



GEG Supports IAM to Host Food Safety and Hygiene Seminar for Team Members

October 26, 2021 – Galaxy Entertainment Group (“GEG”) continues to organize different training courses and activities to help enhance the knowledge and professionalism of GEG team members. In late September, GEG supported the Municipal Affairs Bureau of the Macau SAR Government (“IAM”) on hosting a Food Safety and Hygiene Seminar at Galaxy Macau™ aimed at helping its F&B team members obtain a deeper understanding of Macau’s food safety regulations and the importance of maintaining food quality and safety management systems.

The seminar was delivered by a representative from the Division of Risk Communication of Department of Food Safety of IAM, and focused on providing GEG team members with the latest updates on Macau’s food safety measures, details on Macau’s food safety guidelines and regulations, and measures on improving food safety amid the pandemic, which has become part of society’s new-normal. Moreover, team members were given an analysis of various food safety incidents, through which they learnt were keys to upholding food safety, as well as the related do’s and don’ts of precautionary measures. The participating team members agreed that the seminar provided important and useful information and has helped improve their food safety knowledge that was practical and applicable to their daily work. Over the years, the F&B departments at all GEG properties have implemented high-quality F&B management systems and product handling procedures that exceeds the standard food and environmental hygiene requirements. These procedures and requirements are strictly followed by all GEG team members to ensure that related food safety and hygiene standards are met and that guests are provided with a safe and comfortable dining experience.

Mr. Bobby Wong from F&B Operations & Culinary Department attended the seminar. He said, “Though this seminar, I gained a thorough understanding of the potential food hazards in daily life and learnt about the related preventive measures, which has broadened my knowledge related to food safety and can be applied to my daily work.” Since pandemic prevention and control has become part of society’s new-normal, GEG continued to observe the authorities’ pandemic prevention guidelines by keeping seats one meter apart during the seminar and providing alcohol-based hand sanitizers at the venue.

Over the years, GEG has been maintaining a good culture on food safety management by supporting team members on solidifying their professional knowledge in the related fields and elevating their service quality. GEG has continued to cooperate with the Labor Affairs Bureau on the Hotel and Catering Industry Safety Card Training Program, with over 96% of its team members having completed the course.



銀娛 GEG

Meanwhile, GEG also endeavors to help local SMEs to enhance their knowledge and awareness on related topics. In the past, GEG hosted the GEG SME Series: Food Safety Workshop for local SMEs and F&B practitioners to strengthen their knowledge of food safety protocols and practices. As well, a full sponsorship to two professional training courses, namely Food Traceability Training and CIEH Intermediate Certificate in Food Safety (Level 3), were offered for eligible SMEs. In the future, GEG will continue to support its team members and the related industries to participate in different training courses, seminars and workshops aimed at helping the industry to pursue higher service standard, and continue to contribute to Macau's development as a World Center of Tourism and Leisure.

– End –

Photo Captions



P001: GEG supported IAM on hosting a Food Safety and Hygiene Seminar at Galaxy Macau for its team members from the F&B Department, with an aim to deepen their understanding of food safety management.



銀娛 GEG



P002: The seminar was delivered by a representative from the Division of Risk Communication of Department of Food Safety of IAM. The participating team members agreed that the seminar provided important and useful information that were practical and applicable to their daily work, and that it has helped improve their food safety knowledge.



P003: GEG continued to observe the authorities' pandemic prevention guidelines by keeping seats one meter apart during the seminar and providing alcohol-based hand sanitizers at the venue.