



# NEWS RELEASE

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## SAF Cookhouses Go Commercial

11 Feb 1998



Dr Tan visited the headquarters of the SAF's Supply and Transport formation (HQ S & T) at Gloucester Camp

Commercial caterers are now operating twelve Singapore Armed Forces (SAF) cookhouses in a cookhouse commercialisation project that will soon be implemented throughout the SAF. The project is part of the SAF's continuing effort towards more efficient deployment of manpower. This was revealed during a visit by the Deputy Prime Minister and Minister for Defence, Dr Tony Tan, to the headquarters of the SAF's Supply and Transport formation (HQ S & T) at Gloucester Camp this afternoon (12 Feb 98).

By farming out such non-critical functions to the industry, the SAF can better deploy its manpower to meet its operational needs. Commercialisation will thus lead to a more efficient fighting force which is better trained and ready to respond to all contingencies. The cookhouse commercialisation project, led by the Defence Materiel Organisation (DMO), is the latest example of a series of commercialisation initiatives by the SAF which began as early as 1988.

Some of the current commercialisation projects include commercial service stations which SAF vehicles can go for refueling; the commercial training of SAF drivers by Singapore Technologies Automotive Ltd (STA); and the use of commercial buses to ferry SAF troops. These projects free up critical manpower which can be re-deployed for other operations within the SAF.

In the cookhouse project, commercialisation also benefits SAF servicemen in another way: they now have a choice of dishes during meal times (see Fact Sheet). Under the new system, commercial caterers will supply, prepare, cook, and serve the food. Therefore, these caterers are able to provide a wider selection of dishes for SAF servicemen to choose from. This system is more efficient than the previous one where there was a mix of commercially catered food and food prepared by the units.

Dr Tan had a firsthand look at the variety of dishes being served for dinner when he toured the commercialised cookhouse of Ayer Rajah Camp. The cookhouse is now operated by Singapore Food Industries (Pte) Ltd (SFI). Earlier, at HQ S & T, Dr Tan was briefed on the roles and organisation of the Supply and Transport formation. After that, he met Officers, Warrant Officers, and Specialists from the various Supply & Transport units at a reception held in the Officers' Mess of Ayer Rajah Camp. Dr Tan's visit is part of his regular familiarisation tour of SAF units.

HQ S & T plays an important role in the SAF, both in war and in peacetime. During wartime, the units under its command are tasked to support the SAF by transporting troops and equipment, and maintaining the supply of food and munitions. In peacetime, HQ S & T also oversees the training and administration of these units, as well as setting high standards, monitoring performance, and supervising the various commercialisation projects. Such supervision by HQ S & T ensures that commercial operators maintain high performance standards.

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Commercial caterers will supply, prepare, cook, and serve the food

**Factsheet:**

- Cookhouse Commercialisation Project (Document No: MINDEF\_19980211003.pdf)
- Comparison of the Existing System and the Commercialised System (Document No: MINDEF\_19980211003\_1.pdf)

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