

Online Briefing on Central Kitchen Meal Model

3 or 4 November 2025 (Mon/Tues)



EXCITING NEWS!

Our Canteen is Getting a MAJOR Upgrade!

Central Kitchen Meal Model (CKMM) @ WEST VIEW PRIMARY SCHOOL



Why This Change?

Students often face long waiting times in queues before receiving their food.



Why This Change?

There are limited food choices.



Fewer people are willing to run canteen stalls, leaving many stalls vacant for extended periods.

Why This Change?

Rising ingredient costs versus the need to keep prices affordable.



THE STRAITS TIMES

Pre-packed meals, dispensers: Canteen vendor shortage drives S'pore schools to serve up alternatives



Amid shortage of canteen stallholders, schools turn to catering and vending machines

Singapore

Higher costs, school closures during holidays and limited operating hours have made it tough for canteen vendors to maintain a steady income.



Student meals are prepared in Sats' kitc...



UPDATED APR 29, 2024, 12:01 PM •



Students buy food from canteen stallholder Khoo Lian Geok, who sells noodles at Methodist Girls' School. (Photo: CNA/Rebecca Metteo)

THE STRAITS TIMES

FOR SUBSCRIBERS

There's a food crisis silently brewing in schools in Singapore

With canteen operators struggling, vending machines and food deliveries are replacing fresh meals. This raises serious concerns about the long-term health of students.

Teo Yik Ying



THE STRAITS TIMES

Forum: Time for centralised system to replace stallholders at school canteens

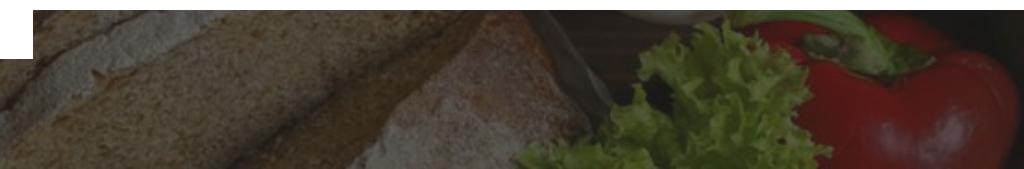
UPDATED OCT 09, 2024, 05:00 AM •

It would be a good change if Mr Teo Yik Ying's proposal of centralised cooking for all school canteens were implemented ([There's a food crisis silently brewing in schools in Singapore, Oct 7](#)).

School canteens are in a fluid situation now. Some schools use vending machines for their food, some engage external caterers while the rest are still relying on individual stallholders.

The Education Ministry should help transit this discretionary method to the centralised system Mr Teo proposed.

I was the operations manager in a primary school from 2000 to 2016 and would like to suggest it is time for individual stallholders to leave the scene.



**Our school is one of the 13 schools
participating in MOE's pilot on the
Central Kitchen Meal Model**



About the pilot:



Project with
Ministry of
Education and
13 schools



Involves
central
kitchens



Starts in
2026

What is a central kitchen?

- * Commercial kitchen facility
- * Equipped to prepare and produce food in **large quantities**
- * One central kitchen can prepare food for **multiple locations**



Soba-making machine
at RE&S central kitchen



Wok frying of food
at Chang Cheng central kitchen



Many well-known brands and restaurants in Singapore already use central kitchens

Coffeeshops

Example:



Supported by central kitchen operated by:



Restaurants

Example:



Supported by central kitchen operated by:

RE&S

Meet Our New Central Kitchen Operator



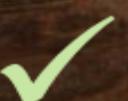
- Started as one small stall in 1994
- Now they have 160 food places and 30 coffeeshops
- They make both halal and non-halal food including vegetarian
- They even run the canteen at Curtin University

What Makes This SO Much Better?



 **Tasty, Healthy Food Always**

 **SO Many Food Choices from the Pre-Order Menu**

 **Super Fast Service!**

Every meal will taste the same delicious way, every single day!

Way more options than we have now, something for everyone! In addition, each menu comes with the nutrition information and ingredient.

Child have to simply scan the QR code on AMI Card to collect their food!

Does the Menu fulfil the Healthy Meals in School Programme?

amibox

Healthy Meals in School Programme (HMSP)

- Our menus are designed to meet the nutritional standards set by the HMSP.
- Ensuring that each meal is balanced with the right proportions of carbohydrates, proteins, healthy fats, and fiber.
- Using Healthier Choice Symbol (HCS) labelled products (low sodium salt, low saturated fat oil)
- To further manage nutritional quality, our chefs use precise

HMSP Guideline - Example Menu



WHOLEGRAIN

SERVING SIZE: 2 Serves or more

EXAMPLES OF 1 SERVE:



100g of Cooked Mixed Rice/Pasta (20% or more wholegrain in total)



2 slices of Wholegrain Bread



100g Cooked Wholegrain Bee Hoon

*Size of bowl used is 11cm (diameter) x 4cm (height).

VEGETABLES

SERVING SIZE: 2 Heaped Dessertspoons or more

EXAMPLES OF VEGETABLES:



Leafy Vegetables (E.g. Spinach, Cai Xin, etc)



Non-leafy Vegetables (E.g. Carrot, Broccoli, etc)

Starchy vegetables are not considered as vegetable.

PROTEIN

SERVING SIZE: 2 Heaped Dessertspoons or more

EXAMPLES OF PROTEINS:



Lean Meat (e.g. Skinless Chicken or Fish)



Egg



Tofu/Tau Kwa

Video

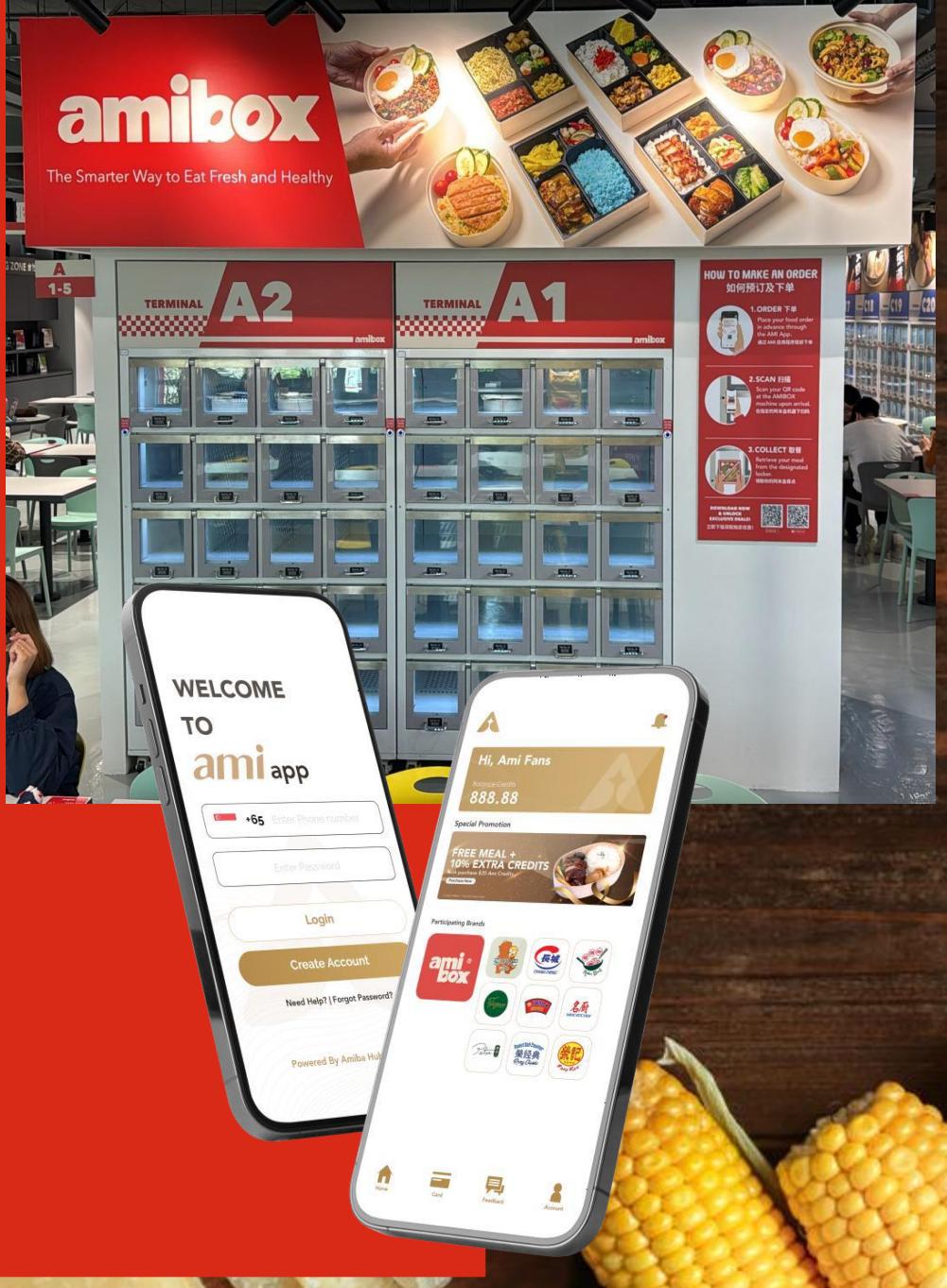
A Glimpse...Menu options

No.	Week 1	Week 2		Week 3		Week 4	
Halal Main Meal							
1	Fish Ball Bee Hoon Soup	\$1.80	Mixed Grain Nasi Goreng	\$1.80	Teriyaki Braised Chicken with Mixed Grain Rice	\$2.00	Teriyaki Braised Chicken with Mixed Grain Rice
2	Teriyaki Braised Chicken with Mixed Grain Rice	\$2.00	Teriyaki Braised Chicken with Mixed Grain Rice	\$2.00	Sweet and Sour Chicken with Mixed Grain Rice	\$2.00	Roasted Chicken with Tomato Mixed Grain Rice
3	Baked Satay Chicken with Mixed Grain Rice	\$2.40	Mee Soto	\$2.60	Chicken Bulgogi with Mixed Grain Rice	\$2.20	Shredded Chicken Soup with Yellow Noodle
4	Chicken Shakshuka with Mixed Grain Rice	\$2.40	Sweet & Sour Fish with Mixed Grain Rice	\$2.60	Black Pepper Chicken with Mixed Grain Rice	\$2.60	Spaghetti Chicken Bolognese
5	Spaghetti Chicken Bolognese	\$2.40	Chicken Mushroom Spaghetti	\$2.70	ABC Chicken Soup with Mixed Grain Rice	\$2.70	Chicken Rendang Rice
6	Japanese Curry Chicken Rice	\$2.70	Baked Chicken Tikka Rice	\$2.70	Chicken Aglio Olio Spaghetti	\$2.70	Tomato Fish with Mixed Grain Rice
Halal Vegetarian							
1	Mushroom and Vegetable Fried Rice	\$2.20	Sweet & Sour Bean Curd with Mixed Grain Rice	\$2.00	Beans & Vegetable stew with Mixed Grain Rice	\$2.40	Chickpea Curry with Wholemeal Bread
2	Tomato Penne with Roasted Vegetables	\$2.60	Veggie Scrambled Egg with Wholemeal Bread	\$2.40	Stir Fried Tomato Egg with Mixed Grain Rice	\$2.40	Japanese Curry Beancurd with Mixed Grain Rice
3	Assorted Seasonal Mushroom with Mixed Grain Rice	\$2.60	Vegetarian Stewed Curry Beancurd with Mixed Grain Rice	\$2.60	Vegetarian Mushroom Sauce Macaroni	\$2.60	Stir-Fried Mushroom Beancurd with Mixed Grain Rice
Halal Light Meal							
1	Stir Fried Wholegrain Mee Goreng	\$1.80	Stir Fried Mixed Grain Egg Fried Rice	\$1.80	Mixed Grain Chicken Porridge	\$1.80	Stir Fried Wholegrain Kway Teow
2	Baked Beans with Wholemeal Bread	\$2.20	Mixed Grain Peanut Porridge	\$1.80	Japanese Curry with Wholemeal Bread	\$2.20	Veggie Scrambled Egg with Wholemeal Bread

A Glimpse...Menu options

No.	Week 1	Week 2		Week 3		Week 4	
Non-Halal Main Meal							
1	Fried Mixed Grain Rice with Chicken	\$1.80	Egg Fried Rice with Minced Pork	\$2.20	Yang Zhou Mixed Grain Fried Rice	\$1.80	Black Pepper Chicken with Mixed Grain Rice \$2.40
2	Braised Mushroom Chicken with Mixed Grain Rice	\$2.00	Silky Egg Mixed Grain Yellow Noodle	\$2.20	Taiwanese Braised Pork Bowl	\$2.40	Fried Rice with Sweet and Sour Pork \$2.40
3	Hainanese Chicken Mixed Grain Rice	\$2.40	Hainanese Chicken Mixed Grain Rice	\$2.40	Hainanese Chicken Mixed Grain Rice	\$2.40	Hainanese Chicken Mixed Grain Rice \$2.40
4	Grilled Pork Fried Rice	\$2.70	Ginger & Scallion Fish with Mixed Grain Rice	\$2.70	Braised Soya Minced Pork with Mixed Grain Rice	\$2.40	Steamed Fish with Mixed Grain Rice \$2.60
Non-Halal Small Portioned Meal							
1	Braised Mushroom Chicken with Mixed Grain Rice	\$1.80	Silky Egg Mixed Grain Yellow Noodle	\$2.00	Taiwanese Braised Pork Bowl	\$2.20	Fried Rice with Sweet and Sour Pork \$2.20
2	Hainanese Chicken Mixed Grain Rice	\$2.20	Hainanese Chicken Mixed Grain Rice	\$2.20	Hainanese Chicken Mixed Grain Rice	\$2.20	Hainanese Chicken Mixed Grain Rice \$2.20
3	Grilled Pork Fried Rice	\$2.50	Ginger & Scallion Fish with Mixed Grain Rice	\$2.50	Braised Soya Minced Pork with Mixed Grain Rice	\$2.20	Steamed Fish with Mixed Grain Rice \$2.40





Scan the below QR code to download the AMI School app on your phone.



What Happen If You Forgot to Pre-order Your Child's Food!



Drink and Snack Vending Machine



Ijooz Vending Machine

Snack Stall: Dim Sum, Hot drinks



A Glimpse...Menu options in Snack Stall

S/NO	Menu	Price
Handmade Drinks Hot/Cold		
1	Coffee	\$ 1.00
2	Tea	\$ 1.00
3	Yuan Yang	\$ 1.00
4	Milo	\$ 1.00
5	Lemon Tea	\$ 1.20
6	Soya	\$ 1.00
7	Barley	\$ 0.60

S/NO	Menu	Price
Snacks		
1	Red Bean Pau	\$ 0.90
2	Honey Chicken Pau	\$ 1.00
3	Teriyaki Chicken Pau	\$ 1.00
4	Black Pepper Chicken Pau	\$ 1.00
5	Small Chicken Pau	\$ 1.00
6	Chicken Siew Mai (1pc)	\$ 0.80
7	Lo Mai Kai	\$ 2.00
8	Steamed Corn in Cup	\$ 1.50

S/NO	Menu	Price
Packet Drinks		
1	Magnolia Low Milk (Chocolate, Vanilla, Banana, Strawberry) 200ml	\$ 1.10
3	Yeo's Chrysanthemum Tea 250ml	\$ 1.00
4	Yeo's Pink Dolphine (Peach/Blackcurrant) 250ml	\$ 1.00
5	Yeo's Bandung Rose	\$ 1.00
6	Pokka Jasmine Green Tea 250ml	\$ 1.00
7	Vitagen Less Sugar 125ml	\$ 1.00
8	100plus	\$ 1.00



What happens if your child is unwell or have an urgent matter and cannot collect the pre-ordered meal?



Uncollected Food

- Meals are Refundable only with Official Documents (e.g. Medical Certificate); Application to be submitted within 7 Calendar Days via AMI School App
 - ✓ Click **Ami Box School Support Request** from Account
 - ✓ Fill in the Form with **attached photo** of official documents
 - ✓ Submit for CRM service staff for approval
 - ✓ Once approved, order amount will be credited back
- **For foreseen uncollection, please cancel your pre-order using the AMI School App by 3pm for the next day's meal**

**What happens if your child
forgets to bring their AMI
Card to school?**



What happens if your child forgets to bring their AMI Card to school?

- Approach the snack stall or any Chang Cheng staff in the canteen for assistance with collecting their food order.
- We believe all our students are Trustworthy and will be responsible in taking care and always have their AMI Card with them.

What happens if your child
lost the AMI Card?



What happens if your child lost the AMI Card?

- Parents to report the lost of AMI card via AMI School app.
- A fee of \$10 will be charged for any AMI card replacement.
- Collect the replacement card from the snack stall.



When Will This Happen?

Term 4 2025

(End of This Year)

- Online Brief all P1 to P5 parents: 3 or 4 Nov (online)
- Issuance of AMI Card to all students before end of Term 4
- Technical assistance at school hall: 21 Nov, 1.30pm to 3.00pm (physical)
- Caterer will do some minor renovation at the frontage of the canteen stall area

Term 1 2026

(When School Reopens)

- Chang Cheng will deploy more staff to assist students in their collection of food (1st three weeks).

Booth set up by Chang Cheng

21 November 2025 (Friday), 1.30pm to 3.00pm at School Hall



Get Ready for
Our New Canteen!



Thank you!

In 2026, all parents will be able to share their feedback through the AMI School App.

Feel free to ask questions or share your thoughts!



Any questions?

