

food safety, hygiene & microbe training

# FHMT 1.0

Jointly organised by:

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DATE: 15, 16 & 17 APRIL 2019  
VENUE: Sarawak State Library, Kuching

DATE: 23, 24 & 25 APRIL 2019  
VENUE: ALS, Kota Kinabalu



## IMPROVED CONTENTS

- ✓ 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 - Practical Food Microbiology for Common Foodstuff

**Date :** 15 April 2019  
**Time :** 8.30am to 4.30pm  
**Venue:** Sarawak State Library, Kuching  
**Fees :** RM773

**Date :** 23 April 2019  
**Time :** 8.30am to 4.30pm  
**Venue :** ALS Technichem, Kota Kinabalu  
**Fees :** RM773



This classroom module is an overview of Food Microbiology (FM) for those who might not have the chance to learn it before, or as a review. This module covers the practical aspects that are needed to successfully perform microbe related tasks.

**Benefit:** Learn practical aspects of FM and how it helps to better microbe related tasks. Understand food safety risk better, especially top pathogens. Use good FM knowledge to enhance the cost savings and even generate income.

**Who should attend:** Lab, Production and QA/QC Personnel, Senior Management

**Delivery:** Classroom

### Agenda:

**0830 - 0900** REGISTRATION  
**0900 - 1030** Overview of Food Microbiology - definitions, importance, legal aspects  
**BREAK**  
**1030 - 1050** Microbes of Significance to Food - practical classification, growth needs  
**1050 - 1150** Science of Spoilage and Food-Pathogen Association  
**1150 - 1230** LUNCH  
**1230 - 1330** Understanding Food Safety Risks  
**1330 - 1430** Case studies by Group Work - FM applications in your workplace  
**1430 - 1540** AFTERNOON BREAK  
**1540 - 1600** Individual written assessment, Q&A and feedback from participants  
**1600 - 1630** DISMISS



## Day 2 - Method Validation and Verification for Microbe Test

**Date :** 16 April 2019  
**Time :** 8.30am to 4.30pm  
**Venue:** Sarawak State Library, Kuching  
**Fees :** RM773

**Date :** 24 April 2019  
**Time :** 8.30am to 4.30pm  
**Venue :** ALS Technichem, Kota Kinabalu  
**Fees :** RM773



This is an important part of lab management, i.e. how to perform method validation / verification.

**Benefit:** Learn the proper way to choose and assess the performance of the methods so that you may choose a suitable test method for you. Learn method verifications as per ISO 17025 needs, accepted by auditors. Learn also how to answer auditors during the interview of approved signatory.

**Who should attend:** Lab and QA/QC Personnel

**Delivery:** Classroom

### Agenda:

**0830 - 0900** REGISTRATION  
**0900 - 1030** Overview of Validation and Verification  
**1030 - 1050** MORNING BREAK  
**1050 - 1150** Understanding the Performance Parameters of Method Verification  
**1150 - 1230** Designing Method Verification Plan  
**1230 - 1330** LUNCH  
**1330 - 1430** Choosing the Right Method for Your Lab  
**1430 - 1540** Case Studies by Group Work - Review of International Guidelines with Calculations by Template  
**1540 - 1600** AFTERNOON BREAK  
**1600 - 1630** Individual written assessment, Q&A and feedback from participants  
DISMISS



## Day 3 - Microbe Testing in Common Foodstuff

**Date :** 17 April 2019  
**Time :** 8.30am to 4.30pm  
**Venue:** Sarawak State Library, Kuching  
**Fees :** RM773

**Date :** 25 April 2019  
**Time :** 8.30am to 4.30pm  
**Venue :** ALS Technichem, Kota Kinabalu  
**Fees :** RM773



This is an important module on Microbiological Testing (MT) on common foodstuff.

**Benefit:** Learn practical aspect of MT, understand how to design test protocols and conduct test properly so that the results can stand challenges, and generate good corporate image and income. In this training, also receive detailed training notes and templates (MT worksheet and checklist) and post-training support.

**Who should attend:** Lab and QA/QC Personnel

**Delivery:** Classroom

### Agenda:

**0830 - 0900** REGISTRATION  
**0900 - 1030** Overview of Microbe Testing - role, types and associated technologies  
**1030 - 1050** MORNING BREAK  
**1050 - 1150** Conducting Proper Microbe Test  
**1150 - 1230** Practical Aspects in Microbe Tests on Food - Best Practices  
**1230 - 1330** LUNCH  
**1330 - 1430** Review of Skills and Aseptic Techniques in Microbe Tests  
**1430 - 1540** Case Studies by Group Work - Planning the right microbe test and building the worksheet  
**1540 - 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

- 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**

## 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

## REGISTRATION

KUCHING		KOTA KINABALU	
Date	: 15, 16 & 17 April 2019	Date	: 23, 24 & 25 April 2019
Time	: 8.30am to 4.30pm	Time	: 8.30am to 4.30pm
Venue	: Sarawak State Library, Kuching	Venue	: ALS, Kota Kinabalu
<b>EARLY BIRD: by 29 Mar 2019</b> .....		<b>Fee: RM749 / day</b>	
<b>CLOSING DATE: 10 Apr 2019</b> .....		<b>Fee: RM773 / day</b>	

### MIFT Members (Fixed Early Bird RM749 + 15% off)

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### Non-Members (After Early Bird RM773 + Package Promo)

No of day(s)	1	2	3 (-10%)
Fees to pay	RM773.00	RM1,546.00	RM2,087.10



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For enquiries about registration or payment, kindly contact:

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**03-563 18928**

Mobile  
**011-55038928**

Email  
**mift1974@gmail.com**

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food safety, hygiene & microbe training

## FHMT 1.0

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



45, Jalan SS 15/4B, 47500 Subang Jaya, Selangor.  
Tel: +603 - 5631 8928 / Fax: +603 - 5631 1459  
Email: mift1974@gmail.com



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

www.everest23.com.my  
FB@Everest23ProfessionalSolutions  
Tel: 012-472 5067 / 012-665 0916  
Email: admin@everest23.com.my