

MIFT Professional Advancement Plan (MIFT PAP)

Strengthen your brand and reduce customer complaints with the

FOOD INNOVATION & SENSORY EVALUATION TRAINING



**EARLY BIRD
(FIRST 3 PAX): RM 2000**

Next 5: RM 2400

Final 7: RM 3000



TRAINER: MS REV



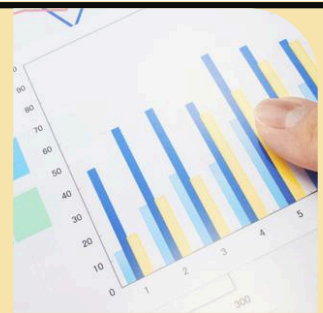
**TECHNIQUES
OF FOOD
PRODUCT
DEVELOPMENT**



**INTRODUCTION
TO SENSORY
SCIENCE**



**CONDUCT FOOD
SAMPLING AND
EVALUATION**



**ANALYTICAL
RESEARCH**

SCAN HERE



**REGISTER
NOW**

TRAINING DATE & VENUE:

13 - 14 FEBRUARY 2025

**NO. 71-2, JALAN ESERINA Y U16/Y,
PERSIARAN ATMOSFERA, 40160 SHAH
ALAM, SELANGOR**



+6011 1088 2217



Foodpreneur Academy



foodpreneuracademy2023@gmail.com

TRAINING AGENDA

DAY 1

8.30 - 9.00	Registration
9.00 - 9.30	Ice breaking session & Pre - Assessment
9.30 - 10.00	Module 1: Introduction to Development of Innovative Food Products
10.00 - 10.15	Exercise 1: Basic Taste Test (Gustatory)
10.15 - 10.30	Morning break
10.30 - 12.00	Module 2: Techniques of Food Product Development
12.00 - 12.30	Exercise 2: Feasibility Study
12.30 - 1.00	Group Presentation & Quiz
1.00 - 2.00	Lunch Break
2.00 - 3.00	Module 3: a) Introduction to Sensory Evaluation
3.00 - 3.15	Exercise 3: Basic Taste Test (Olfactory)
3.15 - 3.30	Afternoon break
3.30 - 4.00	Module 3: b) Food and Sensory Attributes
4.00 - 4.30	Exercise 4: Describe Taste
4.30 - 5.00	Group Presentation & Quiz

DAY 2

9.00 - 10.00	Module 4: Requirements of Sensory Evaluation
10.00 - 10.15	Exercise 5: Paired Comparison
10.15 - 10.30	Morning break
10.30 - 11.30	Module 5: Methods in Sensory Evaluation
11.30 - 11.45	Exercise 6: Triangle Test
11.45 - 12.30	Module 6: Application of Sensory Evaluation (Descriptive Test)
12.30 - 1.00	Group Presentation & Quiz
1.00 - 2.00	Lunch Break
2.00 - 2.30	Module 7: Report writing
2.30 - 3.15	Exercise 7: Acceptability Test Using 9-Point Hedonic Scale
3.15 - 3.30	Afternoon break
3.30 - 3.45	Exercise 8: Ranking Test
3.45 - 4.15	Group Presentation & Quiz
4.15 - 4.30	Post Assessment
4.30 - 5.00	Q&A Session and Conclusion



Biographical Information

TRAINER PROFILE



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Professional Qualifications

<u>Qualifications</u>	<u>Institutions/ Year Awarded</u>
Food Development and Sensory Evaluation	IFSTC Malaysia, 2023
Good Manufacturing Practice (GMP) MS1514:2022 Awareness Training	NZ Consultant And Services Plt, 2023
Hazard Analysis Critical Control Point (HACCP) Awareness Training	NZ Consultant And Services Plt, 2023
Food Labeling Training	Stragenius, 2023
National Competency Certified Trainer, Train The Trainer	Thames Oxford Academy, 2022
i. FSSC 22000 V5 Food Awareness & Effective Implementation ii. ISO 19011 Internal Auditing	ISS Management Training Center, 2019
Certified Food Handler Trainer	Kementerian Kesihatan Malaysia, 2019, 2022
B. Sc (Hons) Food Technology	Universiti Sultan Zainal Abidin, 2017

Work Experience

CLIENTS SERVED

Organization

Marrybrown Sdn Bhd
Hershey's Malaysia
BawangChaJi
Calestica
Anantara Resort, Desaru
AyamLikes Food Processing Sdn Bhd
TGV Cinemas Sdn Bhd
One&Only Desaru Coast
Sand & Sandals Desaru Beach Resort & Spa
Hard Rock Hotel Desaru Coast
Tanjong Puteri Golf Resort Berhad
Four Points by Sheraton Desaru
Lavender Confectionery & Bakery Sdn Bhd
Aladdin Pacific (M) Sdn Bhd
Duta Sialin Biotechnology Sdn Bhd
Food Excellence Specialist Sdn Bhd
Pertubuhan Peladang Negeri Melaka
QL Figo (M) Sdn Bhd
SDS Confectionery & Bakery Sdn Bhd
Deluxe Circle (M) Sdn Bhd
Deluxe Circle (M) Sdn Bhd
Deluxe Circle (M) Sdn Bhd
Deluxe Circle (M) Sdn Bhd
Pokka (M) Sdn Bhd
Lightpack Food Industry
Holiday Inn Express
QL Kitchen Sdn Bhd (Family Mart)
Lotus Desaru Beach Resort & Spa
Tepek Kimya (M) Sdn Bhd
Jabatan Sajjan, Hospital Sultan Ismail
Farm Fresh Milk Sdn Bhd
OKA Signature Place
Satay Kajang Hj. Samuri
Sparkles Popcorn HQ

Types of program

Food Handler, In-house
Food Handler, In-house
Food Handler, In-house
Food Handler, In-house
Food Handler, In-house
Food Handler, In-house
Food Handler, In-house
Food Handler, In-house
Food Handler, In-house
Food Handler, In-house
Food Handler, In-house
Food Handler, In-house
Food Handler, In-house
Food Handler, In-house
Food Handler, In-house
Food Handler, In-house
Food Handler, In-house
Food Handler, In-house
Food Handler, In-house
Food Handler, In-house
Food Handler, In-house
Food Handler and Food Allergen, In-house
Personal Hygiene and Cross Contamination
Food Innovation and Sensory Evaluation
GMP and HACCP Awareness
Allergen Management
GMP and HACCP Awareness
GMP and HACCP Awareness
GMP and HACCP Awareness
GMP and HACCP Awareness
Food Innovation and Sensory Evaluation
Food Handler, In-house
GMP and HACCP Awareness
Food Handler, In-house
Food Handler, In-house
Food Handler, In-house
Food Labelling
GMP and HACCP Awareness



Malaysian Institute of Food Technology

MIFT PROFESSIONAL ADVANCEMENT PLAN

As Malaysia moves towards becoming a high-income nation by 2028, MIFT PAP becomes that much important as a vehicle to keep improving and stay competitive in the food industry. Through this program, MIFT aims to provide professional training to the food industry to help continuous development of knowledge and skills among food industry professionals in Malaysia. The training provider, trainer and the training content are recognised by MIFT to ensure that it fulfills various criteria that ultimately will enhance the work of the training participant.