

Invitation to all members of CAM, Pg Chapter

FOOD HYGIENE & SAFETY

Seminar

The Lecturer: Mr. Koh Geok Beng

A qualified and certified food hygiene consultant with over many years of experience in food hygiene, Mr Koh Geok Beng owns the Singapore-based food hygiene and HACCP consultancy, *KGB International Consultancy Service*. His company currently provides hygiene consultancy services to local food factories, food processing plants and restaurants, esp. in the area of HACCP.

He holds a Royal Society of Health Diploma for Public Health Inspectors, London and various HACCP qualifications obtained from the Chartered Institute of Environmental Health, London and NSF International in USA, including NSF's course on HACCP Auditing.

Mr Koh spent over 30 years with the Singapore government's Environment Ministry. He rose from the rank of public health inspector to Assistant Commissioner of Public Health and worked through various departments in the Ministry. He is the Immediate Past President of the Society of Environmental Health, Singapore and is a council member of the International Federation of Environmental Health, London.

He lectures regularly for the Society of Environmental Health on food hygiene and is also a part-time lecturer in the Advanced Food Hygiene Course conducted in Ngee Ann Polytechnic. He has been instrumental in authoring the Food Handlers' Handbook, a publication by the Society of Environmental Health, which is currently used as a course book.

28 August 2008 (Thursday)

8.00am - 5.30pm

FREE ADMISSION

Organized by



Main Sponsor



Interested please call for reservation
due to limited seat only.

Chef Darren Tan (Director of Education)

012-4730715

Programme

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| 8.15am - 8.45am | Registration |
| 8.45am - 9.30am | Welcome & Educational Presentation on U.S. Poultry |
| 9.30am - 10.30am | Introduction to Basic Knowledge of Micro-Organisms
Food, while essential for survival, can also cause illnesses. Food handlers must have a basic knowledge on micro-organisms - where germs exist and how they multiply or survive. |
| 10.30am - 10.45am | Coffee/Tea Break |
| 10.45am - 11.30am | Control and Destruction of Micro-organisms
Having understood how germs behave, food handlers must know the art of controlling or destroying them in food. |
| 11.30am - 12.15pm | Food Poisoning & Food Borne Infections
If food handlers know the type of illnesses that are caused by contaminated food, they are more likely to put greater effort in providing clean and hygienic food. |
| 12.15pm - 12.30pm | Video Show on Germs
Video presentation to help one understand the world of germs. |
| 12.30pm - 1.30pm | Lunch Break |
| 1.30pm - 2.15pm | Food Storage & Food Handling
Proper food storage is one of the most important aspects of food hygiene and safety. Every food handler should be able to decipher the temperature range required for specific food storage. |
| 2.15pm - 3.00pm | Cleaning & Sanitizing
Cleaning and sanitizing is important in the maintenance program in any food establishment. Knowing the proper technique of cleaning and using suitable cleaning chemicals will certainly help improve hygiene standards in any food establishment. |
| 3.00pm - 3.15pm | Coffee/Tea Break |
| 3.15pm - 4.00pm | Personal Hygiene
The key to proper food handling is having all food handlers practice a high standard of personal hygiene that is often overlooked and regarded as being trivial. |
| 4.00pm - 4.45pm | Pest Control
Pests are attracted to food. Any premise where food is being prepared, especially on a commercial scale, carries a potential risk for pest infestation. It is necessary that all food handlers should know the types of pest associated with food preparation and how to control them. |
| 4.45pm - 5.00pm | Fun with Cartoons |
| 5.00pm - 5.30pm | Wrap Up (Q&A) |