



Protecting Your Business with BSI Catering Food Safety Certification

There is a global mega-trend of changing eating habits. Increased eating out, use of ready-to-eat meals, home delivery, tourism and travel are all being driven by consumer desire for convenience, new dining themes and experiences. Consumers are better educated, informed and conscious with regards to how the food they're eating has been handled and prepared; driving their need for trust in food safety.

This workshop will provide the opportunity for food service businesses to reframe the risks and challenges faced by the today's fast-moving food industry and helping them deliver safe, sustainable and socially responsible food at the heart of our food sector strategy.

Programme Agenda:

0930 – 1000hrs	Registration
1000 – 1010hrs	Welcoming Speech by BSI Singapore
1010 – 1020hrs	Statistics of food poisoning in Singapore and around the world
1020 – 1045hrs	Common Good Manufacturing Practices gaps, audit findings in food service business
1045 – 1100hrs	Open Discussion - Difficulties/common issues in catering
1100 – 1115hrs	Break
1115 – 1145hrs	Tips on how to deal with common issues faced in the catering industry
1145 – 1215hrs	Introduce the BSI Food Safety Catering Certification
1215 – 1230hrs	Q&A
1230 – 1330hrs	Lunch & Networking

Workshop Details:

Date: 8 March 2019
Venue: BSI Singapore
77 Robinson Road
#28-03 Robinson 77
Singapore 068896

Delegates will hear from and participate in discussions with our food experts

- **Geok Tin Neo**, Client Manager
- **Todd Redwood**, Global Food and Retail Supply Chain Operations & Compliance Director
- **Phoebe Wong**, Client Manager

Find out more

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