

Science Café

By Science Centre Singapore



10% off with promo code: MOESCIENCECAFE

An Eat-mersive Experience

In conjunction with UNTAME

19 November 2023, 9.30am Gardenhouse, Jurong Lake Gardens Recommended for ages 12+. Buffet lunch served after the event.



Food sustainability and climate change are inextricably linked. While climate change affects global food security, sustainable food production and consumption practices have also come to the forefront as we face challenges of a warming Earth.

Singapore is actively addressing food sustainability challenges through edible urban agriculture and regenerative farming practices. How will the way we eat and live transform? Join us as we explore the journey toward a zero-waste nation and a resilient food future.



Lydia Konig **Science Centre** Singapore



Robert Li Singrass Pte Ltd.



Cuifen Pui



Dr Wilson Wong Food Citizen Pte Ltd. Jurong Lake Gardens

How to get there





With support from

Science Café

By Science Centre Singapore





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Venue: Gardenhouse, Jurong Lake Gardens

9.30am

9.45am

UNTAME — An Eat-mersive Experience

Lydia König, UNTAME Committee, Science Centre Singapore

Establishing Green and Sustainable Indoor Environments

Robert Li, Chief Executive Officer, Co-Founder, Singrass Pte Ltd. Talk conducted in Mandarin with English subtitles

Seeds of Regeneration: Community Composting, 10.05am Ecosystem Stewardship, and Edible Landscapes

Cuifen Pui, Programming, Boon Lay Nature Garden

Co-lead, Project Black Gold Co-creator, Food Citizen Pte Ltd.

Edible Gardens of Jurong Lake Gardens 10.25am

> Dr Wilson Wong, Deputy Director, Curator, Jurong Lake Gardens Adjunct Assistant Professor, NUS Food Science & Technology

11.00am

11.30am Lunch

End 12.30pm

Dress code: Garden Casual

Q&A Discussion

Recommended Ages 12+