

food safety, hygiene & microbe training

FHMT 3.0



EVEREST 23

PROFESSIONAL SOLUTIONS
SDN. BHD. (1257143-W)

ANNOUNCEMENT!

Due to the recent public health concern, **we will be moving the public training online** in a series of half-day webinars (4 hrs per day as per HRDF requirements). Please see the next pages for details. We hope everyone can keep learning while staying safe.



FIVE
NEW
TITLES

DATE: 9-11 November 2020 &
17-19 November 2020
VENUE: Remote Online Training
CLOSING DATE: 5 November 2020
(Register by 28 Oct 2020 for **early bird** price)



Click here to download HRDF's
Online Training Guideline

Click us!



How to register?

1. Register [here](#) or scan this QR code:



2. An invoice will be sent to your email.

3. Payment via **ONLINE TRANSFER ONLY** to:
EVEREST 23 PROFESSIONAL SOLUTIONS SDN BHD
MAYBANK 5129 7802 6256

4. Please reply email with proof of payment and invoice.

5. Registration is considered unsuccessful without any proof of payment.

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

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

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

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

Tel : 012-472 5067 / 012-665 0916

Email : admin@everest23.com.my

Web : www.everest23.com.my/event.php





Quality Management for Quality Leaders in Food Premises

Date : 9 November 2020
Time : 9.00am to 1.00pm
Fees : RM300 (Early bird RM250)

**LIMITED SPACE
20 PAX/SESSION**

What is this about? Quality Leaders are crucial in an organisation as they have to lead the essential aspect of establishing and maintaining trust for the brand, product and the company. This session aims to provide essential skills to aspiring / young managers and even experienced ones to help them be excellent in quality management.

Benefit: Learned leaders will boost not only the performance of the quality team, but also the entire organisation, helping to boost brand image and business.

Who should attend: QA/QC, Top Management

Agenda

- 0900-1015
- Welcome note
 - Overview of Quality Management (QM) in Food Plant
 - Quality Leader - Top 5 Skills You Need
 - Quality Issues & Crisis Management - Leading Through Situations
- 1015-1030 **Break**
- 1030-1300
- Group Work: Using Quality as a Main Driver for Business Success
 - People, Company & Quality - Understanding Behaviour Towards Quality to Lead the Organization to Work as a Team
 - Discussion, Q&A
 - Assessment
 - Participant's Feedback
 - Dismiss



Shelf Life Management for Food Products

Date : 10 November 2020
Time : 9.00am to 1.00pm
Fees : RM300 (Early bird RM250)

**LIMITED SPACE
20 PAX/SESSION**

What is this about? Maximising the shelf life of a product is the goal of every food manufacturer / preparer. Participants will learn about the underlying sciences, tools to predict shelf life and business strategies related to shelf life management.

Benefit: Maximising the shelf life of a product directly enhances revenue. By attending this course, the organisation stands to lower the R&D cost to achieve the best shelf life for their product.

Who should attend: R&D, QA/QC, Lab, Production

Agenda

- 0900-1015
- Welcome note
 - Shelf Life Management - Goals, Strategies, and its Connection to Business Success
 - Factors Affecting Product Shelf Life
 - Focus: Technologies in Shelf Life - Management.
- 1015-1030 **Break**
- 1030-1300
- Group Work: Case Studies - Selected Product Issues Related to Shelf Life
 - Predicting and Setting Shelf Life
 - Discussion, Q&A
 - Assessment
 - Participant's Feedback
 - Dismiss



Allergen Management in Food Plants - A PCQI Approach

Date : 11 November 2020
Time : 9.00am to 1.00pm
Fees : RM300 (Early bird RM250)

**LIMITED SPACE
20 PAX/SESSION**

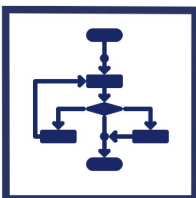
What is this about? Food manufacturers and other premises have started building system to manage allergens, as it becomes increasingly important globally. In this session, participants can expect to learn about allergens and ways to manage them based on the PCQI format.

Benefit: Participants will be able to start building allergen management systems and get idea on best practices. An organisation that invests on allergen management system may find it easier to further into EU and American markets.

Who should attend: R&D, QA/QC, Lab, Production

Agenda

- 0900-1015
- Welcome note
 - The Science of Allergen - Definition, Types, Effects
 - Hazard Analysis and Risk Based Preventive Controls (HARPC)
 - Requirements by FSMA
- 1015-1030 **Break**
- 1030-1300
- Group Work: Implementing HARPC at Your Premises - Step-by-step Guide
 - Latest Regulatory Updates on Allergen - EU Regulations Revision 2020 and others
 - Discussion, Q&A
 - Assessment
 - Participant's Feedback
 - Dismiss



Microbiological Risk Assessment for Food Manufacturing - Practical Implementation

Date : 17 November 2020
Time : 9.00am to 1.00pm
Fees : RM300 (Early bird RM250)

**LIMITED SPACE
20 PAX/SESSION**

What is this about? Microbiological Risk Assessment (MRA) is an exercise that will help identify risks to food safety and the organisation arising from microbiological aspects. Participants will be shown the science, significance and ways to perform MRA.

Benefit: Conducted properly, an MRA can provide powerful information that can be used to decide on food safety control measures and save huge amounts of resources, including raw materials and manpower.

Who should attend: QA/QC, Lab, Production, Warehouse, Middle and Top Management, Chef, Steward

Agenda

- 0900-1015
- Welcome note
 - Microbiological Risk Assessment (MRA) - Science and Misconception
 - Significance of MRA
 - Conducting a MRA exercise
- 1015-1030 **Break**
- 1030-1300
- Explore Selected MRA Tools
 - Group Work: Strategies to Conduct MRA & Overcoming Implementation Challenges at Your Facilities
 - Discussion, Q&A
 - Assessment
 - Participant's Feedback
 - Dismiss



ISO/IEC 17025:2017 General Requirements for the Competence of Testing and Calibration Laboratories, Awareness Course (2 sessions)

Date : 18 & 19 November 2020
Time : 9.00am to 1.00pm
Fees : RM600 (Early bird RM500)

**LIMITED SPACE
20 PAX/SESSION**

What is this about? This ISO system is mandatory for any labs intending to pursue accreditation. Participants shall be able to understand SAMM (Sijil Akreditasi Makmal Malaysia)'s requirements, as well of the standard. A guide to start implementation will also be presented.

Benefit: In this session, participants will learn about the tips and know-how to successfully be accredited. ISO 17025 is a great way of making sure results are reliable internationally.

Who should attend: Microbe Test Analyst

Day 1 Agenda

- 0900-1015
 - Welcome note
 - Overview of ISO17025 - chronological history, elements and current-day relevance
 - SAMM Requirements & ISO17025 Structure
 - Clause-by-clause Explanation: Non Auditable Clauses 1-3
 - Clause-by-clause Explanation: Clause 4 - General Requirements
 - Clause-by-clause Explanation: Clause 5 - Structural Requirements
 - Group Work 1: Aligning Business Needs and Lab Competency
- 1015-1030 **Break**
- 1030-1300
 - Clause-by-clause Explanation: Clause 6 - Resource Requirement
 - Clause-by-clause Explanation: Clause 7 - Process Requirements
 - Group Work 2: Preparing Resources for Your Lab in Reference to ISO Compliance
 - Discussion, Q&A
 - Dismiss

Day 2 Agenda

- 0900-1015
 - Welcome note
 - Recap Quiz
 - Clause-by-clause Explanation: Continue Clause 7 - Process Requirements
 - Clause-by-clause Explanation: Clause 8 - Management System Requirements
- 1015-1030 **Break**
- 1030-1300
 - Clause-by-clause Explanation: Continue Clause 8 - Management System Requirements
 - Group Work 3: Planning and Costing of Setting Up ISO17025 for Your Lab
 - Discussion, Q&A
 - Assessment
 - Participant's Feedback
 - Dismiss

ABOUT THE TRAINER

Mr. S.R. CHANDRAPRASAD has about sixteen years of experience in the Food and Pharmaceutical Industry in both plant and laboratory setting, including business management and professional technical support for microbiological laboratory consumables. He has been involved in sanitation validations and hygiene management systems, food safety for hospital food, as well as other non-clinical applications involving microbial detection. Trained in a wide spectrum of Food Safety systems and manufacturing standards, he has profound understanding of the industry's needs and anomalies, laboratory work-flows and set-ups as well as the latest microbiological tests and methods. A unique speaker and coupled with capabilities in effective and fit-for-purpose services, he has actively designed, delivered and given more than 30 major trainings, talks and workshops to date.

Experiences & Affiliations

- Food Analyst Council Member at MOH (appointed 2020)
- Registered Food Analysts - Chemical, Microbiology, Biotechnology & Physical (MJMM0899)
- MIFT Council Member for 2020/2022)
- Certified HRDF Trainer (TTT/21266)
- Certified PCOI by IFPTI, US
- Lean Six Sigma Green Belt
- Microbiological testing in food, beverage, dairy and pharmaceutical products
- Food Safety & Hygiene Management
- Pathogen control in manufacturing premises
- ISO17025, HACCP, ISO22K & FSSC 22K
- Business coaching, leadership building and mentoring



S.R. Chandraprasad
Chief Consultant and Trainer / General Manager
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