

ASEAN Live Webinar Series
Workplace Hygiene –
Protecting workers, customers
and business



Webinar overview

Throughout the food industry, leaders are learning to navigate a new workplace health, safety and hygiene landscape. Organizations must adapt quickly, adopt new working practices and meet new regulations whilst ensuring they are trusted to protect people and provide a healthy and safe environment.

Our new BSI Hygienic Premises programme addresses this challenge. A staged programme, it incorporates world-class principles and guidelines relevant to you, so you can embed a culture of best practice health, safety and hygiene throughout your organization. With the opportunity to achieve BSI Mark of Trust “Kitemark” certification, this programme can have a positive effect on workers, enhance your organization’s brand and reputation and build trust with stakeholders.

Join our health safety and hygiene experts to discover how this could help your organization on the journey from restart and rebuild to resilient



Speaker

David Horlock
Managing Director of Global Food
and Retail Supply Chain, BSI
Group

David has a Bachelor of Business Degree in Agribusiness with 38 years' work experience in the Agri-Food, Life Science, Commodities, Consumer Products and International Standards and Certification sector dealing with Organizational Resilience, Operational Resilience and Supply Chain Resilience. His positions include international management postings working as a CEO, Country Manager, Global Product Manager for internationally recognized Organizations gained from postings in Hong Kong/ China, Philippines, Thailand, Australia and UAE.



Moderator

Nicolas Carneiro
Director of Food BSI Asia Pacific

Date: Wednesday, 24 June 2020
Time: 09.00 - 10.15 am [JKT/BKK/HCMC]
10.00 - 11.15 am [SG/MY/PH]

Register now

For more information contact:
infothai@bsigroup.com