



THE VOICE

Monthly Newsletter for our Australian Alumni Community

ISSUE 20 | OCTOBER 2022

A MESSAGE FROM THE PRESIDENT

Dear Members & Partners,

October 18th marked a very important date in the strong relationship between Australia and Singapore. Both nations signed a **Green Economy Agreement** to boost cooperation on climate investment, financing, and technology. Prime Minister Lee Hsien Loong cited that the agreement will not only support the transition of both the nations to net zero emissions but also create job opportunities and innovation in green technologies.

As we focus on further expanding our community that plays a key role in the strong relationship between Australia and Singapore, I am excited to announce that we have onboarded **Curtin University** as our newest **AAS Partner University Silver**. Curtin University has a growing presence in Singapore as well as a strong alumni community. This partnership will not only help the alumni enjoy the benefits AAS has to offer, but also help the students tap into benefits such as mentorship, internship, and job opportunities through our network. If you are a Curtin University student or an alumnus, please redeem your free membership today.

Curtin University is the **9th Partner University** in addition to **James Cook University, RMIT University, University of Newcastle, The University of Melbourne, Macquarie University, The University of Queensland, Federation University** and **Charles Stuart University**.

We are only 12 days away from our biggest get together this year after a break of more than 2 years. We are expecting 500 guests to celebrate AAS' 67th Anniversary. In addition to our **Guest of Honour Minister S. Iswaran, Minister for Transport & Minister-in-charge of Trade Relations** and **AAS Patron, H.E. The Hon. Will Hodgman, Australian High Commissioner to Singapore**, we are also expecting to host other diplomats from the region, business leaders, AAS Council of Advisors and other outstanding Australian alumni based out of Singapore and Australia.

If you are one of the lucky 500 people who managed to secure a seat, you will receive a goodie bag worth over \$300, in addition to many other prizes for the evening. We are giving away 50 lucky draw prizes and Best Dressed awards to alumni who glammed up for the occasion. We have talented alumni who have come forward with exciting performances for the night. Prepare for an amazing show!

As we are sold out for the evening, we can only accept registrations of interest. We will try to make room for alumni on the waitlist and notify once a seat is available. I hope to see you all there.

Yours Sincerely,

Rajaneesh R Kurup
#forwardtogether



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Australian Government

Department of Foreign Affairs and Trade

SINGAPORE – AUSTRALIA

GREEN ECONOMY AGREEMENT

AUSTRALIAN HIGH COMMISSION

UPDATE - OCTOBER 2022



Singapore-Australia Leaders' Meeting: The Green Economy Agreement

The Prime Minister of Australia, The Hon Anthony Albanese MP and the Prime Minister of Singapore, His Excellency Lee Hsien Loong met for the **7th Australia-Singapore Annual Leaders' Meeting** in Canberra on 18 October 2022.

Our Prime Ministers reaffirmed the **Australia-Singapore Comprehensive Strategic Partnership (CSP)** as a broad, constructive, and forward-looking framework that has delivered more than 80 joint initiatives since its inception in 2015. The Prime Ministers' remarks to the media underscored the strength and depth of bilateral relations between the two countries, anchored in shared strategic and economic interests, longstanding people-to-people links, innovation and ambition.

At the Australian High Commission in Singapore we are thrilled that the **Green Economy Agreement** was signed during the Leaders' meeting. The Green Economy Agreement is a world-first that will support our two economies' transition to net-zero, while unlocking business and investment opportunities and growing jobs. It will drive economic growth, while helping both our economies to decarbonise.

Under the Green Economy Agreement, Australia and Singapore have agreed 17 joint initiatives that combine trade, economic and environmental objects. Together we will facilitate trade and investment in environmental goods and services, strengthen environmental governance, and cooperate on cross-border trade in clean energy. We will catalyse green growth opportunities with cooperation on key sectors like green shipping and sustainable aviation. And through **CSIRO** and **A*STAR**, we will combine our efforts on crucial research to advance green innovation.

This landmark agreement adds a freshness to our CSP, alongside other strong areas of collaboration across trade, education and defence and security cooperation.

Are you following us on social media?

Instagram: @australiainsg #GreatMatesAUSG

Twitter: @AusHCSG

LinkedIn: Australian High Commission Singapore

Facebook: @AustraliaInSingapore

AAS MEMBER SPOTLIGHT



MO DIRANI, FOUNDING MANAGING DIRECTOR AT PLANO ALUMNUS OF UNIVERSITY OF MELBOURNE

We had the honour of speaking with fellow alumni, Associate Professor Mohamed Dirani, and we'd like to share with you all the amazing stories we learned about him!

Fondly known as Mo Dirani, he graduated with a PhD from the Centre for Eye Research Australia (CERA), University of Melbourne, Department of Ophthalmology at the age of 26 years. Mo is the founding Managing Director of [Plano](#), an Adjunct Associate Professor at Duke-NUS Medical School, an honorary principal investigator at Singapore Eye Research Institute (SERI) and CERA.

As you can tell by now, Mo is an expert in eye research. He has led notable studies, including Australia's first nationwide study to assess the burden of blindness in Indigenous and non-Indigenous Australians. Mo's move into entrepreneurship was strongly influenced by his drive to translate his research outputs into real-life solutions.

The more we chat with him, the better the stories are!

Mo then sets off to start [Plano](#) in Singapore, a health technology company that empowers people to achieve their best vision and eye health through education and science-driven technological solutions. Plano echoes and amplifies Mo's effort in tackling myopia. The company launched its ecosystem, which included the world's first science-based and award winning parental control application, planoApp, with a vision to "Keep all eyes healthy in our digitised world".

Plano's ecosystem consists of three main components to assist in myopia management:

- Bridging the knowledge gap in eye health
- Innovative technological solutions
- Predictive and prescriptive analytics

After listening to all the great work he is doing, we were very curious as to what drives Mo to be the person he is today.

Mo rose from the school of hard knocks. His parents migrated from Lebanon to Australia in the 70s. He is the third youngest of 12 children. Mo credited his work to the education he received coupled with his upbringing and very loving parents.

Here are his motivations (which are truly inspiring by the way!):

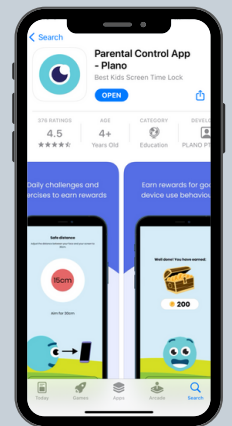
- to create an impact on people's lives
- to do good as a form of being appreciative of the life he is given
- to be grateful and take advantage of the opportunities at hand, particularly if you are awarded the luxury of being born in an affluent country.

Advice to alumni:

Don't get caught up too much trying to make sense of everything. As long as you are productive and happy, the pieces to your story will come together in time.

We hope you are inspired by Mo's story as much as we did and we are pleased to have met fellow alumni who is doing great work in the community. Thank you, Mo for the great sharing!

plano[®] app



How Plano came about

Mo decided to start Plano during his training runs for his ten marathons (a series of marathons he had dedicated to his late father). While jogging, he was constantly checking his phone, bordering on some sort of device dependency. Constantly checking his phone was disruptive, uncomfortable and affecting his vision. He then related this back to his PhD studies in myopia and decided to turn the 'problem' into the solution.

Mo Dirani

Don't get caught up too much trying to make sense of everything. As long as you are productive and happy, the pieces to your story will come together in time.



Exploring insects as a sustainable, alternative food source



Professor Andreas Lopata shares his research into insect proteins and how they may support our food future.

Insects may soon be approved for food consumption in Singapore.

In a [media release](#) on 16 October, the [Singapore Food Agency](#) announced that it is seeking feedback from the industry on the production and import of insects as food or animal feed. As the agency reviews these regulations, this could pave the way for people to consume species such as crickets, beetles, moths and bees. These can be consumed directly or made into products such as chips and other fried insect snacks or protein bars.

[Professor Andreas Lopata](#) — Professor in Molecular Allergy at the College of Public Health, Medical & Veterinary Sciences and the [Tropical Futures Institute](#) (TFI) at James Cook University (JCU) — is researching the potential allergens in cricket and other insects.

After all, it's important to be mindful of the food safety aspects in terms of allergens as we move towards human consumption of insects.

One of Professor Lopata's key findings is that people who are allergic to shellfish might also be allergic to insects. "We know that insects and crustaceans are very closely related. They have a lot of little legs, you know. You would love to eat a prawn, but you wouldn't eat a cockroach, even though they are very closely related when it comes to their protein contents."

This means that people who are allergic to shrimp, mussels, oysters or any other type of shellfish, are highly likely to have an adverse reaction to products made from insect proteins or products that contain traces of it.

As such, products that contain insect proteins should be appropriately labelled, and people with existing shellfish allergies (which Professor Lopata points out is only about five per cent of people in the world) should avoid them.

Professor Lopata is also interested in finding out if there are different ways to reduce the allergens in insect products. For example, he suggests that insects at different stages of growth may have vastly different levels of allergenicity. “There are only preliminary indications of this, but understanding the allergenicity of insects at different stages would also help to identify the best insects that are highly nutritious and easy to grow in large quantities on an industrial scale.”

Professor Lopata has also discovered that different preparation methods may also impact the allergenicity of insect proteins. He explains, “Some research has shown for other products that if you use high-pressure processing or heating, you can hydrolyse these proteins to smaller peptides — into smaller fragments — and then they often lose allergenicity.” Overall, discoveries like Professor Lopata’s research help to support a deeper understanding of insect proteins and how they can provide a sustainable, alternative food source.

As the global population grows, we need to find alternatives to traditional meat consumption and warm up to the idea of eating insects as an option. There are already a number of edible insect companies, and — according to [past research](#) — 2 billion people in more than 113 countries around the world already eat insects.

When the notion of eating insects becomes even more widely accepted, we may access to a bigger variety of insect product offerings.

PAPERS

Utpal Bose, James A. Broadbent, Angéla Juhász, **Shaymaviswanathan Karnaneedi**, **Elecia B. Johnston**, Sally Stockwell, Keren Byrne, Vachiranee Limvipuvadh, Sebastian Maurer-Stroh, **Andreas L. Lopata**, Michelle L. Colgrave Comparison of protein extraction protocols and allergen mapping from black soldier fly *Hermetia illucens*, Journal of Proteomics, Volume 269, 2022. doi: <https://doi.org/10.1016/j.jprot.2022.104724>

Utpal Bose, James A. Broadbent, Angéla Juhász, **Shaymaviswanathan Karnaneedi**, **Elecia B. Johnston**, Sally Stockwell, Keren Byrne, Vachiranee Limvipuvadh, Sebastian Maurer-Stroh, **Andreas L. Lopata**, Michelle L. Colgrave, Protein extraction protocols for optimal proteome measurement and arginine kinase quantitation from cricket *Acheta domesticus* for food safety assessment, Food Chemistry, Volume 348, 2021. doi: <https://doi.org/10.1016/j.foodchem.2021.129110>

Find out more about the [Tropical Futures Institute](#).

Check out [Professor Andreas Lopata’s staff and research profiles](#).

Discover further information on [areas of research and research strength at James Cook University in Singapore](#).

Contacts

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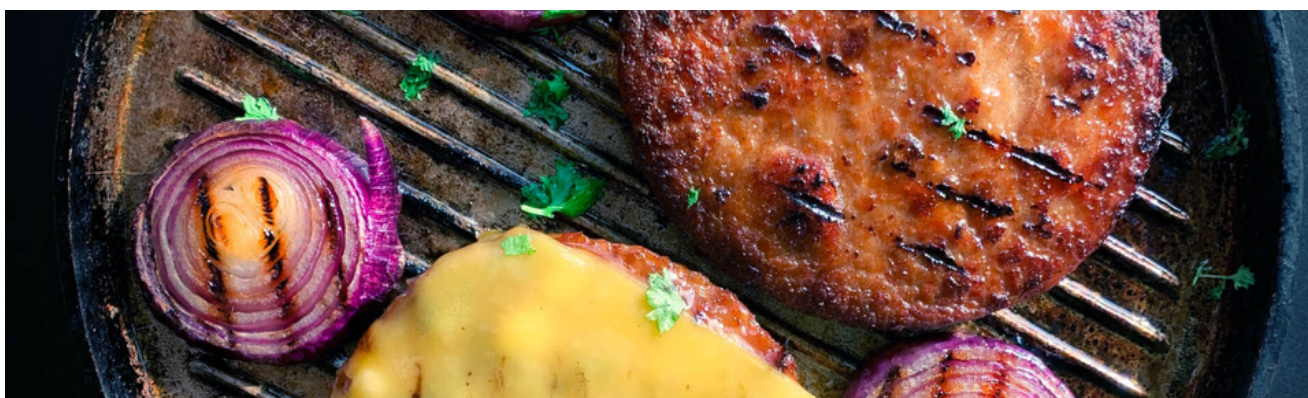
Food Innovations and Health Aspects



Academic and industry experts showcase the world of future foods and their health benefits.

A growing and ageing global population creates pressure on the food industry to find healthy and sustainable ways to meet consumer demands without negatively impacting the environment. In Singapore, we are committed to grow local food production, so that the nation can produce 30 per cent of our nutritional needs by 2030, as outlined in the [Singapore Food Story](#) by the Singapore Food Agency. Food security and sustainability are also critical to the [Sustainable Development Goals](#), particularly [Zero Hunger](#), [Good Health & Well-being](#), and [Responsible Consumption and Production](#).

Plant-based meat



Of note, alternative proteins — such as plant-based meat, fermentation-derived proteins, and cultivated meat — represent a significant opportunity in contributing towards sustainable food production. [Dr Wasamon Nutakul](#), SciTech Specialist at [The Good Food Institute Asia Pacific](#) in Singapore, observes that plant-based meat has significantly less environmental impact compared to farming conventional meat. For instance, plant-based meat uses 23 times less land and water than farming conventional chicken, while producing six times less toxic chemicals and seven times less greenhouse gas emissions.

Most plant proteins are globular, while most animal meat proteins are fibrous. As a result, Dr Nutakul shared, “The core goal of plant-based meat is persuading plant proteins to act like animal proteins.”

Historically, plant proteins used for meat alternatives are derived from commodity crop sidestreams like soy, pea, or wheat. There are many considerations when choosing the optimum plant protein ingredient — including the protein content and quality, the allergen risk that the ingredient poses, and the flavour. Algae, seaweed, and aquatic plants offer notable opportunities as plant protein sources because they are high in protein, contain Omega-3 fatty acid content, and use minimal land yet can be grown very efficiently and inexpensively.

Alternative fats are also an important element in meat alternatives. As plant-based fat technologies improve, they can be used to emulate and enhance qualities such as flavour, texture, cookability, shelf stability, and even bring nutritional benefits (by including Omega-3 fatty acids). An array of technologies also help to improve the moisture and texture of plant-based meat, alongside various other aspects, so that they can be produced more efficiently while catering to customers.

Sustainable seafood



For those who prefer the taste of the sea, sustainable seafood presents another avenue that can meet the growing global demand for food. However, [Mr Mihir Pershad](#), Founder and CEO of [Umami Meats](#) in Singapore, pointed out that “Seafood supply is already under grave threat, with 93 per cent of global fisheries fully depleted or overfished.”

He added, “The key challenge is that we have to find ways to produce additional protein from the oceans, and not just replace our current production levels. By 2050, global consumption is expected to be 78 per cent higher than 2020 levels, and this is something that we have to develop novel technologies for.”

So where are we going to get more fish? Umami Meats came upon the idea of producing fish without having to grow the whole fish, creating a more sustainable food system that eliminates inedible or uneaten fish parts. This led to cultivated seafood (growing muscle and fat cells from fish in a lab).

Cultivated fish can be even more versatile than traditional fish, creating food products from fish that are inefficient, hard to produce, or seasonally limited. For example, sashimi could become more available and affordable.

Importantly, cultivated fish can be better for our health and our oceans. After all, they are free from mercury, antibiotics, microplastics, and parasites. This also helps to protect and restore biodiversity by preventing overfishing in our waters, while alleviating ocean pollution as 25-30 per cent of plastic in oceans come from fishing.

Walking the allergy tightrope

Protein source	Protein concentration	Nutrition	Allergenicity	Commercial stage	Flavor	Functionality	Cost	Global crop supply
Soy	Excellent	Excellent	Good	Excellent	Low	Excellent	Good	Excellent
Pea	Good	Good	OK	Good	OK	Good	Good	OK
Wheat	OK	OK	Good	Excellent	OK	Excellent	Excellent	Excellent
Mung bean	Good	OK	OK	Good	Good	Good	Low	OK
Chickpea	Good	OK	OK	Good	OK	Good	Low	Good
Lupin	Excellent	OK	Good	OK	Low	OK	—	OK
Sunflower	Good	Good	Excellent	OK	OK	Good	Low	Good
Fava bean	Good	OK	Low	OK	OK	OK	Low	OK
Peanut	Good	Good	Good	OK	Good	Good	—	Good
Rice	Low	OK	Excellent	Good	Good	OK	OK	Excellent

Legend	Protein concentration	PDCAAS*	Allergenicity	Commercial stage	Flavor	Functionality	Cost (/kg protein)	Global crop volume (MMT†)
Excellent	>30%	>0.08	Usually mild, low pop.	Commodity	Flavorless	Low conc. effect	<\$2	>100
Good	20-30%	0.60-0.79	↓	Large	↓	↓	\$2-4	10-99
OK	10-20%	0.40-0.59	↓	Small	Acceptable	↓	\$5-9	1-9
Low	5-10%	0.20-0.39	↓	Start-up	↓	↓	\$10-19	0.1-0.9
Poor	<5%	<0.20	Severe in sig. pop.	R&D	Objectionable	Water insoluble	>\$20	<0.1

*Protein digestibility corrected amino acid score
†Million metric tons

(Plant protein sources summary from GFI’s plant protein primer)

Dr Thimo Ruethers, Research Fellow in Human Health & Aging at the Tropical Futures Institute (TFI) at James Cook University (JCU) in Singapore, points out that the allergy risk is an important consideration when developing alternative foods. For example, people who are allergic to birch pollen are at substantial risk of also reacting to many foods, including soy, peanut, mung bean, and other ingredients for plant-based meat.

Meanwhile, cell-based meat offers an opportunity to avoid adverse reactions to, for example, seafood by eliminating non-immunological risks such as biotoxins and parasites. However, the risk of immunological adverse reactions, or rather food allergies, still persists. Up to five per cent of people in the world are allergic to seafood, and the allergies are often serious, rapid, and last for a lifetime. Notably, those with a mite allergy, which is very common in Singapore, are at increased risk. There is a wide range of approaches to assess allergenicity and manage allergy risks — including in silico and in vitro analyses, clinical evaluations and data reviews, biosensors to detect allergens, and implementing hypoallergenic traits, production or processing alterations.

Ultimately, the allergenicity of wild (captured) seafood is under-investigated, while the allergenicity of farmed seafood (aquaculture) is still under investigation. Alternative seafood, such as cultivated fish, present an option where the allergenicity is more controllable, thus promoting safer and healthier diets.

View the full recording of the webinar “Food Innovations and Health Aspects”.

Check out Professor Andreas Lopata’s and Dr Thimo Ruethers’s staff and research profiles.

Learn more about the Tropical Futures Institute and discover further information on areas of research and research strength at James Cook University in Singapore.

Contacts

Professor Andreas Lopata andreas.lopata@jcu.edu.au
Dr Thimo Ruethers thimo.ruethers@jcu.edu.au
Media: Mr Edwin Teo edwin.teo@jcu.edu.au

PARTNER UPDATES

Lendlease Digital launches Podium Property Insights, a software platform for workspace optimisation, in Asia

lendlease

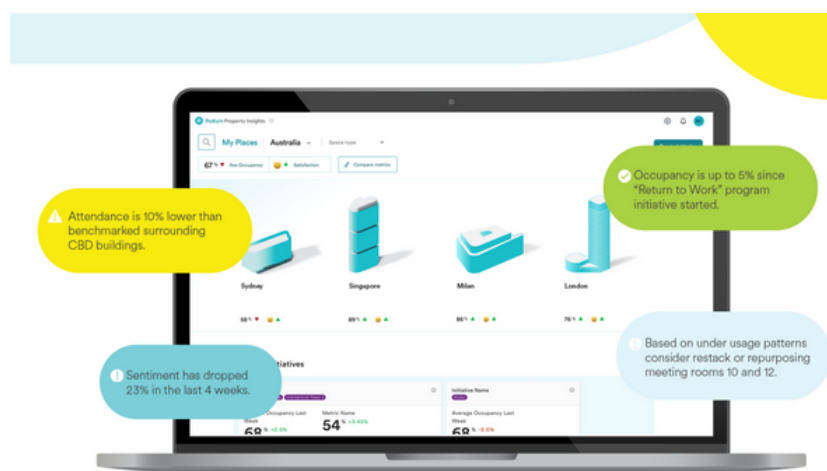


Launched in partnership with Accenture and Google Cloud, Podium Property Insights is a software platform designed to help real estate owners and tenants optimise space usage within office. The tool creates personalised insights and recommended actions to inform future workspace decision and drive improvements to employee satisfaction.

The previous workplace model is no longer sustainable. Companies need strategies for new hybrid work models to ensure all employees have a safe, productive and efficient work environment. Podium Property Insights is the digital platform that will provide companies with insights to inform new workplace strategies to meet today's business needs.

The platform measures metrics including employee satisfaction, space utilisation, health and safety, and sustainability, based on data collected from sensors and surveys. Pilot projects using the platform have been rolled out in select locations, including Accenture's Singapore office and the CSuites flexible workspace at Lendlease's Paya Lebar Quarter.

Podium Property Insights Unlock Insights to shape workplaces where people and business thrive



UPCOMING EVENTS

NOVEMBER BEACH CLEAN UP

by OCEAN PURPOSE PROJECT



For more information & to Register, please scan the Whatsapp QR Code and join AAS Sustainability Social Interest Group



AAS CYCLING INTEREST GROUP MONTHLY MEETUP

SATURDAY, 19 NOVEMBERBER 2022 | 6.30AM SGT

For more information and to Register, please scan the Whatsapp QR Code and join the AAS Cycling Social Interest Group below.



[LINK](#)

Thu, 3 Nov 2022

Emerging Leaders Series #6: Transition to Circular Economy – We can play a role



When: 3 November 2022, 4:30pm -- 5:30pm

Location: Online Webinar

A circular economy is an economic system that uses a systemic approach to maintain a circular flow of resources, by recovering, retaining or adding to their value, while contributing to sustainable development. The 2022 ISO/TC 323 Circular Economy Meeting paved the way for experts across 65 countries to reach a consensus on a set of three core standards (ISO 59004, 59010 and 59020). This webinar draws discussion from this recent meeting held at Rwanda where experts came together to discuss requirements, frameworks, guidance, and support tools on the circular economy. The panel believes that societies, businesses and individuals can all play a role in realising our transition to the circular economy.

Webinar time

4:30 pm GMT+8 (Singapore)

Moderator



[Associate Professor Adrian Kuah](#)

Associate Professor Business, James Cook University, Singapore
Professor, Ecole de Commerce de Tahiti in the French Polynesia

Associate Professor Adrian Kuah has been involved in environmental sustainability issues for over 23 years, and has conducted global business research for over 16 years. He brings thought leadership, global experiences and local connections to environmental management and energy conservation industries. He has investigated circular economy practices in Asia, examined photovoltaic tax incentives in China, and provided insights about online shopping market in South Korea. Of late, he was invited to the National Mirror Technical Committee (ISO/TC 323) on the circular economy.

Speaker Profile



Ms Cathrine Barth

Managing Partner, Nordic Circular Hotspot

Cathrine Barth is a domain expert on circular economy, circular design and innovation strategies. She was the co-founder of Circular Norway, initiator of the Circularity Gap Report for Norway, and among initiators and Managing Partner of Nordic Circular Hotspot. Barth provides a learning mindset for a new economic system, and uses proven methodologies within systems design thinking, collaborative innovation programming and business model methodologies for circular development.



Mr Paul Fong

Country Director, Dow Singapore & Malaysia

Paul Fong responsible for exploring growth opportunities through action-driven business development in Singapore and Malaysia and passionately driving the Sustainability and Inclusion & Diversity agenda in the industry. The first-in-the-world permanent shoes waste recycling eco-system in Singapore is an example of Fong's contribution towards a more sustainable and healthier future. He has been a member of Singapore's Standard Technical Committees on Surface Coating and Circularity of Materials and is part of the Singapore International Chamber of Commerce Circular Economy Committee since 2018. He sits on the Board of Directors at the Chemical Industry Council of Malaysia and Singapore Chemical Industry Council.



Ms Mariana López Dávila

Programme Manager, ECOS

Mariana is an experienced international program manager with seven years of professional experience in circular economy, research, project management, and monitoring and evaluation. In her current role as circular economy programme manager at ECOS, Mariana provides technical expertise on circular economy in the areas of corporate sustainability reporting, sustainable finance, and voluntary sustainability standards. She is also part of the ISO Technical Committee 323 which is developing a standard series on circular economy. Prior to this, Mariana conducted research for Lund University and the European Environmental Bureau on product policy, with a particular focus on Ecodesign and repair policies for waste electrical and electronic products.

[Register now](#)



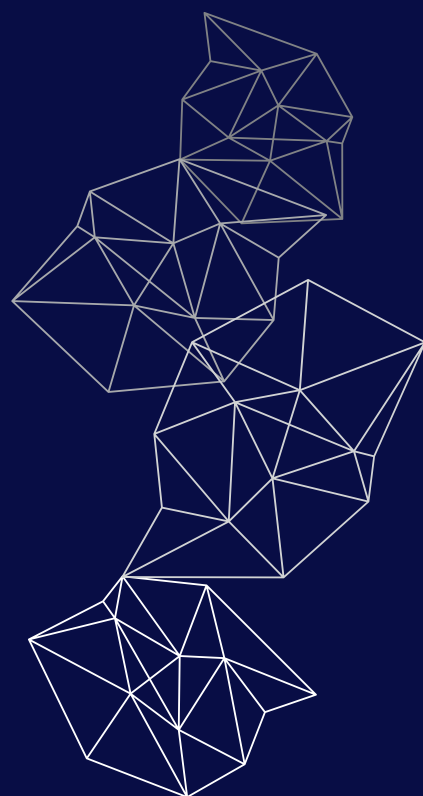
Digital Transformation Workshop: Automation in Finance

Join us in in this exclusive complimentary webinar to gain an understanding of the key technology disruptions that are transforming how businesses operate and recommended strategies to drive growth and innovation in finance.

25 November (Fri), 11.30am to 4.00pm

RSVP NOW >

Organised by:





Australian High Commission

Australian First Nations Elders Webinar Series

A conversation with Aunty McRose Elu, Torres Strait Islander Elder and 2021 Queensland Senior Australian of the Year

You're invited to join us for a live webinar on



22 November 2022 at
2.00pm- 3.00pm (SGT, GMT +8)



Aunty Rose, an Elder from Saibai Island in the Torres Strait, has been a lifelong advocate for her Torres Strait Islander communities and climate change. She will be sharing her culture, spiritual and cultural connection to the country and the impacts of climate change on Torres Strait Island communities.

The webinar will be a conversation with Aunty Rose, and audience questions are welcome.

Please find below the Facebook and Zoom links. This will be live-streamed on our AHC Singapore Facebook page.

Facebook Live Webinar Link

The webinar will be live-streamed to [Australian High Commission, Singapore Facebook Page](#) on **Tuesday, 22 November at 2-3 pm (SGT, GMT+8)**.

If you are unable to access AHC Singapore Facebook Page, our Zoom webinar details are noted below:

Zoom Webinar Link

Please click the link below to join the webinar:

<https://us06web.zoom.us/j/82573967344?pwd=a0p4SDdWTGY0MU4vTlZKbmMyeDZTd09>

Passcode: 060575

Please extend this invitation to your contacts who would be interested in attending. We look forward to seeing you live on **Tuesday, 22 November**.

About Aunty Rose

Aunty Rose Elu is a Torres Strait Islander Elder. Her decades-long work as an advocate for Torres Strait communities and climate change saw her receive the 2021 Queensland Senior Australian of the Year Award.

Aunty Rose was born on the low-lying island of Saibai in the Torres Strait. In 1949 her people moved to the tip of Australia, to an island now known as Seisia, which was given to them by the Aboriginal people of the Cape. She is committed to reconciliation and sharing the traditional practices of her people at local, state and federal levels. She was instrumental in negotiations to legally recognise the traditional customary adoption practices of Torres Strait Islander families, which led to the introduction of a landmark Bill to the Queensland Parliament.

Since 1980, Aunty Rose has been drawing global attention to the impact of climate change on the Torres Strait, including speaking at the UN and to business and political leaders. As a member of the Australian Religious Response to Climate Change (ARCC), she advocates for renewable energy and sustainable methods of production. She also provides essential translation for Torres Strait Islander communities to help them access services and lobbies for funding to support community capacity building.



Australian High Commission, Singapore

with Richard Pritchard & Jordan Gould,
Authors of Wylah The Koorie Warrior

Language and Megafauna Drawing Workshop

**LIVE WEBINAR | 2 December 2022 at
SESSION ON 8.30 - 9.40am (SGT, GMT +8)**

*Wylah is proud to be published by Allen & Unwin, Australia's leading
independent publisher under its Albert Street Books imprint.*

ALLEN & UNWIN
BOOK PUBLISHERS

ALBERT
STREET
BOOKS



In our first-ever school outreach on Indigenous education cultural exchange, the High Commission will host an authors' interactive webinar session with Richard Pritchard and Jordan Gould, Authors of Wylah the Koorie Warrior.

Wylah (pronounced as Wee-la): The Koorie Warrior is a heart-stopping and imaginative adventure book inspired by First Nations history and grounded in culture. Wylah is co-Written by Jordan Gould a Proud Peek Whurrong (VIC) Man and Richard Pritchard, an Indigenous Samoan.

This interactive session will be streamed live to students at Australian International Schools, Canadians International School, SMMIS and Global Indian School. The Deputy High Commissioner, Angela Robinson, will host this session with the schools and authors.

Zoom Link

Please click the link below to join the session:

<https://us06web.zoom.us/j/83769000947?pwd=U3VRSjBzVkpYMzgZlBKUGh6VDEzZz09>

Meeting ID: 837 6900 0947

Passcode: 499688

We would love it if you could extend this invitation to your children who would be interested in attending. We look forward to seeing you live on **2 December at 8.30am (SGT, GMT+8)**.

Authors' bios

Jordan Gould is a Peek Whurrong man from Warrnambool, Victoria. He performs welcome to country ceremonies at corporate and private gatherings. He is passionate about teaching and talking to groups about culture, language and reconciliation.

Richard Pritchard – a New Zealand-born Samoan man – has had a dream of writing books since he was a teenager. His passion for visual storytelling has led him to work in film, animation, commercials and video games. He has worked on feature films such as The Great Gatsby, Happy Feet, Mad Max: Fury Road, and Prometheus as a visual effects artist.



It's the time of the year. JCUSAA Dinner and Dance is back!

With Covid-19 taking away the fun for the past two years, JCUSAA is back to bring back some fun and laughter in your life. It's time to put on your best funky neon outfit and groove the night away. Come and reconnect with fellow alumni who you haven't caught up with for quite sometime and stand a chance to win some awesome prizes.

Date: 24th Nov 2022

Time: 7.00-11.00pm

Venue: Sofitel Singapore City Center (9 Wallich St, Singapore 078885)

Dress Code: **Funky Neon**





Thank You

We have a
FULL HOUSE
at our gala dinner and we can't
thank you enough for your support. A
big shout out to our council of
advisors, partner universities,
alumni, and committee members
who made this possible. We can't
wait to party with you on the 12th!

Event Details

Date: Saturday, 12 Nov 2022

Time: 6.30pm - 11.30pm

Venue: Stamford Ballroom, Fairmont Hotel

Guest of Honour: Minister S. Iswaran

Theme: A Night at the Oscars

Waitlist

Our tables are fully booked. To be added to the waitlist, please send us an email with the following information:

- Name
- Australian university you graduated from
- Number of tickets

Email secretariat@aas.org.sg

Visit our [events page](#) for more details



A NIGHT AT THE
OSCARS



6 REASONS TO KEEP YOU EXCITED FOR THE GALA DINNER!

1



WAYNE CHAN
A VERY FUN EMCEE!

2



GOODIE BAGS
WORTH MORE THAN
\$300 EACH

3



LUCKY DRAW
50 PRIZES TO BE WON -
INCLUDING 2 RETURN
TICKETS TO SYDNEY!

4



BEST DRESSED
PRIZES FOR THE MOST
GLAMOROUS ALUMNI!

5



PHOTOBOOTHS
TO CAPTURE YOUR NIGHT

6



AWARDS
TO CELEBRATE
FELLOW ALUMNI!



AAS GOT TALENT

Nominees



Jilian Har
James Cook
University



**Marco
Marcus**
Murdoch
University



**Raymond
Lau**
University of
Tasmania



**Teo Yeok
Tee**
RMIT



**Wang
Keng Seng**
Curtin University

Prizes

1st: \$1,000 2nd: \$500 3rd: \$300

Be ready to cheer for your favourite
performance and give them your support!



AAS GOT TALENT

Get to know the Nominees



Jillian Har, James Cook University

I believe in music's magical ability to heal and communicate and wish to share this with people. I use this as a way to step out and have been active in the industry for 13 years now, collaborating with companies and charities. I hope my performance makes you happy.

Marco Marcus, Murdoch University

I am a singer songwriter and I am going to perform my own original song that I wrote and produced myself.



Raymond Lau, University of Tasmania

I am Raymond Lau. A full time artist with Arts and disability, a non-profit organisation. I love to paint and dance and I am a very active n cheerful person. I love to wear very loud color shirt or pants because I hope to bring good n happy energy to everyone!

Teo Yeok Tee, RMIT

I believe songs and music is a common language to connect all races and different people and establish emotional rapport as well as strengthen corporate culture for greater productivity and corporate performance. As Chief Audit Executive and Internal Control Senior Director, I drafted the WISDOM HEROES theme song in English, Mandarin and Malay for the Internal Control division.



Wang Keng Seng, Curtin University

I use the moniker - the Most Wonderful Singaporean when I perform at comedy clubs. I love everything from Salsation, Zumba, HIIT, road biking, Chinese literature and culture and led social groups to visit orphanages in Bintan. My performance on the 12th is my way of showing gratitude to Curtin and I wish all of you will enjoy it!





Global Compact Network Singapore Summit 2022

was held on the 17th October. As a Gold Partner of the Global Compact Network Singapore Summit 2022, we are delighted to support the Global Compact Network Singapore in its stewardship of the Sustainable Development Goals.

Our CEO and Pro Vice chancellor, Professor Tony Travaglione, Academic Director, Julia Connell, and Deputy Director, Richard Soh, attended this year's Global Compact Network Singapore Summit to support this initiative.

Diverse sustainability leaders came together for the event, which was insightful, to network, learn, and share perspectives on current sustainability concerns.

Read more [here!](#)



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FOR
PSYCHOLOGY***

*QS World University Rankings by subject 2023

PAST EVENTS




Invest Victoria is a sponsor of the Singapore Week of Innovation and Technology this week and hosted a panel discussing opportunities in clinical trials and health #tech development in Melbourne.


Among the Insights include:

- Victoria is home to 40% of Australia's biotech companies
- New mRNA manufacturing and research facilities by Moderna and BioNTech in Melbourne
- Partner with Singaporean startup Oncoshot clinical research sponsors and research driven healthcare systems.

For more information, please contact Sharifah Khairunnisa, Senior Investment Manager, sharifah.khairunnisa@global.vic.gov.au

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PAST EVENTS

Tasmanian Trade, Investment and Alumni networking event

Tuesday, 11 Oct 2022, Australian High Commissioner's Residence



(Photo credit: Trade Tasmania)

From left: Australia High Commissioner to Singapore, Hon. Will Hodgman, Richard Ngo, Vice Chancellor of UTAS, Prof. Rufus Black and Premier of Tasmania, Hon. Jeremy Rockliff.



(Photo credit: Trade Tasmania)

Australian Alumni Singapore (AAS) is proud to extend our heartiest congratulations to Richard Ngo, our Management Committee member, AAS Chair of Events and Alumni Engagement in-charge, who was admitted as Fellow of the University of Tasmania. Richard's dedication, commitment, and service to the University as a volunteer for the past 25 years were recognized by the University Council.

The event took place at the Australian High Commission, Singapore and was hosted by the High Commissioner Hon. Will Hodgman, and also attended by Premier of Tasmania, Hon. Jeremy Rockliff, the Vice-Chancellor Professor Rufus Black, and members of the Singapore Alumni Network.

After the award, Richard has shared that he felt honored to be admitted as a Fellow of the University of Tasmania on Tuesday, 11 October 2022. He is also grateful to his alma mater for the award and recognition towards his extraordinary and sustained contributions to the University of Tasmania as leader of the Singapore Alumni Network.

The AAS Management Committee wish Richard well and hopes that he continues to inspire alumni volunteers with the same dedication and commitment while they are serving the alumni network!



There were more than 50 attendees and we had a tasty buffet with beer, wine and soft drinks throughout the night. Most of the alumni had not met each other before and so they took the opportunity to make new friends as well as renew old ones! The team organized some games and winners walked away with gift vouchers.



We also had a lucky draw for 10 bottles of wine! Suffice to say, the winners of the bottles of wine were quite happy until they found out that couldn't open it at the restaurant! With about 50 people mingling and chatting away, we hope that everyone enjoyed themselves. The night ended at about 10pm. Looking forward to future events for our active alumni! Below are some pictures of the event.

For more photos, the album of the event will be on our Facebook page :
<https://rb.gy/nrfecz>



SOCIAL INTEREST GROUPS

Scan or click the link to join & connect with like minded AAS members



AAS-Tennis Group
WhatsApp group



[LINK](#)



AAS| Wine & Spirits Group
WhatsApp group



[LINK](#)



AAS-Cycling Group
WhatsApp group



[LINK](#)



AAS -Sustainability Group
WhatsApp group



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AAS - Volunteer
WhatsApp group



[LINK](#)



AAS - Leverage SEO Group



[LINK](#)

If you would like to form and lead an interest group, please feel free to contact secretariat@aas.org.sg





Australian Alumni Singapore
since 1955



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UNIVERSITY
SINGAPORE**

[Ordinary / Associate](#)

Platinum



**RMIT
UNIVERSITY**

Gold

[Ordinary / Associate](#)



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Silver



**MACQUARIE
University**
SYDNEY • AUSTRALIA

Silver

[Ordinary / Associate](#)



**Federation
University**

[Ordinary / Associate](#)

Silver



**Charles Sturt
University**

Silver

[Ordinary / Associate](#)

[Ordinary / Associate](#)



Curtin University

Silver

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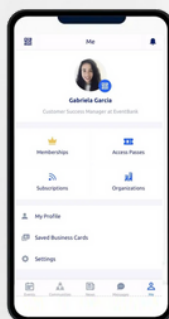
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BECAUSE IT IS.

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PEPPERJACK



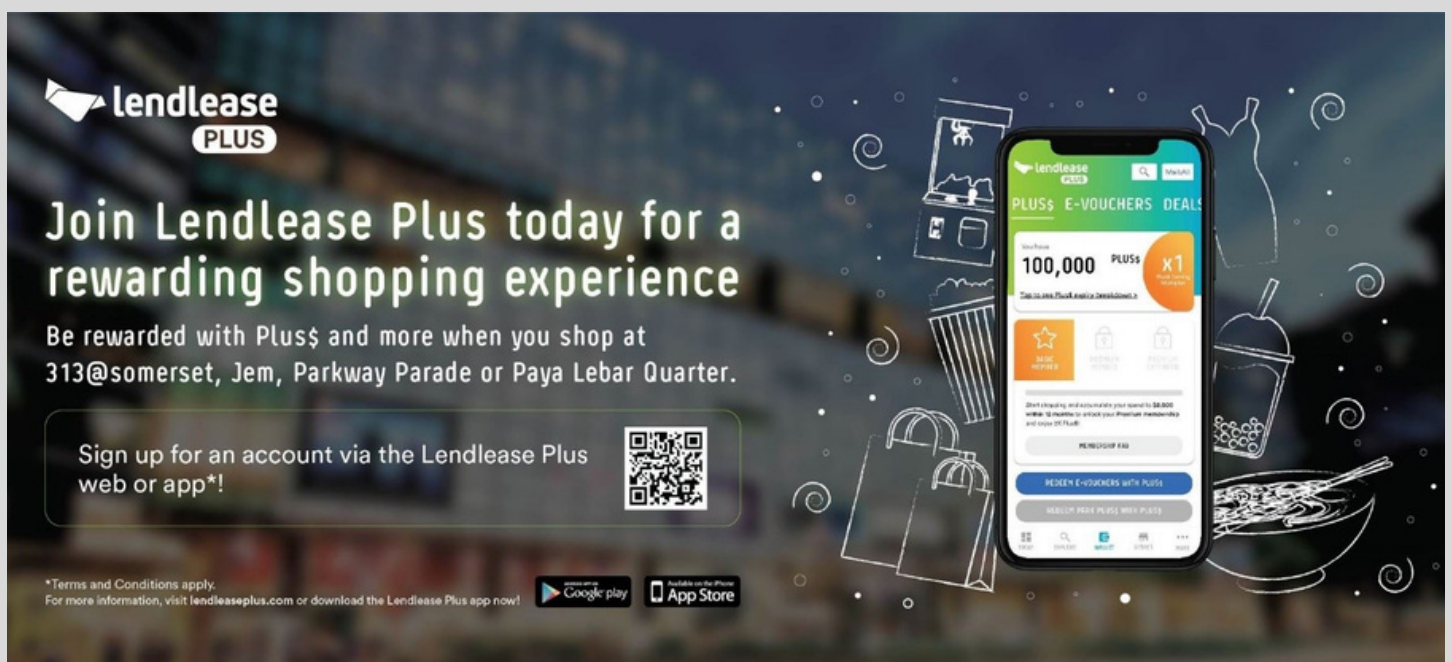
June 30th

* Exclusive to AAS member discount ONLY.

Enjoy 15% off from 2022 March 1st to March 31st with a minimum spend of \$150 for any Pepperjack items on The Cellar. Please enter promo code PJAAS code in the promo code field then click apply when checking out.

Pepperjack Shiraz #1 by value, source: IRI MAT to 30/08/20.

lendlease





THE GIRL WITH A HAT

UPCOMING EVENTS &
NEW COLLECTION RELEASED

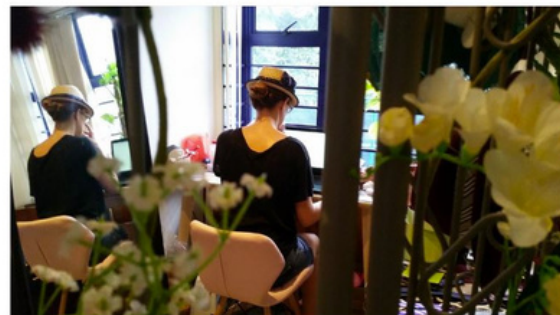
COMING SOON

We hope you had a wonderful summer!

We would like to share with you are upcoming events and new designs. Please don't hesitate to contact us if you have question!

ABOUT US

THE GIRL
WITH A
HAT



Sometimes "well" is not enough.

The Girl with a Hat by Lise Bohrer is a Singaporean brand who make high end customized headpieces and works with a crew of international designers & milliners,

We provide hats with elegance, quality and of course, the French's *je ne sais quoi*.

Our designers work for world's most prominent fashion houses and provide The Girl with a Hat fashion's trends and a selection of original pieces.



MILLINERY POP-UP
HOLLANDESE CLUB
4 & 5 NOV. 2022



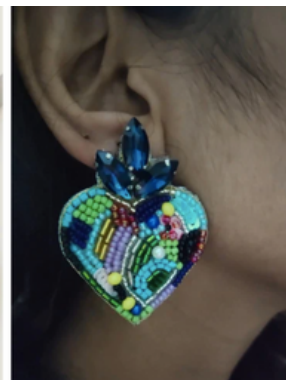
MILLINERY POP-UP
CLUNY COURT LEVEL 2
02/12 - 04/12/2022

4 & 5 Nov. 2022 Millinery Corner - Hollandse Club

Millinery corner to discover our new collection for her and for him including the great creations by Celine Robert from Paris, our own limited edition of hand-embroidered Headbands, preppy berets by Le Beret Francais and stunning fascinators by our crew of designers.



NEW
COLLECTION



2 to 4 Dec 2022 Millinery Corner - Cluny Court - Level 2

Millinery corner to discover our new collection for her and for him including the great creations by Celine Robert from Paris, our own limited edition of hand-embroidered Headbands, preppy berets by Le Beret Francais and stunning fascinators by our crew of designers.



MILLINERY POP-UP
AMERICAN CLUB
12 & 13 NOV. 2022

12 & 13 Nov. 2022 Millinery Corner - American Club

Millinery corner to discover our new collection for her and for him including the great creations by Celine Robert from Paris, our own limited edition of hand-embroidered Headbands, preppy berets by Le Beret Francais and stunning fascinators by our crew of designers.

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BUSINESS CARD AS A MARKETING TOOL

Leverage it to promote your company's latest products and marketing campaign.

Two smartphones are shown. The left phone displays a 'GALLERY' of property photos and a 'VIDEO' section. The right phone displays a digital business card for 'Jamie Holden', a Marketing Director at 'LUX PROPERTY'. The card includes a profile picture, contact information, and social media links. Below the phones, it says 'GET THE APP' with icons for the Google Play Store and the Apple App Store, and the website 'ZAPKAD.COM'.

RADAR, QR, WHATSAPP

Turn on Radar to find contacts you want to network with;
You can also share your digital card via QR, WhatsApp, SMS, email or more.

PERSONAL CRM

Scan your paper cards and organise them on AWS for easy retrieval 24/7.

SUSTAINABLE

Never worry about running out of business cards and save the environment.

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Upgrade your account to showcase product photos, video and use NFC to share your business card with 1 tap for only US\$13.50 as AAS member!
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Manage entire organisation's business cards from a central platform;
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SHARE BUSINESS CARD WITH 1 TAP

Your contacts don't need the app to receive it.

A hand holds a smartphone displaying the same digital business card for Jamie Holden. Next to the phone is a black NFC keychain with a yellow Zapkad logo. To the right is a black smartphone with the Zapkad logo on the back. At the bottom, it says 'GET THE APP' with icons for the Google Play Store and the Apple App Store, and the website 'ZAPKAD.COM'.

Zapkad is a free digital business card with more features than any other digital cards in the world!

www.zapkad.com



@AshtonLegal is coming to Singapore!

Ashton Legal will be in Singapore to celebrate the @AustralianAlumniSingapore 67th Anniversary at the Gala Dinner on 12th November at the Fairmont Singapore.

As a proud AAS Member, @Ruobing Yang and @Minh Nguyen will be offering **discounted** one-on-one consultations on the **11th** and **12th of November** to AAS Members who are interested in / eligible for the Australian Global Talent visa program.

They will be held at the Fairmont Singapore from 9:00 – 19:00 on the 11th, and 09:00 – 17:00 on the 12th of November, with 50-minute sessions available.

Please email us at globaltalent@ashtonlegal.com.au with your full name, CV and preferred time slot (starting on the hour) so we can book you in.



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JOB OPPORTUNITIES

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About Select Investors

A Select Investors is a Partner Practice of St. James's Place Wealth Management which specialises in providing first-class holistic tax, wealth and succession advice, tailored for British, Australian, Singaporean and Hong Kong clients. We aim to be the most respected and trusted Wealth Management Practice in Singapore and Hong Kong, engaging, inspiring and delighting our clients.

The Director of Strategic Advisory Services (SAS) will provide specialist technical and business advice to Select Investor's (SI) Private Wealth clients in Singapore / Asia.

You will partner with the Private Wealth Team to deliver high quality advisory solutions that address the spectrum of a client's wealth planning needs including, but not limited to:

- Investments
- Tax
- Pensions
- Retirement Schemes (UK & Australia, Singapore & Hong Kong)
- Estate planning

In addition to partnering with the Private Wealth Team to engage new & existing clients, you will actively pursue commercially viable opportunities that grow the "Quality Advice Brand" of Select Investors in Singapore. This will include:

- Being responsible for identifying, developing and engaging key centres of influencing
- Presenting to industry forums (online & face-to-face),
- Contributing editorial and media content
- Being commercially vigilant to reinforce the "Quality Advice Brand" in the market.

What you Bring:

At Select Investors we define and differentiate ourselves by the "Quality of Advice" we deliver to our clients. As such, we are seeking a suitable candidate with the following:

- A values-driven mindset that places and keeps the Client at the centre of the business.
- A deep technical expertise with a creative approach to drive innovative Client discussions.
- A genuine desire to roll-up the sleeves up and contribute to the business's growth.
- Possess a commercial attitude to identify, seize and convert opportunities to grow the business.
- Demonstrate a highly collaborative approach to learning and supporting ongoing professional development with key stakeholders (internal & external).

Mandatory Skills

This is a leadership advisory role that will require the following;

- Deep expertise in Australian superannuation, wealth & retirement planning.
- Understands the Australian Tax system and its impact on wealth management & planning
- Strong Client Facing & Business Presentation Skills
- Sharp commercial acumen to business development
- Established track record in initiating and delivering skills training and Professional Development to key internal/external stakeholders.

What Select Investors Offers

A vibrant, culturally-diverse and exciting business platform in a part of the region experiencing significant wealth creation as well as a significant disruption impacting many of the traditional wealth providers. As such Select Investors is uniquely positioned to capitalise on this opportunity to build a quality stand-out business in Asia with Singapore being at the forefront.



BATYA SHULMAN

Alumni of INSTITUTE OF CHARTERED ACCOUNTANTS IN AUSTRALIA

LLinkedIn:

<https://www.linkedin.com/in/batya-shulman/>

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