

SP Alliance & Network

SP Alumni eNews

Apr 2024



**ALUMNI SPOTLIGHT:
A TESTAMENT
TO BOUNDLESS
POSSIBILITIES**



Lim Ye Sen

Co-Founder, Faesol Pte Ltd

Diploma in Chemical Process Technology (Food Technology), 2008

A RECIPE FOR FOOD

TECH SUCCESS

From humble beginnings at SP, to a pioneering role in the food technology industry, Ye Sen's journey is a testament to the transformative power of education and the indomitable human spirit.

Finding the Right Chemistry

Lim Ye Sen's story is one of perseverance, passion, and purpose. His path began when a dedicated science teacher in secondary school ignited a spark within him, propelling him towards a Diploma in Chemical Process Technology, specialising in Food Technology at SP.

"I wasn't particularly studious during my school days. However, towards the end of my 'O'-Levels, my science teacher, Miss Goh Layna, played a significant role in inspiring me. She took the initiative to offer me one-on-one tutoring sessions, which truly ignited my interest in chemistry."

First Taste of Success

Reflecting on his time at SP, Ye Sen recalls the profound impact of his lecturers, who not only imparted knowledge but also instilled in him a sense of purpose and direction.

"Acknowledgements to Mrs Ngan-Loong Mann Na and Mrs Ser-Low Wai Ming for their outstanding lectures and enduring influence on me beyond my graduation from SP. Gratitude also to Mrs Ku-Chong Lee Fong and Dr Jasmine Leong for their significant impact on my journey, particularly during my FYP (Final Year Project).

In fact, that FYP was pivotal to me. Seeing our Elderflower beverage embraced and commercialised by Pokka served as a significant catalyst in propelling me to where I am today. Interestingly, one of my business partners happens to be my former lecturer (Dr Saw Lin Kiat) from SP, while another is my FYP project mate (Eric Chow). It's remarkable that we continue to be working together as business partners to this day."

Taking it to a Higher Degree

Eager to further enrich his knowledge and skills in the field, Ye Sen's academic journey continued at Massey University, where he pursued a Bachelor's degree in Food Technology.

"After two years of national service, I felt a bit rusty and saw pursuing further education as a chance to refresh my skills and learn more. Plus, I genuinely enjoy what I do, so it only made sense to continue studying in this area. I believed it would help me grow and excel even further."

Making it Work

Post-graduation, Ye Sen found his stride as a Research & Development and Quality Assurance executive at Leong Guan Food Manufacturer Pte Ltd. It was here that he honed his skills and deepened his understanding of the industry, laying the groundwork for his future.

Reflecting on his career trajectory, Ye Sen emphasises the invaluable lessons learned at SP, particularly in practical, hands-on learning activities and industry engagement. The strong mentorship and industry connections provided by SP lecturers were instrumental in shaping his professional growth and preparedness for the workforce.

"It was incredibly rewarding to learn from the dedicated and experienced lecturers at SP. The knowledge they imparted, particularly the theoretical concepts and their practical applications across various fields, has been invaluable. What I learned is still highly relevant and applicable in my current endeavours."

A Foodie with a Vision

Today, as a co-founder of Faesol Pte Ltd, Ye Sen is dedicated to addressing concerns surrounding diet-related diseases, such as diabetes and hypertension, through innovative food solutions. His vision for the future involves continuous learning, innovation, and mentorship, with a focus on developing healthier food products and nurturing the next generation of food technology enthusiasts.

"Giving back is important to me, and I believe it's essential to contribute to the community and industry that have supported me."

Ye Sen advises future SP alumni to maintain high quality and standards in the workforce, as it sets an important precedent for future generations to follow.

"People often look up to previous batches for guidance and inspiration. When it comes to selecting internships, I suggest prioritising opportunities with strong mentorship over factors like proximity or company size."

When asked for his definition of success, Ye Sen's humility and humanitarianism clearly shines through.

"Ultimately, I believe success should not be solely measured by the amount of money you make," he says. "Instead, it should be evaluated based on personal fulfilment, family well-being, business achievements, and contributions to society."

As he continues to chart new territories in the food technology industry, Ye Sen serves as an inspiration to aspiring innovators and changemakers around the world, proving that with hard work, dedication, and a relentless pursuit of excellence, anything is possible.



Source: The Straits Times, 24 Mar 2024

Social Causes take Spotlight at SP70 Music Festival

Held at SP's multi-purpose hall on 8 March as part of the SP70 celebrations, the event offered a vibrant atmosphere filled with booths, student club performances, showcases by local artistes, and an electrifying set from the band Cats Among Us. Aligned with the theme of "Youths for a Cause", the festival organisers partnered with organisations like the Singapore Association for Mental Health (SAMH) to champion important social issues. They rallied students to support causes like mental wellness among young people, and issues like sustainability.

The event also saw the signing of three MOUs that would provide SP students with more internship prospects and relevant industry collaborations to better prepare them for their future careers. By partnering with these organisations, SP is not only enhancing the educational experience for students, but also demonstrating its dedication to social responsibility.



Source: Tamil Murasu, 08 Apr 2024

Navy Sergeant Chooses SP Work-Education Programme

Singapore Navy Marine Engineer Sergeant Third Class Nigel Vines Raj is currently pursuing a Diploma in Mechanical Engineering (Mechanical Technology) at SP.

During his basic military training, he said he read the Ministry of Defence's Handbook on the Work-Education programme. He then decided to join the four-year programme as a full-time student and complete the National Service as well.



Source: 8 World, 24 Mar 2024

SP's Digital Courses Among Those Preferred by Seniors

The National Senior Academy found that courses related to the digital field are the top choice among seniors aged 50 and above who are seeking skill enhancement, with 200,000 seniors enrolled last year—doubled from 2020. Melvin Ng (Huang Peiqiu), 69, a former art manager and now a freelance motion graphics designer, joined SP's course to alleviate post-retirement boredom and fulfil his aspiration to animate images, stating, "When I was working before, I wanted to make some images more vivid and interesting, but I found it very difficult without professional knowledge." SP's new digital courses have drawn over 1,000 senior sign-ups in the past six months, underscoring a growing trend in lifelong learning.

On-Campus Privileges



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Alumni access hours:

GYM@POOL

Weekdays : 12pm - 4pm | 6pm - 9pm

Saturday : 9am - 7pm

SWIMMING POOL

Weekdays : 9am - 4pm

Saturday : 4pm - 7pm

Please note your SP Alumni e-card and any form of identification is required for verification purposes. SP Sports Facilities may be closed due to curriculum or events without prior notice.



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Library membership is required to enter SP Library.

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OPENING HOURS:

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Off-Campus Privileges



SINGAPORE POLYTECHNIC GRADUATES' GUILD

10% discount for ala-carte menu at SPGG F&B outlets (SPGG Coffee Hub & The Restaurant)

Terms and conditions apply



THE ESCAPE ARTIST

10% discount for the entire bill

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Just graduated from SP < 6 months ago and feeling like
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counselling support if you need.

Email SP: contactus@sp.edu.sg with subject 'Requesting for Counselling'





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