

# BUILDING FOOD SAFETY CULTURE



date  
**19 February 2020**

time  
**8.00am- 5.00pm**

venue  
**MAEH Training Center  
No. 29-2, Jalan Equine 1A, Taman  
Equine, 43300 Seri Kembangan,  
Selangor.**

when culture is established,  
you don't need to  
tell them twice

*"... to be successful and sustainable, food  
safety must go beyond formal regulations  
to live within the culture of a company."*

The Global Food Safety Initiative,  
GFSI (excerpt from "A CULTURE OF FOOD SAFETY A POSITION PAPER  
FROM THE GLOBAL FOOD SAFETY INITIATIVE (GFSI)", Vol 1.0 4/11/18)



**SPECIAL SESSIONS**  
Sharing sessions from highly  
experienced food safety  
experts from Malaysia  
and Canada



# FOOD SAFETY CULTURE IS POWERFUL

1. It helps to cultivate the **importance** of food safety in all food handlers / employees.
2. Improves **morale** of food handlers / employees, making them take pride to produce safe food.
3. Increase customer **confidence in product brand**.
4. Enhance **business profit** by reducing food safety related incidences (wastages, customer complains, etc)

## Registration fees

Early Bird: RM350.00 / pax  
by 7 Feb 2020

Normal Fee: RM390.00 / pax  
by 17 Feb 2020

## How to register

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



2. An invoice will be sent to your email.
3. Make payment via **ONLINE TRANSFER ONLY** to:  
**EVEREST 23 PROFESSIONAL SOLUTIONS SDN BHD**  
**MAYBANK 5129 7802 6256**
4. Please provide proof of payment with invoice details to:  
[admin@everest23.com.my](mailto:admin@everest23.com.my)
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 any of the event day, full payment is chargeable.
8. The organizers reserve the right to change the venue, date and speaker or cancel the event due to circumstances beyond their control.
9. For enquiries, please contact us at:  
Tel : 012-665 0916  
Email : [admin@everest23.com.my](mailto:admin@everest23.com.my)

### Time

### Agenda

0800 - 0830	Arrival and Registration of Participants
0830 - 1000	Introduction Elements and Importance of FSC
1000 - 1015	<b>Morning Break</b>
1015 - 1200	Case Study and Best Practice in Food Manufacturing GROUP WORK 1 & 2
1200 - 1300	FSC for Food Service
1300 - 1400	<b>Lunch</b>
1400 - 1500	Understanding FSC for Inspection GROUP WORK 3
1500 - 1530	Costing of FSC GROUP WORK 4
1530 - 1545	<b>Afternoon Break</b>
1545 - 1615	Forum: Discussing current needs in the food industry for building a better FSC
1615 - 1625	Technical Talk 1 Hygiene Management Using World's First Halal and Food Grade Sanitizer Formulated From Japan by Takexco Malaysia Sdn. Bhd.
1625 - 1635	Technical Talk 2 User-Friendly Hygiene Monitoring System by Everest 23 Professional Solutions Sdn. Bhd.
1635 - 1700	<b>Participant Feedback and Dismiss</b>

## WHO SHOULD ATTEND

**Quality Department, Production and Warehouse Personnels,  
Regulators, Academic Researchers, Company Owners.**

### REGISTRATION FEES includes:

Soft copy of costing template, international references to food safety culture, simplified FSC checklist, sample of HALAL sanitizer for the first 30 companies (1 sample per company), meals and mystery door gift.

Click us!





# the SPEAKERS

## Invited speakers

**Ms. Felicia Loo** is a Certified Food Scientist with food safety and quality assurance management experience. She has worked with multiple food products and categories, including bakeries, confectionery and snacks, fruit juices, and soy products. She has facilitated numerous food certification programs such as initial and recertification for HACCP, SQF, FSSC 22000, Primus GFS, Kosher, Halal and Organic within her 7 years of industry experience. She has also facilitated projects such as internal audits for food safety programs.



She graduated from the University of British Columbia with a BSc. Food Science with a minor in Commerce. She is currently pursuing a Post-Graduate Certificate in Quality Management at the Memorial University of Newfoundland. She is a volunteer leader for the British Columbia Food Technologists.

# the SPEAKERS

## Main speaker



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 300 in-house and public trainings, talks and workshops to date.



**MALAYSIAN  
ASSOCIATION OF  
ENVIRONMENTAL  
HEALTH**

**Mr. Tee Eng Ong**, is a Certified HRDF Trainer; possessed a Diploma for public Health Inspector, a Bachelor of Science (Hons) Health Care Practice Education from University of Northumbria at Newcastle, UK and a Master in Environment degree from University Putra Malaysia. He started his career as a Public Health Inspector, Lecturer and Environmental Health Program Head of a Training Institute under the Ministry of Health from 1983 until he retired in 2017. He is also the President of Malaysian Association of Environmental Health (MAEH).



Throughout his 34 over years of service in the MOH, he has attended numerous training courses pertaining to Environmental Health & Food Safety, Training and Development both locally and overseas. He is currently also being engaged as a guest lecturer in the University of Malaysia since 2007. Mr. Tee is also an appointed Program Assessor under the Malaysian Qualification Agency (MQA) since 2013. Since his retirement he has been involved in training and consultancy on Food Safety Management System and on Environmental Health matters.

**Mr. S.R. CHANDRAPRASAD** is a Certified HRDF Trainer (TTT/21266). He 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, workshop development and review and technical troubleshooting. He is involved in Malaysian Institute of Food Technology (MIFT) especially in food analyst matters. He is also assisting Malaysian Association of Environmental Health (MAEH) in some of their food safety projects.