

New versus existing hawker centres

How new hawker centres run by socially conscious operators compare with existing hawker centres

7 new hawker centres run by socially conscious operators, out of **114** hawker centres in Singapore

Vast majority of stallholders in the new hawker centres renewed their contracts after the first operator's tenancy term

97% Ci Yuan Hawker Centre

96% Bukit Panjang Hawker Centre



Sustaining hawker trade

43 median age of hawkers at new hawker centres versus 60 across existing hawker centres

38 aspiring hawkers have undergone the operators' training programmes versus 12 under NEA's Incubation Programme

Vibrancy

100% of the new hawker centres are open for 3 meals a day versus **35%** of existing hawker centres

Productivity

New hawker centres have overall average tray return rates of **58%** versus **25%** at our existing hawker centres

New hawker centres
(approximate stall size 10 to 21 sq m)

\$750 to \$3,700

(Median: \$2,000)



Existing hawker centres*
(approximate stall size 5 to 13 sq m)

\$640 to \$3,900

(Median: \$1,700)

Coffee shops / foodcourts

\$4,000 to \$13,000

NOTE: Stall rentals make up 12% of hawkers' costs. *Comparable based on location, vibrancy and amenities

Key operating costs

Service & conservancy charges

New hawker centres
\$110 to \$350

Existing hawker centres*
\$130 to \$450

Table-cleaning fees

New hawker centres
\$300 to \$550

Existing hawker centres*
\$200 to \$830



NOTE: *Refers to 104 existing hawker centres with cooked food stalls

Source: NEA STRAITS TIMES GRAPHICS