

1 DAY FOOD SAFETY MANAGEMENT TRAINING

CONTROLLING FOOD SAFETY HAZARDS WITHIN A FOOD BUSINESS

DAY: TUESDAY DATE:: 8 APRIL 2020 · VENUE: SILKA HOTEL, JB

FEE : RM 390 / PAX

TRAINER

MS SHUKRIYAH OMAR



She pursued her tertiary education; an Undergraduate Degree in Industrial Biotechnology -majoring in Food from UNISEL and a Postgraduate; Masters in Food Science from Northumbria University in Newcastle upon Tyne, United Kingdom. She also obtained a Certificate of Food Safety in Manufacturing from ROSPA, United Kingdom. Shukriyah has a total of 8 years of work experience in the field of Food Science and Technology ranging from Regulatory Affairs, Halal, and Business Development, 6 years of working with Kerry Asia Pacific; an Irish multinational food company and 2 local companies; Interflour Berhad and Markaids Malaysia Her field of expertise is in food regulatory affairs where she spends most of her career journey.



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100%

CLAIMABLE

The Food Safety and Management Systems (FSMS) is a set of standards established to direct and control food safety aspects. Also referred to as FSMS, it helps the food business operators to gain the trust of the consumers or even serve them efficiently. A food business organization that beholds certification for FSMS depicts assurance that the organization has taken care of appropriate Food Safety and Management System.

WHAT WILL YOU LEARN?

- Basic of Food Safety
- Food Safety in Food manufacturing
- Food Safety in HoReCa
- Controlling
- Food safety hazards within food business
- From raw materials till end products- Storage and Warehousing
- Improving and Implementing food safety management system at your workplace
- Requirements of Food Safety- How to be all ready to apply for ISO 22000
- Microbial: How to Manage?



CLAIMABLE

FOOD SAFETY MANAGEMENT

- Food Safety and Hygiene becomes an emerging demand in the food industry and is a universal concern. Therefore, maintaining food safety & hygiene is a compelling requisite for food entrepreneurs to sustain in today's competitive market.
- The food safety management system identifies, evaluates, and controls food hazards, at all levels of the food supply chain; be it during ingredient supply, food preparation, packaging, storage, transportation, etc

WHY IS FOOD SAFETY MANAGEMENT IMPERATIVE?

- Food safety and hygiene are crucial to reducing the risk of food-borne illnesses that may cause through biological hazards such as pathogenic bacteria, viruses, and parasites, or chemical hazards or natural toxins.
- If the food safety guidelines are not followed precisely, people can fall sick and may even lead to death.
- If the food is improperly stored, handled, cooked, or refrigerated, bacteria can grow leading to food contamination.
- At times, there would be issues like product recall, where seller may request consumers to return a product after the discovery of any product defects or safety issues that might endanger the consumer or put the seller at risk of legal action



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Registration Form

Detail Participant:

Name:..... Email:.....

No Phone: Position:

Name:..... Email:.....

No Phone: Position:

Name:..... Email:.....

No Phone: Position:

Name:..... Email:.....

No Phone: Position:

Company Name:.....

Company Address:

.....

Officer In Charge:

Tel No: Fax No: Email:.....

Company Stamp: