A PLATFORM FOR GOOD

The Straits Times Saturday 19th December 2020 Page 27 | Section: SPECIAL REPORT A 1452cm on the page





ter girl

By the age of 25, Ms Annabelle Kwok had two successful artifi-cial intelligence (Al) companies under her belt. In 2016, she co-founded Smart Cow, which makes industrial grade hardware for Al processing.

She had started the company to sell off excess components she had bought to build a processor board for herself while making ro-bots

In 2017, she went on to found NeuralBay. The start-up spe-cialises in vision analytics, using Al to recognise humans, objects nd text. Ms Kwok, a mathematics gradu-

ate, believes that AI should be ac-cessible and affordable to those

cessible and affordable to those who needit. She sold NeuralBay in January this year, and is now heading the regional AI, data and analytics

regional Al, data and analytics team at Prudential, looking after 13 Asian markets, including China and India. Beyond Al, she has many inter-ests: circus tricks, film-making, hardware hacking, mixed martial arts and windsurfing.



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JANELLE LEE,
27
Co-founder and schelp forduct officer of bantu

Ms Janelle Lee is passionate about human behaviour, technology and social good. An avid volunteer, she started social tech start-up bantu in 2018, with the goal of designing easy-to-use technology to help non-profit groups in Singapore digitalise.

Till date, bantu's cloud software has served hundreds of organisations ranging from social services to arts groups to family service centres - including Samaritans of Singapore and Thye Hua Kwan Moral Charities.

Charities.

Last year, bantu won \$50,000 as the Social Enterprise Start-Up of the Year under the President's Challenge for leveraging technology to collate and analyse volunteer data – an innovation that has improved the engagement and retention of volunteers.

Ms Lee's friends describe her as fearless, compassionate and dedicated.



Mr Evan Heng rejected an offer to study geography – his dream course – in Britain last year and instead incorporated his tuition company, Zenith Education Stu-dio, the next day. The young tuition centre now

dio, the next day.

The young futtion centre now reaps a six-figure yearly profit and has expanded from just 40 junior college students last year to over 350 this year.

Passionate about teaching since junior college, Mr Heng – who is a first-year undergradure at NUS Business School – drew inspiration from the success stories of others. He had thought that setting up his own centre and running multiple programmes was unfathomable, but seeing others do it gave him the motivation to try it himself. A student-oriented company, the centre goes beyond class-room lessons and includes 24/7 academic support, perks – food, excursion and prizes – and free extra lessons and consultations when required.





JERVIS ISAIAH NG, 24 Head of a "young and dynamic" team of real estate agents

BeeX builds the world's most powerful underwater vehicles that pack superior "intellect" and physical propulsion into a compact size. Its chief executive officer Grace Chia believes engineering can make underwater inspection work safer and more environmentally friendly. BeeX uses marine robots to inspect port infrastructure, ship hulls, floating solar farms, and underwater foundations of off-shore oil and gas jackets and wind turbines. Divers hence do not have to be put at risk for such work and carbon emissions from diesel vessels deployed for such missions are cut. The underwater craft allow autonomous surface vessels to recharge without returning to port. Operators intervene from shore only when necessary.

shore only when necessary.

Ms Chia's work involves building prototypes that are reliable and scalable.

BeeX was the first Singa-BeeX was the first singa-porean team to ever compete in a global autonomous marine ro-botics competition held annu-ally in the United States.

At age 21 in 2017, Mr Jervis Ng started dabbling in the real estate line to pay off school loams while doing a double degree at Singapore Management University.

In less than four years, he has built up his 40-strong JNA Real Estate - one of the fastest-growing millennial real estate teams, and the youngest one under Propnex Realty. The team has sold over \$100 million of properties.

Mr Ng said he has found his passion - bringing value to clients and helping them build their property portfolio and accumulate inter-generational wealth. He added that he finds fulfill ment in seeing his young team

ment in seeing his young team grow to become adults who can provide for their families.



JONATHAN NG, 29 Founder of food tech firm SinFooTech

Believing he could create positive change, Mr Jonathan Ng founded food technology start-up SinFoo-Techin 2018.

Its newest technology creates beverages from unwanted soya whey, a by-product rof four mantacturing that has little commercial use and can cause water pollution if improperly disposed of.

The firm will launch a new product, Sachi, locally at the end of the year. Touted as a low-calorie alcoholic drink cartefed for health-conscious casual drinkers, it has notes of crisp apple cider, fruity Moscato and full-bodded sake.

The drinks which SinFooTech

Moscato and full-bodied sake.
The drinks which SinFooTech
creates can vary in flavour, are
gluten-free, contain antioxidants
and have less calories than other
wine alternatives.
The firm is aiming to expand its

technology overseas





KUAH CHEW SHIAN (left), 27 AND LISA TANG, 25

A mission to save food rejects – oddly shaped or irregular-sized fruit and vegetables – led to the birth of 16-seater restaurant

birth of 16-seater restaurant Kausmolast year.
Its two millennial co-founders—
Its two millennial co-founders—
Ms Kuah Chew Shian and Ms Lisa
Tang—were concerned enough about the food waste problem in Singapore to repurpose aesthetically filtered ingredients into tasty and delicious meals.
The two are graduates of Temasek Polytechnic's culinary and catering management programme.

and catering management programme.

Overstocked ingredients, overripe produce and underrated cuts of meat, along with locally grown greens, also find their way into Kausmo's dishes.