

FOOD & BEVERAGE SAMPLING AND COOKING ON STANDS REGULATIONS

To apply for permission to sample your food or beverage product and/or cook on your stand, you MUST submit the [Food & Beverage Sampling/Cooking On Stand Request form](#) by 1 August 2025 to Rhoda Lam at rlam@Divcom.com.

COOKING REGULATIONS:

- 1) The use of naked, open flames, gas bottles, or gas cooking equipment is prohibited in any area of the venue. All cooking must be carried out using electricity only.
- 2) Exhibitors may only reheat cooked food on-site to provide free samples for visitors.
- 3) Stands with grilling activities must have a charcoal-filtered range hood installed to minimize indoor air pollution. Appropriate equipment for extracting fumes, based on the size and number of cooking ranges, must be provided.
- 4) As a safety measure, the cooking appliances facing aisles must be shielded by 50cm high panels above the stove top on three sides to prevent spillage of cooking oil or hot water.



- 5) Exhibitors are required to order a sufficient power supply to support their electric cooking appliances.
- 6) The applicant acknowledges they have sole responsibility for the use, service, and disposition of such items in compliance with all applicable laws. Accordingly, the applicant agrees to indemnify and hold harmless the venue "Sands Expo & Convention Centre" from all liabilities, damages, losses, costs, or expenses resulting directly or indirectly from their cooking on their stands.
- 7) Exhibitors cooking on their stands must abide by the [Fire, Safety, and Health Regulations](#)

FOOD & BEVERAGE CONSUMPTION

Sands Expo & Convention Centre (Sands), has exclusive food and beverage distribution rights within the Centre. Exhibitors may distribute SAMPLE food or non-alcoholic beverage products only with written authorization. Food and beverage items not manufactured, processed, or distributed by the exhibiting company MUST be purchased from Sands. Please complete the Booth Catering Order Form located in the [Order Event Services section](#) of the Exhibitor Resource Center.

SAMPLING REGULATIONS:

- 1) Items dispensed must be limited to products manufactured, produced, or distributed by the exhibiting company.
- 2) Samples must be related to the main theme of the exhibition.
- 3) Products for tasting must be free of charge.
- 4) All items distributed are limited to sample sizes:
 - i. Beverages are limited to a maximum of 2 oz (approx. 60ml) Containers.
 - ii. Food items are limited to bite-size portions (1 oz /approx. 30ml or less).

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- 5) Use of cooking equipment requires prior approval from the organizer.
- 6) Standard fees for storage, handling, delivery, etc., will be charged where applicable.
- 7) The applicant acknowledges sole responsibility for the use, service, and disposition of such items in compliance with all applicable laws. Accordingly, the applicant agrees to indemnify and forever hold harmless the venue from all liabilities, damages, losses, costs, or expenses resulting directly or indirectly from their use, distribution, or other dispensed food and beverage items.

IMPORTANT CONSIDERATIONS – Food & Beverage:

- 1) Any food or beverage for tasting, whether imported or locally produced, must be in a hygienic condition of the highest standard and must comply with the local food laws in Singapore.
- 2) To ensure compliance with food laws, regular inspections may be conducted by government officials during the show period. The Organizers will not be responsible for any claims or damages resulting from exhibitors' violation of the regulations.
- 3) Regardless of the type of food or beverage for tasting or exhibiting, exhibitors are required to provide (and present onsite for a site check by a government official) a health certificate issued by their respective local health authority for importation into Singapore. Contact your freight forwarder for further details on import permits, documentation, and shipping guidelines.

BEVERAGE: If you are serving an alcoholic beverage, you must be licensed to serve alcohol. Prior approval from the organizer and the venue is required.