

Get to Know...

Ken & Yan Yuan

We set up our hawker stalls, Fatty Bom Bom because we have a deep respect for our local culture and vibrant food heritage that is a part of our daily lives.

Growing up, we were always surrounded by the comforting sights and smells of our local coffee shops and hawker centers. These spaces have been the heart of our community, where people from all walks of life gather to enjoy affordable, delicious meals that reflect our diverse cultural roots.

We wanted to keep this tradition alive and share it with both locals and visitors. For us, it's about honoring the rich culinary history that defines Singapore, and making sure these flavors continue to thrive for the future. It's more than just serving food—it's about preserving a piece of our heritage and continuing the spirit of togetherness that these hawker stalls represent.

Unexpected Success

When we first started out, we just focused on serving good food and staying true to the values of quality and authenticity that we believe in.

ITE has played a crucial role in shaping our journey. The hands-on training and practical skills gained from ITE's culinary program were invaluable in building a strong foundation for our career. ITE not only taught me the technical aspects of cooking but also emphasised the importance of creativity, teamwork, and discipline in the kitchen.

Additionally, the opportunities to learn from industry professionals and engage in real-world experiences gave us the confidence to venture into the food business. The support and encouragement from my instructors and peers also inspired us to push forward, reminding us that hard work and dedication are key to achieving success.


We were (and still are) passionate about sharing the flavors we love and connecting with people through food. We never imagined it would grow so quickly, but we always hoped that with hard work, dedication, and a genuine love for what we do, things would naturally fall into place.

While we didn't expect this level of success, it has always been our goal to build something sustainable and meaningful. As the business grows, we remain focused on keeping the same passion alive and continuing to improve our offerings all while honoring the local food culture that has inspired us from the very beginning.

Pass It On

We employ ITE graduates interns because we believe in giving the younger generation the opportunity to gain real-world exposure in the hawker industry, which is such an important part of Singapore's culture. The hawker scene has shaped who we are as a nation, and it's important for us to keep that tradition alive.

By hiring ITE grads and interns, we not only provide them with hands-on experience but also help them understand the values and history behind our local food culture.

We want to pass on that passion and respect for our culinary heritage, and having young people come into our business allows us to share that. It's about helping them accept and embrace who we are as Singaporeans, while encouraging them to continue the culture in their own way, ensuring it stays relevant for future generations. 





ELEVATE FUTURES

KEN TAN

Owner of Fatty Bom Bom

*Technical Diploma in Culinary
Arts with Restaurant Management
Graduated in 2015*

TOH YAN YUAN

Owner of Fatty Bom Bom

*Technical Diploma in Culinary
Arts with Restaurant Management
Graduated in 2016*

Growing up, we've always been surrounded by diverse flavors and dishes that tell stories of our heritage and traditions.

We wanted to be a part of preserving and continuing this vibrant food culture, sharing it with others, and passing it on to future generations.



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