

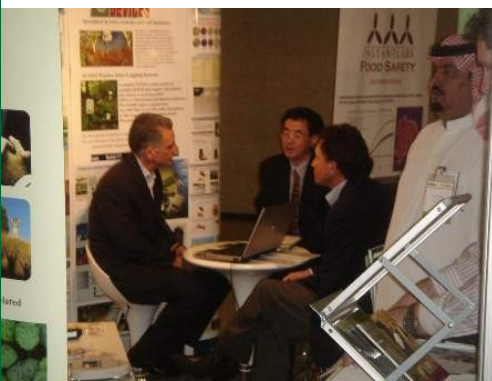
## The Services & Consultations activities:

### “Maybe we are not the only one, but we are number one”

We are a consulting company who believes that people, organizations and systems are changing and evolving daily – whether or not this change is planned for or even welcomed. If food sector businesses are to be successful and expect to sustain their success into the future, they will need to understand and master the dynamics of change and use it to their advantage.

The Services and Consultations Department at MEFOSA provided lately a variety of services to organizations and to their leaders to help them plan change and deal with unexpected change. Our goal is to teach our clients to master change, not to become the victim of it. In other words, give them all the necessary updates and awareness in Health, Food Safety, Quality and Development, Nutrition and Environmental issues.

MEFOSA has prepared the "Servsafe" Training and Certification which was



held on March 2<sup>nd</sup> 2010, and presented by Dr.Fadi M.Aramouni of **KSU** at Riviera hotel. We believe that such events help assisting food service managers and employees in the implementation of food safety practices in their operations through an established training program.

Food safety and quality should always be supported by testing, by turning theories into action and implementation, our department has prepared a workshop/ training event, for two consecutive days on march 4 and 5 at AUST laboratory, called “Rapid Methods and Automation in Microbiology” of **KSU**, presented by Dr.Beth Ann Crozier-Dodson and that focused on the practical application of conventional and new commercial systems for rapid identification of microorganisms from medical specimens, food, water, and the environment.



On the other hand, MEFOSA's team has participated in many events through which they follow up on the latest updates in Economy, Trade, and Health, Pharmaceutical and Agro-Food industries and many other relevant topics. The department participated in many exhibitions such as AgraME, Taste of America and Traceability Seminar that will be on June 15 at the CCIAB-Beirut, where our main focus is always to increase people’s awareness and engage large companies and industries to apply the good practices of hygiene, safety and quality.

Adding that with all the challenges and the problems faced by the restaurants, hotels, retails and industries in the management of serving their food, MEFOSA is highly interested in improving the situation by providing the best of ISO/HACCP & TOM programs, equipments and all services needed to help direct them on the right pathway.

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