

Healthier Dining Innovation (HDI)

Frequently Asked Questions

General

1. What is the Healthier Dining Innovation (HDI)?

The Healthier Dining Innovation (HDI) is a \$5,000 grant scheme for F&B operators to take their first step towards capability upgrading in four areas:

- Research & Development
- Purchase of Healthier Ingredients
- Culinary Training
- Recipe Reformulation

2. How different is the HDI from the Healthier Dining Grant (HDG)?

The Healthier Dining Innovation (HDI) provides a \$5,000 easy- to- use amount for F&B operators to undertake food innovation-related activities. The Healthier Dining Grant (HDG) is a funding scheme offered by HPB, of up to \$30,000, to help our Healthier Dining Programme (HDP) partners promote healthier menu options under the HDP (i.e. within-store POSMs).

3. Who can apply?

All F&B operators which meet the criteria below are welcomed to apply:

- Registered and operating in Singapore
- At least 3 F&B outlets
- To develop healthier food and drink options for their F&B outlets

Service providers (e.g. culinary institutions, ingredient suppliers) are not allowed to apply for HDI.

4. How can I apply for HDI?

To apply for the HDI, F&B operators are required to complete the application form for the HDI, along with a quotation of the claim item(s) from the product/service provider. For price reasonableness, please provide a comparison with past purchase price or alternative quote from at least one (1) other supplier.

5. How does HDI work?

The \$5,000 amount can be used to purchase qualifying products and services, for the purpose of developing healthier food and drink options. Each application can be used for one supported area only. Each project must be completed before a new application will be considered. The duration for each project should not exceed one (1) year. Project fees which exceed the \$5,000 value of the amount will have to be borne by the applicant. Similarly, there will be no refund should the fees be less than \$5,000. GST is not covered under the HDI.

6. What are the qualifying ingredients/products and services?

Some of the available services include:

- Research & Development – e.g. special cooking equipment, raw materials costs, lab tests
- Purchase of Healthier Ingredients – e.g. HCS cooking oil, wholegrain rice, wholegrain noodles, wholegrain flour, functional ingredient (e.g. allulose, isomaltulose, dietary fibre)
- Culinary Training – e.g. qualified cooking classes, courses, schools
- Recipe Reformulation – e.g. external chefs/consultants to reformulate dishes, drinks and desserts

7. Can I request for an extension if I cannot complete the project within one (1) year?

The grant scheme has a validity period of one (1) year from the date of approval and the project must be completed within that period. F&B operators with valid reasons may request for a one-time extension.

8. Can I convert my HDI amount to HDG?

No.

9. Can I apply more than one HDI application at the same time?

No. Each HDI project has to be completed before a new application will be considered, unless specified otherwise.

10. How many times can I apply for the HDI?

Each non-HDP F&B operator may be awarded up to one (1) HDI in each of the four (4) Qualifying Areas. Each HDP partner F&B operator may be awarded up to two (2) HDIs in each of the four (4) Qualifying Areas. Successful applicants will be awarded with one (1) HDI per application.

11. If I had applied for HDI previously, can I still apply for HDG now?

Yes. Successful applicants of the HDI may apply for the HDG. However, applications for the HDG will be considered only after they have joined the HDP. Existing HDP partners are free to apply for both the HDG and the HDI.

12. When will I know the outcome of my application?

Within 1 month.

13. Where can I find more information?

Please visit www.hpb.gov.sg/hdi or email us at HPB_Healthy_Eating@hpb.gov.sg.