



GEG Hosts Food Safety Training for Suppliers

July 11, 2019 – Attaching great importance to the long-term development of local small and medium-sized enterprises (SMEs), Galaxy Entertainment Group (GEG) seeks to support this initiative by providing opportunities and favorable conditions that can pave the way for an improved business environment and a more diverse Macau. To strengthen its local suppliers' knowledge of food safety and hygiene and the daily F&B operations of a large integrated resort, GEG held the GEG SME Series: Food Safety Workshop yesterday at the Ritz-Carlton, Macau, located at Galaxy Macau™. Over 50 of GEG's F&B suppliers attended the workshop in which internal food safety protocols and practices were presented. The workshop also offered participants a rare glimpse into Galaxy Macau's back-of-house areas. During the event, GEG announced a full sponsorship of two training courses for its eligible suppliers, namely Food Traceability Training and CIEH Intermediate Certificate in Food Safety (Level 3), which will be provided by the Macau Productivity and Technology Transfer Center (CPTTM).

Ms. Victoria Kuan, Deputy Director General of CPTTM; Mr. Cheong Kuai Tat, Head of the Department of Food Safety of the Municipal Affairs Bureau; Mr. Choi Tat Meng, Vice-President of the Board of Directors of the Macau Chamber of Commerce; Mr. Ian Daniels, Senior Vice President of Procurement and Warehousing of GEG and Mr. John Sloane, Assistant Senior Vice President of Food and Beverage of Galaxy Macau kicked off the Workshop with a ceremony. A representative from GEG's F&B Department explained the Food Safety Requirements to the F&B vendors and the group's supplier management system that guarantees consistent food safety. In addition, led by several representatives from GEG's Procurement and F&B Departments, Ms. Victoria Kuan, Mr. Cheong Kuai Tat and the participants toured the kitchens, loading docks and the staff canteens at Galaxy Macau in order to learn about the integrated resort's high-standard of systematic F&B management and product handling procedures, as well as its food and environmental hygiene requirements, which meet international standards. During the event, participants engaged in a productive exchange of views with the GEG representatives.

Mr. Ian Daniels said, "Local SMEs are crucial to the sustainable economic growth of Macau. GEG recognizes the important role that we play in creating a thriving economy, and we remain an active supporter of SME development. As of 1st quarter of this year, GEG spent around 1.5 billion patacas on goods and services and over 90% of the Food & Beverage spend came from local suppliers. To date, there have been more than 1,200 local SMEs who have looked after the daily needs of GEG and our customers." Some participants said the tour inspired them to pursue higher service standards, which they believe would result in improvements to their businesses in terms of productivity and competitiveness.

The two courses sponsored by GEG will cover a broad array of topics, including the



flow of food traceability, data and technology application, structural and environmental design as well as crisis management and prevention. Those who fulfil the training hours and pass the exams will receive CPTTM-issued certificates. Ms. Victoria Kuan described GEG as one of the leading role models committed to corporate social responsibility. She said, “We believe that our collaboration with GEG this time to offer training will help bring local SMEs to the next level in terms of knowledge and practice in food safety management, and eventually promote the overall food safety culture in Macau.”

As a Chinese enterprise rooted in Macau, GEG spares no effort in contributing to the development of local SMEs, constantly endeavoring to spur their growth under the “Large-Businesses-Leading-Small-Businesses” cooperation model and in line with the Macau SAR Government’s policies. By making SME cultivation an integral part of its own business growth model, GEG seeks to ensure that the economic fruits of Macau’s development are shared, making use of its resources to support smaller enterprises with more business opportunities.

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Photo captions:



P001: Over 50 GEG supplier representatives attend the GEG SME Series: Food Safety Workshop to strengthen their knowledge of food safety and hygiene, as well as the F&B operations of large integrated resorts.



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P002: Mr. Ian Daniels, Senior Vice President of Procurement and Warehousing of GEG; Mr. Cheong Kuai Tat, Head of the Department of Food Safety of the Municipal Affairs Bureau; Ms. Victoria Kuan, Deputy Director General of CPTTM; Mr. Choi Tat Meng, Vice-President of the Board of Directors of the Macau Chamber of Commerce and Mr. John Sloane, Assistant Senior Vice President of Food and Beverage of GEG (first row from left) kick off the Workshop with a ceremony.



P003: Mr. Ian Daniels, Senior Vice President of Procurement and Warehousing of GEG, says that local SMEs are crucial to the sustainable economic growth of Macau, pledging strong support for SME development in order to create a thriving economy.



P004: Ms. Victoria Kuan, Deputy Director General of CPTTM, says that the collaboration between CPTTM and Galaxy this time to offer training will help bring local SMEs to the next level in terms of knowledge and practice in food safety management, and eventually promote the overall food safety culture in Macau.



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P005: Led by several representatives from GEG's Procurement and F&B Departments, Ms. Victoria Kuan, Mr. Cheong Kuai Tat and participants tour kitchens, loading docks and staff canteens at Galaxy Macau to learn about GEG's F&B management system.



P006: Some participants say the tour inspires them to pursue higher service standards, which they believe will result in improvements to their businesses in terms of productivity and competitiveness.



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P007: Participants pay a visit to Galaxy Macau's staff canteen to deepen their understanding of the group's food and environmental hygiene requirements.



P008: During the event, participants engage in a productive exchange of views with representatives from GEG's Procurement Department.