



Legal Aspects of Food Safety Management in Hong Kong

With the Food Safety Ordinance (Cap.612) in full operation, the legal landscape regulating food safety management in Hong Kong is getting more demanding and complicated. Every stakeholder involved is now imposed with strict obligations in the food chain of operation from import to retail sales.

▶ Target Audience(s)

- non-lawyers, e.g., government officials, business owners, directors, chief executives, managers and professionals.

▶ Learning Objective(s)

- Walk through the legal aspects in the food law impacting on food safety management systems
- Highlight the essentials of the Ordinance
- Provide participants with a comprehensive overview of the necessary legal knowledge and practical skills in relation to the food safety control in Hong Kong.

▶ Course Content(s)

1. Overview of food law in Hong Kong
2. Food Safety Ordinance (Cap.612) essentials and updates
3. Regulated food safety hazards and risks
4. Related offences under Public Health and Municipal Services Ordinance (Cap. 132)
5. Food labelling and advertisement and false trade descriptions
6. Case studies and examples



Hong Kong Quality Assurance Agency

We offers an extensive portfolio of **public and in-house training courses** designed to overview of the key legal concepts in Hong Kong.

▶ Course Contents

▶ Course Date(s)

- ◆ 8 July 2024 [Mon]
(Code: M922C/HK-07A)
- ◆ 20 November 2024 [Wed]
(Code: M922C/HK-11A)

▶ Time: 9:30 am to 5:00 pm

▶ Venue: Online Platform (ZOOM)

▶ Language: Cantonese
(Supplemented with English Materials)

▶ Speaker: Practising Barrister(s)

▶ Course Fee: HK\$1,800 per seat

▶ Certificate of Attendance

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