

## Singapore's SFA launches Farm-to-Table Recognition Programme

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The Singapore Food Agency (SFA) has launched the Farm-to-Table (FTT) Recognition Programme to recognise food businesses in the Hotel, Restaurants and Catering (HoReCa) sector that support local produce and has awarded the FTT Recognition Programme Logo to 11 food businesses.

Developed in partnership with the Association of Catering Professionals Singapore (ACAPS), the Restaurant Association of Singapore (RAS) and the Singapore Hotel Association (SHA), the FTT Recognition Programme aims to encourage demand for local produce from both the HoReCa sector and consumers. Inputs were also taken from members of the newly formed Alliance for Action (AfA) for

Local Produce Demand Offtake and Consumer Education, as well as from the Sentosa Carbon Neutral Network (SCNN), a business alliance comprising of hotels, F&B and attractions driving Sentosa-wide sustainability efforts.

The programme consists of a FTT Recognition Programme Logo which will recognise HoReCa businesses that adopt sustainable practices by procuring locally farmed produce. The logo is awarded to HoReCa businesses that procure at least 15 per cent of their fresh produce ingredients in procurement value from local farms which produce hen shell eggs, leafy vegetables, beansprouts or fish. There are three award tiers – Base Tier, Mid Tier and Highest Tier, and businesses that procure more local produce will be given a higher award tier.

- Base Tier: HoReCa businesses that procure at least 15% of local produce in one food category.
- Mid Tier: HoReCa businesses that procure at least 15% of local produce in two food categories.
- Highest Tier: HoReCa businesses that procure at least 15% of local produce in three or more food categories

Vincent Phang, President of ACAPS, affirmed the organization's commitment to sustainability and the 30 by 30 initiative by advocating for the use of locally sourced ingredients.

Businesses can use the FTT Recognition Programme Logo to brand and market their businesses as being environmentally conscious, using fresher produce and supporting Singapore's food resiliency. This will also help consumers easily identify and patronise HoReCa businesses that source from local farms.

Singapore Food Agency (SFA) partners food businesses to strengthen capabilities, tap on technologies to raise productivity, undertake research to develop new lines of business, and catalyse industry transformation to ensure food security.