

## Building Resilience Through Digitalization in Food Business


CONNECTION TECHNOLOGY 裝備未來  
**FUTURE SKILLS**

Course Fee: HK\$800

**MGS**  
Matching Grant Scheme for Skills Upgrading  
技能提升等額補助金計劃

\* 75% already subsidized in cost by MGS of the HKSAR Government

This programme aims at developing participants' understanding of the importance of food safety by digitalization to overcome the key challenges in food business and build resilience through digitalization in different sectors: F&B, retail and supply chain. Resilience helps fighting the disruptions in an uncertain environment by building resistance and the ability to recover to a better position during uncertain situations such as a pandemic reduction of manpower, inconsistency of quality, and supply chain disruption etc. It also aims to equip participants with various tools and new technologies to improve efficiency, productivity, workflows, and customer experience. It helps food businesses to reduce costs and waste by automating and streamlining business processes and well-utilized company resources to enhance company resilience and sustainability.

Programme code	10011973
Date and time	2 modules, 7 hours in total
Venue	HKPC & Online Broadcast 
Medium	Cantonese (supplemented with English terminology)
Course fee	HK\$800
Remarks	Professional in food and related industries are welcome

### Learning Outcomes

- To review the importance of food safety and principles of FSSC22000 International Food Safety System
- To identify key challenges and build resilience in food business under uncertain situations
- To understand the use of new technologies such as big data analytics and IoT in different food sectors
- To gain practical tools for the utilization of digitalization in F&B, retail and supply chain sectors
- To gain further insight into the application of digitalization to offer safer, more efficient, more effective and economic solutions in the food chain and so enhancing their competitiveness

## Course Outline

### Module 1 (3 hours)

#### **Module 1: Importance of food safety and overview of challenges in food business**

##### **Objectives:**

- 1) Importance of Food Safety Management and Principle of FSSC22000 International Food Safety System & practical tool of Plan- Do-Check-Act (PDCA)
  - The importance of Food Safety Management System (FSMS) and its benefits
  - The key concepts and main requirements FSSC 22000 and ISO 22000 :2018
  - The application of digitalization on improving food safety and productivity, hence reducing cost, and improving profit
  - Plan- Do-Check-Act (PDCA) cycle ensures the processes are adequately resourced and managed, and to identify opportunities for improvement
- 2) Application of Digitalization in Food Business Nowadays (2 topics alternatively in 4 Intakes)
  - Digitalization Processes in Supply Chain (Class 1 and 2)
  - A New Symbiosis: Smart Food Industry Meets Digitalized Consumer (Class 3 and 4)
- 3) Successful case sharings  
e.g. Supply Chain empowers food safety and digital economy: A Case Study of Good Customer Experience.

### Module 2 (4 hours)

#### **Module 2: Digitalization trends in food business and use of digital technologies**

Aim to equip executive in gaining basic and practical knowledge for digitalization. Keeping up with the business trend, and mastering the user experience design, executive can be able to get start in their digital journey, driving business results and innovations.

1. Identification of the key challenges and building resilience under uncertain situations by user experience design
2. Challenges and Digitalization trends in food business (Latest research outcome sharing from HKFORT)
3. Basic principles for Industry 4.0 in food business
4. Overview of digital technologies  
The basic understanding of latest technologies ABCD R (Artificial Intelligence, Blockchain, Cloud, Big Data, Robotics)
5. Preparation (Considerations) for digitalization and KPI for managing, measuring the digitalization solution
6. Successful case sharings  
e.g How companies can leverage digitalization and Industry 4.0 to improve their process control, production, maintenance, logistics and customer service  
e.g Real case on digitalized reindustrialization sharing by HKPC

## Schedule

### Class 1

Module 1	10011973-30	10 Oct 2022 (Mon) 2:30-5:30pm, 3 hours	Classroom 120
Module 2	10011973-30	17 Oct 2022 (Mon) 2:30-6:30pm, 4 hours	Classroom 120

### Class 2

Module 1	10011973-40	13 Oct 2022 (Thur) 2:30-5:30pm, 3 hours	Classroom 119
Module 2	10011973-40	20 Oct 2022 (Thur) 2:30-6:30pm, 4 hours	Classroom 120

### Class 3

Module 1	10011973-50	2 Nov 2022 (Wed) 2:30-5:30pm, 3 hours	Classroom 120
Module 2	10011973-50	9 Nov 2022 (Wed) 2:30-6:30pm, 4 hours	Classroom 119

### Class 4

Module 1	10011973-60	29 Nov 2022 (Tue) 2:30-5:30pm, 3 hours	Classroom 120
Module 2	10011973-60	6 Dec 2022 (Tue) 2:30-6:30pm, 4 hours	Classroom 120

## Enrolment

Scan QR code to complete the enrolment form and settle payment online.

## Award

Participant with 100% attendance will be awarded a certificate of Attendance by HKPC.

10011973-30



10011973-40



10011973-50



10011973-60



<https://www.hkpcacademy.org/en/10011973-30/>

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<https://www.hkpcacademy.org/en/10011973-50/>

<https://www.hkpcacademy.org/en/10011973-60/>

**Programme Design and Teaching Faculty:**

## 1. Mrs Becky Cheung (BSc, DMS, MCIEH, FRSPH)

Mrs Becky Cheung (BSc, DMS, MCIEH, FRSPH)

Becky Cheung is the Founding Chairman of International Food Safety Association and currently lecturer at HKU and BUHK. She is a IRCA qualified trainer on FSSC22000 and ISO22000:2018, and Technical Expert for JAS-ANZ. With over 36 years work experience, she has trained over 20,000 food handlers on CIEH HACCP and Hygiene Manager courses. Being CEO of Best Key Food Safety Consultancy Company, she has developed ISO22000 system for over 100 companies along the food chain.



## 2. Ms Beatrice Ho (BSc, EMBA, Professional Coach (ICF, Erickson))

BSc Food & Nutritional Sci (HKU); EMBA (CUHK); Professional Coach (ICF, Erikson)

Beatrice dedicated in the application of high technology. She co-invented 3 patents in applications for pharmaceutical, agriculture and food industries. She also well-equipped herself with Food Safety Management System Auditor/ Lead Auditor (ISO22000:2005 & ISO/TS 22002-1:2009 and ISO22000:2018). She has diverse experience in executive coaching and business consulting. Beatrice is currently trainer for Schools and University.

## 3. Dr Emily Choi (BSc, PhD, MSc)

Emily has taught courses in the Food & Nutritional Science programme in HKU. She is currently an Assistant Professor and Programme Leader of BSc (Hons) in Food Science and Safety programme in Technological and Higher Education Institute of Hong Kong (THEi). She also served as honorary treasurer of IFSA. Dr. Choi is now teaching food-related courses and conducting food-related research and industrial collaborative projects.

**Professional Sharing on industry 4.0, digital technologies and digitalization considerations**

Ms Heidi Ho (Principal Consultant, GS1 Hong Kong)



Heidi has 20 years' industry experiences in leading regional supply chain function for FMCG and MNC corporations, and in leading the professional team, delivering user trainings, designing user solutions, and implementation support for GS1. She is the Visiting lecturer at the Hong Kong University in subjects of Business Management, International Supply Chain Management, Logistics and Transport Management, and People Management.

**Real Case sharing on digitalized reindustrialization**

Mr Jackie Ng (Senior Consultant, HKPC)

Jackie is Senior Consultant in Intelligent Applications of HKPC. He will share some successful case in the course.

**Our training partner**

The International Food Safety Association (IFSA) has a mission to ensure and promote food safety practices along the food chain from farm to fork. The Association provides a platform for experience sharing among food safety professionals and the food trade through education, conferences, workshops, plant visits, and related activities. Through alliances with the Mainland and overseas food safety bodies, we hope to further promote the China Food Safety Directive within the food industry.