

## Inclusive Café Serves up full-course meals for its 2<sup>nd</sup> Anniversary this Valentine's Day



**Singapore, 7 February 2019** – A standard full course meal has never been served at Association for Persons with Special Needs (APSN) Café for All & ASTONS Express, yet this is the challenge which trainees are gearing up for this Valentine's Day, which also marks the Café's 2<sup>nd</sup> Anniversary. The Café provides learning opportunities to trainees with special needs at the APSN Centre for Adults (CFA), and recently teamed up with local diner ASTONS Express in a one-year partnership which started in September last year.

Trainees with mild intellectual disability will be showcasing their culinary skills and flair in food styling, to a one-time only Western-influenced menu. Amid committing the new procedures in food preparation to memory, trainees will pick up additional skills during the event – for example, servers will be taught to observe and give cues to the kitchen in executing the subsequent courses as practiced in restaurants.

Café Instructor Ms Nur Suriani said, "There are a few trainees who have been undergoing training ever since the Café opened. With their experience they will be able to guide the newer trainees into executing the preparations needed for the three-course meal."

A few APSN alumni have responded to the event, and will be joining the celebrations at the Centre as guests. One of them is Ms Shamini, 24, who was from APSN CFA, and will be enjoying Valentine's Day at the Café with her partner, also an alumna. This will be her first time paying the Café enterprise a visit ever since she left the training Centre in 2016.

The couple, who have been in a relationship for over two years, do not celebrate the occasion. However they are making an exception this year to take in the cosy atmosphere which the Café provides.

Up to 37 trainees and 7 instructors from Association for Persons with Special Needs (APSN) Centre for Adults (CFA) will be involved in the modus operandi of the event. At any one time, the instructor-trainee ratio averages at 1:9. The success of this event involves the collective effort by trainees and staff from the Café as well as Bakery and Catering enterprises.

A few trainees will be transiting from the APSN Café for All & ASTONS Express to work at ASTONS Specialities in March this year as full-time staff. Even as they enter into the workforce, they will continue to be supported by APSN CFA via job coaching for at least one year before being phased into open employment.

APSN Chief Executive Officer, Dr Christopher Tay said, “We are proud to see our trainees excel in their training and make progress as they embark on their individual careers. With such opportunities, they will now be empowered to gain new expertise in a work environment. Our Association will constantly relook and explore new ways to train and develop the capabilities and employability of our trainees.”

The APSN Café for All is currently working with Islamic Religious Council of Singapore (Muis) to obtain halal certification. No pork nor lard is used, with all ingredients being obtained from halal food sources.

For more information on the event, please visit: <http://www.apsn.org.sg/?p=9441>

Enclosed:  
Annex A: Event Publicity Poster



*Café crew serving the lunch crowd.*

In collaboration with



*APSN CFA trainee Ooi Leong Pin works independently at the grill. Leong Pin is one of the trainees moving on to work at ASTONS Specialities.*



*APSN CFA trainee Angie Hoe serves guests with enthusiasm.*



*APSN Café for All & ASTONS Express seats 52 pax indoors, and 9 persons al fresco.*

-End-

### **About Association for Persons with Special Needs (APSN)**

Established in 1976, Association for Persons with Special Needs (APSN) is a social service organisation providing special education for persons with mild intellectual disability (IQ 50-70). Today, APSN operates four Special Education (SPED) Schools (APSN Chaoyang School, APSN Katong School, APSN Tanglin School and APSN Delta Senior School) for students aged 7 to 21, an APSN Student Care Centre for children aged 7 to 18 and an APSN Centre for Adults for persons aged 17 and older, benefiting over 1,200 beneficiaries each year.

The APSN Schools and Centre adopt a holistic approach in its curriculum, comprising academic, vocational and social skills which are important for open employment and lifelong learning. APSN seeks to enable persons with special needs to be active contributors of the society and is committed to inspire and build capabilities of its partners and community to lead and advocate an inclusive society.

To date, APSN's growing database has more than 5,000 alumni members. The Association is constantly expanding its network to reach out to and understand the needs of its members to better support them.

For more information on APSN, please visit [www.apsn.org.sg](http://www.apsn.org.sg).

### **About APSN Café for All & ASTONS Express**

Located in Kembangan-Chai Chee Community Hub, **APSN Café for All & ASTONS Express** is a collaboration with local diner ASTONS Express, seeking to make a difference. Run by trainees with special needs and supported by instructors, the café offers first-hand experience in the F&B service industry for APSN Centre for Adults' (CFA) students undergoing training in kitchen work and services. First launched in February 2017, this initiative forms one of the core training programmes introduced by APSN CFA.

Having a meal, a slice of cake or a cup of coffee in the Café will go a long way in enabling our trainees to be active contributors to society. Together, we work doubly hard to deliver quality and affordable meals to walk-in customers, corporate guests and potential employers. Our budding chefs give a twist to local classics and western food; a must try staple on the menu is Nasi Lemak.

All proceeds are channelled back to cover operational costs, improve training programmes, and provides a small allowance for APSN trainees. Beyond the stipend earned, the trainees gain a priceless experience which readies them for open employment, empowers them towards independence and a better quality of life.

Our café seats 52 pax indoors, and 9 persons al fresco. The venue is suitable to accommodate private parties, corporate functions and business meetings. Special events are featured periodically at our café, with customers kept updated of latest promotions and changes to operating hours via Facebook (@apsncafeforall).

Operating hours are from Monday to Friday (9.30am - 4.30pm), and Saturday (9.30am - 2pm). Reservations can be made at [cafe@apsn.org.sg](mailto:cafe@apsn.org.sg).

*Aside from the café, APSN CFA develops trainees in the following enterprise programmes of Bakery, Building & Facilities Management, Catering, Contract Work and Design & Retail.*



In collaboration with



**Media Contact**

Rebecca Lim  
Corporate Communications Executive  
Association for Persons with Special Needs (APSN)  
Tel: 6708 1783  
Mobile: +65 9691 3286  
Email: [rebecca.lim@apsn.org.sg](mailto:rebecca.lim@apsn.org.sg)

Karen Tan  
Communications and Partnerships Manager  
Association for Persons with Special Needs (APSN)  
Tel: 6708 9782  
Mobile: +65 9875 1850  
Email: [karen.tan@apsn.org.sg](mailto:karen.tan@apsn.org.sg)

**Annex A: Event Publicity Poster**

**APPETISER**

Classic Italian Minestrone  
\$3.50

---

**MAINS**

Char-Grilled Sirloin Steak with Red Bell  
Peper Sauce coupled with Baked Baby  
Potatoes and Garden Green  
\$18.00

OR

Baked King Prawn Spaghetti Home-made  
Tomato Cream Sauce  
\$18.00

OR

Grilled Marinated Salmon Kebab with  
Fresh Pineapple Salsa and French Beans  
\$18.00

---

**DESSERT**

Pette Fall in Love  
Passion Fruit with White Chocolate Mousse, Matcha Cream,  
Hazelnut Chocolate Sandwich and Pavlova  
\$9.90

---

**DRINK**

Pink Valentines  
Beetroot, Apple, Dragonfruit and Milk  
\$5.90

---

\$59.90nett for 2 pax  
 \$33.00nett per set (single)  
 Refer to ala-carte pricing above






