CONTACT	DETAILS:
Name	:
Company	:
Position	:
Telephone	:
Email	:
Address	:
Lam in	terested in the following courses:
	•
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I am int	erested in organizing an in-house training session for owing courses:
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### **RETURN THIS FORM TO:**

: fsqunit@ums.edu.my Email : +6088-320259 Fax

Address: Food Safety and Quality Unit, Faculty of Food Science and

Nutrition, Universiti Malaysia Sabah, Jalan UMS,

88400 Kota Kinabalu, Sabah, Malaysia.

### **TERMS AND CONDITIONS**

- All rates are inclusive of 6% GST.
- All course fees are inclusive of refreshment, lunch, course materials and certificate of
- *In-house training is available upon request.*
- Cooking class for kids are for 6 to 12 years of age only.



# COOD SAFETY AND FACULTY OF FOOD SCIENCE AND NUTRITION







www.ums.edu.my/fsqu

+ 6088-320000 ext 8705/8733

FAX + 6088-320259



fsqunit@ums.edu.my



www.facebook.com/ Food\_safety\_and\_Quality\_Unit

## FOOD SAFETY AND QUALITY UNIT

FACULTY OF FOOD SCIENCE AND NUTRITION **UNIVERSITI MALAYSIA SABAH** 



# TRAINING CALENDAR 2018

Food Handlers Training Short Courses Halal Courses

Industry

**Food Handlers Training** 

COURSE	DAYS	DATE	FEE(RM)
ood Handlers Training	3 hrs	13	50
ood Handlers Training	3 hrs	27	50

COURSE	DAYS	DATE	FEE(RM)
Handmade Chocolate and Bakery Product Making	2.5	2-4	550
Food Handlers Training	3 hrs	10	50
Food Handlers Training	3 hrs	24	50
Cake and Biscuit Baking	2.5	24-26	550
Eastern Cooking	2.5	24 -26	650

## MARCH

COURSE	DAYS	DATE	FEE(RM)
Food Handlers Training	3 hrs	10	50
Food Handlers Training	3 hrs	31	50

COURSE	DAYS	DATE	FEE(RM)
Food Handlers Training	3 hrs	7	50
Food Handlers Training	3 hrs	21	50



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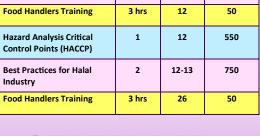
550

COURSE	DAYS	DATE	FEE(RM)
Food Handlers Training	3 hrs	9	50
Food Handlers Training	3 hrs	23	50
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COURSE	DAYS	DATE	FEE(RM)	
Halal Industry Awareness Program	1	7	500	
Food Labelling Workshop	2	13-14	450	
Food Handlers Training	3 hrs	14	50	
Halal Assurance Management System	2	14-15	1500	
Sugar Confectionery Making	2	21-22	600	
Food Handlers Training	3 hrs	28	50	

COURSE	DAYS	DATE	FEE(RM)	
Halal Internal Audit	3	1-3	2800	
Fish Cracker and Meat Patties Processing	2	3-4	450	
Halal Executive Training	10	6-10, 13-17	5000	
Food Handlers Training	3 hrs	11	50	
Handmade Chocolate Making (for Kids)	1	18	100	
Best Practices for Halal	2	18-19	750	



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**Halal Industry Awareness** 

Program

COURSE	DAYS	DATE	FEE(RM)	
Food Handlers Training	3 hrs	8	50	
Good Manufacturing Practice (GMP)	1	8	550	
Halal Industry Awareness Program	1	8	500	
Nata de Coco Production	2	22-23	400	
Food Handlers Training	3 hrs	22	50	
Halal Assurance Management System	2	22-23	1500	

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COURSE	DAYS	DATE	FEE(RM)
Food Handlers Training	3 hrs	13	50
Best Practices for Halal Industry	2	13-14	750
Pastry Making	2	20-21	600
Halal Internal Audit	3	22-24	2800
Food Handlers Training	3 hrs	27	50

COURSE	DAYS	DATE	FEE(RM)	
Halal Industry Awareness Program	1	3	500	
Healthy Eating and Cooking	3	3-5	650	
Food Handlers Training	3 hrs	10	50	
Tempeh and Tofu Production	2	10-11	400	
Halal Assurance Management System	2	10-11	1500	
Certified Global Halal Auditor Program	5	19-23	USD 2500	
Pastry Making (for Kids)	1	24	100	
Food Handlers Training	3 hrs	24	50	

COURSE	DAYS	DATE	FEE(RM)
Meat Patties Making (for Kids)	1	1	70
Halal Executive Training	10	3-14	5000
Cupcakes and Muffin Making with Decorations (for Kids)	1	8	70
Food Handlers Training	3 hrs	8	50
Sushi Making (for Kids)	1	15	70
Food Handlers Training	3 hrs	22	50