



### Date

24 & 25 September 2019

### Venue

Faculty of Applied Sciences,  
UCSI University, Kuala Lumpur

### Time

8.00am to 5.00pm

EARLY BIRD	NORMAL FEE	UCSI STUDENTS	NON-UCSI STUDENTS
<b>RM400</b>	<b>RM450</b>	<b>RM150</b>	<b>RM300</b>
by 11/9/19	by 18/9/19	by 18/9/19	by 18/9/19

REGISTER NOW! ONLY 30 SEATS AVAILABLE!

## FOOD SAFETY ASSURANCE PROGRAM: WHAT MANUFACTURERS NEED TO KNOW

### Tahukah Anda?

Pengilang makanan WAJIB mewujudkan satu program jaminan keselamatan makanan (PJKM) seperti MESTI, GMP atau HACCP



<http://fsq.moh.gov.my/>

Being able to choose the right Food Safety Assurance Program (FSAP) for your food premise or plant is key to a successful business. In fact, the Ministry of Health states that it is **COMPULSARY** for a food producer to adopt a FSAP.

A SIMPLE YET PROPER FSAP  
CAN REDUCE WASTE, MINIMISE  
COMPLAINTS AND IMPROVE  
FOOD SAFETY



Jointly organised by:



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Our HALAL Expert:



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## WHAT IS THIS TRAINING ABOUT?

This is a 2-day session that trains participants on the Food Safety Assurance Program (FSAP) that is required for them to adopt.

## KEY OBJECTIVE & LEARNING OUTCOME

In this seminar, participants will leave with the following being achieved:

- Get to know what are the FSAPs available, its definitions and importance.
- Which FSAP to adopt if you are exporting?
- Estimated set-up and maintenance cost for each system.
- Interactive session on how to choose the right FSAP - compare and contrast FSAP with company's business aspirations.
- Build confidence to establish or improve your own FSAP.

## TARGET AUDIENCE

- QA/QC Department / Production
  - Company owners / Top Management
  - Food Safety Team
- from Food Manufacturers, Hotels and Food Premises.

## TRAINING AGENDA

### Day 1

- Introduction To Food Safety Assurance Program (FSAP): Definition And Importance
- Types Of FSAP
- FSAP In Malaysian Regulations
- Global Issues And Matters Related To FSAP - Exporting Needs / Inspection In Other Countries
- Group Work I: Choosing The Right FSAP For Your Setup
- Group Work II: Cost Calculating For FSAP With MS Excel Template

### Day 2

- Recap Of Day 1
- Supporting Food Safety Programs / Initiatives: Vendor Assurance Program, Sanitation & Cleaning Verification, And Environmental Monitoring.
- HALAL Registration and Guidance on Related matters/issues by JAKIM / 7 Steps International Sdn. Bhd.
- Group Work: Environmental Monitoring
- Documented Focus Group Discussion (with report) - Practical solutions on how to start, funding options, discussions on issues pertaining to FSAP in plant, best practice

Sessions will be conducted in BM and English.

## DOCUMENTED FOCUSED GROUP DISCUSSION WITH REPORT HELPS YOU TO BRING OUT ISSUES AND DISCUSS TOGETHER

Student participants are eligible to submit their resumes for the Talent Management Programme.

Email [admin@everest23.com.my](mailto:admin@everest23.com.my) for more info



CLICK HERE FOR  
**ONLINE REGISTRATION**

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

or SCAN this to go to our event page



## TRAINER PROFILE

**Mr. S.R. CHANDRAPRASAD** has about fifteen years of experience in the Food Industry in both plant and laboratory setting, including business management and professional technical support for microbiological laboratory consumables.

He has 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, 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 is able to engage diversified audiences across all organization levels and related fields. He has actively designed, delivered and given more than 40 major trainings, talks and workshops to date.

### Professional Qualifications

- Certified HRDF Trainer (TTT/21266)
- MIFT Professional Member
- Certified Preventive Control Qualified Individual (PCQI) by IFPTI, USA
- Lean Six Sigma Green Belt
- FSSC, BRC
- HACCP, ISO14000, OHSAS 18000, ISO22000
- ISO17025, GMP

### Publications

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(), 74-78. doi:10.1016/j.foodcont.2016.05.035