



Food Marketing Institute Food Safety Workshop

MARK YOUR CALENDAR!

Manila, Philippines
October 22-23, 2008
Makati Shangri-La, Manila

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:

Ms. Lee Wai Ling
Food Safety Specialist
JohnsonDiversey Malaysia Sdn Bhd

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: 2,000 Pesos or \$45 US

Non-Member: 3,330 Pesos or \$75 US

For More Details and Registration Information, Contact:

Ms. Julie Lee
FMI Representative in Singapore
julielgk@singnet.com.sg
Tel: (65) 6289-1684
Fax: (65) 6284-0510
Mobile: (65) 9785-7672

Ms. Libby Martin
Senior Director, Membership, FMI
lmartin@fmi.org
Tel: +1 (202) 220-0806
Fax: +1 (202) 429-4519

Program Supported By

