

NT Newsletter

CELEBRATING CULINARY CREATIVITY IN THE FOOD TECH CHALLENGE !

Lower Secondary FT Challenge: Zero Food Waste with Fruits

Our lower secondary students truly impressed us with their innovative approach to minimizing food waste. From vibrant fruit peels to nutrient-rich seeds, they transformed every part of the fruit into culinary masterpieces.

Through their creative recipes and resourceful techniques, they demonstrated the importance of maximizing ingredient usage and reducing waste in the kitchen. Congratulations to the winners:

1. Y7 Group: Giselle, Heishvina, Hailey, Charmaine
2. Y8 Group: Quinn & Ariel



Written & Designed by Tr. Tracy

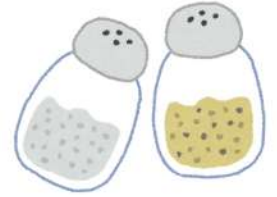
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Upper Secondary FT Challenge: Zero Food Waste + Vegetarianism



Our upper secondary students rose to the challenge with enthusiasm and dedication. By embracing vegetarianism in addition to zero food waste principles, they highlighted the environmental benefits of plant-based eating. Through their diverse and flavorful creations, they showed how delicious, nutritious, and sustainable vegetarian cuisine can be. Congratulations to the winners: Evania Budiono, Loh Gin Tze, Zaara, and Reine.



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