

Upskill with



## Training Series

- Good Manufacturing Practice (GMP01 & GMP02)
- Hazard Analysis and Critical Control Point (HAC01 & HAC02)
- Cleaning and Disinfection
- Packaging and Shelf-Life
- Risk Assessment for Food Safety
- SuperPro Training



FoodPro Training is a branding name for Food Process Safety and Hygiene Training. The training services are initiated by enthusiastic subject matter experts from Department of Process and Food Engineering, Universiti Putra Malaysia.

We provide training courses for students, personnel from the private and public sectors across the whole food and drink supply chain.

## Training Methods

- Open Course
- In-house Training
- Interactive
- Industry focused (blending theory & practice)



# Meet

## The Trainers



Norashikin Abdul Aziz  
(Associate Prof., Dr.)

Expertise: Hygienic  
process engineering



Farah Saleena Taip  
(Associate Prof., Dr.)

Expertise: Process  
Control and Simulation



Siti Mazlina Mustapa  
Kamal(Prof., Ir., Dr.)

Expertise: Biochemical  
Engineering



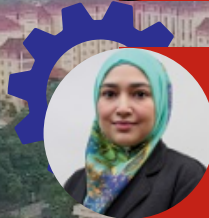
Rosnita A. Talib  
(Associate Prof., Dr)

Expertise: Biocomposite  
and Bionanocomposite



Siti Hajar Othman  
(Associate Prof., Dr.)

Expertise: Food  
Packaging Engineering



Nor Nadiyah Abdul Karim  
Shah(Dr.)

Expertise: Thermal and non  
thermal food processing



Noor Zafira Noor  
Hasnan(Dr.)

Expertise: Food process  
and factory design



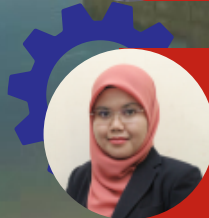
Alifdalino Bin  
Sulaiman(Dr.)

Expertise: Thermal and non  
thermal food processing



Intan Syafinaz Mohamed  
Amin Tawakkal(Dr.)

Expertise: Packaging  
Engineering



Siti Hajar  
Ariffin(Dr.)

Expertise: Postharvest  
Engineering



Muhammad Syahmeer  
How(Dr.)

Expertise: Process  
modelling and simulation



# Course Schedule 2022

No.	COURSE TITLE	DAYS	FEE(RM) INC.6% SST	COURSE CODE	HRDF SCHEME	JUN	JUL	AUG	SEP	OCT	NOV	DEC
1	GMP:A Guideto Implementation	1	RM150	GMP01	SBL	28				4		
2	HAC:A Guideto Implementation	1	RM150	HAC01	SBL	29				5		
3	GMP:Layout and Design Aspects for Food Processing	1	RM450	GMP02	SBL					6		
4	Packaging and Shelf-Life	1	RM250	PAC01	SBL			10				
5	Cleaning and Disinfection	1	RM250	CAD01	SBL			9				
6	SuperPro Advanced Training***	3	RM800	SPD01***	NA		6-7/7					

\*\*\*Trainer from University of Nottingham Malaysia

#### REMARKS & DISCLAIMER:

- 1)All scheduled programmes are avaiable to be conducted as in-House Programmes. PLEASE CONTACT US FOR QUOTATIONS(S).
- 2)All information are correct at the time of printing. They are, however, subject to changes by the Management of FoodPro Training,UPM. Participants will be notified of changes.
- 3)UPM reserves the right to amend or cancel the programmes due to circumstances beyond its control.
- 4)Upon registration, you are deemed to have understood and agreed to the above terms and conditions.

## CONTACT US

FoodPro Training  
Level 3, Department of Process and Food  
Engineering, Faculty of Engineering,  
Universiti Putra Malaysia, 43400 UPM  
Serdang, Selangor, Malaysia  
Tel : +60 11-1521 9942  
Email : eng.foodpro@upm.edu.my

# Upcoming events



**UPM**  
UNIVERSITI PUTRA MALAYSIA  
BERSEKUTU BERSAMA SAMA



**UPM EDUCATION & TRAINING**  
WHOLLY OWNED BY UPM HOLDINGS SDN BHD



## MS1514:2009 (GMP)

**A GUIDE TO IMPLEMENTATION**  
MS1514

**28 JUNE 2022**  
**9.00AM - 5.00PM**  
**Online Training**

**HRDF  
CLAIMABLE**

**REGISTER  
NOW!**

**Normal Fee**

**RM150**

**Student Fee**

**RM100**

### TOPIC OUTLINE

- ✓ Introduction to Food Safety and GMP
- ✓ Food Safety Hazards, Foodborne Illness and Cross-contamination
- ✓ Proper Handwashing Good Personal Hygiene
- ✓ Raw Material Handling and Storage Food Preparation
- ✓ Design, Cleanliness and Sanitation of Food Contact Surfaces
- ✓ Plant Layout and Design
- ✓ Pest Control

### CONTACT US AT

**011-15219942** (Registration)  
eng.foodpro@upm.edu.my

**03-89593048** (Payment)  
upmet.training@gmail.com

**+60183891408** (Payment)

eng.foodpro@upm.edu.my

FoodAndProcessEngineeringUpm

twitter.com/kpm\_latihan

Upskill with **FoodPro Training** Department of Process & Food Engineering, UPM



#### HRDF

Certified trainers will conduct the training



#### E-CERTIFICATE

Will be awarded to the participants upon completion of the course



#### MODULE & RECORDING

Module and recording of the training will be provided



**SCAN FOR  
REGISTRATION**



# Upcoming events



UPM EDUCATION & TRAINING  
WHOLLY OWNED BY UPM HOLDINGS SDN BHD



## MS1480:2019 (HACCP)

A GUIDE TO IMPLEMENTATION

MS1480

**29 JUNE 2022**  
**9.00AM - 5.00PM**  
**Online Training**

**HRDF CLAIMABLE**

**REGISTER NOW!**

Normal Fee

**RM150**

Student Fee

**RM100**

### TOPIC OUTLINE

- ✓ Introduction to HACCP & Prerequisite Programs
- ✓ Food Safety Hazards
- ✓ Hazard Analysis
- ✓ Critical Control Points
- ✓ Critical Limits
- ✓ Critical Control Point Monitoring
- ✓ Corrective Actions
- ✓ Verification Procedures
- ✓ Record Keeping
- ✓ Certification Process



**HRDF**

Certified trainers will conduct the training



**MODULE & RECORDING**

Module and recording of the training will be provided



**E-CERTIFICATE**

Will be awarded to the participants upon completion of the course



**SCAN FOR  
REGISTRATION**

**CONTACT US AT**



**011-15219942** (Registration)  
eng.foodpro@upm.edu.my



**03-89593048** (Payment)  
upmet.training@gmail.com



**+60183891408** (Payment)

✉ eng.foodpro@upm.edu.my



FoodAndProcessEngineeringUpm



twitter.com/kpm\_latihan

Upskill with **FoodPro Training** Department of Process & Food Engineering, UPM