

HEALTHIER DINING INNOVATION (HDI) GUIDELINES

Scheme Guidelines											
Eligibility	<p>F&B operators which have ≥ 3 outlets¹ operating in the following types of F&B establishments may apply for the Healthier Dining Innovation (“HDI”) to develop healthier food and drink options: -</p> <ol style="list-style-type: none"> 1. Restaurants 2. Quick Service Restaurants (QSRs) 3. Cafes (Food Partners and/or Beverage Partners) 4. Kiosks (Food Partners and/or Beverage Partners) 5. Chains (Food Partners and/or Beverage Partners) 6. Institutional Caterers 7. Bakeries 8. Event Caterers (≥ 3 or more ordering platforms, e.g. website, phone, email, mobile app) 9. Digital F&B Operators (≥ 3 or more ordering platforms, e.g. website, phone, email, mobile app) <p><i>(NOTE: Service providers, such as culinary institutions and ingredient suppliers, are not eligible for HDI.)</i></p>										
Qualifying Areas	<p>HDI awarded pursuant to an application may be utilised by F&B Operators in the following Qualifying Areas only, as indicated in the relevant Application Form: -</p> <ol style="list-style-type: none"> 1. Research & Development 2. Purchase of Healthier Ingredients (wholegrains, HCS sauces & table salt only) 3. Culinary Training 4. Recipe Reformulation 										
Qualifying Ingredients/Products & Services	<p>Qualifying ingredients/products and services under each Qualifying Area may include, but are not limited to, the following: -</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="background-color: #2c5e8c; color: white;">Qualifying Area</th> <th style="background-color: #2c5e8c; color: white;">Qualifying Ingredients/Products & Services</th> </tr> </thead> <tbody> <tr> <td>Research & Development</td> <td> <ul style="list-style-type: none"> • Special kitchen equipment for healthier cooking (e.g. pressure cooker, steamer) • Raw materials costs • Lab tests² </td> </tr> <tr> <td>Purchase of Healthier Ingredients <i>(Applicable to wholegrains, HCS sauces & table salt only)</i></td> <td> <ul style="list-style-type: none"> • Wholegrain ingredients (e.g. rice, noodles, bread, flour) • Lower sugar/sodium sauces • Lower sodium table salt </td> </tr> <tr> <td>Culinary Training</td> <td> <ul style="list-style-type: none"> • Qualified cooking classes • Qualified cooking courses • Qualified culinary schools </td> </tr> <tr> <td>Recipe Reformulation to Make Healthier Options</td> <td> <ul style="list-style-type: none"> • Dish reformulation (e.g. reduction of calories, make healthy food taste good) • Drink reformulation (e.g. reduction of sugar, addition of calcium) </td> </tr> </tbody> </table>	Qualifying Area	Qualifying Ingredients/Products & Services	Research & Development	<ul style="list-style-type: none"> • Special kitchen equipment for healthier cooking (e.g. pressure cooker, steamer) • Raw materials costs • Lab tests² 	Purchase of Healthier Ingredients <i>(Applicable to wholegrains, HCS sauces & table salt only)</i>	<ul style="list-style-type: none"> • Wholegrain ingredients (e.g. rice, noodles, bread, flour) • Lower sugar/sodium sauces • Lower sodium table salt 	Culinary Training	<ul style="list-style-type: none"> • Qualified cooking classes • Qualified cooking courses • Qualified culinary schools 	Recipe Reformulation to Make Healthier Options	<ul style="list-style-type: none"> • Dish reformulation (e.g. reduction of calories, make healthy food taste good) • Drink reformulation (e.g. reduction of sugar, addition of calcium)
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¹ Digital ordering platforms (e.g. company website and/or phone app) may count as 1 outlet provided these platforms features and promotes healthier offerings tagged with Healthier Dining Programme (HDP) identifiers.

² Only for non-HDP partners. For HDP partners, complimentary nutritional analysis and lab tests are provided as part of programme.

	<ul style="list-style-type: none"> Dessert reformulation (e.g. reduction of sugar, addition of dietary fibre) <p>(NOTE: The list of qualifying ingredients/products and services are subject to changes at HPB's sole discretion. The Participants of HDI are encouraged to visit www.hpb.gov.sg/hdi frequently to check the updated list.)</p>
Non-Qualifying Costs	<p>The following costs will not be covered under the HDI:</p> <ul style="list-style-type: none"> Production costs Products and/or services provided by the applicant's related companies Costs of normal kitchen equipment (e.g. pots, pans, utensils) Late charges Operational costs and overheads (e.g. electricity, rental, manpower) Above-the-line (ATL) costs (e.g. advertisements) Marketing and promotional materials (i.e. for in-store marketing materials, please refer to the Healthier Dining Grant)
Application Process	<p>Any eligible F&B operators may apply for HDI by taking the following steps: -</p> <p>Step 1: Select <u>ONE (1)</u> Qualifying Area for capability building at a time in any application.</p> <p>Step 2: Source for the product/service and get a quotation from the vendor. For price reasonableness, please also provide a comparison with past purchase price or alternative quote from at least one (1) other supplier.</p> <p>Step 3: Fill up the HDI Application Form and submit the quotations to HPB_Healthy_Eating@hptb.gov.sg.</p> <p>(*Log on to www.hpb.gov.sg/hdi for the list of suggested product and service providers.)</p>
Application Period	<p>Applications for HDI can be made at any time during the subsistence of the Scheme, subject to HPB's unilateral discretion to vary, amend or stop the Scheme at any time.</p> <p>For the existing Participants, no new application will be entertained until its on-going HDI Project has been completed.</p>
HDI Value	<p>Each HDI is an amount up to S\$5,000 that F&B operators may utilise in one of the four Qualifying Areas, as per the details submitted in the relevant Application Form.</p> <p>Each <u>non-HDP</u> F&B operator may be awarded up to one (1) HDI in each of the four (4) Qualifying Areas. Each HDP 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.</p> <p>Project fees which exceed the value of HDI shall be borne by the applicant. There will be no refund if the actual costs incurred are less than the value of HDI awarded.</p> <p>GST is not covered under the HDI.</p>
HDI Validity Period	<p>Each HDI has a validity period of twelve (12) months from the date of the Letter of Offer (the "HDI Validity Period"). Any and all claims under any HDI must be made during the Validity Period in order to qualify for reimbursement under HDI.</p>
Extension of the HDI Validity Period	<p>F&B operators with valid reasons may request for an extension of the HDI Validity Period by submitting a written request to HPB at HPB_Healthy_Eating@hpb.gov.sg, at least one (1) month prior to the expiry of the HDI Validity Period. HPB may, at its sole</p>

	discretion, approve one-time extension per HDI upon review of the request for an extension. Any decision made by HPB with regard to the extension of the HDI Validity Period shall be final.
Restrictions on HDI	<p>The HDI cannot be utilised to reimburse any costs incurred in connection with any project that:</p> <ul style="list-style-type: none"> • has commenced prior to the date of the Letter of Offer; • will receive other sources of government/non-government funding; or • will obtain any goods or services from the parent company, subsidiary or associate company of the Participant (if any).
Criteria for Reapplication	An applicant who has previously been awarded with any HDI for a project may apply for a new HDI only upon completion of that project.

Updated as of July 2021