes of the past 50 years by honouring our families' food heritage, embodied in our Pioneers who are our Community Care clients. In keeping with this year's theme, "Nostalgia: Makan Memories", we have worked with Chef Eric Teo of the SCA to compile 50 recipes contributed by our clients, partners, chefs and restaurants into AIC's first cookbook for the sector which Dr Amy Khor will be launching shortly.

6. To conclude, I would like to express our appreciation to the President of the SCA Mr Edmund Toh, Ms Petrina Lim from Temasek Polytechnic, Chef Devagi Sanmugam, Chef Eric Teo and the Community Care cooks for your support and for partnering in the ILTC Nutrition Movement 2015. I would like to thank the leaders of the various Community Care organisations for supporting the importance of nutrition and good food service in the sector, and for your presence here today. Finally, I would like to thank all the contributors to the cookbook for generously sharing your recipes to benefit more elderly in the future.

7. Thank you.