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WorldSkills Singapore 2014

Eye on São Paulo

Singapore's 142 most skilful youths battle it out for opportunity to represent the nation in Brazil in 2015

In a celebration of skills, **142** skilful talents from Singapore have come together to put their competencies and skills to a gruelling test in the biennial battle of skills - the WorldSkills Singapore (WSS) 2014. In its 11th year, WSS 2014, the premier national competition for skilled talents in Singapore, will be held from **10 to 12 July 2014**. The competition, organised by ITE with the support of the five Polytechnics, will be held at ITE College Central and ITE College West. WSS will pit the nation's skill talents in a rigorous test of skills and grit in what is oft regarded as a Olympics of Skills.

2 The competitors, who hail from ITE, the five polytechnics, the Air Transport Training College, ST Aerospace Technical Training Centre, Nanyang Academy of Fine Arts and SHATEC Institutes, are the 'best' out of the 237 youths who participated in the qualifying rounds held in April this year. The winners will have the opportunity to be selected as Singapore's representative at the 43rd WorldSkills Competition in São Paulo, Brazil, in 2015.

3 **Mr Teo Chee Hean, Deputy Prime Minister, Coordinating Minister for National Security and Minister for Home Affairs**, launched WSS 2014 at the Opening Ceremony on **Thursday, 10 July 2014, at 10 am, at ITE Headquarters & ITE College Central**, where the three-day competition will be held for the first time.

I Create: Making a Difference in Lives through Skills

4 Also held for the first time, are a series of **29 free workshops** that are open to the public. Held at ITE College Central, the workshops teach practical skills ranging from Home DIY and Health & Wellness to Lifestyle, catering to a myriad of interests. Members of the public are welcome to join the workshops, which are listed on the following weblink: http://www.worldskills.sg/wp-content/uploads/2014/07/WSS_Workshops.pdf.

5 The, theme for this WorldSkills Singapore 2014 is ‘**I Create**’. Chosen to highlight creativity and resourcefulness through skills, the theme shows how, through skills, youths have the tools and ingenuity to make a difference in the lives of people and the environments in which they live and work. The competition will demonstrate the value of skills, as the youths compete through the 17 skills areas. Fifteen of these areas will be held at ITE College Central, while the other two will be held at ITE College West (**Skill areas and venues are listed in Annex A**).

Singapore’s Milestones in WSC

6 Since Singapore’s debut at the international WorldSkills Competition in 1995, Team Singapore has done progressively well. Last year, at the 42nd WSC in Germany, our competitors did us proud by clinching three Gold Medals, two Silver Medals and nine Medallions for Excellence. (A brief on WSS 2014, which also incorporates Singapore’s achievements at the WSC series, is at **Annex B**)

7 Mr Bruce Poh, Director & CEO, ITE, said, “The WorldSkills Singapore Competition is an excellent platform to promote the standard of skills and skilled professions locally. It provides opportunities for youths to showcase their talents in applying skills and compete for the honour of representing Singapore at the WorldSkills Competitions. The global Competition is very competitive, and we are very proud of Team Singapore’s accomplishments so far. We look forward to preparing a new team of competitors, who will fly the Singapore flag high in Brazil, in 2015.”

Strong Support from the Industry

8 A total of two Principal Sponsors (including Tote Board and Singapore Workforce Development Agency), three Platinum Sponsors and 13 Gold Sponsors lent their support to this competition (Sponsors are listed in **Annex C**). For Singapore Workforce Development Agency (WDA), their support includes the sponsorship of WDA courses to all WSS Gold Medallists.

9 Mr Fong Yong Kian, Chief Executive, Tote Board, said, “We are proud to contribute to WorldSkills Singapore, which provides opportunities for youths to unleash their individual potential, show craftsmanship, and compete for the honour of representing Singapore. WorldSkills Singapore also serves as an effective platform to raise the standards of excellence in technical skills and inspire our youths towards becoming world-class skilled professionals. This is part of Tote Board’s aim to enrich the lives of our community through enhanced learning experiences.”

10 WSS2014 results will be announced at a **Closing Ceremony** to be held on **Wednesday, 16 July 2014** at **10 am** at ITE HQ & ITE College Central. **Mr Heng Swee Keat, Minister for Education** will officiate at the Ceremony and present awards to winners. Winners will receive Gold, Silver and Bronze Medals together with cash awards of \$3,000, \$2,000 and \$1,000 respectively.

12 Programme for WSS2014 Opening and Closing Ceremonies and Location Map of ITE HQ & ITE College Central are appended at Annexes D, E and F respectively.

13 For further information and arrangement for photography and interviews, please contact:

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About ITE

The **Institute of Technical Education (ITE)**, Singapore, was established as a post-secondary education institution in 1992 under the Ministry of Education. ITE is a principal provider of career and technical education and key developer of national occupational skills certification and standards to enhance Singapore's workforce competitiveness. Under its "**One ITE System, Three Colleges**" Model of Education and Governance, ITE has three Colleges, comprising **ITE College Central, ITE College East and ITE College West**. For more information, visit: www.ite.edu.sg

Annex A**VENUES FOR SKILL AREAS**

Venue	Skill Areas	Room
ITE College Central (15 skill areas)	<ul style="list-style-type: none"> IT Software Solutions for Business MED-CAD Web Design 	Engineering Design Hub Blk E, Level 3
	<ul style="list-style-type: none"> CNC Milling 	Block H Level 6, CNC Milling workshop
	<ul style="list-style-type: none"> CNC Turning 	Block H Level 7, CNC Turning workshop
	<ul style="list-style-type: none"> Aircraft Maintenance Mechatronics 	Block G, Level 2 Aerospace Hangar
	<ul style="list-style-type: none"> Electronics Graphic Design Technology Health and Social Care Industrial Control Information Network Cabling IT Network Systems Administration Mobile Robotics Visual Merchandising 	Multipurpose Hall Blk F, Level 4
	<ul style="list-style-type: none"> Cooking 	La Gloire (Western Training Kitchen) Block 2, Level 3
ITE College West (2 skill areas)	<ul style="list-style-type: none"> Restaurant Service 	Outside Auditorium Hall Block 2 Level 7

SKILLS AREAS & SCOPE OF COMPETITION

S/N	Competition Area	Scope of Work
1	Aircraft Maintenance	Competitors are required to: <ul style="list-style-type: none"> Perform a simple sheet metal repair scheme Rig a Flight Control Perform Aircraft Daily Inspection Remove and install a component in an aircraft Blend a compressor blade Inspect gas turbine engine using boroscope Troubleshoot electrical wiring defect
2	CNC Milling	Competitors will be required to: <ul style="list-style-type: none"> Write/generate part programs for CNC milling. Set up a CNC milling machine to produce components to specifications achieving up to International Tolerance (IT) 7 for dimensions and 0.8 micron for surface roughness.

3	CNC Turning	<p>Competitors will be required to:</p> <ul style="list-style-type: none"> • Prepare part programs for components to be machined on the CNC lathe through the machine control unit and/or Computer Aided Machining software (CAM); • Set up and operate CNC lathe to produce precision components to dimensional accuracy of 0.01mm and obtain surface roughness of up to 0.8 micron.
4	Cooking	<p>Competitors will be required to prepare and present:</p> <ol style="list-style-type: none"> 1 Three (3) Course Menu comprising: <ul style="list-style-type: none"> • Part A – Vegetarian (ovo-lacto) soup dish • Part B – Fresh chicken as main course • Part C – Fruit mousse as one of the components of a dessert 2 Three (3) Course Menu using ingredients from a Mystery Basket: <ul style="list-style-type: none"> • Part A – Hot Appetiser • Part B – Combination of 2 main ingredients as main course • Part C – Free style dessert (hot cold combination) 3 A Four (4) Menu Items comprising: <ul style="list-style-type: none"> • Part A – Finger food • Part B – Gnocchi a la Parisienne hot entrée • Part C – Fish main course • Part D – Black Forest cake deconstruction
5	Electronics	<p>Competitors will be required to:</p> <ol style="list-style-type: none"> 1 Design and complete an electronic project <ul style="list-style-type: none"> • Design an electronics circuit to a given specification • Prototype the electronics project • Ability to use commercial software to translate design to printed circuit board • Test and measure the electronics project for functionality 2 Design and complete a software project using C programming language <ul style="list-style-type: none"> • A Microchip microcontroller is used • The microcontroller is integrated with other electronic devices for a specified functionality 3 Assemble a kitset assembly on a pre-made PCB 4 Test and measure electronic signals in an electronics circuit 5 Test, locate and replace faulty electronic components in a given circuit

6	Graphic Design Technology	<p>Competitors will be required to:</p> <p>To assemble together images, typography and graphics to create a piece of design for published or printed media. The test projects could include assignments on:</p> <ul style="list-style-type: none"> • Editorial Design and New Media Example: leaflet, restaurant's menu or booklet printed on sheet-fed or web offset press, using process and/or spot colours. It could include headers, sub-headers and text, images, graphics or tables, master element, etc. • Packaging Design Example: regular box, tray box, tear-open packaging and label printed on sheet-fed offset press or in flexography, using process and/or spots colours; could include text and headers, ingredients list, brand name, images, barcode, die line, etc. • Corporate and Information Design Example: business card, logo, letter head, signalisation, symbols, graphs, tables, way- findings, printed on sheet-fed offset press or in silkscreen printing, using process and/or spots colours; could include a few lines of text, illustration, logo creation, symbol, vector drawing, etc. • Advertising and Display Design Example: poster, banner, billboard, car mapping, full page advert, large format etc. printed on sheet-fed offset press or on inkjet plotter, using process and/or spot colours; could include a few lines of text or a slogan, image manipulation or photomontage, the use of large files, etc.
7	Health and Social Care	<p>Competitors must be able to:</p> <ul style="list-style-type: none"> • Support health, growth and development in client based activities through assessment, planning, implementation and evaluation; • Provide health and social care and rehabilitation of clients across the lifespan in a variety of health care settings (e.g. nutrition; drug administration, use of functional/assistive devices); • Demonstrate evidence-based knowledge, management and competence of requisite skills to promote health, support growth and development; caring and rehabilitation; • Apply principles of law and ethics, ergonomics, equality, safety, sustainability and environmental-friendly practices; and • Evaluate working processes and receive feedback from the Experts at the end of the Competition.

8	Industrial Control	<p>Competitors will be required to:</p> <ul style="list-style-type: none"> • Trace, identify and describe faults in a control panel with the aid of a multimeter • Install, test and commission a PLC-controlled electrical and home automation system
9	Information Network Cabling	<p>Competitors will be required to:</p> <ul style="list-style-type: none"> • Install and test a campus distribution cabling setup involving UTP, F/UTP, multipair and fiber optic cables. • Plan, install and test a multimedia cabling project from an outdoor distribution point to indoor multimedia ports. • Install a fiber distribution enclosure.
10	IT Network Systems Administration	<p>Competitors will be required to:</p> <ul style="list-style-type: none"> • Install, configure and optimise the operating systems in personal computers (both client and server workstations) for a Local Area Network/Wide Area Network (LAN/WAN) environment • Install software packages onto personal computers (both client and server workstations) for a LAN/WAN environment according to given specifications • Interconnect and configure client/server workstations and networking equipment to setup LANs/WANs according to given specifications • Administer a secure LAN/WAN and its components using various software and/or hardware tools • Implement maintenance procedures, e.g., data backup, virus detection and removal, etc., according to given specifications • Employ systematic methods to identify and rectify problems in client, server workstations and networking equipment • Install, maintain and troubleshoot IP Telephony systems, devices and software in a Small and Medium Business (SMB) environment
11	IT Software Solutions for Business	<p>Competitors will be required to:</p> <ul style="list-style-type: none"> • Analyse the stated requirements of a business to design and produce an integrated software system to meet the user requirements • Write a method given the desired behaviour (inputs, outputs, pre-conditions and post-conditions). • Search for, evaluate and integrate appropriate libraries and frameworks into the software being developed • Use the functionality of the .NET and C# to develop the solution according to requirements specifications • Use the full potential of SQL Server to store and manage the data for the system to be developed

		<ul style="list-style-type: none"> • Construct a web enabled interface to the developed system
12	Mechanical Engineering Design - CAD	<p>Competitor will be required to:</p> <ul style="list-style-type: none"> • Create 3D solid and parametric models, with colour rendering, to solve engineering problems and to determine appropriate information such as surface area, perimeters, moment of inertia, mass and centroids • Prepare assembly drawings and detailed part drawings of mechanical assemblies and components for manufacturing based on drafts, notes, or physical models • Prepare drawings, schematics, graphical representations and charts required to fully articulate the motion study of parts in a mechanical assembly • Implement engineering change orders by modifying existing components and assemblies, and adapt new parts and fixtures to existing parts and assemblies
13	Mechatronics	<p>Competitors will be required to:</p> <ul style="list-style-type: none"> • Solve logic problems • Carry out system design • Assemble a machine according to documentation • Design a program for controlling a machine • Connect a machine to its control system • Commission the machine to carry out its correct function to solve a series of practical operational problems • Interpret appropriate forms of technical documentation (eg circuits, displacement-step diagram) • Design electrical and pneumatic circuits by hand or by using commercially available software
14	Mobile Robotics	<p>Competitors will be required to program and configure the competition robot to perform various tasks. The scope includes:</p> <ul style="list-style-type: none"> • Analyse and carry out a given task • Carry out mobile robot system design • Disassemble and assemble a mobile robot • Design/Fabricate add-on component(s) [e.g. gripper, kicker] • Design a mobile robot control program • Integrate external sensors, controllers, actuators and attachments to the mobile robot • Test and troubleshoot problems • Interpret manufacturer's technical documents
15	Restaurant Service	<p>Competitors will be required to:</p> <ul style="list-style-type: none"> • Dress and set up tables for different dining styles for a maximum

		<p>of 4 persons based on a given menu</p> <ul style="list-style-type: none"> • Prepare for restaurant service including mise-en-place and folding of napkins • Provide restaurant service in the different styles for casual and fine dining • Perform carving and tableside cooking • Prepare and serve aperitifs and special beverages
16	Visual Merchandising	<p>Competitors will be required to:</p> <ul style="list-style-type: none"> • Research the theme and product for the window display • Design and plan the window display • Prepare and install the window display • Present the window display to jury panel
17	Web Design	<p>Competitors will be required to:</p> <ul style="list-style-type: none"> • Create and Integrate Web Multimedia • Plan and design for the Web • Program server-side application • Perform client-side implementation • Observe usability and accessibility standards • Conduct problem solving and troubleshooting

WORLDSKILLS COMPETITION

Overview of WorldSkills Competition

Over its 62-year history, the WorldSkills Competition (WSC), organised by WorldSkills International, has come to symbolise the pinnacle of excellence in skilled trades and technologies training. Today, the Competition is widely billed as the “Olympics of Skills”.

Every two years, hundreds of young skilled people, accompanied by their coaches and trainers gather from around the world to compete before the public in the skills of their various trades and test themselves against demanding international standards. They represent the best of their peers drawn from regional and national skills competitions.

First introduced as a national skills competition in Madrid, Spain, in 1947, to raise the image of vocational training, the WSC has become an international competition that attracts participants from around the world since 1950. It has been hosted by numerous cities and countries around the world, including Dublin (Ireland), Glasgow (UK), Brussels (Belgium), Amsterdam (the Netherlands), Lyon (France), Montreal and Calgary (Canada), Seoul (South Korea), St Gallen (Switzerland), Helsinki (Finland), Shizuoka (Japan), London (UK), and most recently, Leipzig (Germany).

More high-tech and diverse skills areas have also been included over the years, such as Aircraft Maintenance, Beauty Therapy, Caring and Visual Merchandising.

In 2013, over 1,000 competitors from 53 countries competed in 46 skill areas.

The experience and results gained through participating in the WSC has provided invaluable feedback to both the individual competitors and the organisations and enterprises in which they are trained. For some, it is recognition for outstanding achievement, while for others it provides the motivation and knowledge to aspire to higher standards. Many competitors have gone on to do very well in their careers. For the onlookers, it is an eye-opening experience to see highly-competent young skills talents in action. The Competition is particularly effective in the context of providing positive career role models for school-aged youths.

About WorldSkills International

WorldSkills International (WSI) is a not-for-profit membership association, open to agencies or bodies, which have a responsibility for promoting vocational education and training in their respective countries/regions. There are currently 58 member countries/regions. WSI operates worldwide and is politically and denominationally neutral. The WSI Secretariat is currently located in Amsterdam, the Netherlands.

WSI provides a unique means of exchange and comparison of world-class competency standards in the industrial trades and service sectors of the global economy. The continued growth of WorldSkills attests to the fact that traditional trade and craft skills, along with the newer technology multi-skilled vocations, make an essential contribution to the economic and social well-being of peoples everywhere.

As a free-standing, non-political organisation, WSI provides a cost-effective means for international government and industry cooperation in achieving higher standards and status for vocational education and training on a worldwide basis.

Singapore's Participation in WSC

At the inauguration of ITE as a post-secondary education institution in 1992, then-Prime Minister Goh Chok Tong suggested that ITE raise the image of technical education and profile of skilled professions by taking part in international skills competitions.

ITE joined WorldSkills International, non-profit organisation whose mission is to promote the image of skills and skilled careers through competitions and exchanges for youths in 1993. In 1994, ITE organised the first National Skills Competition (now known as WorldSkills Singapore Competition) and led the first Singapore team to participate in the WSC in 1995 held in Lyon, France.

Ten WorldSkills Singapore (WSS) Competitions have since been organised biennially by ITE, in conjunction with all the Polytechnics.

The WSS is open to young Singaporeans from secondary schools, Junior Colleges, Polytechnics, ITE, companies and other institutions of higher learning. Top medal winners from the WSS will be selected to represent Singapore at the WSC.

In 2008, Singapore took part in the ASEAN Skills Competition, a regional version of the WSC, for the first time.

Team Singapore's Track Record at WSC in Terms of Medal Ranking

The WSC 2013 in Leipzig, Germany saw the 22-member Team Singapore participating in a record number of 20 skills areas. The contingent, led by ITE, in collaboration with the five polytechnics, won three Gold Medals, two Silver Medals and nine Medallions for Excellence. Team Singapore finished seventh place in this prestigious skills competition, outshining advanced countries such as Australia, Canada, Germany, France, UK and USA.

The WSC 2013 saw a change in competition format for the Health & Social Care (formerly known as Caring) skill area, an area which Singapore has been winning since its introduction in 2007. Despite the change in competition format to a single-member competition area with different tasks to complete, Audrey Foo from Nanyang Polytechnic emerged as World Champion for Health and Social Care, and was single-handedly able to showcase Singapore's strength in the competition area by displaying high standards of patient care. Audrey also won the Best of Nation Award, an accolade for a country's best performer(s).

Singapore also maintained its winning streak in two other competition areas – IT Network Systems Administration and Beauty Therapy, represented by Jason Soh from Nanyang Polytechnic and Catherine Boey from ITE respectively. Jason brought home a Gold Medal in IT Network Systems Administration for the seventh-time running for Singapore since 2001, when the competition area was introduced.

The table below summarises Team Singapore's performance at the WSC from 1995 to 2013:

S/N	Competition	Year	Gold	Silver	Bronze	Diploma	Ranking
1	42 nd WSC, Leipzig, Germany	2013	3	2	0	9	7
2	41 st WSC, London, England	2011	4	1	2	7	6
3	40 th WSC, Calgary, Canada	2009	3	0	1	8	11
4	39 th WSC, Shizuoka, Japan	2007	3	0	1	6	5
5	38 th WSC, Helsinki, Finland	2005	2	0	1	3	12
6	37 th WSC, St Gallen, Switzerland	2003	2	1	1	5	7
7	36 th WSC, Seoul, South Korea	2001	2	2	1	2	9
8	35 th WSC, Montreal, Canada	1999	2	0	0	4	10
9	34 th WSC, St Gallen, Switzerland	1997	1	1	0	3	13
10	33 rd WSC, Lyon, France	1995	1	0	1	2	16

Annex C**KEY SPONSORS FOR WORLDSKILLS SINGAPORE 2014**

S/N	Category of Sponsorship	Name of Sponsor
1	Principal Sponsor	Tote Board
2	Principal Sponsor	Singapore Workforce Development Agency

S/N	Category of Sponsorship	Competition Area	Name of Sponsor
3	Platinum Sponsor	CNC Turning	Sandvik South East Asia Pte Ltd
4	Platinum Sponsor	Electronics	PCB – GraphTech Pte Ltd
5	Platinum Sponsor	Mechatronics & Mobile Robotics	Festo Pte Ltd

S/N	Category of Sponsorship	Competition Area	Name of Sponsor
6	Gold Sponsor	CNC Milling	Heidenhain Pacific Pte Ltd
7	Gold Sponsor	Cooking	Resorts World Sentosa
8	Gold Sponsor	Cooking	Sia Huat Pte Ltd
9	Gold Sponsor	Electronics	Fluke South East Asia Pte Ltd

10	Gold Sponsor	Graphic Design Technology	Saatchi & Saatchi
11	Gold Sponsor	Health and Social Care	Singapore Health Services Pte Ltd
12	Gold Sponsor	IT Network Systems Administration	Cisco Systems (USA) Pte Ltd
13	Gold Sponsor	Restaurant Service	BreadTalk Group
14	Gold Sponsor	Restaurant Service	Marina Bay Sands Pte Ltd
15	Gold Sponsor	Visual Merchandising	Isetan Foundation
16	Gold Sponsor	Visual Merchandising	Wing Tai Retail Pte Ltd
17	Gold Sponsor	General Category	Keppel Offshore & Marine Ltd
18	Gold Sponsor	General Category	PSA Corporation Ltd

Annex D**WORLDSKILLS SINGAPORE 2014
OPENING CEREMONY****Programme**

0945 hrs	Guests to be seated
1000 hrs	Welcome Performance
	Welcome Address by Mr Bruce Poh, Director & CEO/ITE & Chairman, WorldSkills Singapore Council
	Presentation of Mementos to Sponsors by Mr Bruce Poh
	Address by Guest-of-Honour, Mr Teo Chee Hean, Deputy Prime Minister, Coordinating Minister for National Security and Minister for Home Affairs
	Official Launch of WorldSkills Singapore 2014
	Performance
	Reception
	Tour of WorldSkills Singapore 2014 Competition Sites
1200 hrs	End of Programme

Annex E**WORLDSKILLS SINGAPORE 2014
CLOSING CEREMONY**

0945 hrs	Guests to be seated
1000 hrs	Welcome Performance
	Closing Remarks by Mr Heng Swee Keat , Minister for Education
	Visual Presentation of WorldSkills Singapore 2014 Highlights
	Presentation of Medals and Prizes to Winners of WorldSkills Singapore 2014
	Closing Performance
	Reception
1145 hrs	End of programme

Annex F

Location Map of ITE Headquarters & ITE College Central

Vehicular entrance is at Ang Mo Kio Drive, as indicated by the blue arrow

ITE HQ & College Central

Customer and Visitor Centre
 2 Ang Mo Kio Drive
 Singapore 567720
 Tel: 1800-CALL ITE (1800-2255 483)

Bus Services along Ang Mo Kio Avenue 5

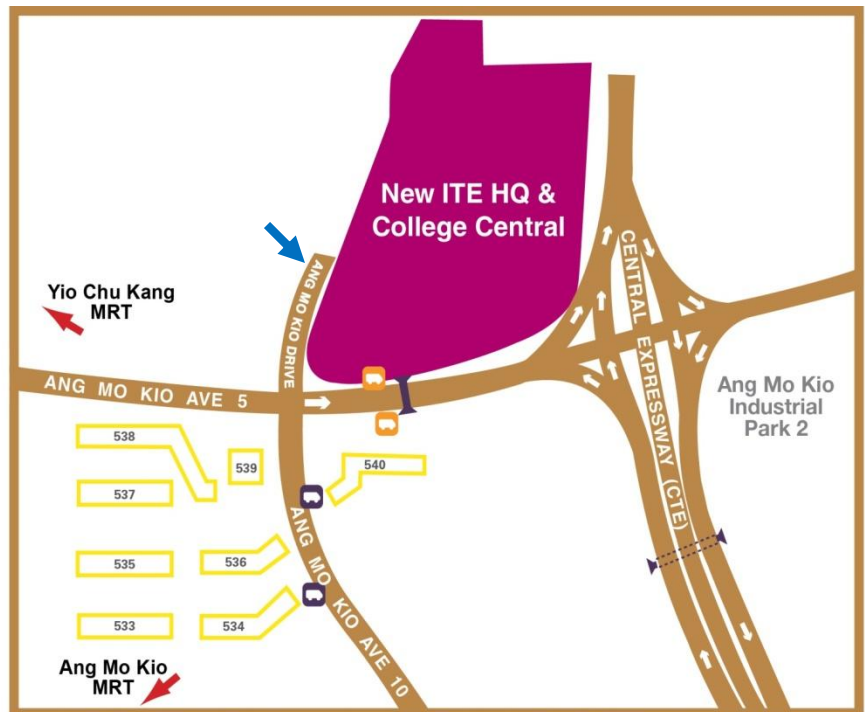
SBS Transit: 72, 88, 159

Bus Services along Ang Mo Kio Avenue 10

SBS Transit: 45, 88

Nearest MRT Station:

Ang Mo Kio (NS16) – Change to SBS Transit 88
 Yio Chu Kang (NS15) – Change to SBS Transit 72



Legend

-  Bus Services 72, 88 & 159
-  Bus Services 45 & 88