



SG FOOD AND BUSINESS INTERNATIONAL ASSOCIATION

F&B . COLLAB . INDUSTRY . OUTREACH . INTERNATIONAL AWARDS

Corppass Entity ID: SG FOOD AND BUSINESS INTERNATIONAL ASSOCIATION T24SS0002D

F&B . COLLAB . INDUSTRY AWARDS

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Collective Movement



Our **SGFBIA** members represent a diverse range of business types, including local **Food & Beverages Sector, SMEs, New Singapore Brandmarks, new food entrepreneurs inspiring cafes, restaurants and services establishments**, This diversity offers a well-rounded perspective and opinion with the aim of advancing the F&B industry.

SGFBIA has acted as a collective voice for the F&B industry and strives to advance the industry through various **co-creation, collab, industry sharing, mentorship, international competition**.

SGFBIA connects, collab, co-creating bridging good relationships between F&B industry and government agencies, networking events for members, recognitions and International Asia Pacific Awards, Creating Industry Platform from Singapore to the International Market.

我们的 **SGFBIA** 成员代表了不同的商业类型，包括当地食品和饮料行业、中小企业、新新加坡品牌、启发咖啡馆、餐馆和服务机构的新食品企业家。这种多样性提供了全面的观点和意见，旨在推动餐饮业。

SGFBIA 是餐饮行业的集体代言人，致力于通过各种共同创造、合作、行业共享、指导和国际竞争来推动行业发展。

SGFBIA 在餐饮行业和政府机构之间建立联系、协作、共同建立良好关系，为会员举办社交活动、表彰和国际亚太奖项，创建从新加坡到国际市场的行业平台。



To be the International, Asia Pacific representing the Food and Beverage Industry, providing members with trusted resources for business growth.

成为国际、亚太地区食品和饮料行业的代表，为会员提供值得信赖的业务增长资源





1. A collective voice for the F&B industry and strives to advance the industry through various **co-creation, collab, industry sharing, mentorship.**



2. International Asia Pacific Awards, F&B Exchanges, and Industry Awards Standards and International Readiness.



3. To be a respected voice of action for the Singapore's F&B industry by acting as a bridge between businesses, agencies, associations, federations and government.





餐饮行业的集体代言协会，致力于通过各种共同创造、合作、行业共享和指导来推动行业发展。



国际亚太地区奖项、餐饮交流以及行业奖项标准和SG 品牌国际准



通过充当企业、机构、协会、联合会和政府之间的桥梁，成为新加坡餐饮行业受人尊敬的行动代言协会



SGFBIA President

Mr Ting Boon Kai

Vice President

Mr Joseph Zen

- Strategic Development
- Industry Collabs
- Government Agency
- Media & Press
- 战略发展
- 行业合作
- 政府机构国际化
- 媒体与新闻

- Singapore Awards
- Charity Outreach
- Events Communications
- Sponsorship Management
- 新加坡国际奖项
- 慈善意识
- 活动通讯
- 赞助商管理

Vice President

Ms Toh Mei Ling

Treasurer

Ms Gong Xiue Eda

EXCO Committee
Member (Director)

Mr Tan Kok Heng
Joshua

The Bottle Shop HZ

EXCO Committee
Member

Mr Ricky Quek
SGFBIA Youth Leadership

TY Innovations
Pte Ltd

EXCO Committee
Member

Ms Kang CL

Addestra Learning
Centre
Pte Ltd

EXCO Committee
Member

Ms Seah Quek Hong

Fruits Distributions
Channel

EXCO Committee
Member

Mr Danny Pang

Spruce . Cotelato

EXCO Committee
Member

Kelvin Lim

F&B Concept Reno

Exco Founding Members



SG FOOD AND BUSINESS INTERNATIONAL ASSOCIATION

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Ting Boon Kai

XLX Moderntzechar Xperient



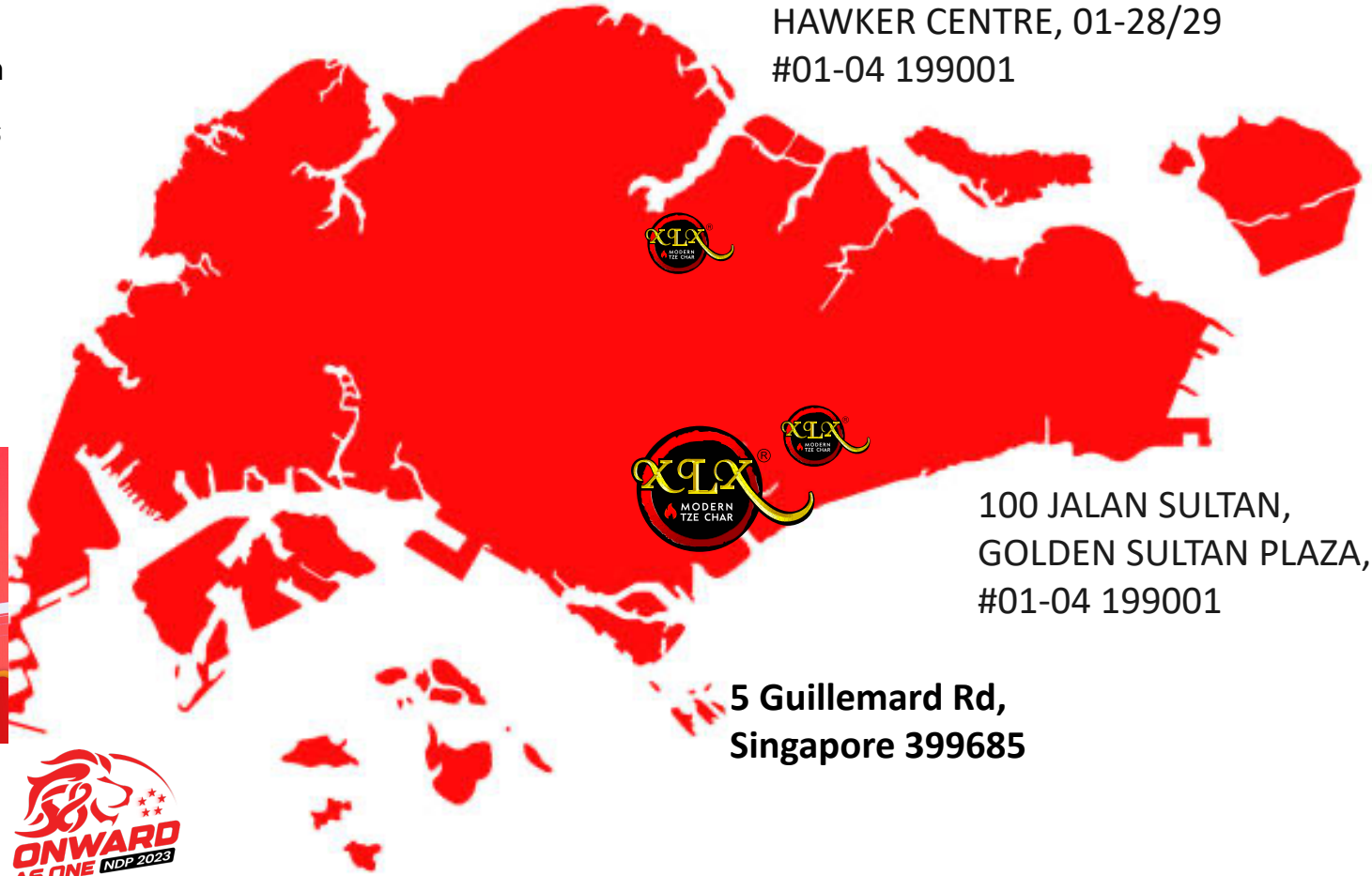
**Experimental Modern
Tze Char Experiences**

新龙兴海鲜
新加坡 体验式煮炒



**Singapore 2023 NDP
Sponsorship**

新家坡2023国庆企业赞助



YISHUN AVENUE 11, YISHUN PARK
HAWKER CENTRE, 01-28/29
#01-04 199001

100 JALAN SULTAN,
GOLDEN SULTAN PLAZA,
#01-04 199001

**5 Guillemard Rd,
Singapore 399685**



Ting Boon Kai

XLX Moderntzechar Xperient



28岁的年轻厨师黄俊伟首次参加比赛,出乎意料摘得全场总冠军,成为“环球厨神”!

一举夺得3个大奖

黄俊伟18岁就从家乡怡保南下到新加坡工作,这些年来辗转在不同餐馆工作,直到年前落脚在基里玛路(Gullemard Road)的新龙兴海鲜担任主厨。

但最让他意想不到的,是在3位导师——邓福晋、胡雅俐、马锦仁,以及老板陈文凯的推荐下,代表新加坡到中国东莞参加“环球厨神·国际挑战赛2023”,自己竟然能摘下该挑战赛的总冠军,一举成名。

回忆参赛过程,黄俊伟说,他曾经向3位导师,也是本地著名的厨师邓福晋、胡雅俐和马锦仁提过自己想参加厨艺类的比赛,后来他们包括“新龙兴海鲜”餐馆的老板陈文凯告诉他有一个“环球厨神”的比赛,就推荐他去参加。

黄俊伟说,自己本来抱着吸取经验的心态去参赛,没想到却拿了3个奖,包括“最高荣誉金奖”、“最佳创意奖”和总冠军“龙腾金杯”。

“我们拿到前2个奖后,以为已经无法再得奖,没想到竟然获得总冠军。”



以“凤凰鸳鸯鸡”摘奖

比赛当天,黄俊伟是凭着一道手工创意菜“凤凰鸳鸯鸡”摘奖。

“环球厨神·国际挑战赛2023”自2010年在中国香港创办,已连续举办多届比赛,汇聚世界精英厨师,评审名家参赛,参与人数多达3000人。

黄俊伟在老板陈文凯(左)的推荐下,参加“环球厨神”比赛。



年轻厨师

黄俊伟 首参赛就成“环球厨神”

得了国际殊荣,黄俊伟希望未来能参加多点类似的比赛,去吸收经验开拓视野。

TEXT ANDREW CHONG PHOTO SPK MEDIA-受访黄俊伟

更多娱乐及生活资讯尽在 WWW.XLX.SG

本次比赛分为学生组、专业厨师组和名人明星名厨世界挑战赛3个组别进行。黄俊伟在专业厨师组中就以他的“凤凰鸳鸯鸡”脱颖而出。

黄俊伟说,厨师们必须在50分钟内根据大会必备的5大食材来做菜,包括高山鸡、鸡蛋、鲍鱼、乳鸽和淡奶。

提及黄俊伟的参赛作品“凤凰鸳鸯鸡”,“新龙兴海鲜”老板陈文凯说,“首先要将分开的鸡皮晒干,且需要至少4个小时,但比赛只有50分钟,俊伟唯有取出吹风机将它吹干,再用豆腐包住鸡茸,然后用鸡茸做馅料。”

问黄俊伟整个比赛最大的挑战是什么?黄俊伟说除了时间之外,就是发现自己有很多东西准备不足,“像一些参赛的厨师带了许多参赛必备的厨具,甚至酱料等,同时食材不足,如我的‘凤凰鸳鸯鸡’是需要用到白豆腐,但当地却买不到我要的白豆腐。”

他获奖了,是否无形中会有压力?黄俊伟坦白的说:“难免会有一些。”

从小在父亲餐馆帮忙

黄俊伟很年轻,只有28岁,怎么会想当厨师?他直言因为自己不爱读书,13岁就跟随父亲在餐馆厨房刷碗切切。

黄俊伟说:“我小时不爱读书,被学校逼出来,父亲就要我到餐馆工作。”

他解释他的父亲在怡保是开餐馆的,所以他就到父亲的餐馆帮忙打杂。

被学校逼出来?原来15岁那年,黄俊伟经常在课堂打瞌睡,被老师见状,就把他“逐出”校门。

黄俊伟13岁到父亲的餐馆帮忙,直到18岁独自来新加坡工作。

“十年磨一剑,一朝露锋芒”,如今黄俊伟终于吐气扬眉,成为“环球厨神”,问他父亲是否有意召他回去帮忙?

“有,但我只想在外闯闯,所以没有答应。”

得了国际殊荣,黄俊伟希望未来能参加多点类似的比赛,去吸收经验开拓视野。

一旁的老板陈文凯说,未来6个月内,一定会替黄俊伟留意一些厨艺类的比赛,好让他继续发光发热。

更多娱乐及生活资讯尽在 WWW.XLX.SG



Ting Boon Kai

XLX Moderntzechar Xperient



06/私房菜 05.11.2023

冠军菜 一鸡三味繁简由人

报道：陈爱琳 tangxin@hgh.com.sg 摄影：何家俊

新龙兴海鲜烹饪主厨黄俊伟在中国东莞举行的“环球厨神·国际挑战赛2023”，夺得总冠军，捧回龙兴奖杯。他的得意佳肴凤凰鸳鸯鸡加东方明珠，通过两道菜做出一鸡三味，色香味俱全。

凤凰鸳鸯鸡 (六人份)
食材： 凤胸肉600克、鸡架料30克、玉米笋30克(切粒)、卷卷皮两张(一定切细碎)、薑片12片、芒果一粒(切丁)。
调味： 盐精粉24克、盐15克、砂糖15克、蒜油30克。
酱汁食材： 玉米笋150克、薑葱60克、柠檬汁45克、鸡粉75克、蛋黄蛋900克。
做法：
 1. 鸡胸肉切粒，混合凤架料、玉米笋粒、鸡粉粒、盐、糖和麻油。
 2. 将鸡粒排在薄饼上，以热油炸至金黄色。
 3. 玉米笋、薑葱、鸡粉和柠檬汁混合在一起拌匀成酱。
 4. 炸鸡时，底部压两片薑片，让一些凤架料、蛋黄蛋玉米笋酱、芝麻落在炸鸡片上。

东方明珠 (六人份)
食材： 凤胸600克、卷卷6条(切粒)、红萝卜粒20克、马铃薯粒30克、西芹蛋(4粒切2公分)12份、四方豆腐2(5公分x3公分)6份、干扁蛋30克(Thousand Island Dressing)、竹炭粉0.5克、太白粉120克。
做法：
 1. 鸡胸切条，蛋粒3个、薯油3茶匙、糖1茶匙、鸡粉粒18克。
 2. 豆腐一上一下夹成鸡蛋，两餐解包煎成碎粒，压两个小孔透气，蒸10分钟。
 3. 竹炭粉和太白粉混合成粉，豆腐裹粉炸至外部香脆。
 4. 蒸好后，将豆腐裹粉在蒸蛋上裹上蛋，裹上干扁蛋。

凤尾鸳鸯鸡(上)和东方明珠是黄俊伟参加“环球厨神”国际挑战赛夺得总冠军的得意佳肴。经过两道菜做出一鸡三味。

黄俊伟不仅色香味俱全，也不失颜值和创意。凤凰鸳鸯鸡为何会博得观众的阵阵掌声？他表示：“炸鸡时，蛋黄蛋和柠檬汁混合也可以。”

黄俊伟特别爱吃鸡肉，平日喜欢吃鸡。他说：“鸡是可以用最快解决的一餐，它的营养价值却好，我觉得新加坡的鸡油和辣椒做得特别好。”

在本地工作十年，黄俊伟曾到过许多国家，他将家乡的一些特色菜带到新加坡，香茅猪骨和柠檬是黄俊伟最爱吃的。柠檬香茅、还有他学习到如何煮一锅温温米粉，米粉要炒得不能，同时又有“蒜汗”，才能很滑滑汁，吃起来有嚼劲鸡肉更鲜美。考虑到鸡肉是海鲜油。

黄俊伟在东莞夺冠后，还雄心勃勃。例如一鸡三味其实是把凤凰鸳鸯鸡的凤尾鸳鸯鸡，还有东方明珠的鸡肉更鲜美。考虑到鸡肉是海鲜油。

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Gourmet Master Chef International 1st Grand Award

荣获三项大奖

Gourmet Master Chef
Global Challenge 2023

龙兴奖杯 (总冠军)
最高荣誉金奖
最佳创意奖

International Grand Gold Award
Best Innovator & Creativity Award

In Celebrations
NDP 2023



XLX Moderntzechar
NDP 2024
Sponsorship

#xlxmoderntzechar
#xlxmoderntzechar #xinlongxing



Founder Sgidear Pte Ltd,
Travel Retail Airport

Premium Singapore Food Souvenirs



Joseph
Zen

BD SGIDEAR
BD Elzeno Advisory



Passion @ Kampong Glam
STB . Community Outreach



Exco Founding Members



Joseph Zen

BD SGIDEAR
BD Elzeno Advisory
Partnership Director



Passion @ Kampong Glam
STB . Community Outreach



Cheerful Goat TM Pte Ltd
Strategic Partnership Director

Distribution
Café . F&Bs
Restaurant

Corporate Pantry
Hotels



TIME MORE®

POWERED BY TIME MORE

INTRODUCING POCKET COFFEE FOR PEOPLE ON THE GO!

DISSES IN HOT OR COLD
Unlike regular instant coffee, Pocket Coffee dissolves quickly at any temperature.

Pocket Coffee is a specialty instant coffee, freeze-dried using Super Extraction™ technology to achieve maximum flavour retention. It is made of 100% quality Arabica coffee beans, and is all-natural.

- Convenient and versatile
- Better flavour preservation
- Recyclable material



**Ms Kang
Chin Ling**

At Addestra Learning Centre, you will find an innovative series of corporate training services that caters to companies of all sizes. The company has been established for 17 years since 2006, trained over 80,000 learners, with more than 500 customisable soft skills courses in its library of programs, and has trained more than 60 public sector organisations, private sector companies and MOE schools. Hence, we are ready to serve the F&B industry sector in their quest for skills upgrading.

Customisable Training Programmes

- Professional Development
 - Retail Transformation Programme
 - F&B Transformation Programme
 - High Impact Selling for Complex Sales
- Self Enrichment Programmes
 - Personal Motivation
 - F&B customised workplace learning.
 - Health & Wellness – Food is Medicine and Medicine is food.
 - Gift-Wrapping & Ribbon-Making • Arts & Crafts • Angklung Music

Addestra Learning Centre



Passion @ Kampong Glam
STB . Community Outreach



**Ms Kang
Chin Ling**

GOVERNMENT SECTOR CLIENTS Our Clients Our Training Modules



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Addestra Learning Centre



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GOVERNMENT SECTOR CLIENTS

Our Clients



**Ms Kang
Chin Ling**
Founder /
Edupreneur

Addestra Learning Centre



Passion @ Kampong Glam
STB . Community Outreach

- Singapore Sports Council (SSC)
- Ministry of Home Affairs (MHA)
- Singapore Police Force (SPF, CAD)
- Singapore Prison Service (SPS)
- Singapore Corporation of Rehabilitative Enterprise
- Immigration & Checkpoint Authority (ICA)
- Housing and Development Board (HDB)
- National Library Board (NLB)
- Ministry of Education (MOE)
- Institute of Technical Education (ITE)
- Central Provident Fund Board (CPF Board)
- People's Association (PA)
- Ministry of National Development (MND)
- Inland Revenue Authority of Singapore (IRAS)
- South East Community Development Council
- North West Community Development Council
- Central Singapore Community Development Council
- South West Community Development Council
- North East Community Development Council
- Parliament House

The Hour Glass (S) Ltd

... and many more.



Exco Founding Members Youth Leadership Role



Mission To Empower Successful F&B services with Reliable and Innovative Solutions

OUR PRODUCT OVERVIEW



Our Product Line

- Ty Innovations offers a wide selection of goods to meet the clients' needs. Our product line is comprised of respected brands that are well-known in the Food & Beverage market for their dependability and quality.

Cold Range Equipment

- Stainless Steel Commercial Refrigerators
- Display Glass Refrigerators
- Open Showcase Chiller
- Cake Case Display Refrigerators
- Ice Maker Machine
- Ice Cream Display Showcase
- Gelato & Soft Serve Machine
- Table Top Display Showcase
- Sushi Showcase
- Chest Freezer
- Cold Room



Mr Ricky
Quek

Chief
Operating
Officer

COO

Exco Founding Members

Youth Leadership Role



Mission To Empower Successful F&B services with Reliable and Innovative Solutions

Ty Innovations has become well known as a reputable and trustworthy provider of kitchen refrigeration and solutions to restaurant and bar owners, hawkers, and mini-mart operators throughout the years. We are pleased to be a vital element in Singapore's F&B business as a 100 percent Singaporean-born-and-bred brand, continually producing thoughtful innovations such as condensation-free glass door chillers and delivering unparalleled service on the ground.

As we progress with full confidence toward the future of the F&B business, we envision Ty Innovations would genuinely be empowering our clients with a comprehensive suite of kitchen and refrigeration solutions that would remarkably help F&B operators provide only the best to their consumers. So, whenever you're enjoying your next meal or drinking a cool beverage, you'll know of Ty Innovations' unique solutions that are never too far away.



Mr Ricky Quek

Chief Operating Officer

COO

Exco Founding Members

Youth Leadership Role



Mission To Empower Successful F&B services with Reliable and Innovative Solutions

OUR VALUED CLIENTS

We have worked with well-known national and international businesses, as well as a wide range of SMEs. Here are some of the clients with whom we have collaborated.



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Mr Ricky Quek

Chief Operating Officer

COO



Joshua

Founder

- Distributor
- Retail Channels

The Bottle Shop HZ

GSME Pte Ltd



Sake Specialist / Importer / Distributor / Wholesaler



Our Exclusive Brands From Japan



SAKE . WHISKY . SHOCHU . EXPERIENCES



Joshua

Founder

- Distributor
- Retail Channels

The Bottle Shop HZ

GSME Pte Ltd



Sake Specialist / Importer / Distributor / Wholesaler



Singapore
2023 NDP
Sponsorship



SAKE . WHISKY . SHOCHU . EXPERIENCES



Joshua

Founder

- Distributor
- Retail Channels

The Bottle Shop HZ

GSME Pte Ltd

Sake Specialist / Importer / Distributor / Wholesaler

Singapore
2023 NDP
Sponsorship



Fruits Distribution Channels & Supply



Ms Seah Quek Hong

Manager Special Projects



Address
Great Giant Foods Singapore
Shaw Centre Unit 1601-02
1 Scotts Road
Singapore 228208
T. [+65 6812 7890](tel:+6568127890)
E. sales@gg-foods.com



Our products have a reputation for being of the highest of quality. We pride ourselves on our sustainable farming practices which drives us to maintain our leading standards whilst also aiming to produce zero waste throughout our manufacturing processes.

From canned pineapples to dairy to meat, we have become a prominent supplier for global retailers and brands who have placed their trust in our business. Supported by modern equipment, our products deliver exciting flavors that contribute to the rich and diverse cuisines of our international end-users.

Ms Seah
Quek
Hong

- Distributor
- Fruits Distributor

Great Giant Foods
Singapore Pte Ltd

Retail Concept Stores Cold Pressed Juice

Ms Seah Quek Hong

Manager Special Projects

Great Giant Foods (GGF) is the brand entity of Gunung Sewu Group for a leading vertically integrated food player that cultivates, manufactures, delivers fresh

Great Giant Foods SINGAPORE

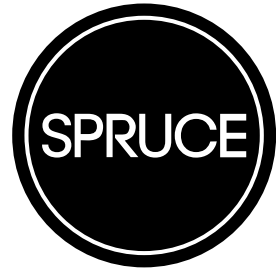
The Great Giant Foods Singapore branch serves as the regional office for our Singapore, Europe and Middle East markets. The company markets our fresh fruits such as banana, guava and pineapples.

Ms Seah
Quek
Hong

- Distributor
- Fruits Distributor

Great Giant Foods
Singapore Pte Ltd





Danny Pang
Brand Founder

With a passion for gastronomy, Danny has worked closely with his culinary team to curate each item on the SPRUCE menu, prepared carefully with fresh quality ingredients.

"For us, everyone who comes to SPRUCE is like a friend or family member. Want you to feel right at home when you come dine-in with us."



Danny Pang
Brand Founder



cotelato



Danny Pang
Brand Founder

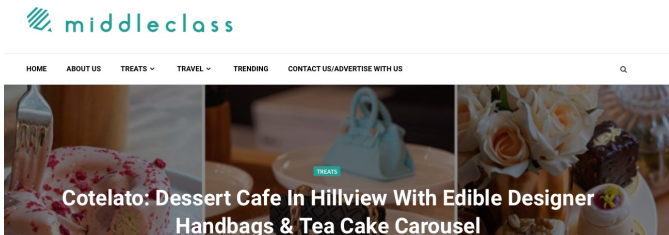


cotelato

cotelato

Experiential Multi-sensorial Desserts

Introducing one of Singapore's Most Visually Delightful Cafes, Where Experiential Desserts Accompanied by Artisanal Coffee and Teas Await
Expect a whimsical carousel of cakes, mini designer handbag cakes in a cloud, overflowing lava and more



THE STRAITS TIMES

Trending Food: Is It Cake? And is that \$48 for a mini bag cake at new Cotelato cafe?



The finishing touches of gold are hand painted on Cotelato's handbag cake which has a brownie filling. ST PHOTO: EUGENE TAN



Kelvin Lim

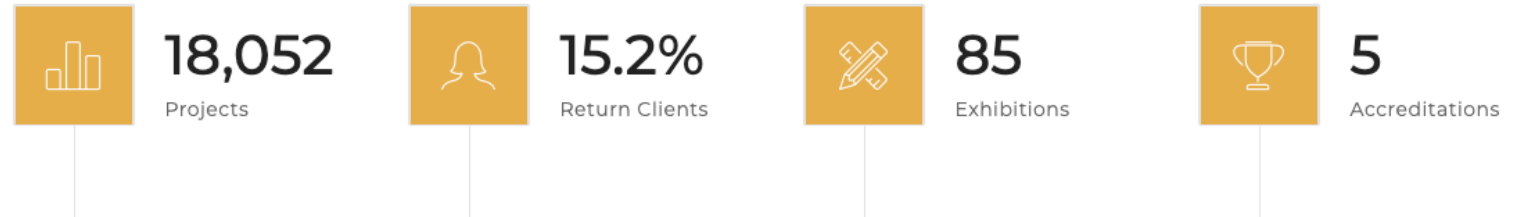
- Retail Concept Store
- Commercial F&Bs

INTEGRITY

It has taken us over two decades to build our reputation of sincerity and honesty and we would never consider compromising it for any benefits whatsoever.

WHO WE ARE

Vegas is an award-winning, full-service interior design and decorating company based in Singapore that has been providing residential interior design, commercial interior design and remodelling services since 1996. We are a team of professional and certified interior designers, who have developed an expert practice by collaborating with our clients to create some unique and remarkable spaces as per their needs, taste and budget.



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Exco Founding Members



Kelvin Lim

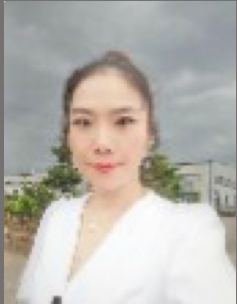
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**Ms Eda
Gong Xiue**

- Commercial F&Bs Customization



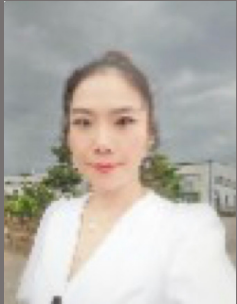
**Ms Eda
Gong Xiue**

**Singapore & International
Business Development**

**Customization Of Hotel .
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**Ms Eda
Gong Xiue**

- Commercial F&Bs Customization



**Ms Eda
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**Customization Of Hotel .
Resorts . Retail Brandmarks**





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Nanyang Law LLC

Lawyers • Patent Attorneys • Trade Mark Agents



MR NG KIM TEAN EXECUTIVE CHAIRMAN NANYANG LAW LLC

Source:

<https://www.nanyanglaw.com/practices/intellectual-property-and-technology-practice/>

Mr Ng Kim Tean is the Executive Chairman of Nanyang Law LLC, a Singapore-based, boutique IP Law Corporation with offices in Singapore, Malaysia, Thailand, Vietnam and Indonesia.

His primary areas of practice are equity capital markets, fund management, corporate restructuring, commercial and company law. He also has extensive experience in handling joint ventures, cross-border mergers and acquisitions, take-over, venture capital funding involving American, Chinese and Indonesian laws. With his strong background in technology, Mr. Ng also provides effective guidance in the field of technology licensing and research collaborations.

His other area of expertise also includes intellectual property law; his many years of hands-on experience have exposed him to all aspects of prosecution and management of intellectual property portfolios including patents, trademarks, registered designs and confidential information in Singapore and various foreign countries.

He is a prolific speaker and he also regularly authors articles, publications and books. His book publications include “International Patent Law – Winning Legal Strategies for Registration, Litigation & Other Intricacies of Patent Law in All Major Markets” (Aspatore, Inc. 2004) and “Intellectual Property for Integrated Circuits” (J Ross Publisher, Inc. 2009).

Mr Ng was a 6-term Singapore Representative, Patent Committee of Asian Patent Attorneys Association; he was also a 2-term President of the Singapore Inventors’ Development Association; a Part-time Lecturer at Nanyang Technological University; and an Adjunct Faculty of Singapore Management University. He was conferred as a Fellow of Intellectual Property Technology Consultant Registry.

Mr Ng, an engineer-turned-lawyer, holds a Bachelor of Engineering in Electronics and Electrical Engineering from the National University of Singapore and a Bachelor of Law (Honours) degree from the University of London. He is also qualified as a Barrister-at-law (Middle Temple, London), an Advocate and Solicitor of the Supreme Court of Singapore, and a Singapore Registered Patent Agent.

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Intellectual Property and Technology Practice

Manage, Protect, Enforce Your Intellectual Property

New technologies and innovative solutions are the key drivers of today's knowledge-based economy. Companies must manage their intellectual property (IP), in order to realise its full value and transform it into commercialisable products and services. They must also implement strategies to avoid liability for infringing on the IP rights of others.

Source: <https://www.nanyanglaw.com/practices/intellectual-property-and-technology-practice/>



**Digital Business Developer | Business Data
Environmentalist | Educator | Life-long Learner |
Life-Blending & Legal Advocate**



Edmund Lau

**Digital Business
Developer | Business
Data Environmentalist
| Educator | Life-long
Learner | Life-
Blending & Legal
Advocate**

Profile of Edmund Lau

Edmund has been the owner of Royal Edmundson Pte Ltd, a.k.a. Royal Edmundson International Enterprise, since July 2004. He has more than 20 years of experience with MNEs and SMEs in business development, sales and marketing, management roles cutting across the commercial, built environment clusters, environmentally friendly sectors, education and consultancy within the Asia Pacific and the Middle Eastern hemispheres.

Edmund provides globally competitive consultancy and represents international brands to extend their business footprint in the Asian market through a proven digital data-driven decision-making methodology.

Edmund is a Certified ACLP Trainer and Certified Coach supporting national and international credible organisations to build capabilities further, developing core businesses and accessing global opportunities in a VUCA Gig economy.



**Edmund
Lau**

**Digital Business
Developer | Business
Data Environmentalist
| Educator | Life-long
Learner | Life-
Blending & Legal
Advocate**

**Digital Business Developer | Business Data
Environmentalist | Educator | Life-long Learner |
Life-Blending & Legal Advocate**



Since 1999, Edmund has worked as an associate lecturer, trainer, and guest speaker with various international universities and tertiary institutions in Australia, China, Indonesia, Malaysia, Myanmar, the Philippines, Thailand, the United Kingdom, the United States and Vietnam.

Edmund is a lifelong learner advocate and possesses the following qualifications:

- 1) MSc (Facility and Environment Management) from UCL (University College London)
- 2) MSc (Environmental Science) from SUSS (Singapore University of Social Sciences)
- 3) MBA (International Business) from Oklahoma City University
- 4) BCom (Information Systems) from Curtin University of Technology
- 5) Specialist Diploma in Coaching and Mentoring for Workplace Learning from Nanyang Polytechnic and Republic Polytechnic
- 6) Specialist Diploma in Digital Marketing and Analytics from Singapore Polytechnic