



GEG Holds the Third Module of the “Behind the Scenes of Star Cuisine” Workshop Series to Support Industry and GEG’s Local Vendor Partners Consolidating Food Safety Standards and Professional Knowledge

October 9, 2024 – Galaxy Entertainment Group (“GEG”) actively supports the Macau SAR Government in promoting the innovative development of “tourism + gastronomy”, the exchange between the local tourism and catering industry, and Macau’s positioning as a “World Center of Tourism and Leisure” through diverse initiatives. This year, GEG, the Macao Government Tourism Office (“MGTO”), and the Municipal Affairs Bureau (“IAM”) of the Macau SAR Government jointly launched the “Behind the Scenes of Star Cuisine” workshop series, which spans three quarters and consists of three modules. The third and final module of the series was held recently on the topic of food safety in the supply chain, helping industry practitioners gain a better understanding of food safety supply chain management within large-scale integrated resorts. Through the sharing of insights, GEG hopes to enhance the industry’s overall competitiveness and consolidate Macau’s reputation as a Creative City of Gastronomy. The whole workshop series attracted over 600 representatives from the local tourism and F&B sectors, SMEs, and members from GEG’s suppliers and various relevant departments, receiving positive feedback from the local related industries.

Held recently at the Galaxy International Convention Center (“GICC”), the third module of the “Behind the Scenes of Star Cuisine” workshop series was attended by Ms. Doris Leong, Head of Training and Quality Management Department of MGTO, and her team, and the team of Department of Food Safety of IAM. The module, which focused on supply chain management, discussed topics including food ingredient procurement and supplier selection, delivery and receiving of goods, supply security, and quality maintenance through a thematic sharing with the industry. Mr. William Lau, Vice President of Procurement of GEG, introduced GEG’s criteria for quality monitoring and supplier assessment for food procurement, while Mr. Ernest The, Vice President of Warehousing of GEG, explained the stringent logistics management and monitoring processes implemented during food delivery and storage, as well as how these measures were designed to ensure that all ingredients used within GEG’s properties comply with international health and safety standards, protect the well-being of guests and team members, and underscore GEG’s commitment to upholding food safety from the source. GEG also invited its supplier for a sharing. Mr. Xiong Qian, Deputy General Manager of Nam Kwong Kok Fong Distribution and Transportation Limited, presented the company’s food safety framework and business model, as well as the partnership with GEG and other integrated resorts. This sharing aimed to inspire the industry by highlighting the importance of overall quality standards in procurement for large-scale integrated resorts, and to enhance the industry’s competitiveness by helping them explore business opportunities.



Additionally, in response to the enthusiastic feedback from the second module's participants on their visit to Central Production Kitchen of Galaxy Macau™, GEG provided a guided tour for approximately 30 representatives from the Guangdong Province's F&B industry, a delegation arranged by IAM and the Guangdong Administration for Market Regulation for food safety exchanges and collaborations between the two regions. Following the introduction by representatives from GEG's F&B Department, the delegation toured the Central Production Kitchen, a leading facility among Asia's integrated resorts, gaining insights into its high-standard food management systems and operational procedures. Participants also engaged in discussions on food safety management and operational efficiency during the visit.

As a member of Macau's integrated tourism and leisure industry, over the years, GEG has made significant efforts to deepen the integration of "tourism + gastronomy" by actively hosting and supporting diverse initiatives. This year, GEG partnered with Global Swiss Learning, an online learning platform specialized in training for the Swiss hotel industry, to jointly launch the "GEG Chef Development Program" to provide a series of culinary training courses for 12 GEG team members from various related departments, enhancing their professional skills and promoting exchanges with the international industry. Moving forward, GEG will continue its endeavor to support Macau in showcasing its profound charm as a Creative City of Gastronomy through practical actions.

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Photo Captions



P001: GEG, the Macao Government Tourism Office (“MGTO”) and the Municipal Affairs Bureau (“IAM”) of the Macau SAR Government jointly launched the “Behind the Scenes of Star Cuisine” workshop series, which spans three quarters and consists of three modules, with the third and final module held at the Galaxy International Convention Center (“GICC”) recently. Ms. Doris Leong (sixth from right, front row), Head of Training and Quality Management Department of MGTO, and her team and the team of Department of Food Safety of IAM attended and supported the third module of the workshop series.



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P002: Mr. William Lau, Vice President of Procurement of GEG, introduced GEG's criteria for quality monitoring and supplier assessment for food procurement.



P003: Mr. Ernest The, Vice President of Warehousing of GEG, explained the stringent logistics management and monitoring processes implemented during food delivery and storage.



P004: Mr. Xiong Qian, Deputy General Manager of Nam Kwong Kok Fong Distribution, one of GEG's suppliers, presented the company's food safety framework and business model, as well as the partnership with GEG and other integrated resorts.



P005: Mr. William Lau (first from right), Vice President of Procurement of GEG and Mr. Ernest The (first from left), Vice President of Warehousing of GEG presented souvenirs to Mr. Xiong Qian (second from left), Deputy General Manager of Nam Kwong Kok Fong Distribution and Transportation Limited, along with Mr. Hua Yue (second from right), Assistant Business Supervisor of Nam Kwong Kok Fong Distribution and Transportation Limited.



P006: GEG hosted a visit in the Central Production Kitchen of Galaxy Macau for the delegation with approximately 30 representatives from the Guangdong Province's F&B industry arranged by IAM and the Guangdong Administration for Market Regulation, to deepen the exchanges between industry of the two regions.