

Design and Maintenance of Kitchen Exhaust Systems for Hawker Centres

INTRODUCTION

This 1-day course aims to provide an in-depth understanding on the design and maintenance of the kitchen exhaust system for hawker centres and food establishments. The course will provide an overview of NEA kitchen exhaust design guide as well as relevant local regulatory and mandatory requirements. In addition, it will also cover fundamentals of mechanical ventilation system, good design practices in kitchen exhaust system and case studies.

CONTENTS

Interpretation of NEA Design Guide

- Overview of Design Criteria
- Design Intent
- Dos and Don'ts

Introduction to Mechanical Exhaust Ventilation (MV) System

- What is MV? Why MV?
- Types of MV system
- Components of MV systems
- Relevant Codes and Regulations
 - SS 553 : 2009 – Code of Practice for air-conditioning and mechanical ventilation in buildings
 - Code of Practice on Environmental Health Section 3.2.11
 - Fire Code 2007 : Mechanical Ventilation and Smoke Control Systems
 - ASHRAE HVAC Systems and Equipment Handbook

Design a Good Mechanical Exhaust Ventilation System for Kitchen

- Design Concepts and considerations (e.g. discharge point)
- Mechanical Ventilation Requirements for hawker centre and food establishments
- Types of fans, filters and the selection consideration
- Ductwork Design and Sizing
- Maintenance
- Equipment Selection
- Good design / practices

Case Studies

- Sharing of experience – mechanical exhaust ventilation system of a hawker centre and food establishments
- Learning Points

LECTURERS

ER. HUI BENG HONG, PBM, MSc Fire Safety Engg, BEng (Mech), CEng, FIES, RI (Mech)

M&P Consulting Engineers

Er. Hui Beng Hong received Bachelor of Science (honours) degree in Mechanical Engineering from Strathclyde University, Glasgow, UK. He also holds a master degree in Fire Safety Engineering from the University of Western Sydney, Australia. Er. Hui has acquired vast experience in M&E consulting engineering services in different nature of projects. Er. Hui was the M&E consultant for previous hawker centre projects. Er. Hui is a registered Professional Engineer (Mechanical) with Professional Engineers Board Singapore and a Registered Inspector with Singapore Civil Defence Force. He was awarded the Pingat Bakti Masyarakat (PBM), Public Service Award, by the President of Singapore in 2010.

WANG XIAO JUAN, Senior Assistant Director, Planning & Development Department

Hawker Centres Division, National Environment Agency

Ms Wang received a MSc in Environmental Management and Bachelor in Civil Engineering (2nd Upper Honours) from the National University of Singapore. Ms Wang has more than 10 years' experience in managing projects on upgrading and development of hawker centres.



DETAILS

5th Run: 24 Oct 2019
 Duration: 1 day
 Time: 9.00am to 5.00pm
 Venue: BCA Academy
 Fee (incl of GST): S\$380.00
Refreshments will be provided.

In keeping with our green and sustainable practices, course notes will be available in e-format.

AWARD

Certificate of Attendance (COA) will be awarded to participants who meet the attendance requirement.

CPD POINTS

PEB: Pending

TARGET AUDIENCE

Public and private developers, consultants and facilities maintenance personnel involved in the design and maintenance of hawker centres and food establishments.

REGISTRATION

Visit BCA Academy Online StoreFront (OSF) @ <https://eservices.bcaa.edu.sg/registration/#/login> (Course code: 79072)

Note: Programme content subject to change without prior notice

