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**FOR IMMEDIATE RELEASE**

## **WorldSkills Singapore 2016 (7 to 9 July 2016)**

### **Shaping a Future with Skills**

**WorldSkills Singapore (WSS) 2016 was launched this morning by Deputy Prime Minister and Coordinating Minister for National Security, Teo Chee Hean.** At the Ceremony, DPM announced the initiation of the **WorldSkills National Expert Scheme**, for deeply-skilled individuals who are committed to building a strong manpower pipeline for their skills and professions. They will provide specialised training and mentorship to Team Singapore for the International WorldSkills Competitions that will be held once every two years. More details on this Scheme can be found in **Annex A**.

2 Held at ITE Headquarters & College Central, and ITE College West, the 12<sup>th</sup> edition of WSS will see **150 youth competing in 17 skill areas**. These range from Cooking to Mechatronics, and from Visual Merchandising to CNC Milling (see **Annex B** for Skill Areas). Organised by the Institute of Technical Education (ITE) with the support of the five polytechnics, Ministry of Education (MOE) and Singapore Workforce Development Agency (WDA), WSS 2016 will be held from 7 to 9 July 2016.

### **A Springboard to World Stage**

3 WSS 2016 offers an exciting platform for talented youth to test their skills against international standards. The finalists are from ITE, the five polytechnics, SHATEC Institutes and ST Aerospace Technical Training Centre. They represent the cream of the crop among some 300 youth who had participated in the Competition's Qualifying Rounds. Top medallists at WSS will stand a chance to represent Singapore at the biennial international WorldSkills Competition (WSC), often referred to as the 'Youth Olympics of Skills'. The next WSC will be held in Abu Dhabi, United Arab Emirates, in October 2017.

### **My Skills, My Future**

4 The competition's emphasis on developing deep skills and achieving skills mastery are aligned with the national SkillsFuture movement. The theme of this year's WSS – 'My Skills, My Future' – encourages personal ownership in acquiring skills that will pave the way for a better tomorrow.

5 This is in line with the Education and Career Guidance (ECG) efforts championed by the Ministry of Education to empower students with the necessary knowledge, skills and values for

successful and smoother transition from education to work and vice-versa. For the first time, MOE and WDA are supporting an enriched ECG component during WSS activities. The aim is to help students discover more about their own interests, explore viable education and career pathways and make informed choices to achieve their career aspirations. More than five thousand secondary school students will be visiting the WSS to learn more about skills education and career pathways.

6 At WSS 2016, students will have the opportunity to visit four Skills Hubs featuring Engineering & Electronics, Health & Applied Sciences, IT and Info-Communications, and Services sectors. At these Skills Hubs, there will be interactive exhibition booths put up by ITE, the polytechnics, MOE, WDA and industry partners. Students will also be able to attend education and career talks/workshops based on individual interests. To provide students with a glimpse into the world of work, the industry booths will showcase developments and applications in areas such as wafer fabrication, augmented reality, healthcare, public transport, food services and gaming.

7 Mr Ng Cher Pong, Chief Executive of Singapore Workforce Development Agency (WDA) said, "Under SkillsFuture, we have been working closely with the Ministry of Education to develop an education and career guidance framework that supports individuals across their different life stages – whether they are in school, starting work or growing their career. With industry involvement across different skill areas, the WorldSkills Singapore Competition offers an interesting platform to deliver education and career guidance to secondary school students, so that they can see how these skills can make a difference at workplaces and be exposed to the wide range of careers available. By enabling students to discover their strengths and interests, the event will hopefully inspire them to work towards skills mastery."

### **Something for Everyone @ WSS 2016**

8 Besides students, adults interested in learning new skills will also be able to do so for free, at WSS. A series of **66 free workshops** on 22 topics will be open to the public on **9 July 2016**. Held at ITE College Central, these workshops cater to diverse interests, from cupcake frosting, digital media, first aid tips, to 3D modelling. Members of the public are welcome to join the workshops, which are listed on the following weblink: [www.worldskills.sg/wp-content/uploads/2016/06/WorldSkills-Singapore-2016-Free-Workshops-on-9-July.pdf](http://www.worldskills.sg/wp-content/uploads/2016/06/WorldSkills-Singapore-2016-Free-Workshops-on-9-July.pdf)

### **Singapore's Milestones in WSC**

9 Since Singapore's debut at the international WorldSkills Competition in 1995, Team Singapore has fared well. Last year, at the 43<sup>rd</sup> WSC in São Paulo, Brazil, Team Singapore clinched a record number of Medals and Medallions, in 17 out of the 20 skills areas it participated in. The Team returned with one Silver Medal, Two Bronze Medals and 14 Medallions for Excellence. (A brief on WSS 2016, which also incorporates Singapore's achievements at the WSC series, is at **Annex C.**)

10 Mr Bruce Poh, Chairman/WorldSkills Singapore Council, said, "We are honoured to be part of the WorldSkills flagship competitions to inspire youth and the public on the impact and value of skills in our daily and work lives. We are grateful to all partners and sponsors from education institutions, MOE, WDA, industry and community who have come in to support us in this national endeavour. The experience at each competition inspires us to push our limits and think anew about how we can develop the skills of young Singaporeans better. At WorldSkills,

our competitors learn not only the importance of skills excellence, but also important life skills, like resilience, adaptability, problem solving skills, and being prepared for the unknown. I believe through the experience, they will emerge more confident, more aware of the demands at the workplace, and more driven to succeed in their chosen careers and personal lives.”

### **Support from Industry**

11 A total of two Principal Sponsors, three Platinum Sponsors and 10 Gold Sponsors have lent their support to this competition (Sponsors are listed in **Annex D**).

### **Awards Presentation at WSS Closing Ceremony on 15 Jul 2016**

12 WSS 2016 results will be announced at a **Closing Ceremony** to be held on **Friday, 15 July 2016** at **2.30 pm** at ITE HQ & ITE College Central. **Mr Ong Ye Kung, Acting Minister for Education (Higher Education and Skills)** will officiate at the Ceremony and present Certificates and Medallions to WorldSkills National Experts and Awards to winners.

13 Winners will receive Gold, Silver and Bronze Medals together with Cash Awards of \$3,000, \$2,000 and \$1,000 respectively.

14 The programmes for WSS2016 Opening and Closing Ceremonies and Location Map of ITE HQ & ITE College Central are appended at **Annexes E, F and G** respectively.

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

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WorldSkills Singapore 2016 is organised by



*Institute of Technical Education*

In Conjunction with



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## **WORLDSKILLS NATIONAL EXPERT SCHEME**

### Objective of the Scheme

The objective of the WorldSkills National Expert Scheme is to achieve greater continuity in Team Singapore's Expert representation at the WorldSkills Competition (WSC). It is believed that this will enable the appointed WorldSkills National Expert to network and build stronger relationships with fellow Experts from other countries. With more experience, the WorldSkills National Expert will be more familiar with the rules and specifications of the skill area, and thus be able to raise the standards of the national WorldSkills Singapore competition and also better guide our competitors and coaches in preparing for the competition.

### Role and responsibilities

The role and responsibilities of a National Expert are as follows:

- To document and relay all essential information on the WSC to the Coach(es) and Competitor(s);
- To work closely with Coach(es) and Competitor(s) to develop strategies to achieve a high level of performance at the WSC;
- To serve as the Expert for Team Singapore for the skill area at WSC; and
- To guide and assist the Technical Working Group in preparation for the WorldSkills Singapore national competition.

WorldSkills National Experts will be required to serve for a minimum term of duty covering two consecutive WSCs or a minimum period of four years. He/she may be invited and re-appointed by the WSSC to serve additional terms where necessary.

### Identification and Selection of WorldSkills National Expert

The selection criteria that were used to identify WorldSkills National Experts are as follows:

- Have past experience as WorldSkills Singapore (WSS) Chief Expert, or as WSC Expert / Coach, for at least two WSCs in the last 10 years when a Gold, Silver or Bronze was won;
- Possess good knowledge and expertise in the respective skill area;

- Be up-to-date and conversant with technical descriptions, competition rules and assessment requirements for the respective skill area;
- Possess good communication, interpersonal and critical thinking skills; and
- Possess the character and ability to think beyond institutional needs (i.e. national mindset), and be fully willing to guide coaches and competitors from other institutions as necessary.

The list of eight Experts who met the selection criteria and have accepted the invitation from the WSSC to be appointed as the inaugural batch of National Experts is as follows:

Skill Area	Expert/Coach	Designation & Organisation	Remarks
IT- Network Systems Administration	Mr Kravitz Hwang	Assistant Manager, School of Information Technology, Nanyang Polytechnic	Expert at WSC2013 (Gold) & WSC2015 (Silver), Coach at WSC2009 (Gold) & WSC2011 (Gold)
	Mr Marcus Lim Wah Onn	Director, Education, Asia Pacific, Cisco System (USA) Pte Ltd	Chief Expert from WSS2006 to WSS2014
Health and Social Care	Ms Chee Nguk Lan	Deputy Manager School of Health Sciences (Nursing) Nanyang Polytechnic	Expert at WSC2013 (Gold) & WSC2015 (Bronze)
	Ms Mabel Ong	Deputy Director, National University Hospital	Chief Expert from WSS2008 to WSS2014 (Gold - WSC 2009 to 2013, Bronze in WSC2015)
Information Network Cabling	Mr Edmund Tan	Programme Chair School of Engineering, Republic Polytechnic	Expert at WSC2011 (Bronze) & WSC2013 (Silver)
	Ms Lim Chiew Yen	Assistant Programme Chair (Diploma in Electrical & Electronic Engineering), Republic Polytechnic	Coach at WSC2011 (Bronze) & WSC2013 (Silver)
MED-CAD	Mr Tan Cher Hwee	Senior Lecturer, Singapore Polytechnic	Expert at WSC 2007(Gold) & WSC2011 (Silver)
IT Software Solutions for Business	Mr Christopher Kwok	Senior Project Manager, NCS Pte Ltd	Chief Expert in WSS2006 to WSS2012 Deputy Chief Expert in WSS2014 (Gold in WSC2011)

			& Silver in WSC 2013
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**COMPETITION SKILL AREAS**

<b>Venue</b>	<b>Skill Areas</b>	<b>Room</b>
ITE College Central (15 skill areas)	<ul style="list-style-type: none"> <li>IT Software Solutions for Business</li> <li>MED-CAD</li> <li>Web Design</li> </ul>	Engineering Design Hub Block E, Level 3
	<ul style="list-style-type: none"> <li>CNC Milling</li> </ul>	CNC Milling workshop, Block H, Level 5
	<ul style="list-style-type: none"> <li>CNC Turning</li> </ul>	CNC Turning workshop, Block H, Level 7
	<ul style="list-style-type: none"> <li>Aircraft Maintenance</li> </ul>	Aerospace Hangar, Block G, Level 2
	<ul style="list-style-type: none"> <li>Electronics</li> <li>Graphic Design Technology</li> <li>Health and Social Care</li> <li>Industrial Control</li> <li>Information Network Cabling</li> <li>IT Network Systems Administration</li> <li>Mechatronics</li> <li>Mobile Robotics</li> <li>Visual Merchandising</li> </ul>	Multipurpose Hall Block F, Level 4
ITE College West (2 skill areas)	<ul style="list-style-type: none"> <li>Cooking</li> </ul>	Le Glorie Kitchen Block 2, Level 3
	<ul style="list-style-type: none"> <li>Restaurant Service</li> </ul>	Networking Lounge Block 3 Level 4

**SKILLS AREAS & SCOPE OF COMPETITION**

<b>S/N</b>	<b>Competition Area</b>	<b>Scope of Work</b>
1	Aircraft Maintenance	Competitors are required to: <ul style="list-style-type: none"> <li>Perform sheetmetal repair;</li> <li>Perform composite repair;</li> <li>Rig a flight control;</li> <li>Perform aircraft daily inspection;</li> <li>Remove and install an aircraft component;</li> <li>Inspect gas turbine using boroscope; and</li> <li>Troubleshoot electrical wiring defect.</li> </ul>
2	CNC Milling	Competitors will be required to: <ul style="list-style-type: none"> <li>Write/generate part programs for CNC milling.</li> <li>Set up a CNC milling machine to produce components to specifications achieving up to International Tolerance (IT) 7 for</li> </ul>

S/N	Competition Area	Scope of Work
		dimensions and 0.8 micron for surface roughness.
3	CNC Turning	<p>Competitors will be required to:</p> <ul style="list-style-type: none"> <li>• Prepare part programs for components to be machined on the CNC lathe through the machine control unit and/or Computer Aided Machining software (CAM); and</li> <li>• Set up and operate CNC lathe to produce precision components to dimensional accuracy of 0.01mm and obtain surface roughness according to drawing specifications.</li> </ul>
4	Cooking	<p>Competitors will be required to prepare and present:</p> <p><u>Module 1</u>  A Three (3) Course Menu using ingredients from a Mystery Basket:</p> <ul style="list-style-type: none"> <li>• Part A – Cold Appetiser (salad not allowed)</li> <li>• Part B – Meat main course, with appropriate starches, vegetables and freshly-made sauce</li> <li>• Part C – Free-style dessert (Chocolate (White and/or Dark) mousse as a component of a dessert)</li> </ul> <p>Part (a): Menu planning, mise en place and cleaning up  Part (b): Finishing and Presentation</p> <p><u>Module 2</u>  A Four (4) Course Menu comprising:</p> <ul style="list-style-type: none"> <li>• Part A – Finger food</li> <li>• Part B – Fresh pasta hot starter</li> <li>• Part C – Meat main course</li> <li>• Part D – Tiramisu cake deconstruction</li> </ul> <p>Part (a): Finger food and Fresh pasta  Part (b): Main course and Tiramisu cake deconstruction</p>
5	Electronics	<p>Competitors will be required to:</p> <ul style="list-style-type: none"> <li>• Design and complete an electronic project : <ul style="list-style-type: none"> <li>- Design an electronics circuit to a given specification</li> <li>- Prototype the electronics project</li> <li>- Ability to use commercial software to translate design to printed circuit board</li> <li>- Test and measure the electronics project for functionality</li> </ul> </li> <li>• Design and complete a software project using C programming language <ul style="list-style-type: none"> <li>- A Microchip microcontroller is used</li> </ul> </li> </ul>



S/N	Competition Area	Scope of Work
		<ul style="list-style-type: none"> <li>- The microcontroller is integrated with other electronic devices for a specified functionality</li> <li>• Assemble a kitset assembly on a pre-made PCB</li> <li>• Test and measure electronic signals in an electronics circuit</li> <li>• Test, locate and replace faulty electronic components in a given circuit</li> </ul>
6	Graphic Design Technology	<p>Competitors will be required to:</p> <p>Complete test project which consists of a series of 3 standalone modules, could include assignments on:</p> <ul style="list-style-type: none"> <li>• <b>Editorial design and new media</b> (magazine cover or inside, leaflet, restaurant’s menu, booklet, etc.) printed on sheet-fed or web offset press, using process and/or spot colours could include headers, sub-headers and text, images, graphics or tables, master element, etc.</li> <li>• <b>Packaging design</b> (regular box, tray box, tear-open packaging, label, etc.) 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.</li> <li>• <b>Corporate and information design</b> (business card, logo, letter head, signalisation, symbols, graphs, tables, way-finding etc.) 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.</li> <li>• <b>Advertising and display design</b> (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.</li> </ul>
7	Health and Social Care	<p>Competitors must be able to:</p> <ul style="list-style-type: none"> <li>• Support health, growth and development in client based activities through assessment, planning, implementation and evaluation;</li> <li>• 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);</li> </ul>

S/N	Competition Area	Scope of Work
		<ul style="list-style-type: none"> <li>• Demonstrate evidence-based knowledge, management and competence of requisite skills to promote health, support growth and development; caring and rehabilitation;</li> <li>• Apply principles of law and ethics, ergonomics, equality, safety, sustainability and environmental-friendly practices; and</li> <li>• Evaluate own working processes and receive feedback from the Experts/Coaches at the end of the Competition.</li> </ul>
8	Industrial Control	<p>Competitors will be required to:</p> <ul style="list-style-type: none"> <li>• Install electrical systems, cables, instruments, devices, variable speed drives and control centres</li> <li>• Design circuits and program logic controllers, parameterize bus systems and configure Human Machine Interfaces.</li> </ul>
9	Information Network Cabling	<p>Competitors will be required to:</p> <ul style="list-style-type: none"> <li>▪ Install and test a campus distribution cabling setup involving UTP, F/UTP, multipair and fiber optic cables.</li> <li>▪ Plan, install and test a multimedia cabling project from an outdoor distribution point to indoor multimedia ports.</li> <li>▪ Install a fiber distribution enclosure.</li> </ul>
10	IT Network Systems Administration	<p>Competitors will be required to:</p> <ul style="list-style-type: none"> <li>• 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</li> <li>• Install software packages onto personal computers (both client and server workstations) for a LAN/WAN environment according to given specifications</li> <li>• Interconnect and configure client/server workstations and networking equipment to setup LANs/WANs according to given specifications</li> <li>• Administer a secure LAN/WAN and its components using various software and/or hardware tools</li> <li>• Implement maintenance procedures, e.g., data backup, virus detection and removal, etc., according to given specifications</li> <li>• Employ systematic methods to identify and rectify problems in client, server workstations and networking equipment</li> <li>• Install, maintain and troubleshoot IP Telephony systems, devices and software in a Small and Medium Business (SMB) environment</li> </ul>
11	IT Software Solutions for	<p>Competitors will be required to:</p>

S/N	Competition Area	Scope of Work
	Business	<ul style="list-style-type: none"> <li>• Analyse the stated requirements of a case to design and produce an integrated software system to meet the user requirements</li> <li>• Analyze the existing code bases' behaviour and make fixes or enhancements to them</li> <li>• Write a method given the desired behaviour (inputs, outputs, pre-conditions and post-conditions).</li> <li>• Use latest available integrated development environments and identify the strengths and weaknesses of each in software development</li> <li>• Search for, evaluate and integrate appropriate libraries and frameworks into the software being developed</li> <li>• Use the functionality of the .NET and / or Java environment to develop the solution according to requirements specifications</li> <li>• Use the full potential of MySQL and / or SQL Server to store and manage the data for the system to be developed</li> <li>• Construct a web enabled or mobile interface to the developed system</li> </ul>
12	Mechanical Engineering Design - CAD	<p>Competitor will be required to:</p> <ul style="list-style-type: none"> <li>• 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</li> <li>• Prepare assembly drawings and detailed part drawings of mechanical assemblies and components for manufacturing based on drafts, notes, or physical models</li> <li>• Prepare drawings, schematics, graphical representations and charts required to fully articulate the motion study of parts in a mechanical assembly</li> <li>• Implement engineering change orders by modifying existing components and assemblies, and adapt new parts and fixtures to existing parts and assemblies</li> </ul>
13	Mechatronics (Team competition)	<p>Competitors will be required to:</p> <ul style="list-style-type: none"> <li>• Solve logic problems</li> <li>• Carry out system design</li> <li>• Assemble a machine according to documentation</li> <li>• Design a programme for controlling a machine</li> <li>• Connect a machine to its control system</li> <li>• Commission the machine to carry out its correct function to solve a series of practical operational problems</li> <li>• Interpret appropriate forms of technical documentation (e.g. circuits, displacement-step diagram, etc)</li> <li>• Design electrical and pneumatic circuits by hand or by using</li> </ul>

S/N	Competition Area	Scope of Work
		commercially available software
14	Mobile Robotics (Team competition)	<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"> <li>Analyse and carry out a given task</li> <li>Carry out mobile robot system design</li> <li>Design/Fabricate add-on component(s) [eg. Object Management System]</li> <li>Design a mobile robot control program</li> <li>Integrate sensors, controllers, actuators and attachments to the mobile robot</li> <li>Test and troubleshoot problems</li> <li>Interpret manufacturer's technical documents</li> </ul>
15	Restaurant Service	<p>Competitors will be required to:</p> <ul style="list-style-type: none"> <li>Present and maintain a professional image throughout the competition</li> <li>Identify a range of liqueurs, wines and spirits by sight and smell</li> <li>Prepare and serve a range of espresso-based and signature coffees</li> <li>Mix and serve alcoholic beverages include cocktails, liqueurs and wines</li> <li>Prepare and serve non-alcoholic beverages</li> <li>Dress and set up tables including buffet table for different dining styles for a maximum of 4 persons based on a given menu</li> <li>Prepare for restaurant service including mise-en-place and folding of napkins</li> <li>Provide restaurant service in the different styles for casual and fine dining</li> <li>Perform carving and tableside cooking</li> </ul>
16	Visual Merchandising	<p>Competitors will be required to:</p> <ul style="list-style-type: none"> <li>Conduct research</li> <li>Design and plan window display and vitrine</li> <li>Prepare and install</li> <li>Present the window display and vitrine to jury panel</li> </ul>
17	Web Design	<p>Competitors will be required to:</p> <ul style="list-style-type: none"> <li>Create and Integrate Web Multimedia</li> <li>Plan and design for the Web</li> <li>Program server-side application</li> </ul>

S/N	Competition Area	Scope of Work
		<ul style="list-style-type: none"><li>• Perform client-side implementation</li><li>• Observe usability and accessibility standards</li><li>• Conduct problem solving and troubleshooting</li></ul>

## **WORLDSKILLS COMPETITION**

### **Overview of WorldSkills Competition**

Over its 65-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 “Youth Olympics of Skills”.

Every two years, hundreds of skilled youth, 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; Leipzig, Germany; and most recently, São Paulo, Brazil.

More high-tech and diverse skills areas have also been included over the years, including Beauty Therapy, Graphic Design, Health and Social Care and Mobile Robotics.

In 2015, a total of 1,189 competitors from 59 countries and regions competed in 50 skill areas.

The experience and results gained through participation 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 towards 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 youth.

### **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**

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

In 1993, ITE joined WorldSkills International. A year later, 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.

Eleven WorldSkills Singapore (WSS) Competitions have since been organised biennially by ITE, in conjunction with the Polytechnics. The WSS is open to Singaporeans (not older than 21 years old) from secondary schools, Junior Colleges, Polytechnics, ITE, companies and other institutions of higher learning. Selected winners from the WSS are given the opportunity to represent Singapore at the WSC. The last WSS Competition was held in July 2016.

In 2008, Singapore took part in the ASEAN Skills Competition, a regional version of the WSC, for the first time. The last ASEAN Skills Competition was held in Hanoi, Vietnam, in October 2016.

### **Team Singapore's Track Record at WSC**

The table below summarises Team Singapore's performance at the WSC from 1995 to 2015:

<b>S/N</b>	<b>Competition</b>	<b>Year</b>	<b>Gold</b>	<b>Silver</b>	<b>Bronze</b>	<b>Medallion for Excellence</b>
<b>1</b>	<b>43<sup>rd</sup> WSC, São Paulo, Brazil</b>	<b>2015</b>	<b>0</b>	<b>1</b>	<b>2</b>	<b>14</b>
2	42 <sup>nd</sup> WSC, Leipzig, Germany	2013	3	2	0	9
3	41 <sup>st</sup> WSC, London, England	2011	4	1	2	7
4	40 <sup>th</sup> WSC, Calgary, Canada	2009	3	0	1	8
5	39 <sup>th</sup> WSC, Shizuoka, Japan	2007	3	0	1	6
6	38 <sup>th</sup> WSC, Helsinki, Finland	2005	2	0	1	3
7	37 <sup>th</sup> WSC, St Gallen, Switzerland	2003	2	1	1	5
8	36 <sup>th</sup> WSC, Seoul, South Korea	2001	2	2	1	2
9	35 <sup>th</sup> WSC,	1999	2	0	0	4

S/N	Competition	Year	Gold	Silver	Bronze	Medallion for Excellence
	Montreal, Canada					
10	34 <sup>th</sup> WSC, St Gallen, Switzerland	1997	1	1	0	3
11	33 <sup>rd</sup> WSC, Lyon, France	1995	1	0	1	2

### **Areas of Competition for WSS 2016**

The Finals of WorldSkills Singapore 2016 will be held at the ITE Headquarters and College Central, and ITE College West from **7 to 9 July 2016**.

Competitors will display their skills in 17 competition areas, as follows:

1. Aircraft Maintenance
2. CNC Milling
3. CNC Turning
4. Cooking
5. Electronics
6. Graphic Design Technology
7. Health and Social Care
8. Industrial Control
9. Information Network Cabling
10. IT Network Systems Administration
11. IT Software Solutions for Business
12. Mechanical Engineering Design – CAD
13. Mechatronics (Team competition)
14. Mobile Robotics (Team competition)
15. Restaurant Service
16. Visual Merchandising
17. Web Design

The age limit for participants is 21 years (as of 1 Jan 2016), with the exception of 3 competition areas – Aircraft Maintenance, Information Network Cabling and Mechatronics. For these 3 areas, the age limit for participants is 23 years of age (as of 1 Jan 2016).



**KEY SPONSORS FOR WORLDSKILLS SINGAPORE 2016**

<b>S/N</b>	<b>Category of Sponsorship</b>	<b>Name of Sponsor</b>
1	Principal Sponsor <b>(\$180,000)</b>	Tote Board
2	Principal Sponsor <b>(\$100,000)</b>	Singapore Workforce Development Agency

<b>S/N</b>	<b>Category of Sponsorship</b>	<b>Competition Area</b>	<b>Name of Sponsor</b>
3	Platinum Sponsor <b>(\$25,000)</b>	CNC Turning	Sandvik South East Asia Pte Ltd
4	Platinum Sponsor <b>(\$25,000)</b>	Visual Merchandising	Charles & Keith (Singapore) Pte Ltd
5	Platinum Sponsor <b>(\$25,000)</b>	Cooking	SATS Ltd

<b>S/N</b>	<b>Category of Sponsorship</b>	<b>Competition Area</b>	<b>Name of Sponsor</b>
6	Gold Sponsor <b>(\$15,000)</b>	CNC Milling	Flexspeed Technology Pte Ltd
7	Gold Sponsor <b>(\$15,000)</b>	Cooking	Select Group Limited
8	Gold Sponsor <b>(\$15,676)</b>	Electronics	Fluke South East Asia Pte Ltd

S/N	Category of Sponsorship	Competition Area	Name of Sponsor
9	Gold Sponsor <b>(\$15,000)</b>	Health and Social Care	Singapore Health Services Pte Ltd
10	Gold Sponsor <b>(\$15,000)</b>	Industrial Control	Energy Market Authority
11	Gold Sponsor <b>(\$15,000)</b>	IT Network Systems Administration	Cisco Systems (USA) Pte Ltd
12	Gold Sponsor <b>(\$15,000)</b>	IT Software Solutions for Business	Microsoft Singapore
13	Gold Sponsor <b>(\$15,000)</b>	Mechatronics	Festo Pte Ltd
14	Gold Sponsor <b>(\$15,000)</b>	Visual Merchandising	Isetan Foundation
15	Gold Sponsor <b>(\$15,000)</b>	General Category	PSA Corporation Ltd

**WORLDSKILLS SINGAPORE 2016  
OPENING CEREMONY PROGRAMME**

<b><u>Time</u></b>	<b><u>Activity</u></b>
10.45 am	Registration
11.15 am	Guests to be seated
11.25 am	Arrival of Guest-of-Honour, Mr Teo Chee Hean, Deputy Prime Minister & Coordinating Minister for National Security
11.30 am	Welcome Performance by ITE That Acappella Group – Shining Dreams  Welcome Address by Mr Bruce Poh, Chairman, WorldSkills Singapore Council and Director & CEO/ITE  Presentation of Mementos to Sponsors by Mr Bruce Poh  Address by Guest-of-Honour  Official Launch of WorldSkills Singapore 2016  Performance by Ngee Ann Polytechnic Percussion Band Baracuda Batucada, ITE Modern Dance, ITE Show Choir and ITE's Urban Central Statement – A New Beginning
12.20 pm	End of Opening Ceremony  Reception
12.30 pm	Tour of WorldSkills Singapore 2016 by Guest-of-Honour
1.15 pm	End of Programme

**WORLDSKILLS SINGAPORE 2016  
CLOSING CEREMONY PROGRAMME**

<b><u>Time</u></b>	<b><u>Activity</u></b>
1.45 pm	Registration
2.10 pm	Guests to be seated
2.15 pm	Arrival of Guest-of-Honour, Mr Ong Ye Kung, Acting Minister for Education (Higher Education and Skills)
2.30 pm	Welcome Performance by Republic Polytechnic - Rocketeer
	Closing Remarks by Mr Bruce Poh, Director & CEO/ITE & Chairman, WorldSkills Singapore Council
	Video Presentation of WorldSkills Singapore Highlights
	Presentation of Certificates and Medallions to WorldSkills National Experts by Guest-of-Honour
	Presentation of Medals and Prizes to Winners of WorldSkills Singapore 2016 by Guest-of-Honour
	Combined Performance by ITE and Polytechnics – Shining Dreams
3.45 pm	End of Closing Ceremony
	Reception
4.15 pm	End of Programme

Location Map of ITE Headquarters & ITE College Central

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

