

# IFMA's Industrial Spotlight: F&B License and Cases Sharing (Thursday, September 17, 2015 19:00 - 20:00)

## Registration:

Please complete registration [ONLINE](#).  
No application will be processed without full payment.  
Need help? Call (852) 2512 0111 or e-mail [registration@ifma.org.hk](mailto:registration@ifma.org.hk)

## Admission Fee:

1. IFMA HK Chapter Members / Students of CityU SCOPE: FREE Admission
2. IFMA Base Members/ Members of Supporting organizations/ Sponsors: HK\$50
3. Non-members: HK\$100

## Payment Methods:

1. Please issue cheque payable to "International Facility Management Association Hong Kong Chapter" and mail the cheque to P.O. Box. No. 65115, Tseung Kwan O Post Office.
2. Deposit the fee to Hang Seng Bank (A/C No: 222 - 005340 - 001) and send the bank-in slip to [registration@ifma.org.hk](mailto:registration@ifma.org.hk) or fax to (852) 2512 0555.
3. PayPal

## Notes:

1. If typhoon signal no. 8 or above or the black rainstorm warning signal will be hoisted 4 hours before the event starts, the event would be cancelled or postponed. Participants will be informed of the cancellation or the re-scheduled date of event in due course. The IFMA Hong Kong Chapter reserves its right to cancel or to change the speakers without prior notice.
2. Cancellations must be made at least 3 business days prior to the event. Otherwise, full price (HK\$100) will be charged for your late cancellation. If you are not able to attend, we welcome a delegate to attend on your behalf. Refunds will not be given for no shows after the event.
3. The organizing parties accept no liability for any eventuality that may occur to affect travel itineraries before, after or during the event, or for any incident or accident, should any occur.

## Abstract:

Food safety and hygiene are critical to our health. From purchasing and preparing food to cooking and dining out, eating right begins with eating safe. A good reason to eat only in licensed restaurants is that they must all adhere to the Food Hygiene Code published by the Food and Environmental Hygiene Department. But you should still pay attention to the hygiene of both the restaurant and its employees.

In this one hour Industrial Spotlight, Mr. Ray Chan is going to walk us through information on what types of licences required for activities regulated by the Director of Food and Environmental Hygiene (DFEH) under the Public Health and Municipal Services Ordinance (Cap. 132) and other relevant legislation. There will also be insight in how operators satisfy all essential health, building and fire safety requirements, and sharing of practical case studies.

## Speaker:

**Ray M.W. Chan** has over 20 years solid work experience from Maxim's Group, InterContinental Hotels Group, Hong Kong Convention and Exhibition Centre, and etc. He held position of Senior Manager, Director of Engineering, Head of Maintenance and Chief Engineer.



Ray has comprehensive technical knowledge and management experience from both Projects and Facilities. He was managed massive F&B projects; Crowne Plaza and Holiday Inn Express Hotels Pre & Post Openings; Facilities Management to InterContinental HK, HKCEC and HSBC Headquarters.

Ray has Master and Bachelor Degrees in Building Services Engineering, and is also CFM of IFMA. Ray is now working in Maxim's Group as Senior Manager, Projects & Engineering.

**Venue:** UR8, SCOPE Admiralty Learning Centre, 8/F United Centre, 95 Queensway, Admiralty

**CPD:** 1 hour (The CPD certificate shall be sent to your registered EMAIL ADDRESS on or before October 17, 2015. No printed copy will be distributed during the event.)

**Language:** Cantonese

## Supporting Organizations:



## IFMA's Corporate Sponsors

