

## The Dental Studio

aesthetic and implant dentistry



### Braces & smile makeover forum

**Speakers :** Dr Lynette Ng - Prosthodontist (Specialist)  
BDS (S'pore) MDS (Prosthodontics) (S'pore)  
MRD RCS (Edinburgh) FAMS (Prosthodontics)

Dr Woo Mei Yee - Orthodontist (Specialist)  
BDS (S'pore) MDS (Orthodontics) (S'pore)  
MORTH RCS (Edinburgh) FAMS (Orthodontics)

**Date :** 20 Feb 2010 (Sat)

**Time :** 12:30pm

**Venue :** The Dental Studio  
Paragon Medical #13-01/06

- Agenda :**
1. Achieving the perfect smile
    - What are my treatment options?
  2. Braces
    - Who needs them?
    - When can I start?
    - Invisible braces
  3. Porcelain veneers
  4. Teeth whitening
    - Debunking the myths



### Solutions to missing teeth forum

**Speaker :** Dr Lynette Ng - Prosthodontist (Specialist)  
BDS (S'pore) MDS (Prosthodontics) (S'pore)  
MRD RCS (Edinburgh) FAMS (Prosthodontics)

**Date :** 20 Feb 2010 (Sat)

**Time :** 2pm

**Venue :** The Dental Studio  
Paragon Medical #13-01/06

- Agenda :**
1. Dentures
    - What are the types available?
  2. What are crowns and bridges?
  3. Implant dentistry
    - Is it safe?
    - What are the procedures?
  4. Common dental diseases
  5. Painless dentistry

**Kindly RSVP 6836 0050**

**Appointment hotline: 6836 0050**

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# Food-safety scheme take-up rate falls short

By CHERYL LIM

**T**HE number of companies that have joined a national food-safety programme is lower than targeted.

Only 105 food companies have signed up for the Food Safety Programme since it was **launched** by Spring Singapore in April 2006, far short of the goal set at the time to get 200 companies on board by last year.

The programme aims to raise food-safety standards by getting companies to adopt an international food-safety standard, called the Hazard Analysis Critical Control Point (HACCP).

Those who sign up would have their **accreditation** costs subsidised by up to 50 per cent from a fund of \$1 million administered by Spring Singapore.

Giving the update yesterday, Minister of State for Trade and Industry Lee Yi Shyan said that the reason for the low take-up rate was a lack of awareness among companies of the advantages of obtaining HACCP accreditation.

He urged more companies to sign up for the programme and get accredited.

The international accreditation gained would improve not only food safety, but also a company's productivity and the marketability of its products overseas, he said.

Productivity could be raised as the accreditation would help firms "avoid practices that lead to food contamination, accidents and loss of man-hours because of closures and customer complaints", he explained.

He added that operators need to embrace international standards such as the HACCP and view them as a **gateway** to international marketability.

"Operators will enjoy better export opportunities with an HACCP **certification**, since it provides a very recognisable platform to build brand value," Mr Lee said.

The HACCP was developed in the 1960s in the United States by parties including the US Army Laboratories, and is recognised worldwide by many countries, including European nations, Japan and Australia.

Yesterday, the Kopitiam Group's outlets at Changi Airport's Terminal 3 and Budget Terminal became the first food-courts in Singapore to achieve the certification.

The group's managing director, Mr Alden Tan, said that the certification for these outlets cost the company more than \$30,000.

But the cost was worth it as it is "internationally recognised" and "enables us to put in a rigorous system of checks and balances", he said.

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### HELPDESK 我的字典

**Launched:** 推出 tuī chū

**Accreditation:** 鉴定 jiàn dìng

**Gateway:** 门道 mén dào

**Certification:** 证明 zhèng míng

## Better treatment for citizens

FROM PAGE A1

would depreciate because of the economic decline.

He said: "Opportunities will diminish for Singapore citizens. We will have a deflating economy, with a series of knock-on effects as prices of all assets, including flats, will go down.

"Demand will lessen, pay will fall and so will the number of jobs and promotions. When this happens, many of our own talents will leave for greener pastures, which will exacerbate the downward spiral and eventually lead to Singapore's decline."

The Government has managed to avoid such dire circumstances so far because it has imported foreign labour, Mr Lee told 1,800 guests and Tanjong Pagar GRC residents at a Chinese New Year celebration dinner yesterday.

The influx of foreign workers might

have caused inconveniences such as more crowded trains, buses and public places but, without them, housing and infrastructure projects, including the two new integrated resorts, could not have been built, he said.

So, the Government had decided that "it was better to grow the economy and manage the accompanying social pressures, rather than slow down the economy", he said.

It has taken further steps recently to slow down the intake of foreign workers, and to widen the differentiation between citizens and permanent residents. The latest move, announced yesterday, involves a sharper fee hike for non-citizens in polytechnics and Institutes of Technical Education.

Last year, more jobs were created for citizens than foreigners. The number of jobs for Singaporeans grew by 43,000, while that for foreigners fell by 4,200.

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