



# 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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