

The Asia Pacific International

# Honesty Enterprise

Keris Award 2002-2010

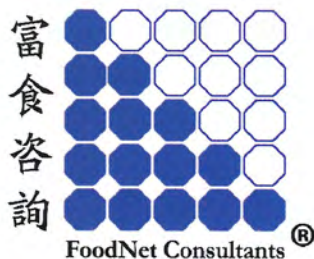


BOOK OF

RECORDS



亚太国际诚信企业-金剑奖《诚信纪录大全》



**FOODNET CONSULTANTS PTE. LTD.**



**THE COMPANY**

Established in 1998, FoodNet Consultants Pte Ltd is a specialist trainer and food safety management system consultant serving food manufacturers, restaurants and food services, logistics hubs and cold chain, food caterers, canteens, packaging materials manufacturers, food grade sanitizing chemicals manufacturer, pharmaceutical manufacturers, supermarkets and farms in Singapore, Malaysia, Vietnam, Australia and China.

FoodNet Consultants is the first consultant in Singapore to focus solely on the food industry. With twelve years of track record, FoodNet Consultants Pte Ltd is currently the only full-fledged organization which offers a wide spectrum of consultancy and training solutions as well as cleaning, measuring and food handling equipment and products under the “i-Clean”, “i-Measure” and “i-Care” collection catering to the food industry. To better serve the needs of clients, FoodNet Consultants has set up divisions comprising marketing, administration, finance, premise design, construction and fitting out, project management and food safety consultancy services.

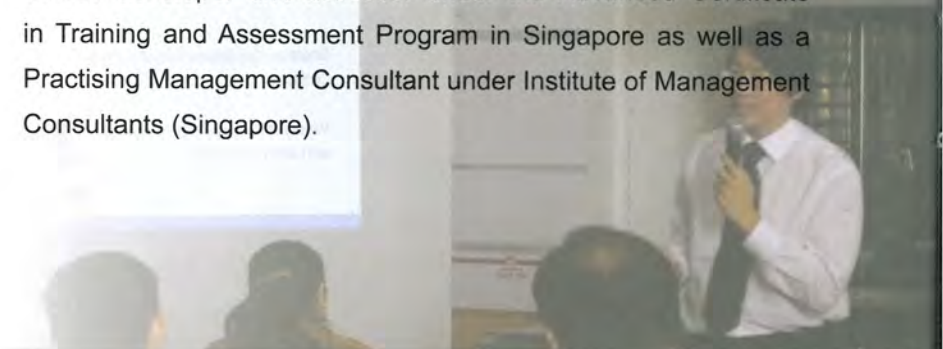
FoodNet Consultants offers graduates with tertiary qualifications in food science and technology to be its food safety trainee consultants. They will be trained under a 12 month program lead by the Company’s training and consulting manager before they are allowed to take on projects independently. The trainees will be equipped them with academic and practical knowledge as well as

soft skills - communication skills, integrity and professionalism in service delivery and handling sensitive, confidential and proprietary information.

The Company’s revenue is generated from three key areas : food related consultancy services (40%), implementing and administration of turnkey projects (45%) and sales of food handling equipment and products under the “i-Clean”, “i-Measure” and “i-Care” collection (15%).

**LEADER PROFILE**

Charles Chen, the founder and Managing Director of FoodNet Consultants Pte Ltd graduated from Royal Melbourne Institute of Technology, Australia with Bachelor (Degree with Distinction) of Business in Business Administration (Marketing). He is currently a certified WDA (Workforce Development Agency) approved trainer, course developer and assessor under the Advanced Certificate in Training and Assessment Program in Singapore as well as a Practising Management Consultant under Institute of Management Consultants (Singapore).



## OUR 3 PILLARS OF GROWTH

### Design and Build of Food Factories

This capability will include architectural and M&E (mechanical and electrical) design of food handling premises, construction, project management and to assist our clients in the necessary statutory submission for plan approvals.

### Sales of food handling equipment and products under the “i-Clean”, “i-Measure” and “i-Care” Collection

Currently, under the “i-Clean” collection, FoodNet Consultants distribute a series of cleaning tools for the food industry. They include hand soap dispenser, hand towel dispenser, hand sanitizer spray holder and a series of food grade cleaning chemicals.

The “i-Measure” collection includes designing a series of master weights for calibration of weighing scales as well as measuring instruments for acidity, sweetness and temperature.

The “i-Care” collection will be launching a proprietary molecular technology face mask that traps and kills viruses and bacteria on contact and a series of eco-friendly food handling equipment which enhances productivity and work efficiency.



### Productivity Enhancement Programs

This program seeks to assist food manufacturers in streamlining work processes and Standard Operation Procedures (SOP) as well as the utilization of technology innovations and equipment in their daily manufacturing activities to improve work efficiency and productivity.

## ACHIEVEMENTS & RECOGNITION

- Singapore Brand Award 2011 (Singapore)
- Successful Entrepreneur (Platinum Category) 2010 (Singapore)

## CORPORATE CAPABILITIES

FoodNet Consultants Pte Ltd's corporate capabilities include assisting operators in the food chain (directly and indirectly) in these areas :

- HACCP (Hazard Analysis & Critical Control Points) Food Safety System
- ISO 9000/ISO 14000/ISO 18000 for Food Industry
- HACCP-ISO9000 Quality System Integration
- ISO 22000 (an integrated system that combines HACCP & ISO 9000)
- Good Manufacturing Practices (GMP) -Food Industry
- Good Manufacturing Practices (GMP) -Pharmaceutical
- Risk Management for Workplace Safety
- Supplier Assessment Program (SAP) and Audit
- Food Safety Audit
- Central Kitchen/Plant Design & Layout
- Food Safety System Continuous Improvement Program
- Good Hygiene Practices (GHP) Program for Food Industry
- Assistance in Statutory Submission for Food-Related Premises
- Productivity Enhancement Program
- Process Innovation Program
- Corporate Training for Food Industry

To serve its clients better, FoodNet Consultants will set up 6 Senses Marketing Partners to handle the architectural and interior design of food factories and 6 Elements Building Services to manage the construction works. With this business structure, FoodNet Consultants Pte Ltd and its associate companies are collectively moving ahead to become a solutions provider for the regional food industries.



### FOODNET CONSULTANTS PTE. LTD.

67 Ubi Crescent, #03-07, Techniques Centre,  
Singapore 408560