



Food Marketing Institute Food Safety Workshop

MARK YOUR CALENDAR!

**Bangkok, Thailand
October 28-29, 2008**

Shangri-La Hotel

Join your industry colleagues at FMI's Food Safety Workshop brought to you by JohnsonDiversey. Learn essential best practices for protecting your business against foodborne illness outbreaks.

(Workshop will be conducted in English.)

Workshop Leader:

Mr. Wong Chee Siong
 Food Safety Consultant
 Regional Manager - ASEAN
 JohnsonDiversey Consulting

Who Should Attend:

- Food retailers and wholesalers
- Supermarket, hypermarket managers
- Fresh foods department managers and personnel
- Food safety managers
- Human resources/training managers
- Personnel with a direct impact on food safety.

Important Topics:

- Identifying the Hazards to Food Safety at Retail
- Preventing Foodborne Illness
- Following the Food Product Flow
- Correct Preparation of Facilities, Equipment and Utensils
- Proper Cleansing and Sanitizing Operations
- Environmental Sanitation and Maintenance
- Accident Prevention and Crisis Management
- Food Safety Management
- The Latest Food Safety Regulations

Registration Fee (inclusive of lunch and coffee breaks):

FMI Member: 1,530 Baht or \$45 US

Non-Member: 2,550 Baht or \$75 US

For More Details and Registration Information, Contact:

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Program Supported By

