



FOOD SAFETY AND QUALITY UNIT

FACULTY OF FOOD
SCIENCE AND NUTRITION

FOR FURTHER INFORMATION

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INTRODUCTION

Food Safety and Quality Unit (FSQUnit) under the Faculty of Food Science and Nutrition, Universiti Malaysia Sabah, was established on 28th May 2013.

The mission of FSQUnit is to be a "One Stop Reference Centre" offering training courses, laboratory analysis, contract research and consultancy services in areas related to the fields of Food Science, Food Technology, Nutrition, Food Bioprocessing, Food Services, Food Hygiene and Safety, and Halal Food.

SERVICES OFFERED

Training Services

- Food Handlers Training
- Halal Courses
- Food Hygiene and Safety
- Good Manufacturing Practice
- Short Food Courses

Consultancy Services

- Food Science and Nutrition
- Food Technology and Bioprocess
- Food Services
- Halal Food, Standard and Certification

Research and Development

- Feasibility Investigation
- Impact Assessment Studies
- Fact-Finding and Surveys
- Monitoring and Evaluation
- Product Development

Laboratory Analysis Services

- Food Chemical and Microbiological Analysis
- DNA Analysis of Food



Training Courses at FSQUnit

♦ Food Handlers Training

♦ Halal Courses

- Halal Industry Awareness
- Best Practices for Halal Industry
- Halal Assurance Management System
- Internal Halal Audit
- Halal Executive Training
- Certified Global Halal Auditor Programme

♦ Food Hygiene and Safety

- Basics Food Safety and Hygiene
- Intermediate Level of Food Safety and Hygiene
- Advanced Level of Food Safety and Hygiene
- Hazard Analysis and Critical Control Points (HACCP)

♦ Good Manufacturing Practice (GMP)

♦ Short Food Courses

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|----------------------|---------------------------|
| • Bakery Products | • Sugar Confectionery |
| • Cake and Biscuit | • Tempeh and Tofu |
| • Handmade Chocolate | • Food Labelling Workshop |
| • Fish Cracker | • Eastern Cooking Class |
| • Jam and Jelly | • Western Cooking Class |
| • Nata de Coco | • Healthy Cooking Class |
| • Sausage | |