

## Awarded Projects

S/N	Recipient/Organisation	Project Title and Summary
1.	Bedok Citizens' Consultative Committee	<p><u>East Coast GRC Green Ambassadors Training Programme</u></p> <p>Implement a programme to train green ambassadors who would help to raise awareness on sustainability issues and lead projects within the community.</p>
2.	Buddhist Compassion Relief Tzu-Chi Foundation (Singapore)	<p><u>Creation of Self-Help Recycling Zones</u></p> <p>Set up self-help recycling zones at collection points to encourage sorting of recyclables and teach the community to recycle right.</p>
3.	Céline Delacharlerie, Chew Li Hong, Aurélie Chameau, Liyana Mahirah	<p><u>Survive The Collapse</u></p> <p>Organise an environment-themed scavenger hunt that takes participants to green locations and educates them on sustainability.</p>
4.	CitySprouts Pte Ltd	<p><u>The Living Sprout</u></p> <p>Build a living lab and living classroom with green features to engage citizens on sustainability.</p>
5.	Ernest Goh	<p><u>Ayer Ayer Upcycled Plastic Building Materials</u></p> <p>Collect plastic waste from the community and convert it into construction tiles, as well as conduct upcycling workshops.</p>
6.	Engineering Good Ltd	<p><u>ReMakeIT</u></p> <p>Conduct laptop repair and upcycling workshops, and redistribute refurbished laptops to Family Service Centres and MOE beneficiaries.</p>
7.	Eddie Chen, Beatrice Tan, Wilson Law	<p><u>Mykílio - Growing better materials for tomorrow</u></p> <p>Collect waste byproducts from businesses and the community, and recycle the waste into mycelium-based materials for packaging and furniture.</p>
8.	Farmily	<p><u>F.Ar.M</u></p> <p>Convert an under-utilised space into a temporary community urban farm with tours, agritech workshops and community composting activities.</p>
9.	Fortitude Culina Pte Ltd	<p><u>Food Circularity Hub @ Jurong Launchpad</u></p>

		Create a food circularity hub by collecting and recycling food waste, and conducting workshops to educate the public on food circularity and gut health.
10.	Gardens by the Bay	<u>Blue carbon capture through Novel Mangrove Wetlands</u>  Develop and study a novel freshwater mangrove wetland ecosystem at Gardens by the Bay with the community, and raise public awareness on blue carbon through lectures and citizen-science monitoring sessions.
11.	Ground-up Innovation Pte Ltd	<u>Grow In The Community: 3D-Printed Floating Chinampas from Recycled Plastics</u>  Conduct workshops to educate the public on environmental issues and how to turn waste plastic into 3D printed planters.
12.	Ho Sow Yun	<u>Gobz - The Community Composter</u>  Develop an IoT-based composter with integrated raised-bed gardening system and conduct events to guide the community on composting.
13.	Jayden Ong, N. Nithiya	<u>Community Edible Seed Bank</u>  Prototype a seed-exchange machine and conduct seed-saving and edible plants workshop to raise awareness of local edible plants.
14.	Keith Loo Zhi En	<u>AI-enhanced precision growing system for Singapore's Urban Food Security Showcase</u>  Install an AI-enhanced precision growing showcase at a community farm to educate the public on new technologies.
15.	Little Tree House	<u>Hydroponics 101</u>  Implement hydroponics systems to teach pre-school children about food security and local produce.
16.	Low Zhen Kun, Lian Peng Cheng, Chong Shu Chen, Ho Hwee En, Lim Yu Lin	<u>The Hungry Worms</u>  Collect food waste from businesses and the community, and recycle them through black soldier fly (BSF) larvae and earthworms composting.
17.	Li Xingyi, Eden Teoh, Bertrand Seah	<u>The Green Swan Initiative (GSI)</u>  To conduct research on sustainable finance landscape in Singapore and engage the public on their findings.
18.	Lyfestyle Group Pte Ltd	<u>Green Drumming</u>

		Collect and upcycle household waste to drums, which can be used for performances, to educate the community on upcycling.
19.	Marymount Community Club	<u>Food Waste Management: Marymount CC Youth Network, in Collaboration with Eunoia Junior College</u>  Implement a programme to segregate, collect and compost food waste at Marymount Community Club and Eunoia Junior College.
20.	National University of Singapore	<u>Towards Zero-Waste Precincts @ NUS</u>  Reduce and recycle general and food waste by installing food waste digestors, piloting smart IoT chutes, and implementing behavioural nudges at NUS.
21.	Ng Hui Ying	<u>Healthy Soils, Healthy Communities</u>  Educate students on food resilience by conducting interactive workshops on soil health farming.
22.	Otolith Enrichment	<u>Sustainability@Tampines Park</u>  Scale up community recycling of food waste using Black Soldier Fly (BSF) larvae, conduct research to improve the production of BSF eggs and larvae, as well as the quality of end products, and enhance food waste collection and BSF composting processes.
23.	One With Earth Pte Ltd	<u>Little Green Warriors</u>  Conduct eco-camps to educate children aged 4-6 on sustainability and climate change.
24.	Ocean Purpose Project Pte Ltd	<u>Project White Sands</u>  Set up a physical learning space at Pasir Ris Beach to educate the community on plastic pollution and keeping beaches clean, and conduct workshops and provide tools for the public to do beach clean-ups.
25.	Rachel Lee	<u>Our Eco Neighbourhood</u>  Recruit volunteers and engage store owners to set up collection points for reusable bags and contact lens blisters.
26.	Revolv Pte Ltd	<u>Muuse Reuse &amp; Return System</u>  Implement a reusable rental system and conduct engagement programmes in the neighbourhood to encourage greater community adoption of reusables.
27.	Singapore Food Agency	<u>Engaging the community on the use of an improved compost made from local waste streams</u>

		Work with Town Councils and the community to develop an improved compost, to increase the offtake of compost from poultry farms.
28.	Singapore Management University	<u>Creating Community Awareness of Food Sustainability through Insects</u>  Educate students on how insects can convert food waste into useful products, and study the public perception of insect-based food.
29.	SingHealth Duke-NUS Institute of Biodiversity Medicine (BD-MED)	<u>Aquaponics Farming on SGH Campus Rooftop</u>  Implement a community-based rooftop aquaponics farming project, introduce horticultural therapy and conduct sustainability programmes at Singapore General Hospital.
30.	Social Innovation Park Ltd	<u>L.E.A.D. with Nature</u>  Conduct an urban farming programme in schools, with senior citizens as partners on the farm.
31.	Singapore Institute of Building Limited	<u>Green Living Through App-based Education and Gamification</u>  Raise awareness on environmental issues and encourage more residents to adopt an eco-friendly lifestyle, through community education programmes, sustainable markets, and an app with interactive games.
32.	Stanley Tan, Lim Lecarl, Jeongjun Yun	<u>The Green Pins</u>  Consult the community and develop an application for consumers to locate F&B businesses that have customer-oriented sustainable policies.
33.	theVoice Productions	<u>Beyond Just Food</u>  Raise awareness on climate change among upper primary and secondary school students through skits.
34.	Thryft Private Limited	<u>Project Earth Convention</u>  Organise a sustainability fair to engage the public and encourage them to take action, through trade-in of second-hand books and showcasing sustainable products and green groups.
35.	Woo Qiyun, Goh Fang Min, Stacey Yip, Darren Leong, Shawn Chew	<u>Climate Commons</u>  Develop a website and work with NGOs to educate the public on climate change in immersive and practical ways, such as visual essays.

36.	Wong Jun Hao, Chan Wan Ting, Zhang Chenxin, Pang Tien Feng, Alexis Goh	<u>Bioevolution Game</u> Produce a board game and conduct game sessions for schools and nature groups to educate the public on biodiversity.
37.	Yuhua Citizens' Consultative Committee	<u>Yuhua Agri-tech - Solar (YAS) Living Lab</u> Convert a multi-storey carpark rooftop into a living lab for urban farming that integrates high-tech soil-less vegetables growing and solar power.