

Webinar 1: Workplace hygiene - Protecting workers, customers and organizations



Presenter: David Horlock | Managing Director of Global Food and Retail Supply Chain, BSI Group

Date: Wednesday, 24 June 2020

Time: 09.00-10.15AM [JKT/BKK/HCMC] | 10.00-11.15AM [SG/MY/PH]

Throughout the food industry, leaders are learning to navigate a new workplace health, safety and hygiene landscape. Organizations must adapt quickly, adopt new working practices and meet new regulations whilst ensuring they are trusted to protect people and provide a healthy and safe environment. Our new BSI Hygienic Premises programme addresses this challenge. Hear from David to discover how this could help your organization on the journey from restart and rebuild to resilient.

Register now

Webinar 2: Food Safety Culture Masterclass



Presenter : Lone Jespersen, PhD, Founder & Principal of Cultivate

Date: Thursday, 2 July 2020

Time: 02.00-03.00PM [JKT/BKK/HCMC] | 03.00-04.00PM [SG/MY/PH]

A culture of food safety and quality is a major component of resilience in food businesses. It helps deliver sustainable, competitive advantage because a strong culture can take more controlled risks and more easily shift to new working patterns in today's rapidly evolving and disruptive environments. Hear from Lone on what you can do tomorrow to improve your culture of food safety.

Register now

Webinar 3: Business continuity management – Managing supply chain risk in the food industry



Presenter: Neil Coole | Director of Food, Americas, BSI

Date: Thursday, 9 July 2020

Time: 09.00-10.00AM [JKT/BKK/HCMC] | 10.00-11.00AM [SG/MY/PH]

Food fraud, supply chain complexities and intentional adulteration aren't new to the food sector. However, with the world changing so much so quickly, how these issues impact the food sector changes at a pace that can be difficult for food organizations to match. Find out how business continuity systems help manage the challenging events that can severely affect an organization's ability to supply products and services to their customers.

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