



香港餐飲展 X 亞洲高端食品展 2020
Restaurant & Bar X Gourmet Asia 2020

食品安全研討會 Food Safety Symposium 餐飲業如何在疫境下轉危為機

日期 Date: 13rd NOV, 2020

時間 Time: 11:30 a.m. – 13:00 p.m.

地點 Venue:

香港餐飲展 X 亞洲高端食品展 1樓 1A Spirits Tasting
Theater (IFSA 展位 1A-437 旁邊)

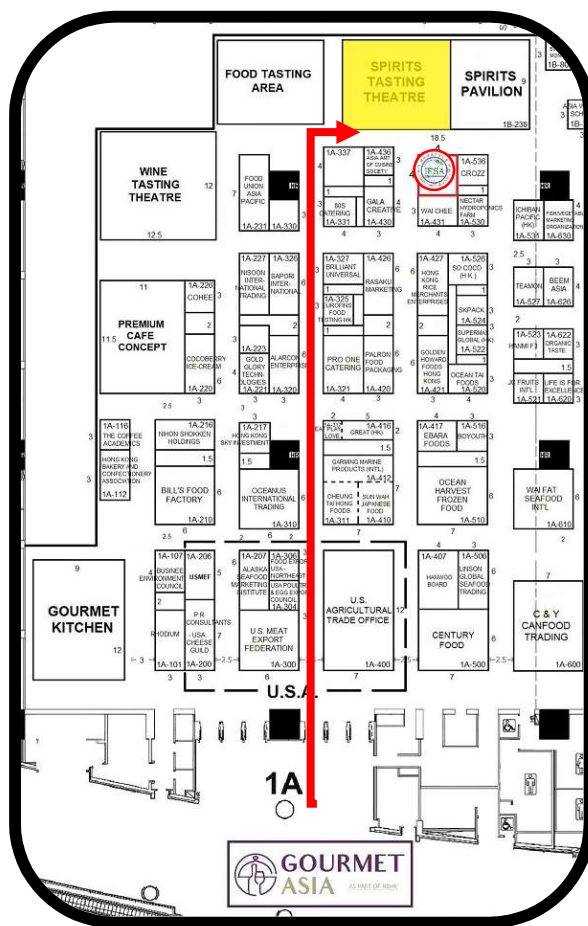
Spirits Tasting Theater (Near by IFSA 1A-437) Hall

1A Restaurant & Bar Hong Kong X Gourmet Asia,
Hong Kong Convention & Exhibition Centre

入場人士登記 Online application :

<https://www.rbhk-ga.com/zh/visit/pre-registration/>

or



International Food Safety Association(IFSA)

Website: www.ifoodsafetya.com Facebook: [ifoodsafetya](https://www.facebook.com/ifoodsafetya)



Time 時間	13 rd Nov 2020 Programme 程序
11:30 a.m.	Opening 開幕 Mrs. Becky Cheung 張劉麗賢女士 Chairman, International Food Safety Association (IFSA)
11:35 a.m.	Welcome Speech 致歡迎詞 Mrs Regina Leung Tong Ching Yee 梁唐青儀女士 Founder, Food For Good
11:45 a.m.	全球食物中毒事故與 COVID-19 的情況，防止新冠狀病毒傳播及應對方法 Mrs. Becky Cheung 張劉麗賢女士 CEO, Best Key Food Safety Consultants & Lecturer, The University of Hong Kong Chairman, International Food Safety Association (IFSA)
11:55 a.m.	Probiotics, prebiotics, and nutrition mediate immunity to protect us from viruses like Covid-19 益生菌，益生元和營養可調節免疫力，抵抗新冠病毒等病原體入侵 Prof. Kwan Hoi Shan 關海山教授 B.B.S. J.P. Emeritus Professor, The Chinese University of Hong Kong Honorary Advisors, International Food Safety Association (IFSA)
12:05 p.m.	食品安全包裝用紙新知識 Mr. Eric Leung 梁錦棠先生 Founder, 通善創意公司
12:15 p.m.	How do catering business protect their customer and staff, in order to prevent the formation of “Cluster”? 餐飲業如何保障員工和食客，防止“群組”的形成？ Mrs. Mandy Cheng 鄭敏慧小姐 Food Safety Manager, Intertek Testing Services HK Ltd.
12:25 p.m.	Experts believe that COVID-19 won't be over by mid of next year. What the catering industry can do to deal with this long winter? 專家估計新冠病毒最少要明年年中才能結束、餐飲界如何應對這漫長的寒冬？ Mr. Keith Lau 劉永樂先生 Managing Director, iBonus Limited
12:35 p.m.	“疫”要安心，先進抗疫消毒方法 Mrs. May Leung 梁美卿小姐 Sales Director, Joinmax Display & Productions
12:40 p.m.	Safe and effective ways to prevent and eliminate SARS CoV2 in the environment. 安全有效的方法來預防和消除環境中的 SARS CoV2 Mr. Chris Lee 李元傑先生 Managing Director, Microderm Technologies LTD
12:45 p.m.	水與食品安全之關係 Water VS Food Safety Ms. Georgina Shek 石珈而女士 Vice Chairlady, International Food Safety Association Director, Waterpipeplus Co. Ltd.
13:00 p.m.	End of seminar 研討會結束



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About RBHK X GA

Restaurant & Bar Hong Kong

With over 17 years' track record, Restaurant & Bar Hong Kong (RBHK) is one of the most established food & hospitality exhibitions in the region, serving culinary experts, beverage masters and restaurant owners of the highest calibre. New, high-quality products and exciting show elements all create synergy between exhibitors and buyers, cultivate culinary exchanges and inspire innovative business solutions, making RBHK the key event in the food and beverage industry.

Gourmet Asia

Hong Kong is widely regarded as the Heaven of Foods; in recent years, the gourmet food market has expanded to South China regions, and the middle class expect higher standards in the dining scene. Previously in Restaurant & Bar Hong Kong, high-end food and drinks were presented through the Gourmet Japan zone, but to meet the increasing demand for more luxurious dining experiences, Gourmet Asia (GA) will continue as part of RBHK to showcase exclusively food & drinks, as well as the finest gourmet products

關於 香港餐飲展 X 亞洲高端食品展 2020

香港餐飲展 (RBHK) 將於 2020 年 11 月 11 日至 13 日假香港會議展覽中心舉行，延續過去 17 年卓越成績。香港餐飲展是亞洲頂尖食品及款待業展覽，展覽為期三日，為區內高水準餐飲專家、餐廳東主及業內買家獻上各品牌食品、飲料、器材、供應品等豐富展品及展覽元素。展覽促進業界交流，啟發創新商業意念，勢將成為業界盛事。

本屆**亞洲高端食品展 (GA)** 將與香港餐飲展同場舉行，以全新形式回歸會展，滿足餐飲業的極高標準。展覽將展出高檔食品飲料、優質海鮮肉類、精緻烘焙食品及糕點，以及頂級葡萄酒，買家可獨家盡覽環球熱門產品，拓展精緻食品市場。

參觀人士預先登記 **Online application** :

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More about the speaker

Mrs. Becky Cheung 張劉麗賢女士

Chairman, International Food Safety Association (IFSA)

國際食品安全協會主席



Food Safety Lecturer of University of Hong Kong, Chinese University of Hong Kong, The Hong Kong Polytechnic University, Hong Kong Baptist University

The chairlady of Hong Kong Food Science and Technology Association

2002/2003

HACCP Technical Consultant of Joint Accreditation Service of Australia and New Zealand

HACCP and ISO 22000 committee member of Hong Kong Quality Accreditation Association 2000-2008

Registered Trainer of British Chartered Institute of Environmental Health

Lecturer of Environmental & Public Health at Open University of Hong Kong (Middlesex University in London)

Registered Trainer of the Food and Environmental Hygiene Department Hong Kong

Member of CIEH & Fellow of RSPH

CEO of Best Key Consultants

Independent non-executive Director of Simplicity Holding Limited

Over 35 years of international food safety work experience

香港大學、香港理工大學、香港中文大學、香港浸會大學的食品安全講師

香港食品科技協會主席 2002/2003

澳洲紐西蘭政府認可署 JAS (ANZ) 技術專家

2000-2008 年香港品質保證局 HACCP 和 ISO 22000 委員會成員

英國環境衛生協會註冊講師

香港公開大學的環境與公共衛生講師

香港食物環境衛生署註冊講師

英國環境衛生協會成員和皇家公共衛生學會會員

德信食品安全顧問公司行政總裁

倩碧控股有限公司獨立非執行董事

超過 35 年國際食品安全相關工作經驗

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More about the speaker

Mrs. Mandy Cheng 鄭敏慧小姐

Food Safety Manager 食物安全經理

Intertek Testing Services HK Limited 天祥公證行有限公司



Mandy Cheng is the Food Safety Manager at Intertek Hong Kong. She has been working in the Food Safety and Quality Control field for 15 years+ and has built up in-depth experience in HACCP and ISO 22000 standards.

She has trained some 3,000 people from the catering and hotel industry in Hong Kong, Macau, China and Taiwan. Her achievements include bringing a 5-star hotel to obtain the FIRST HACCP and ISO 22000 certification in Hong Kong. Following that, she has been a consultant on FSMS programs in Hong Kong and Macau.

Mandy 是 Intertek 香港的食物安全經理。她從事食物安全和質量控制領域已有 15 年以上，並在 HACCP 和 ISO 22000 標準方面積累了豐富的經驗。她已經培訓了來自香港，澳門，中國大陸和台灣地區餐飲和酒店業約 3,000 人。她的成就包括帶領一家五星級酒店在香港獲得第一個 HACCP 和 ISO 22000 認證。之後，她成為香港和澳門 FSMS 計劃的顧問。

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More about the speaker

Professor KWAN Hoi Shan 關海山教授

PhD, BBS, JP

Emeritus Professor, School of Life Sciences, CUHK

Chairman, HSK GeneTech Limited

香港中文大學生命科學學院榮休教授

海山基因科技有限公司主席

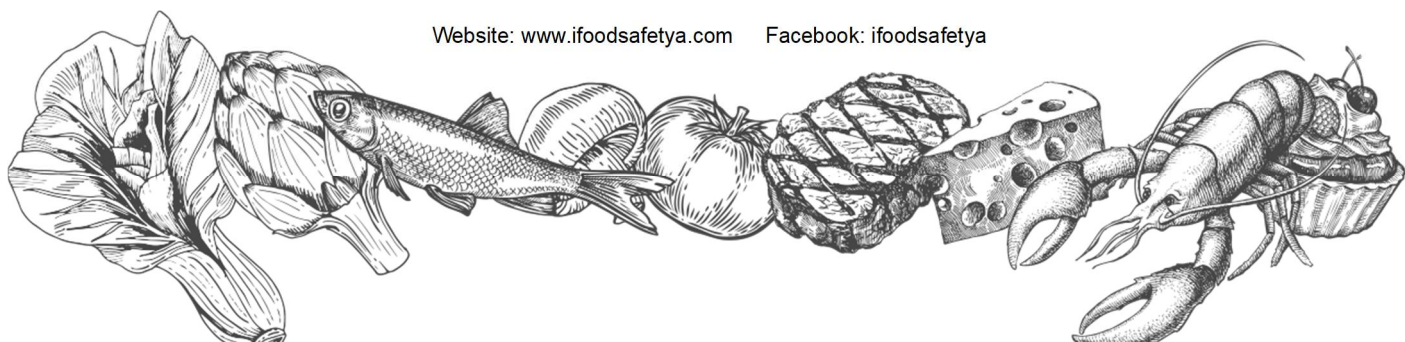


Professor Kwan obtained PhD from University of California, Davis. He started to teach at The Chinese University of Hong Kong in 1984 and retired in 2019. He has been professor of School of Life Sciences, Dean of Science, and Director of Food Research Centre. He has excelled in molecular biology and genomic research. His main research interests focused on mycology, microbiology, gut micro biome, probiotics, and traditional Chinese medicine. He has published over 300 research articles in international journals and conferences. In recent years, he found HSK GeneTech Limited, Probiolife Limited, and Mushroom-X Limited.

關教授從加州大學戴維斯分校獲得 微生物學 博士學位，自 1984 年起任教於香港中文大學，於 2019 年榮休，曾任生命科學學院教授，理學院院長及食品研究中心主任。關教授一直致力於分子遺傳及基因組學方面的研究，其興趣主要涵蓋真菌、微生物學、腸道菌群、益生菌及中藥等方面。關教授的學術研究成果豐碩，在國際期刊和會議上發表過超過 300 篇學術文章。關教授近年創辦了海山基因科技有限公司、益生活有限公司及 Mushroom-X Limited。

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Mr. Keith Lau 劉永樂先生

Managing Director 董事總經理
iBonus Limited, 易寶時有限公司

Mr. Keith Lau is a computer engineer, he published an article "Mathematical Model for COVID-19" in a medical journal.

劉永樂先生是一位電腦工程師，曾在醫學雜誌發表 "新冠病毒數學模型"。

Mr. Chris Lee 李元傑先生

Managing Director, Microderm Technologies LTD

Chris is in manufacturing and brand building industries for over 25 years and focuses on worldwide distributions of over 22 brands in the last 10 years. He is owner of a Medical Technology with 53 World Wide patents and 17 FDA patents. Treated over 10 millions patient in over 40 countries.



在製造，品牌建立和分銷方面擁有超過 25 年的專業知識，重點是亞洲，歐洲和北美。我們公司持有醫療用級別的消毒劑生物技術，以防止感染性微生物相關問題。性能穩定的消毒劑擁有 53 項全球專利和 17 項 FDA 專利。40 多個國家的 1000 萬用戶受益於此技術

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More about the speaker

Mrs. Georgina Shek 石珈而小姐

Vice Chairlady, International Food Safety Association
Director, Waterpipeplus Co. Ltd



As the director of Waterpipeplus, Georgina is passionate about water quality and bringing healthy drinking water to her clients. The company sells high-end water machines and filtering systems and have now begun bringing high quality water solutions to its clients!

"水管家" 執行董事，從事「水」的工作超過十年，從普通幾百元的濾水器到幾萬元的水機都有研究，水管的潔淨度對水機的影響，甚至分析各區及各類水管適合什麼濾材等！經常到各大協會商會分享清潔水管及濾水器分析等！



Mrs. May Leung 梁美卿小姐

Sales Director Joinmax Display and Productions Ltd
銷售總監，中大中鳴製作有限公司

曾任職亞洲有限公司總經理，2008 奧運馬術行政經理及創維電視董事總經理。

Masterpiece PR Asia Ltd General Manager 2008 Olympic Game, Admin Manager Skyworth Sales Ltd , Director and General Manager

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