

Registration Form

PARTICIPANT DETAILS

Name	
NRIC No.	
Passport No.	
Citizen	
Designation	
Job Description	
Name & Address of Organization	
Tel No.	Ext.()
Fax No.	
Mobile No.	
Email Address	
SPECIAL NEEDS (If Any):	
Meals (Please Specify)	Vegetarian/Non-vegetarian ()
Others (Please Describe)	
How did you get to know about this course	

CLOSING DATE for REGISTRATION is:

31 March 2017

* If you require further information, kindly contact Ms. Siti Asah ctasah.mdali@moh.gov.my or Ms. Zalikha zalikha.muda@moh.gov.my

Fees and Registration Procedure

FEE

MYR 1610

- Email **completed** Registration Form to ifstc@moh.gov.my
- Invitation letter will be emailed to **successful registered** participants. This letter is applicable to support international travelling documents for foreign participants.
- Payment via **bank draft/money order/postal order** payable to :

**KETUA SETIAUSAHA
KEMENTERIAN KESIHATAN MALAYSIA**

- Payment must be made **before the stated date** in invitation letter.
- Seats are only confirmed upon received proof of payment.
- Course fee is inclusive of course materials, certificate, luncheon and light refreshment.
- Please be advised training venue may be subject to change.
- **No refund** will be made for **any cancellation after payment**.
- Availability of seats for participation is on **“First Come First Serve Basis”**.
- Course fee is **HRDF Claimable**.



Level 4, Menara Prisma,
No. 26 Jalan Persiaran Perdana
Precint 3, 62675 Putrajaya, Malaysia
Tel: +603-8850797 ext. (4032/4301)
Faks: +603-88850790
Email: ifstc@moh.gov.my
Course Website: <http://fsq.moh.gov.my/v5>



**INTERNATIONAL FOOD SAFETY
TRAINING CENTRE (IFSTC) MALAYSIA**

TRAINING ON GOOD MANUFACTURING PRACTICE (GMP) AWARENESS

**18-20 April 2017
Putrajaya***



Establishment Under:



**FOOD SAFETY AND QUALITY DIVISION
MINISTRY OF HEALTH MALAYSIA**

*Subject to change

TRAINING ON GOOD MANUFACTURING PRACTICE (GMP) - AWARENESS

INTRODUCTION

A Good Manufacturing Practice (GMP) is a system for ensuring that products are consistently produced and controlled according to quality standards. It is designed to minimize the risks involved in any food production that cannot be eliminated through testing the final product.

GMP covers all aspects of production from the raw materials, premises and equipment to the training and personal hygiene of the staff. Detailed written procedures are essential for each process that could affect the quality of the finished product. There must be systems to provide documented proof that correct procedures are consistently followed at each step in the manufacturing process – every time a product is made.

The training will provide the overview, elements, requirements and procedure in GMP. Training include lecture, case study and exercise. This training will be conducted in class room style with opportunity to direct interface with the speaker and networking with MOH officer.

OBJECTIVE

- To learn and understand GMP elements.
- To provide an overview on requirements of MOH Good Manufacturing Practice (GMP) certification scheme.
- To ensure food industry meet the relevant clause of MS 1514:2009 Good Manufacturing Practice (GMP) for food.

WHO SHOULD ATTEND?

- Production Supervisor and/or Executives
- QA/QC Personnel
- Food Regulators
- Food Technologists
- Food Safety Consultants
- Academician
- GMP Team
- Anyone who wish to acquire basic understanding in applying GMP in food processing facilities

TRAINING CONTENT

- **FOOD ACT 1983 and FOOD REGULATIONS 1985.**
- **FOOD HYGIENE REGULATIONS 2009.**
- **GMP/MS 1514:2009 Element**
 - Premises
 - Equipment
 - Facilities
 - Control of Operation
 - Maintenance, Cleaning & Sanitation
 - Personal Hygiene
 - Transportation & Distribution
 - Product Information
 - Training
 - Internal Inspection
 - Management Review
- **Assignments/Case Study/Presentation**



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