

## **MOODY INTERNATIONAL CHINA SERVES BEIJING OLYMPIC GAMES IN FOOD SAFETY TRAINING**

As part of a comprehensive food safety and hygiene management program for the Beijing Olympic Games this August, and responding to worldwide concerns about food safety in China, the Food Safety and Hygiene Authority of the Beijing Municipal Government has launched a food safety and hygiene management training program with restaurants and food catering service providers.

Since June 2007, Moody International China has been working with the Food Safety and Hygiene Authority of the Beijing Municipal Government as technical support and advisor to design and pilot the training courses and become the first training service provider accredited by the governmental authority.

The training and qualification of food safety management has now become one of the mandatory requirements in order for food service organizations to obtain food hygiene licenses in Beijing. This involves training with over 50,000 restaurants and 100,000 food safety managers over the next 2 years. The first priority is to train the food safety managers for all restaurants and food catering service providers who service the Beijing Olympic Games in August 2008.

The training program officially began in October 2007 and as of April 2008, Moody International China had completed over 60 training courses and trained more than 1,500 food safety managers from various restaurants and food service enterprises.