## Examination of Estimates of Expenditure 2007-08 CONTROLLING OFFICER'S REPLY TO **INITIAL WRITTEN QUESTION**

Reply Serial No.

**HWFB(FE)090** 

Question Serial No.

1311

Head: 49 Food and Environmental Hygiene Department

Subhead (No. & title):

Programme: (1) Food Safety and Public Health

<u>Controlling Officer</u>: Director of Food and Environmental Hygiene

<u>Director of Bureau</u>: Secretary for Health, Welfare and Food

## Question:

In 2007-08 how many in-house professional training will be organized by the Centre for Food Safety (CFS)? What will be included in the training? What is the expenditure involved? How many professionals of CFS will be trained?

Asked by: Hon. WONG Yung-kan

## Reply:

In 2007-08, a total of about 52 training programmes will be provided for in-house staff of the Centre for Food Safety. These programmes will cover topics such as Food Safety Risk Analysis, Assessment and Communication, Food Safety Management, Food Import and Export Inspection, Food Additives, Food Labelling, Residues of Veterinary Drugs in Foods, Toxins and Food Allergens, Microbiological Control on Food of Animal Origin, Control of Vegetable Poisoning and Hazard Analysis Critical Control Point. The expenditure involved is about \$2.1 million. The total number of trainees is around 370, including Medical Officers, Chemists, Veterinary Officers, Scientific Officers, Health Inspectors, Field Officers and Registered Nurses.

Signature _	
Name in block letters	EDDY CHAN
Post Title	Director of Food and Environmental Hygiene
Post Title	Food and Environmental Hygiene
Date	15.3.2007