BSI Training Course

PAS 1018: 2017 Implementation Training Course (2 Days) - First International Recognized Standard for Indirect, Temperature-Controlled Refrigerated Delivery Services via Land Transport with Intermediate Transfer

Essential information about the course:

BSI, has commenced development of the first international publicly available specification (PAS) related to chilled and/or frozen goods delivery services, i.e. PAS 1018:2017. This specification is to be developed in response to the demand for chilled courier services which has been rapidly increasing as a result of economic growth and expansion of mail-order services in the world.

In recent years there has been an increase in delivery services focusing on individual packages containing chilled and/or frozen goods for direct delivery to the customer. There has also been an increase in small quantity business-to-business chilled and frozen goods deliveries. Food is one item that may be delivered, but not the only type of good delivered using this method.

Upon completion of this course you will be able to:

- Identify key benefits to your organization from implementing an effective PAS 1018
- Develop a plan and determine the resources required for the implementation
- Apply good practice to the implementation using proven tools and techniques

^{*}Certificate of attendance will be awarded by BSI after completion of the course.

Public Training Schedule	Tutor	Price Per Delegate
Apr 23-24, 2020	Mr. Ken Chung	HKD 4,200 -> HKD 1,400*

* Actual Payment with RTTP subsidy. Talk to us for more details!

Ms. Melanie Tiu





Or visit our training website

https://www.bsigroup.com/en-HK/ISO-22000-Food-Safety/Training-Courses-for-ISO-22000/







Tutor Profile



Mr. Ken Chung

- Over 25 years of experience in food cold chain and international supply chain management
- The Chairman of the Chamber of Hong Kong Logistics Industry (CHKLI)
- Vice Chairman of the HK Food Hygiene Administrators Association (HKFHAA)

Ken is the Chairman of the Chamber of Hong Kong Logistics Industry (CHKLI), Vice Chairman of the HK Food Hygiene Administrators Association, Chartered Fellow of the Chartered Institute of Logistics & Transport (CILTHK), Steering member of HK Poly University Food Safety Consortium of the Innovative & Technology Development Office (ITDO) and Member of the Institute of Purchasing & Supply of Hong Kong (IPSHK), Hon advisor of the HK Sea Transport & Logistics Association (HKSTLA).

Ken has got more than 25 years of experiences in re-engineering global 500 companies' supply chain and especially focusing in food cold chain management. Ken had successfully managed significant cold chain projects in China and HK (such as Ferrero Rocher, Sadia, Nestle, General Mills, Almond Roca, etc...) when he served as General Manager of DCH Logistics Ltd.

Due to his professionalism in the logistics industry, Ken had also been appointed by the HKSAR Government to provide professional advice to different Bureaus for many years, such as council member of the Hong Kong Logistics Development Council, certification technical advisor of the HK Quality Assurance Agency (HKQAA), director of the Logistics & Supply Chain Management R&D Centre (LSCM), member of the Education Bureau Applied Learning Development Committee, member of the HK Customs Sea Cargo Liaison Group.

Ken has conducted numerous educational programmes and seminars in supply chain management including food cold chain management, international supply chain management, green logistics, etc. to universities and institutions, including Chinese University HK, HK Poly University, Hang Seng University, Vocational Training Council (VTC) and Hong Kong Productivity Council (HKPC). Recently, he has also been appointed as director of the Greater Bay Area Intelligent Institute of Cold Chain Industry.

Ken received his Master degree in Global Logistics Management from Royal Melbourne Institute of Technology (RMIT) in Australia and awarded certificate of Advanced level (level 4) of the Chartered Institute of Environment and Hygiene (CIEH).







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Course Structure:

- Introduce transportation of chilled or frozen parcels in temperature-controlled land transportation vehicles via geographical routing systems
- Explain requirements for resources, equipment, operations and communications to delivery service users
- Considering implementation perspective
- Specific documented information requirements

Date: Apr 23-24, 2020 (2 Days) **Time:** 09:30 a.m. - 05:30 p.m.

Venue: 23rd Floor, Cambridge House, Taikoo Place, 979 King's Road, Island East, Hong Kong

Language: Cantonese with English terminology (All materials are in English)

Tutor: Mr. Ken Chung

Price Per delegate: HKD 4200 (*HKD 1400 after actual payment with successful RTTP Application)

Certificate: Certificate of attendance would be issued for participants who successfully complete this course

For more information, please contact us at Tel: (852) 3149 3317 / Email: melanie.tiu@bsigroup.com

Enrolment Form				
Applicants should fill in all details in block letters an	nd e-mail to <u>melanie.ti</u>	iu@bsigroup.com.		
Company Name				
Company Industry				
Address				
Applicant Name (Mr./Ms.) (The name to be pri	inted on Certificate)			
Position				
Telephone		Fax		
Email				
Referred by (Society/Organization)	□ IPSHK	☐ HKLA	\Box Others, please specify:	

- ✓ Seats are limited and available on a first-come-first-served basis.
- ✓ Cheque should be payable to "BSI Pacific Ltd."
- ✓ Applicants are expected to attend the training at the place and time specified in the leaflet. In case of cancellation, please notify us in writing 3 working days prior to the event. Substitutions can be made at any time without penalty.
- Our Training Officer will confirm you availability of the class by email at least 7 days before class commencement
- British Standards Institution reserves the right to make alternations regarding arrangements.





