



#Public Training/Workshop#

HANDLING FOOD SAFETY

"The Art Of Adventure For Lifelong Learning"

INTRODUCTION:

The fast pace of modern lifestyles, the increase in single-person households and gender equal rights, have lead to changes in food preparation and consumption habits. A positive outcome of this has been rapid advances in food technology, processing and packaging techniques to help ensure the safety of the food supply as well as making food more convenient to prepare and consume. In spite of these advances, contamination of the food supply by natural occurrence, accidental introduction of contaminants, or malpractice, does occur.

Ultimately, the quality and safety of food will be secured by the efforts of everyone involved in the complex chain of agriculture production, processing, packaging, transport, food production, and consumption.

PROGRAM SCHEDULE :

Registration	: 8.30am
Morning Session	: 9.00am-10.30am
Morning Break	: 10.30am-10.45am
Lunch	: 1.00pm-2.00pm
Afternoon Session	: 2.00pm-3.30pm
Afternoon Break	: 3.30pm-3.45pm
End	: 5.00pm

METHODOLOGY:

- Lectures
- Indoor Activities
- Workshop
- Case Studies
- Presentations
- Discussion



Date:

Please refer to our WEBSITE

Duration:

2 days (9am - 5pm)

Medium:

Bahasa Malaysia

Venue:

Trainer:

Encik Ikmal Hisham bin Mohd Hashim

WHO SHOULD ATTEND

- All Food Manufacturing And Food Industries



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COURSE CONTENT

The role of packaging (food contact material)

Packaging is an essential medium for preserving food quality, minimizing food wastage and reducing preservatives used in food. The packaging serves the important function of containing the food, protecting against chemical and physical damage whilst providing information essential to consumers and marketers.

Whether it's a can, bottle, jar, bag or carton, packaging helps to protect food from contamination such as micro-organisms, pests and other contaminants. Packaging also helps to protect the form, shape and texture of the food inside, preventing the loss of flavours and odours and will often extend the products shelf life. Packaging also assists in regulating the water or moisture content of the food to keep it as fresh as possible. The choice of packaging material should not affect the nutritional quality of a product.

Packaging also provides an important medium whereby manufacturers can provide information on product features, nutritional contents and ingredient information. However, packaging materials do have their "dark sides" especially the plastic type. It is imperative to understand its application to ensure it will not transfer any bad effects to the users.

It is important for manufacturers of packaging materials to assure the food industries that their products do not carry harm or create hazard to the food they are in contact with.

This training will provide an insight into development of packaging industries in – line with the food safety requirements.

Day 1

- Application of food contact materials
- Development of packaging materials
- Types of packaging materials
- Benefits of packaging materials

Day 2

- Cross contamination and food hazards
- Hazards caused by packaging materials
- Controls imposed on packaging materials
- Application to the GMP and HACCP/ Food Safety Management System





TRAINER PROFILE'S

Encik Ikmal Hisham bin Mohd Hashim

Encik Ikmal Hisham bin Mohd Hashim is a member of the Malaysia Institute of Food Technologist (PROFESSIONAL status), Applied Biology Society Malaysia and Institute of Quality Malaysia as well as Malaysia Register Certificated Auditors (MRCA). He is a certified QMS (ISO 9001:2008), HACCP (Hazard Analysis Critical Control Point), FSMS ISO 22000:2005, OHSMS 18001:1999 and MS 1722 (Occupational Health Safety Management System Auditor) and ISO 14001:2004 Auditor.

Besides that he is also a certified Ministry Of Health (MOH Approved Food Handler Trainer (under ALKEM, serial no: 0466/07) and able to set up HACCP programmed according to MOH requirements as well as for other bodies.

He had also attended training on Understanding of The Construction Sector & ISO 9001 Auditing Requirements In The Construction Industry which means by virtue of this training, is able to conduct ISO 9001:2008 audit in the construction industries.

He has been exempted from Train The Trainer programmer by Pembangunan Sumber Manusia Berhad. Hence, he is qualified to conduct training under SBL khas programmer.

He is also a certified Halal Professional Trainer under the Halal Industry Development Corporation programmer for the MS 1500:2009 Halal standard.

He had also attended various kind of training in different disciplines to enhance his knowledge as it has always been his passion and enthusiasm to equip himself with as many skills as possible.

As an individual who has hands-on experience in the training and implementation programmers, Encik Ikmal brings with him not only a professional training approach but also real life practical tips on implementation of the ideas. He has done hundreds man days of trainings in various sectors!

He had since year 2007 made trips to Brunei to conduct trainings on food safety.

In 2009 alone, he became the Consultant for Brunei Meat Company Sdn Bhd to make them become the first food company in Brunei to achieve the ISO 22000:2005 certification in 2010.

He had spread his wings even further by conducted series of food safety and GMP related trainings for various Brunei participants in the food industry sector at the Ministry of Industry and Primary Resources, Senaut, Brunei Darussalam

between December 09 and January 10.

His picture has appeared in the Borneo Bulletin news on 8th December 09, praising the Brunei Government for providing financial assistance to the companies seeking the ISO 22000 certification in terms of consultation, training and auditing.

Encik Ikmal has wide experiences as a Consultant to help customers achieve their QMS certification but also as a credible Auditor. In other words he has "upstream" as well as "downstream" expertise which is rare among Consultants.

The scope of his activities covers manufacturing, services as well as government agencies. To date, he has done consultation to over 50 companies and organizations in various sectors.

As an Auditor, he has audited for more than 250 man days under the ISO 9001 standard, and more than 70 man days under the HACCP and ISO 22000:2005 standards.

Ikmal holds a diploma in Industrial Chemistry from UiTM (formerly ITM). Although he develops a deep interest in training, he believes in improving one – self first by being trained also. Therefore

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Registration Form

HANDLING FOOD SAFETY

DATE: Refer to our **WEBSITE**. | **VENUE:**

PLEASE COMPLETE THIS FORM AND EMAIL / FAX TO US EMAIL :

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Name: _____

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Signature: _____ Date: _____

This booking is invalid without a signature & company stamp.

TERMS & CONDITIONS:

1. Workshop Fee is not inclusive of accommodation and transportation

2. Fees are inclusive of program materials and refreshments.

3. Payment Terms - Following completion and return of the registration form, full payment is required within Ten (10) working days upon the issuance of invoice or a letter of undertaking(LOU) .Payment or LOU must be received prior to the conference/ training date. A receipt will be issued on payment. Due to limited conference/ training seats, we advise early registration to avoid disappointment.

4.CLIENT'S CANCELLATION/SUBSTITUTION Client's cancellation must be received in writing by MAIL or FAX two (2) weeks prior to the event in . All bookings carry a 50% cancellation liability should the notice given is less than two(2) weeks. and 100% cancellation liability 4-days prior to the event Non-payment or non-attendance does not constitute cancellation.

(However, complete set of documentation will be sent to you. Substitutions are welcomed at any time. All cancellations of registration must be made in writing)

5. If, for any unexpected circumstances or reasons that ASL Group decides to postpone this event, the client hereby indemnifies and holds ASL Group harmless from any cost incurred in by the client. The event fee's will be refunded,

ASL Group reserves the right to change the content without notice.

6. Copyright etc. - All Intellectual Property rights in all materials produced or distributed by group in connection with this event is expressly reserved and any unauthorized duplication, publication or distribution is strictly prohibited.

7. Important note: In the event that if ASL Group permanently cancels the event for any reason whatsoever, (Including, but not limited to any force majeure occurrence) and provided that the event is not postponed to a later date nor is merged with another event, the client shall receive a refund for the amount that the Client has paid to such permanently cancelled event.

8. All Payment should Be Made to :

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COMPANY STAMP



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