



7 STEPS TO SAFE FOOD

1 SELECTING

WE CREATE SAFE AND HEALTHY RECIPES



2 SOURCING

WE SOURCE FRESH, TASTY AND NUTRITIOUS INGREDIENTS



3 SANITISING

WE FOLLOW RIGOROUS HYGIENE PRACTICES



4 SEPARATING

WE SEGREGATE INGREDIENTS AND FOOD TO PREVENT CROSS CONTAMINATION



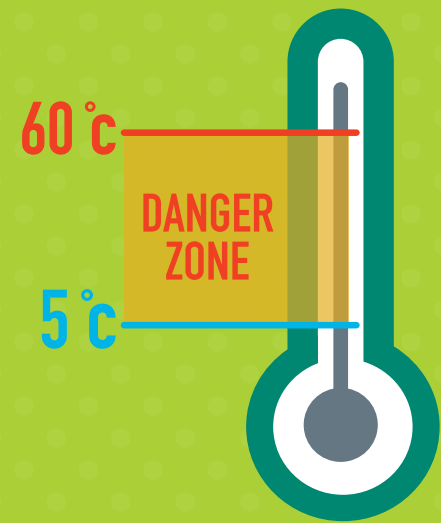
5 SERVING

WE COOK AT THE RIGHT TEMPERATURE FOR SAFE CONSUMPTION



6 STORING

WE STORE AND USE AT OPTIMUM CONDITIONS TO PREVENT GROWTH OF DANGEROUS MICROORGANISMS



7 SHARING

WE SHARE OUR KNOWLEDGE: WE ALL CONTRIBUTE TO SAFE FOOD

