

food safety, hygiene & microbe training

FHMT 2.0

Jointly organised by:



EVEREST 23
PROFESSIONAL SOLUTIONS
SDN. BHD. (1257143-W)



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(T&C applies)

CLASSROOM
DATE: 17 - 19 JULY 2019
VENUE: ITPA, Bayan Lepas

WORKSHOP
DATE: 22 & 23 JULY 2019
VENUE: PPTI, USM



**HRDF
MALAYSIA
CLAIMABLE**

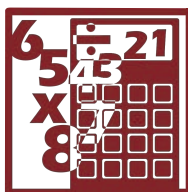


TITLES

- ✓ Practical
- ✓ Specific
- ✓ Hands-on
- ✓ HIT™ (High Impact Training)

HELPFUL LEARNING TOOLS PROVIDED

- 🔧 Notes
- 🔧 Group Work
- 🔧 Case Studies
- 🔧 Assessments
- 🔧 Scientific References
- 🔧 Working Template
- 🔧 Post-training Support (via social media)



Day 1 - Essential Calculations For Common Microbiological Testing

Date : 17 July 2019
Time : 8.30am to 4.30pm
Venue: ITPA, Bayan Lepas
Fees : RM723



Agenda:
 0830 - 0900
 0900 - 1030



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Microbe Tests need specific verification method and calculation which is distinct from chemical / physical tests. In this session, learn about the **statistics** and **calculations** needed for Method Verification, QC Testing, Student-t Test and Measurement of Uncertainty.

Benefit: Thoroughly understand all important statistics and calculations needed for common Microbe Testing Lab.

Who should attend: Microbe Test Analyst, QA/QC Personnel

Delivery: Classroom

1030 - 1045
 1045 - 1150
 1150 - 1230

1230 - 1330
 1330 - 1430

1430 - 1545

1545 - 1600
 1600 - 1630

REGISTRATION

Intro to Microbiological Tests - Need for Method Validation / Verification and Basic Calculations

BREAK

In-depth session on Method Verification
 In-depth Statistics and Calculations for Microbe Test - Measurement of Uncertainty and Enumeration Methods

LUNCH

In-depth Statistics and Calculations for Microbe Test - Student-t Test, Agar Preparation, Bacterial Standard Preparation and Spiking, and QC of Testing Performance
 Case studies by Group Work - Practical Applications on Method Verification and Calculations

AFTERNOON BREAK

Individual written assessment, Q&A and feedback from participants

DISMISS



Day 2 - Microbiology for Food Plant: Hygiene Management and Pathogen Control

Date : 18 July 2019
Time : 8.30am to 4.30pm
Venue: ITPA, Bayan Lepas
Fees : RM723



Agenda:
 0830 - 0900
 0900 - 1030



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Preventive and predictive strategies have significant values alongside with reactive ones, especially in Food Safety. This is the reason experts around the world advocate **proper control of the environment and raw material** as key to produce Safe Food.

Benefit: Understand zoning of the production and related areas, effectively conduct Environmental Testing to reduce cost, and assess the process capabilities in reducing microbes.

Who should attend: QA/QC Personnel

Delivery: Classroom

1030 - 1045
 1045 - 1150

1150 - 1230

1230 - 1330
 1330 - 1430

1430 - 1545

1545 - 1600
 1600 - 1630

REGISTRATION

Understanding Food-Borne Pathogens and Risks to Food Safety in Plant / Kitchen Setting

MORNING BREAK

Understanding the Concept and Science of Hygiene, Cleaning and Sanitation
 Establishing Hygiene Zones in Your Plant and Determining Hygiene Specifications

LUNCH

Practical Preventive and Predictive Strategies for Pathogen Control
 Case Studies by Group Work - Establish Hygiene Zones, Determine Hygiene Specifications and Setting Appropriate Control Measures

AFTERNOON BREAK

Individual written assessment, Q&A and feedback from participants

DISMISS



Day 3 - Food Sampling As Per International Guidelines With On-Line And Lab Sampling Techniques

Date : 19 July 2019
Time : 8.30am to 4.30pm
Venue: ITPA, Bayan Lepas
Fees : RM723



Agenda:
 0830 - 0900
 0900 - 1030



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Food Sampling is a separate science on its own, distinct from Lab Testing. There are International Guidelines that describes the amount and frequency of sample to be taken, test to be done, maximum limits of microbe allowable in a sample. Sampling is prior to Lab Testing, so if it goes wrong or is insufficient, the whole test fails, both technically and legally, and it is a waste of resources.

Benefit: Learn proper guidelines and sample accordingly to the food type using Aseptic Method. Understand different sampling systems and how to select the best for you.

Who should attend: QA/QC, Lab, Production Personnel

Delivery: Classroom

1030 - 1045
 1045 - 1150
 1150 - 1230

1230 - 1330
 1330 - 1430

1430 - 1545

1545 - 1600
 1600 - 1630

REGISTRATION

Science of Food Sampling and Overview of Important International Guidelines on Food Sampling

MORNING BREAK

Review of Two Class and Three Class Sampling
 FDA Bad Bug Book and Other Sampling for Selected Food Items

LUNCH

Review of Aseptic Techniques and Lab Sampling Method
 Case Studies by Group Work - Practical Sampling from Production Floors / Kitchen (Raw and Packaging Materials, WIP/On-line QC Samples, Finished Products)

AFTERNOON BREAK

Individual written assessment, Q&A and feedback from participants

DISMISS



Day 4 & 5 - Microbiological Pathogen Testing Workshop: Salmonella and Listeria Testing (as per FDA BAM and side by side with selected Rapid Method)

Date : 22 & 23 July 2019
Time : 8.30am to 4.30pm
Venue: PPTI, USM
Fees : RM1446



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This is a practical session highlighting the FDA BAM Method on arguably the two most important Food-Borne Pathogens in this region, Salmonella spp. and L. monocytogenes.

Benefit: Learn the proper method to isolate Salmonella spp. and L. mono for different types of setting that is legally compliant.

Who should attend: Microbe Test Analyst

Delivery: Hands-on (Benchwork and Classroom)

Agenda:

Day 1

0830 - 0900 REGISTRATION
0900 - 0920 Lab briefing
0920 - 1030 Media and apparatus preparation, and concurrently commence featured Rapid Methods
1030 - 1045 MORNING BREAK
1045 - 1150 Continue media and apparatus preparation
1150 - 1230 Calculations and preparation of spiking solutions
1230 - 1330 LUNCH
1330 - 1500 Sampling and enrichment process
1500 - 1545 Science of Salmonella spp. and L. mono testing
1545 - 1600 Continue with Rapid Test Methods
1600 - 1630 AFTERNOON BREAK
Q&A
DISMISS

Day 2

0830 - 0900 REGISTRATION
0900 - 0920 Lab briefing
0920 - 1030 Streaking on selective media, examining prepared plates
1030 - 1045 MORNING BREAK
1045 - 1150 Continue examining prepared plates and result interpretation of Rapid Methods
1150 - 1230 Controls and Culture Management in the Lab
1230 - 1330 LUNCH
1330 - 1430 Microscopy of Salmonella spp. and L. mono
1430 - 1545 Case study - Review of Full Conventional Test Method vs. Featured Rapid Methods
1545 - 1600 AFTERNOON BREAK
1600 - 1630 Individual written assessment, Q&A and feedback from participants
DISMISS

SPEAKER'S PROFILE



S.R. Chandraprasad
 Chief Trainer and Consultant

EVEREST 23 PROFESSIONAL SOLUTIONS SDN. BHD.
 012-472 5067
www.everest23.com.my
[@Everest23ProfessionalSolutions](https://www.instagram.com/Everest23ProfessionalSolutions)

Publications

- Fifteen years of experience in the Food Industry in both factory and laboratory settings.
- More than 11 years' accumulation of skills in training and workshop development and review, consultation and technical troubleshooting.
- Trained in a wide spectrum of Food Safety Systems and Manufacturing Standards.
- Actively designed, delivered and given more than 40 major trainings, talks and workshops to date.
- **Certified HRDF Trainer (TTT/21266) (2018)**
- **MIFT Professional Member (2018)**
- **Certified Preventive Control Qualified Individual (PCQI) by IFPTI, USA (2017)**
- **Lean Six Sigma Green Belt (2013)**
- **FSSC, BRC**
- **HACCP, ISO14000, OHSAS 18000, ISO22000**
- **ISO17025, GMP**

- Abdul Aziz, S.A., Lee, S.A., Chin, T.T., Lee, H.K., **S Rajangan**, C., and Chai, L.C. (2017, 12 July). Enumeration and identification of spoilage lactic acid bacteria in chilled food products using 3M™ Petrifilm™ Lactic Acid Bacteria Count Plate. Poster session presented at the International Association for Food Protection, Tampa, Florida, U.S.A.
- Park, Y. H., Hamidon, F., **Rajangan, C.**, Soh, K. P., Gan, C. Y., Lim, T. S., ... Liong, M. T. (2016). Application of Probiotics for the Production of Safe and High-quality Poultry Meat. Korean Journal for Food Science of Animal Resources, 36(5), 567–576. <http://doi.org/10.5851/kosfa.2016.36.5.567>
- Abirami, N., Nidaullah, H., Chuah, L., Shamila-Syuhada, A. Kamal, **Chandraprasad, S.**, Huda, N., Hasmaizal, H., & Rusul, G. (2016). Evaluation of commercial loop-mediated isothermal amplification based kit and ready-to-use plating system for detection of Salmonella in naturally contaminated poultry and their processing environment. Food control, 70(1), 74-78. doi:10.1016/j.foodcont.2016.05.035

REGISTRATION

CLASSROOM TRAININGS

Date : 17, 18 & 19 Jul 2019
Time : 8.30am to 4.30pm
Venue : ITPA, Bayan Lepas

EARLY BIRD: by 27 Jun 2019

RM699 / day

CLOSING DATE: 11 Jul 2019

RM723 / day

HANDS-ON WORKSHOP

Date : 22 & 23 Jul 2019
Time : 8.30am to 4.30pm
Venue : PPTI, USM

EARLY BIRD: 27 Jun 2019

RM1,398

CLOSING DATE: 11 Jul 2019

RM1,446



Click on the flyer to register online!



OR copy and paste this link on your browser:

<https://www.everest23.com.my/event.php>

MIFT Members (Fixed Early Bird RM699 + 15% off)

No of day(s)	1	2	3	4	5
Fees to pay	RM594.15	RM1,188.30	RM1,782.45	RM2,376.60	RM2,970.75

Non-Members (Early Bird RM699 + Package Promo)

No of day(s)	1	2	3 (-10%)	4 (-10%)	5 (-15%)
Fees to pay	RM699.00	RM1,398.00	RM1,887.30	RM2,516.40	RM2,970.75

Non-Members (After Early Bird RM723 + Package Promo)

No of day(s)	1	2	3 (-10%)	4 (-10%)	5 (-15%)
Fees to pay	RM723.00	RM1,446.00	RM1,952.10	RM2,602.80	RM3,072.75

Payment Method

1. Payment for training can be made via **ONLINE TRANSFER ONLY** to:

Malaysian Institute of Food Technology
MAYBANK 5-12530-15355-0

2. There will be NO REFUND for cancellation. However, a replacement of participant is accepted.

3. If any participant is absent on the event day, full payment is chargeable.

4. The organisers reserve the right to change the venue, date and speaker or cancel the event due to circumstances beyond their control.

5. For enquiries about registration or payment, kindly contact:

Office : 03-56318928
Mobile : 011-55038928
Email : mift1974@gmail.com

6. For new members, benefits can only be enjoyed after membership is approved.



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