

EVENT 5G

DATE	TIME	PROGRAMME
7 MAY TUESDAY	11:00 – 12:30	Application in Hotel Management of Sustainability 酒店業的可持續發展應用與分享 Speakers: Ms Tiffany Cheng, Assistant Manager, Food Safety, Grand Hyatt Ms Meico Cheong, Assistant General Manager, Hong Kong Quality Assurance Agency Hong Kong Quality Assurance Agency 香港品質保證局  Contact: Ms Brenda Ling Brenda.ling@hkqaa.org
	13:00 – 14:00	Food and Wine Pairing Speaker: Mr Eason Wu, Wine Department Instructor, Le Cordon Bleu Le Cordon Bleu 藍帶國際學院  Contact: Ms Cathy Lee clee@cordobleu.edu
	14:30 – 15:30	FCSI Asia Pacific Networking Cocktail Foodservice Consultants Society International (FCSI) Contact: Ms Clara Pi, MSC.FFCSI Clara.pi@me.com

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7 MAY TUESDAY	16:00 – 17:00	<p data-bbox="710 282 1284 324">新品推介: 可制作 1 百萬杯飲品的攪拌機</p> <p data-bbox="710 383 1348 510">Speaker: Mr Charles Chen, Regional Manager, Asia Pacific, Hamilton Beach Brands Inc</p> <p data-bbox="710 573 1070 656">Hamilton Beach Brands Inc. 咸美頓</p>  <p data-bbox="710 766 1278 846">Contact: Mr Charles Chen charles.chen@hamiltonbeach.com</p>

DATE	TIME	PROGRAMME
8 MAY WEDNESDAY	<p>Food Safety Symposium – Beyond Food Safety</p> <p>International Food Safety Association 國際食品安全協會</p>  <p>Contact: Mr Thomas Lam fse@ifsa.hk</p>	
	10:30	Welcome Speech and Group Photo
	10:40	<p>Global Food Incidents and the application of ISO 22000 :2018</p> <p><i>Mrs Becky Cheung 張劉麗賢女士</i> <i>CEO, Best Key Food Safety Consultants & Lecturer, The University of Hong Kong</i> <i>Chairman, International Food Safety Association (IFSA)</i></p>
	11:00	<p>Food Safety in Online Delivery Platform 網上外賣平台與食品安全的管理</p> <p><i>Mr Paul Henry Measor</i> <i>Commercial Director, foodpanda</i></p>
	11:20	<p>How Food For Good implement ISO 22000? 齊惜福如何推行 ISO 22000 食品安全系統, 製造安全食物給受惠者</p> <p><i>Mrs Regina Leung Tong Ching Yee 梁唐青儀女士</i> <i>Founder, Food For Good</i></p>
11:35	Break	

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8 MAY WEDNESDAY	12:00	How to Apply HKSAR Fund to Implement ISO 22000? 如何申請香港政府資助以推行 ISO 22000? <i>Mr Edmond Kam 金書鴻先生</i> <i>CEO, Amazing Group HK Ltd</i> <i>Executive Member, International Food Safety Association (IFSA)</i>
	12:25	Introduction to International Food Safety Enterprise Logo Scheme 「國際食安營商」標誌計劃簡介 <i>Mr Simon Tam 譚俠聲先生</i> <i>Advisor, International Food Safety Association (IFSA)</i>
	12:55	Probiotics for Healthy Gut and Beyond 益生菌: 不單是有益腸道那麼簡單 <i>Professional Kwan Hoi Shan 關海山教授 B.B.S. J.P.</i> <i>Research Assistant Professor cum Director of Food Research Centre, The Chinese University of Hong Kong</i>
	13:10	Food Safety & Hygiene Practice <i>Mr Louis Pang 彭業盛先生</i> <i>Production Manager, Maxim's Group</i>
	13:30	End of seminar 研討會結束

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<p>8 MAY WEDNESDAY</p>	<p>DKSH Hong Kong Ltd 大昌華嘉香港有限公司</p>  <p>Contact: Ms Ivy Lai ivy.lai@dksh.com</p>	
	<p>14:00 – 16:00</p>	<p>Crossing cacao color boundaries 為可可添上無窮色彩</p> <p><i>Ms Naomi Wahl, Pastry Chef, Carma Chocolate Academy Zurich</i> <i>Naomi Wahl 卡瑪瑞士朱古力學院餅廚</i></p> <p>Carma Chocolate</p> 
	<p>16:00 – 18:00</p>	<p>Meats from the untouched wild vs. wines made between the Old and New worlds 探索野生原野與遊走在新舊世界之間的美酒佳餚配搭</p> <p>South African Wine & South African Meat</p> <p><i>Ms Tersina Shieh, Wine Marketing Consultant</i> <i>謝德蘭女士, 釀酒師、葡萄酒評判、撰稿人、葡萄酒活動籌辦人</i></p>

DATE	TIME	PROGRAMME
9 MAY THURSDAY	11:00 – 12:00	<p>OpenRice ONE-STOP SOLUTION Driving Restaurant's Success OpenRice 一站式餐飲方案打開致勝之門</p> <p>Speaker: Ms Yen Tsoi, Senior Division Manager, OpenRice</p> <p>OpenRice</p>  <p>Contact: Ms Jennifer Lau JenniferLau@openrice.com</p>
	12:30 – 13:30	<p>Hand Drip Coffee Workshop 手沖咖啡教學示範, 現場觀眾試玩, 精品咖啡品嚐</p> <p>Speaker: Mr Gavin Yu, Coffee Trainer, Tsit Wing Coffee Co Ltd</p> <p>Tsit Wing Coffee Co Ltd 捷榮咖啡有限公司</p>  <p>TWG 捷榮集團</p> <p>Contact: Ms Nicole To nicole.wy.to@twcoffee.com</p>

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	14:00 – 16:00	Unleashing the natural flavors of Cocoa by the Chocolady 可可原味道之變奏曲 Speaker: Ms Marike Van Beurden, World Chocolate Master 2013, International renowned Pastry Chef Mr. Marike Van Beurden, 2013 年世界朱古力大師 Cacao Barry Chocolate 
	16:00 – 18:00	Some Fruitilicious Tea Tales! T2 Tea and La Fruitiere 花果細語: 果茶與雞尾酒合奏  

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	11:00	Welcome Speech and Group Photo
	11:15	<p>Introduction to International Food Safety Enterprise Logo Scheme 「國際食安營商」標誌計劃簡介</p> <p><i>Mr Simon Tam 譚俠聲先生</i> <i>Advisor, International Food Safety Association (IFSA)</i></p>
	11:40	<p>Blockchain Era: Food Supply Chain Revolution 區塊鏈應用場景 - 提升食品安全及優化供應鏈管理</p> <p><i>Ms Joanna Wong 黃海霆小姐</i> <i>Director, Business Development and Customer Management</i> <i>trustMe Chain Corporation Limited</i></p>
	12:00	<p>Relationship between Water and Food Safety 水對食安的關係</p> <p><i>Ms Georgina Shek 石珈而女士</i> <i>Director, Waterpipeplus (HKGA) Co Ltd</i> <i>Vice-Chairman, International Food Safety Association</i></p>
12:15	Break	

DATE	TIME	PROGRAMME
10 MAY FRIDAY	12:35	<p>Choosing Quality Food Testing and Certification Services 如何選擇優質的食品檢測和認證服務</p> <p><i>Dr Wong Ching-Hang 黃政珩博士</i> <i>Senior Accreditation Officer, Innovation and Technology Commission</i></p>
	12:55	<p>Effects of Processing Treatments on Selected Food Toxins</p> <p><i>Dr Choi Siu Mei Emily 蔡少薇博士</i> <i>Assistant Professor, Technological and Higher Education Institute of Hong Kong</i> <i>Honorary Treasurer, International Food Safety Association (IFSA)</i></p>
	13:15	<p>3-MCPD and its Esters: New Challenge to the Food Industry</p> <p><i>Dr Sze Tung Po Eric 史東甫博士</i> <i>Associate Professor cum Director of Institute for Research in Innovative Technology & Sustainability, The Open University of Hong Kong</i></p>
	13:35	<p>Online Food Trading – Licensing and Safety</p> <p><i>Mr Li Ka Kei 李家驥先生</i> <i>Ex. Assistant Director, Hong Kong Food and Environment Hygiene Department</i></p>
	14:00	<p>End of seminar 研討會結束</p>