

FOOD SAFETY, HYGIENE & MICROBE TRAINING 6.1

HYBRID MODE PUBLIC TRAINING

(New dates!) 26 - 30 May 2025 (9am - 5pm)

Physical venue

Universiti Putra Malaysia (UPM)
Jalan Universiti 1, 43400 Serdang, Selangor

Online platform

Zoom

**FHMT 6.1 IS NOW OPEN FOR REGISTRATION!
CALLING ALL QAQC PERSONNEL, LAB
ANALYSTS, MICROBIOLOGISTS TO REGISTER
NOW TO SECURE YOUR SEATS!!**

Help food industry professionals to **gain relevant knowledge & skills** in their goal to uphold food safety.

Establish and strengthen the ties between food industry, private consultancy and university in improving food safety and operational excellence

A collaborative effort by



We strive for your success.



WE STRIVE FOR YOUR SUCCESS: TRAINING WITH EVEREST 23

At Everest 23, we strive for your success. In life and business, there are matters that we know, and those that we may struggle with. At Everest 23, our job as consultants and trainers is to help you through those challenging climbs.

Everest 23's group of in-house and affiliated consultants are highly accomplished professionals, with experience in various fields, the key ones being major food safety systems such as ISO 22000 and FSSC 22000, Good Manufacturing Practice (GMP), food hygiene, pathogen control, laboratory accreditation such as ISO/IEC 17025 and Good Laboratory Practice (GLP), factory and production line setup, lab design and building, and also machine and equipment sourcing.

Everest 23 is a Human Resource Development Corporation (HRDC) registered Training Provider and we provide a wide selection of HRDC claimable trainings for you to choose from.



Why choose Everest 23 as your Training Provider?

Everest 23's training includes (our differentiating values):

- ***Trainings are customizable according to your needs***
- ***Before and after evaluations according to individual/department***
- ***Post training report with trainer's comments for improvement***
- ***Groupwork to apply key elements of the subject***
- ***Standard PDF slides, working templates and/or technical references***
- ***e-Certificates of Attendance / Completion***

We look forward to hearing your aspirations to take your business higher, so do contact us. Our door is always open for you!



Everest 23 supports using less paper and is excited about digitalization. We encourage participants to bring along their preferred device to our trainings to replace paper handouts.

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DAY 1

FOOD MICROBIOLOGY FOR COMMON FOODSTUFF

(Course no.: 10001164592) (1 day / 7 hours)

Date: **26 May 2025 (9am-5pm)**

Physical venue: **UPM Serdang, Selangor**

Online platform: **Zoom**

Fees: **RM850.00/pax (physical) | RM500.00/pax (online)**

TARGET GROUP Business owner, Lab Manager, Lab Analyst, Lab Technician, Quality Manager, Quality Executive

TARGETED INDUSTRY Laboratories in manufacturing and service sectors across the industries.

COURSE SUMMARY This classroom module is an overview of Food Microbiology for those who might not have the chance to learn it before, or as a review. This module covers the practical aspects that are needed to successfully perform microbe related tasks.

COURSE LEARNING OUTCOME (CLO)

- CLO1. Learn practical aspects of Food Microbiology and how it helps to better microbe related tasks.
- CLO2. Understand food safety risks better, especially top pathogens.
- CLO3. Use good Food Microbiology knowledge to enhance the cost savings and even generate income.

AGENDA

- 0900 – 1300 Training Brief and Pre-Training Evaluation
 - Local and International Regulatory Requirement for Food Plants / Premises Concerning Food Microbiology
 - Food Industries' Specific Needs for Microbiological Science
 - Basics of Food Microbiology for Food Technologists and Food Analysts
- 1300 - 1400 LUNCH
- 1400 - 1700 Essentials for Microbiological Testing on Common Food
 - Establishing Microbe Testing Plan for Raw / Packaging Materials & Finished Goods
 - Best Practice Sharing on:
 - 1. Using Microbiological Knowledge in Various Segment of the Value Chain
 - 2. Microbiological Testing Plan Using Multi-Tech Strategy
 - Q&A / Discussion and Post-Training Evaluation
 - Training Feedback and Dismiss

GROUP DISCOUNTS

- 10% off for a group of 3-4 pax
- 15% off for a group of 5 pax and above
- 10% off for MIFT members (for individual registrations only)

HRD Corp Claimable

Register by 5pm, 11 April 2025

Email admin@everest23.com.my for group registration

Scan to register





DAY 2

ENVIRONMENTAL HYGIENE AND PATHOGEN MONITORING PLAN FOR FOOD PROCESSING FACILITIES

(Course no.: 10001136034) (1 day / 7 hours)

Date: **27 May 2025 (9am-5pm)**

Physical venue: **UPM Serdang, Selangor**

Online platform: **Zoom**

Fees: **RM850.00/pax (physical) | RM500.00/pax (online)**

TARGET GROUP Business Owner, Lab Manager, Lab Analyst, Lab Technician, Quality Manager, Quality Executive

TARGETED INDUSTRY Laboratories in manufacturing and service sectors across the industries.

COURSE SUMMARY The awareness of environmental monitoring program (EMP) has been growing in recent years, and its often highlighted as a noncompliance finding or an area to improve in audit reports. Through our surveys, we noticed that one of the major obstacle to establish an EMP in food processing facilities is NOT cost alone, but is also the lack of direction or know-how to do it. Hence, this training's objective is to be an "all-you-need-to-know" session that aims to instill sufficient knowledge for you to start establishing the system that is required by the likes of BRC / FSSC / Hazard Analysis and Risk-Based Preventive Controls, HARPC (for PCQIs).

COURSE LEARNING OUTCOME (CLO)

- CLO1. Identify and learn knowledge and skills that are needed to sustain and improve system.
- CLO2. Step-by-step guide to establish a hygiene and/or pathogen monitoring system on-site.
- CLO3. Data management to improve hygiene and pathogen control.
- CLO4. Hygiene and pathogen control improvement.

AGENDA

- 0900 – 1300 Training Brief and Pre-Training Evaluation
Introduction to EMP & Regulatory / Standards Requirement
Hygiene Indicators and Foodborne Pathogen
Hygiene Management & Pathogen Control Strategies
- 1300 - 1400 LUNCH
- 1400 - 1700 Digital System for EMP
Best Practices in Plant Hygiene Management & Foodborne Pathogen Control
Tech Showcases: Ozone Technology and Rapid Testing to enhance EMP
Q&A / Discussion and Post-Training Evaluation
Training Feedback and Dismiss

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HRD Corp Claimable

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DAY 3

QUALITY MANAGEMENT FOR QA/QC FUNCTIONS

(Course no.: 10001164025) (1 day / 7 hours)

Date: **28 May 2025 (9am-5pm)**

Physical venue: **UKM Serdang, Selangor**

Online platform: **Microsoft Teams**

Fees: **RM850.00/pax (physical) | RM500.00/pax (online)**

TARGET GROUP Business Owner, Quality Manager, Quality Executive, Production, Warehouse, Supply Chain, Laboratory

TARGETED INDUSTRY Food manufacturing, Restaurants

COURSE SUMMARY This is a mixture of subject theory and best practice sharing in maintaining great QA/QC functions, aimed at all levels of job experience and proficiency. This course aims to provide a practical structure and function for quality management in an organization.

COURSE LEARNING OUTCOME (CLO)

CLO1. Instill basic QA/QC organizational function and its importance.

CLO2. Able to assess areas for improvements in quality functions.

CLO3. Plan to enhance current practices in participants' organization.

AGENDA

- | | |
|-------------|--|
| 0900 – 1300 | Training Brief and Pre-Training Evaluation
QA/QC introduction - developmental history and basic theories;
Current quality management approaches;
Organizational planning - risk assessment, Quality Function Deployment (QFD) and organizational direction; |
| 1300 - 1400 | LUNCH |
| 1400 - 1700 | QA/QC functional / operational tools; and
Quality improvement and resilient strategies
Data Analysis for Quality Function
Q&A / Discussion and Post-Training Evaluation
Training Feedback and Dismiss |

GROUP DISCOUNTS

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DAY 4 & 5



MICROBIOLOGICAL TESTING WORKSHOP - MICROBE ENUMERATION IN FOOD

(Course no.: 10001185407) (2 days / 14 hours)

Date: **29 & 30 May 2025 (9am-5pm)**

Physical venue: **UPM Serdang, Selangor**

Fees: **RM1,700.00/pax**

**Hands-on Workshop
Physical class only**

TARGET GROUP Analyst, Laboratory Manager, Quality Manager, Quality Executive

TARGETED INDUSTRY Food Manufacturing, Testing Laboratory.

COURSE SUMMARY This course aims to provide a foundational knowledge and skills in microbe enumeration in food, based on conventional and rapid microbe testing technology. Course shall cover theory and practical work.

COURSE LEARNING OUTCOME (CLO)

CLO1. Understand the principles and practical knowledge in running enumeration tests

CLO2. Instill necessary testing skills.

AGENDA

DAY 1

0900 – 1300 Lab Briefing and Pre-Training Evaluation
Media Preparation with Lab Equipment Operation

1200 – 1300 Lunch

1300 – 1700 Sample Preparation
Plating and Incubation (spread plate and pour plating)

DAY 2

0800 – 1200 Best Practice Sharing on Relevant Skills in Qualitative and Quantitative Microbe Testing (including testing strategies, important calculations and simple statistics)
Testing Principles for Selected Test Method

1200 – 1430 Lunch

1430 – 1730 Result Interpretation
Further Testing Briefing & Relevant Skills (streaking, etc.)
Result Reporting
Data Management for Microbe Testing
Q&A / Discussion and Post- Training Evaluation
Training Feedback & Dismiss

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About the trainer

For all his career Chandra has worked 20 years in the food and pharmaceutical industry. Graduating from USM in Microbiology (minor Management), he worked full-time and did post-BSc research for 6yrs in fungal genetics. In his first job, he started as a junior microbiologist and left as a QA Manager, within six years. This job taught him a lot about fundamentals of microbe and chemical testing (including instrumentation – AAS, HPLC and FTIR) in and ISO 17025 environment, and in running a lab with all its dealing with subordinates and clients (the lab also receives external samples), and to mention specifically, the QA/QC work that includes product sampling. As head of QA, he is also responsible for all the troubleshooting works and developed a practical MS Excel-based control chart for process control of several products.

In his second job from mid-2010 to Sep 2012, Chandra worked in one of the largest co-manufacturers in Malaysia, as the QA manager responsible for the lab in testing and qualifying / releasing raw materials and finished goods, as well as plant hygiene. It is here that pressure-cooked Chandra to deeply learn and practice food safety system, food sampling, risk management, and root cause analysis from his principal companies such as Nestle (Gloria milk powder, for Middle-East market), GSK (Ribena, Scott's Emulsion, Horlicks), Fonterra (Anmum and Fernleaf), Cadbury (after that known as Mondelez; 3-in-1 chocolate drink), F&N (soft drinks in Tetra-Pak), Unilever (Planta margarine), Lofthouse (Fisherman Friend), among others. Chandra has seen numerous challenging situations and strived through countless audits and assessment during this period.

In his third and last employment before establishing Everest 23, Chandra worked for almost six years in 3M Food Safety, 3M Malaysia. He started as the Technical Expert in 2012 and left as a Food Safety Country Manager in 2018, responsible for Malaysia and Brunei. In his technical role, he trained and consulted 3M customers on application 3M solutions in their work, mainly in the lab and production. In doing this, he shared with them his manufacturing knowledge and 3M technology and learned a lot from clients as well, having seen first-hand the best practices in the industry. He travelled extensive within Malaysia to visit customers and he has been to several countries to learn about 3M technology and attending scientific / food industry conferences, namely Thailand (2013, 2016), USA (2014, 2017), Philippines (2015) and Vietnam (2016). In this capacity, Chandra has conducted hundreds of trainings and given numerous talks in Malaysia, Singapore, Cambodia and Vietnam.

Chandra is also a registered food analyst, and council member in MOH Malaysia for food analyst. He is also a member of several other committee in the government. He current serves as a council member in the Malaysian Institute of Food Technology (MIFT) 2024 - 2026.



**S.R. Chandraprasad, Director & Chief Trainer
Everest 23 Professional Solutions Sdn. Bhd.**



PUBLIC TRAININGS

We have conducted in-house, public and online trainings in the past five years, accumulating more than 950 training hours, attended by more than 500 participants from various companies across the industries.

EV23's Annual Public Training 'FOOD SAFETY, HYGIENE & MICROBE TRAINING (FHMT)'

The collage displays promotional materials for the Food Safety, Hygiene & Microbe Training (FHMT) series. It includes posters for FHMT 1.0, 2.0, 3.0, 4.0, 5.0, and 6.0. Key features highlighted include:

- FHMT 1.0:** Food Manufacturers • Food Handlers • Laboratories • Caterers • Hotels • Hospitals. MIFT EXISTING MEMBERS ENJOY 15% OFF. PACKAGE PROMO: Register for total THREE DAYS 10% DISCOUNT. Register for total FIVE or MORE DAYS 15% DISCOUNT.
- FHMT 2.0:** ALL NEW TITLES: Practical, Specific, Hands-on, HIT™ (High Impact Training). PACKAGE PROMO: Register for total THREE DAYS 10% DISCOUNT. Register for total FIVE DAYS 15% DISCOUNT. EXCLUSIVE OFFER: Join EV23 Training Programs and get MIFT 1-YEAR FREE MEMBERSHIP!
- FHMT 3.0:** ANNOUNCEMENT: Due to the recent public health concern, we will be moving the public training online to a series of half-day sessions. FIVE NEW TITLES.
- FHMT 4.0:** MASTERCLASS: ENVIRONMENTAL HYGIENE AND PATHOGEN MONITORING PLAN FOR FOOD PROCESSING FACILITIES. 20 & 21 December 2021 (9am - 5pm). Remote Online Training via ZOOM. RM520 (RM480 for MIFT members).
- FHMT 5.0:** GRAND OPENING 27th Year Anniversary. FREE TALKS | FREE LUNCH ACCOUNT WORTH RM2,200.00 | PRIZE TOUR | MEMBERSHIP PROMO | INDIVIDUAL & CORPORATE LUCKY DRAWS.
- FHMT 6.0:** HYBRID MODE PUBLIC TRAINING (17-21 February 2025). FOOD SAFETY, HYGIENE & MICROBE TRAINING 6.0. FHMT 6.0 IS NOW OPEN FOR REGISTRATION! CALLING ALL QA/QC PERSONNEL, LAB ANALYSTS, MICROBIOLOGISTS TO REGISTER NOW TO SECURE YOUR SEATS!



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Click us!

