Singapore Hawker
Centers:
Food, Heritage,
and Culture

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Menu

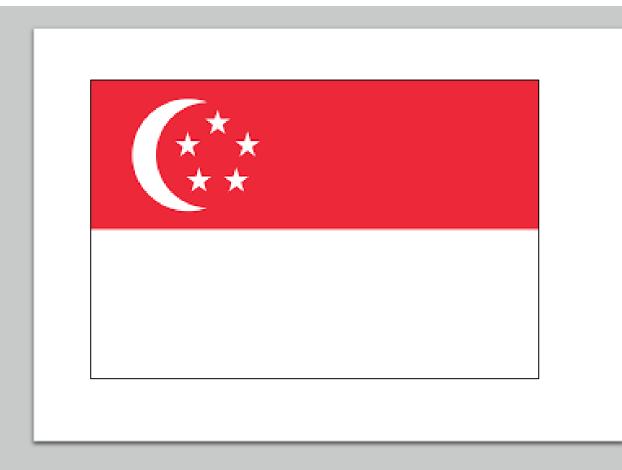
- About Singapore
- Hawker Centers
- Inscription on the UNESCO Intangible Cultural Heritage list
- Hawkerpreneurs
- Future of Hawker Centers





Singapore

- Independence: 1965
- Former British colony
- Pop: 5.69 million (4 mil)
- CIMO: Chinese (75%), Indian (9%), Malay (13%), Other (3%)









City of superlatives

One of the world's most costly cities to live in.

Range of dining, from cheap to staggering

- Less than \$2 for a plate of chicken rice
- More than \$450 for a tasting menu

Hawker Centers

- 116 hawker centers around the island
- Open-air food courts
- Traditional foods
- Sustain the locals
- Government run





Tiong Bahru Market & Food Centre

- 1951, 83 stalls
- Market on ground floor; meats, vegs, fruit
- Food Centre on L1
- Oldest public housing estate areas
- Gentrification with trendy cafes nearby

Tiong Bahru Market & Food Centre







Traditional Hawker Stall

Hong Heng Fried Sotong Prawn Mee

- -one dish, cooked to order
- -prawn mee (Hokkien origins, favorite of Malaysia and Singapore)
- -Michelin Bib Gourmand
- -cheap (\$3-5)
- -family stall, 3rd generation











Vibrantly delicious yet affordable hawker fare

- Roti prata
- Kaya toast
- Chicken rice
- Chili crab

UNESCO

- "community dining rooms"
- Inscribed on the Intangible Cultural Heritage of Humanity list, 2020



BUT, the future of hawker centres is uncertain

HAWKERS:

- Aging hawkers
- Loss of skill
- Rising costs in rent
- Hard physical work

LOCALS:

- Shifting lifestyles
- Desire for air conditioning
- Desire for healthier food
- Other choices! High competition

Hawker Centres- high competition



Why is it important to preserve hawker centers? And then, how?

- -Hawker centers are considered unique to Singapore
- -The nation is trying to establish a sense of national identity and create traditions, so preserving it through food is one way to do this.



Hawkerpreneurs

Hawker + Entrepreneur

- Millennials, educated
- Savvy in business, digital marketing, social media
- Hawker stall → restaurant, franchising, more stalls



Tasty Street:
Our Little Red Dot

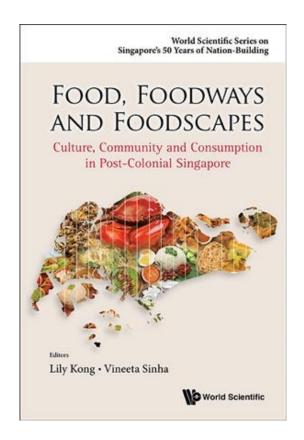


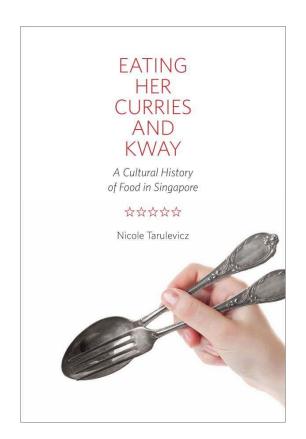
Future of Hawker Centers

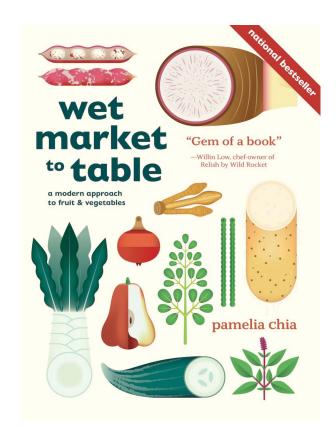
Yet, can these newer versions still be considered hawker food?

What makes food 'authentic'?









Hungry for more?

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