LAUNCH OF WORLDSKILLS SINGAPORE 2018 COMPETITION

Mon 13 Nov 2017
PROGRAMME

1430 hrs  Registration of Guests
1455 hrs  All Guests to be seated
1500 hrs  Briefing on WorldSkills Singapore
          Briefing on Technical Working Groups
1615 hrs  Question & Answer
1630 hrs  Light Refreshments
BRIEFING ON
WORLDSKILLS SINGAPORE 2018
WORLDSKILLS SINGAPORE 2016

• WSS 2016 jointly organised biennially by ITE and the 5 Polytechnics to select top competitors for Team Singapore at WSC

• WSS 2016 saw over 9,000 visitors to the event, with 150 competitors competing in 17 skill areas, held over 3 days in ITE
WORLDSKILLS SINGAPORE 2016

17 Skill Areas

<table>
<thead>
<tr>
<th>Aircraft Maintenance</th>
<th>Health and Social Care</th>
<th>Mechatronics</th>
</tr>
</thead>
<tbody>
<tr>
<td>CNC Milling</td>
<td>Industrial Control</td>
<td>Mobile Robotics</td>
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<tr>
<td>CNC Turning</td>
<td>Information Network Cabling</td>
<td>Restaurant Service</td>
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<tr>
<td>Cooking</td>
<td>IT Network Systems Administration</td>
<td>Visual Merchandising</td>
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<tr>
<td>Electronics</td>
<td>IT Software Solutions for Business</td>
<td>Web Design</td>
</tr>
<tr>
<td>Graphic Design Technology</td>
<td>Mechanical Engineering Design – CAD</td>
<td></td>
</tr>
</tbody>
</table>
VIDEO HIGHLIGHTS

For video, please click link below:
https://www.youtube.com/watch?v=-2hmp4Cvwzg
WORLDSKILLS COMPETITION (WSC)

- Modelled along the Sports Olympics, WSC is organised by WorldSkills International.
- Open to member countries that are active in vocational/technical education and training.
- Singapore became a member in 1993
  - 1\textsuperscript{st} national competition in 1994
  - Participated in WSC for 1\textsuperscript{st} time in 1995
VIDEO HIGHLIGHTS

• Team Singapore comprised 21 competitors, participating in 19 skill areas

For video, please click link below: https://www.youtube.com/watch?v=rlqclIR-p70b

44th WorldSkills Competition

14 to 19 Oct 2017
## TEAM SINGAPORE’S WSC PERFORMANCE

<table>
<thead>
<tr>
<th>Award</th>
<th>42\textsuperscript{nd} WSC (2013) Leipzig, Germany</th>
<th>43\textsuperscript{rd} WSC (2015) São Paulo, Brazil</th>
<th>44\textsuperscript{th} WSC (2017) Abu Dhabi, UAE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gold</td>
<td>Beauty Therapy</td>
<td>-</td>
<td>3D Digital Game Art</td>
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<tr>
<td></td>
<td>Health &amp; Social Care</td>
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<td>Freight Forwarding</td>
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<td>IT Network Systems Admin</td>
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<td>Silver</td>
<td>Info Network Cabling</td>
<td>IT Network Systems Administration</td>
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<td></td>
<td>IT Software Solutions for Business</td>
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</tr>
<tr>
<td>Bronze</td>
<td>-</td>
<td>Health and Social Care</td>
<td>Health &amp; Social Care</td>
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<td>Visual Merchandising</td>
<td>IT Network Systems Administration</td>
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<tr>
<td>Medallion for Excellence</td>
<td>CNC Milling</td>
<td>Beauty Therapy</td>
<td>Beauty Therapy</td>
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<td>CNC Turning</td>
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<td>Cooking</td>
<td>CNC Turning</td>
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<td>Electrical Installations</td>
<td>Cooking</td>
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<td>Graphic Design Technology</td>
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<td>Hairdressing</td>
<td>Graphic Design Technology</td>
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<td>MED-CAD</td>
<td>Hairdressing</td>
<td>Hairdressing</td>
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<td>Mobile Robotics</td>
<td>Info Network Cabling</td>
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<td>Restaurant Service</td>
<td>IT Software Solutions for Business</td>
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<td>MED-CAD</td>
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<td>Mechatronics</td>
<td>Mechatronics</td>
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<td></td>
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<td>Mobile Robotics</td>
<td>Mobile Robotics</td>
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<td>Restaurant Service</td>
<td>Restaurant Service</td>
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<td>Web Design and Development</td>
<td>Web Design and Development</td>
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</tbody>
</table>
world skills Singapore
NATIONAL COMPETITION 2018
WORLDSKILLS SINGAPORE COUNCIL

- WSSC was reconstituted in Feb 2017 to bring WSS to the next level
- WorldSkills Singapore Office (WSO) set up with 4 full-time staff

Chairman
Mr Ng Cher Pong
CE/SSG

Executive Deputy Chairman
Mr Bruce Poh
CEO/ITEES

Secretariat
WorldSkills Singapore Office

Member
Clarence Ti
Principal/NP

Member
Jeanne Liew
Principal/NYP

Member
Yeo Li Pheow
Principal/RP

Member
Soh Wai Wah
Principal/SP

Member
Peter Lam
Principal/TP

Member
Low Khak Gek
CEO/ITE

Member
Ng Chen Kee
Div Director
MOE
WORLDSKILLS SINGAPORE 2018

• WSSC is supported by WSS Organising Committee as well as 6 sub-committees, each helmed by a Poly / ITE
WORLDSKILLS SINGAPORE 2018

Objectives

• To promote the importance of technical/skilled personnel in Singapore.

• To accord recognition to technical talents and skills of our youths.

• To raise the standard of excellence in technical skills through competition.

• To generate greater public awareness and interest in technical education.

• To select highly-skilled youths to represent Singapore at ASC and WSC.
WORLDSKILLS SINGAPORE 2018

What’s New?

Venue
ITE
Suntec

Focus
Selection of Top Competitors
Education & Career Guidance

Skill Areas
Alignment with WSC
Alignment with National Priorities
WORLDSKILLS SINGAPORE 2018

• WSS 2018 will be 13th in the series of national competitions
• 3-day event, 26 skill areas, >180 competitors
• Held at Suntec Singapore Convention & Exhibition Centre
• Expect about 20,000 visitors (mainly Sec 2 & 3 students)
• GOH for Opening & Closing Ceremony usually DPM / Minister
WORLDSKILLS SINGAPORE 2018

• Increased emphasis on Education & Career Guidance for students (e.g. mobile-based app for a more engaging experience)

• Drone Odyssey Challenge for Secondary School students (in collaboration with Science Centre)

• Introduction of new competition skills that are strategic to Singapore
WORLDSKILLS SINGAPORE 2018

Key Competition Dates

• Mon 13 Nov 17  Launch of WSS 2018
• Fri 8 Dec 17   Close of Stage 1 Registration
    (Number of competitors intended)
• Fri 26 Jan 18  Confirmation of Competitor Registration
• Jan to Apr 18  Internal Qualifying Rounds
• Mon 7 May 18  Closing of Stage 2 Registration
    (Submission of competitors’ details)
• Thu 5 Jul 18   Opening Ceremony
• Thu 5 to 7 Jul 18   Finals
• Tue 10 Jul 18  Closing Ceremony
## WORLDSKILLS SINGAPORE 2018

### 26 Skill Areas

<table>
<thead>
<tr>
<th>Venue</th>
<th>Skill Areas</th>
</tr>
</thead>
</table>
| Suntec (23 skill areas) | 1) 3D Digital Game Art (*New*)  
2) Automobile Technology (*New*)  
3) Beauty Therapy (*New*)  
4) Cooking  
5) Cyber Security (*New*) (*Team of 2*)  
6) Electronics  
7) Fashion Technology (*New*)  
8) Freight Forwarding (*New*)  
9) Graphic Design Technology  
10) Hairdressing (*New*)  
11) Health and Social Care  
12) Industrial Control  
13) Information Network Cabling  
14) IT Network Systems Administration  
15) IT Software Solns for Business  
16) Mechatronics (*Team of 2*)  
17) Mechanical Engineering CAD  
18) Mobile Robotics (*Team of 2*)  
19) Rapid Transit Systems (*New*) (*Team of 2*)  
20) Restaurant Service  
21) Visual Merchandising  
22) Water Technology (*New*)  
23) Web Design and Development |
| ITE College Central    | 24) Aircraft Maintenance  
25) CNC Milling  
26) CNC Turning |
WORLDSKILLS SINGAPORE 2018

Institution-based Qualifying Round

All Polytechnics and ITE will be required to conduct an institution-based qualifying round to select their best finalists

• Date: From Jan – Apr 18
• Venue: Respective institutions

• Objectives:
  - Promote recognition of skills through competition
  - Provide opportunities for more students to take part in WSS
  - Identify best competitors to represent PSEIs in WSS finals

• All QR competitors will receive a Certificate of Participation
WORLDSKILLS SINGAPORE 2018

Eligibility Criteria

- Singapore Citizens only. Competitors must not be older than 21 years of age (as at 1 Jan 2018).

- Exception for following skill areas:

<table>
<thead>
<tr>
<th>Skill Areas</th>
<th>Age Limit (as at 1 Jan 2018)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aircraft Maintenance</td>
<td>24</td>
</tr>
<tr>
<td>Cyber Security</td>
<td>24</td>
</tr>
<tr>
<td>Information Network Cabling</td>
<td>24</td>
</tr>
<tr>
<td>Mechatronics</td>
<td>24</td>
</tr>
<tr>
<td>Rapid Transit Systems</td>
<td>25</td>
</tr>
</tbody>
</table>

- Undergoing or have completed relevant training/course at an education institution or company.

- Sponsoring institutions intending to field NS LIABLE competitors are advised to field competitors graduating in Mar 2019 or later.
WORLDSKILLS SINGAPORE 2018

NS – Liable ITE Competitors

• Male Nitec competitors graduating in Dec 2018 – advisable to field those who are likely to progress to Higher Nitec or Polytechnics.

• Male Higher Nitec competitors graduating in Mar 2018 or later – advisable to field those who are likely to obtain Physical Employment Status (PES) ‘A’ or ‘B’ and attain at least a Silver grade in their National Physical Fitness Awards (NAPFA) within 6 months of WSS 2018 Finals.

This enhances the chances of being granted NS deferment so that the best will be able to represent Singapore at WSC.
WORLDSKILLS SINGAPORE 2018

NS – Liable Polytechnic Competitors

• Male Polytechnic competitors graduating in Mar 2018 - advisable to field those who are likely to obtain Physical Employment Status (PES) ‘A’ or ‘B’.

• Attain at least a Silver grade in their National Physical Fitness Awards (NAPFA) within 6 months of WSS 2018 Finals.

This enhances the chances of being granted NS deferment so that the best will be able to represent Singapore at WSC.
WORLDSKILLS SINGAPORE 2018
Registration

Stage 1

• Sponsoring institutions / companies to indicate the number of competitors that they wish to field for each of the skills areas in the required form. The form is available at http://www.worldskills.sg/

• The closing date is Fri 8 Dec 2017
WORLDSKILLS SINGAPORE 2018

Registration

Stage 2

• Sponsoring institutions / companies will be notified of the number of competitors that they may field for each skills areas latest by Fri 26 Jan 2018.

• Sponsoring institutions / companies are to submit the details of the competitors for each of the skills areas using the prescribed form. The form is available at http://www.worldskills.sg/.

• The closing date for submission of details is Mon 7 May 2018.
WORLDSKILLS SINGAPORE 2018

Awards

• Medalists for each skills areas will receive:
  - Gold : *Medal + $3,000 (Indiv) / $4,500 (Team)*
  - Silver : *Medal + $2,000 (Indiv) / $3,000 (Team)*
  - Bronze : *Medal + $1,000 (Indiv) / $1,500 (Team)*

• Competitors who score 700 points or more will receive a Medallion for Excellence.

• All competitors will each receive a *Certificate of Participation*. 
WORLDSKILLS SINGAPORE 2018

Rules and Regulations

Pre-Competition

• The Organisers will provide the necessary equipment, machines, tools and materials needed for the competition. For some skills, competitors may be required to bring their personal tools (informed through Technical Working Group).

• Competitors who wish to use their own tools instead of the ones supplied must submit the list of tools they intend to bring for the approval of the respective Technical Working Group before Finals.
WORLDSKILLS SINGAPORE 2018
Rules and Regulations

Pre-Competition

• The Organisers will take all necessary precautions to ensure that competition areas, equipment and machines are safe for use by the competitors.

• The Organisers shall not be held responsible for any mishap that may befall the competitors during the competition.

• Competitors and/or their sponsors are advised to take up their own insurance policies against any accident or injury to themselves.
During Competition

• Familiarisation sessions will be arranged for the competitors to familiarise themselves with the equipment, machines and tools for the Finals.

• Competitors must bring their NRIC for verification during the Finals.

• Competitors are required to comply with all instructions given by the Judges during the competition. Failure to do so may result in disqualification.
During Competition

• Competitors must comply strictly with all safety procedures and precautions. The Judges reserve the right to stop any competitor from continuing with the competition if the competitor violates the safety procedures and precautions.

• Competitors found guilty of any dishonest act or misconduct may be disqualified and expelled from the competition.

• All grievances must be reported by either the competitor or their Team Manager on the actual day of the competition.
WORLDSKILLS SINGAPORE 2018
Rules and Regulations

Post Competition

• The Organisers will retain and hold exclusive rights over all materials created during WSS 2018.

• The Judges reserve the right not to award the Gold, Silver and/or Bronze medal(s) and the cash prizes that go with the medals should the skills standards of the competitors fall below the desired level.
WORLDSKILLS SINGAPORE 2018

Rules and Regulations

Post Competition

• Top 2 competitors for each skill will represent Singapore at the ASC 2018 (Bangkok, Thailand), while top competitor will represent Singapore at WSC 2019 (Kazan, Russia)
  • Not all 26 WSS skills will be offered at ASC /WSC

• Selected competitors must agree to receive further training provided and to participate in the ASC and/or WSC.

• All decisions made by the Judges are FINAL.
Note to Participating Institutions / Companies

• Participating institutions / companies will bear all the associated costs of their competitors for the training and participation in the ASC / WSC.

• Where a winner has a problem in securing deferment from NS or other personal issues, the Organisers reserve the right to replace him/her with another competitor to represent Singapore in that skills area at the ASC / WSC.
WORLDSKILLS SINGAPORE 2018

Further Information

Additional information on WSS 2018 is available at http://www.worldskills.sg/

You may also contact the WorldSkills Singapore Office:

Mr Soh Sze-Wei
Tel: 6590 2109
Email: soh_sze_wei@ssg.gov.sg

Mr Jason Chong
Tel: 6590 2045
Email: Jason_chong@ssg.gov.sg
BRIEFING ON TECHNICAL WORKING GROUPS

Mr Heng Guan Teck
Technical Delegate for Singapore
WSS 2018 Competitions Sub-Committee Chairperson
Deputy CEO(Academic)/ITE
WORLDSKILLS SINGAPORE 2018

Briefing Outline

- Technical Working Groups (TWGs)
- Roles of TWG
- WSC 2017 & WSS 2018 Competition Documents
- WSS 2018 Judging Criteria
- Ethical Code of Conduct
- Confidentiality & Professionalism Agreement
## WORLDSKILLS SINGAPORE 2018

### TWGs for New Skill Areas

<table>
<thead>
<tr>
<th>New Skill Areas</th>
<th>Chief Expert</th>
<th>Secretary</th>
</tr>
</thead>
<tbody>
<tr>
<td>3D Digital Game Art</td>
<td>Mr Aaron Lin Zhi Qiang</td>
<td>Mr Andrew Ee</td>
</tr>
<tr>
<td></td>
<td>Vividthree Productions</td>
<td>NYP</td>
</tr>
<tr>
<td>Automobile Technology</td>
<td>Mr Henry Liang</td>
<td>Mr Choy Peng Hoong</td>
</tr>
<tr>
<td></td>
<td>Autoforce Service Centre Pte Ltd</td>
<td>ITE</td>
</tr>
<tr>
<td>Beauty Therapy</td>
<td>Ms Jeannie Sim</td>
<td>Mrs Quek-Ho Mun Yee</td>
</tr>
<tr>
<td></td>
<td>Jeannie International Spa Consultancy</td>
<td>ITE</td>
</tr>
<tr>
<td>Cyber Security</td>
<td>Mr John Lim</td>
<td>Mr Jason Ng</td>
</tr>
<tr>
<td></td>
<td>Cisco</td>
<td>TP</td>
</tr>
<tr>
<td>Fashion Technology</td>
<td>Ms Doreen Tan</td>
<td>Ms Cady Quek</td>
</tr>
<tr>
<td></td>
<td>Textile and Fashion Industry Training Centre</td>
<td>TP</td>
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</tbody>
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WORLDSKILLS SINGAPORE 2018
TWGs for New Skill Areas

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<th>Secretary</th>
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</thead>
<tbody>
<tr>
<td>Freight Forwarding</td>
<td>Mr John Iversen</td>
<td>Ms Phyllis Ling</td>
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<tr>
<td></td>
<td>C.H. Robinson Project Logistics Pte Ltd</td>
<td>RP</td>
</tr>
<tr>
<td>Hairdressing</td>
<td>Mr Eugene Ong</td>
<td>Ms Lim Soo Ting</td>
</tr>
<tr>
<td></td>
<td>UrbanHair by Ginrich</td>
<td>ITE</td>
</tr>
<tr>
<td>Rapid Transit Systems</td>
<td>Dr George Sun</td>
<td>Mr Joel Zhou</td>
</tr>
<tr>
<td></td>
<td>Land Transport Authority</td>
<td>SP</td>
</tr>
<tr>
<td>Water Technology</td>
<td>Mr Liu Jun (Eugene)</td>
<td>Ms Grace Chew</td>
</tr>
<tr>
<td></td>
<td>Century Water Systems &amp; Technologies Pte Ltd</td>
<td>SP</td>
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</tbody>
</table>
## WORLDSKILLS SINGAPORE 2018

### TWGs for Existing Skill Areas

<table>
<thead>
<tr>
<th>Existing Skill Areas</th>
<th>Chief Expert</th>
<th>Secretary</th>
</tr>
</thead>
</table>
| Aircraft Maintenance          | Mr Stephen Chung  
Singapore Technologies  
Aerospace Ltd                   | Ms Tang Ah Buay  
ITE                              |
| CNC Milling                   | Mr Yee Khe Khum, Davizon  
GBR Mechanico Pte Ltd            | Ms Lew Mei-na  
ITE                              |
| CNC Turning                   | Mr Kevin Goh Boon Aik  
DMG MORI Singapore Pte Ltd        | Ms Ong Sok Cheng  
ITE                              |
| Cooking                       | Mr Otto Weibel  
Ottscott Pte Ltd                  | Ms Elsie Lock  
RP                                |
| Electronics                   | Mr Soh Teck Leong  
Defence Science Organisation      | Mrs Gillian Lam  
SP                                |
| Graphic Design Technology     | Mr Alfred Wee  
McCann Worldgroup Singapore        | Ms Leaw Min Hong  
TP                                |
## TWGs for Existing Skill Areas

<table>
<thead>
<tr>
<th>Existing Skill Areas</th>
<th>Chief Expert</th>
<th>Secretary</th>
</tr>
</thead>
<tbody>
<tr>
<td>Health and Social Care</td>
<td>Ms Mabel Ong</td>
<td>Mr Dennis Tam</td>
</tr>
<tr>
<td></td>
<td>National University Hospital</td>
<td>NP</td>
</tr>
<tr>
<td>Industrial Control</td>
<td>Mr David Chia</td>
<td>Mr Chew Jee Loong</td>
</tr>
<tr>
<td></td>
<td>Beckhoff Automation Pte Ltd</td>
<td>NP</td>
</tr>
<tr>
<td>Information Network Cabling</td>
<td>Mr Andy Ng</td>
<td>Ms Angela Er</td>
</tr>
<tr>
<td></td>
<td>The Siemon Company Singapore Pte Ltd</td>
<td>RP</td>
</tr>
<tr>
<td>IT Network Systems Administration</td>
<td>Mr Bai Qing</td>
<td>Ms Eileen Yeo</td>
</tr>
<tr>
<td></td>
<td>SystemEngineer360 Pte Ltd</td>
<td>NYP</td>
</tr>
<tr>
<td>IT Software Solutions for Business</td>
<td>Dr Colin Tan Keng Yan</td>
<td>Ms Ong Lay Choo</td>
</tr>
<tr>
<td></td>
<td>National University of Singapore</td>
<td>NP</td>
</tr>
</tbody>
</table>
# WORLDSKILLS SINGAPORE 2018

## TWGs for Existing Skill Areas

<table>
<thead>
<tr>
<th>Existing Skill Areas</th>
<th>Chief Expert</th>
<th>Secretary</th>
</tr>
</thead>
</table>
| Mechanical Engineering CAD            | Mr Alain Lan Aik Keong  
*(serving in personal capacity)*  | Ms Catherine Chua SP                |
| Mechatronics                          | Mr Premarajan Ponnambath  
Pixel Automation Pte Ltd           | Mr Edmund Low NP                      |
| Mobile Robotics                       | Dr Marcelo H. Ang Jr.  
National University of Singapore  | Ms Tan Poh Kim NYP                    |
| Restaurant Service                    | Ms Jolene Patel-Lee  
Les Amis Group                       | Ms Lam Shu Ci RP                     |
| Visual Merchandising                  | Mr Peter Nouh  
DFS Venture Singapore (Pte) Limited | Ms Audrey Sng NYP                     |
| Web Design and Development           | Mr Addison Kang  
AP Origin Pte Ltd                     | Ms Salena Saleh TP                    |
WORLDSKILLS SINGAPORE 2018

Roles of TWG

1. Design and develop Scope of Competition, Technical Description & competition Test Projects (including Marking Scheme) preferably by industry members only, according to WorldSkills Competition (WSC) standards

2. Specify machines, equipment and tools, workshop facilities and services for competition

3. Establish rules of competition, marking criteria and judging procedures for the respective skill area

4. Organise, judge and mark competition test projects

5. Recommend prize winners and their representation in ASC and WSC
WORLDSKILLS SINGAPORE 2018

WSC 2017 Technical Description & Test Projects

• Available at WorldSkills International Website
  https://www.worldskills.org: Create a profile & login
WORLDSKILLS SINGAPORE 2018

WSS 2018 Scope of Competition & Technical Description

- All TWGs to develop & submit:
  - **Scope of Competition** (SoC) by **mid Dec 17**
  - **Technical Description** (TD) by **mid Jan 18**

- SoC and TD of all skill areas will be **made available** at WorldSkills Singapore website **by end Dec 17 and end Jan 18** respectively

https://www.worldskill.sg
WORLDSKILLS SINGAPORE 2018

Judging Criteria

Competitors’ technical knowledge & skills will generally be assessed through:

- Measurement Marking
- Judgement Marking
Ethical Code of Conduct

All members of the TWGs and Shopmasters are to observe the following code of ethics:

**Professional Integrity**

1. No unfair advantage is given to a competitor or group of competitors

2. Not to be involved or associated with, directly or indirectly with the training of competitors of your skill area

3. TWG members to declare upfront if they know anyone who are involved in or associated with the WSS competition
Ethical Code of Conduct

Confidentiality

1. Uphold the confidentiality of all WSS-related information and documents.

2. Only a specific group of TWG members should know the contents of the Test Project.

3. If non-TWG member is involved, which may compromise the integrity of the competition, need to get the following done:
   • Get written approval from the TWG Chief Expert; and
   • Non-TWG member to sign a separate Confidentiality and Professionalism Agreement
Confidentiality & Professional Agreement

TWG secretaries will distribute the Confidentiality & Professionalism Agreement and Declaration Form to all TWG members and Shopmasters for signing. We request your cooperation in this matter.

TWG Chief Experts can disqualify any TWG member who is found to have violated any of the conditions stipulated, from involvement in this and future WSS competitions.
QUESTION & ANSWER SESSION