

Food safety capacity building in Environmental, Social and Governance (ESG)

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Food safety management has extending its capacity that beyond only ensuring products are safe from farm to fork. The global trends of banning plastic straws, moving toward vegetarian diet model, etc. greatly reflect on the transformation of consumer's values and behaviors which goes hand in hand with the food service industry evolution and how food should be manufactured. In particular consumers are more concern about where and how their food, drinks, packages and the waste impacting the environment and influencing the society, this is beyond just food safety. Environmental, Social and Governance (ESG) issues are important to food industry sectors, food production process is resource intensive. There are a number of factors that may have a material impact on long-term valuation. Integrate ESG elements by deploying environmental sound practices, being responsive with human and social capital and managing the various risks to the growth and returns of their business in the long run.

Biography

Ruby O is the Director of Environmental, Social and Governor at Wynn Resorts, Macau. She has extensive experiences in project plan, establish and implement food safety management systems for multinational manufactures, airline catering and integrated resort properties, which consisted of Michelin star restaurants, world renowned brands with over 80 F&B outlets & bars, 2000+ guest rooms, banquet and conference venues, multi-purpose entertainment center and staff dining facility which supply meals for over 10,000 employee service 24/7. She had set the benchmark of food safety for the hospitality industry of Macau in 2011, for getting the first HACCP Certified hotel resort property recognition. She is a MBA graduate and Food Science degree holder of prestigious universities.

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