

## CONTACT DETAILS :

Name : \_\_\_\_\_  
Company : \_\_\_\_\_  
Position : \_\_\_\_\_  
Telephone : \_\_\_\_\_  
Email : \_\_\_\_\_  
Address : \_\_\_\_\_

I am interested in the following courses:

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_

I am interested in organizing an in-house training session for the following courses:

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_

## RETURN THIS FORM TO:

Email : [fsqunit@ums.edu.my](mailto:fsqunit@ums.edu.my)

Fax : +6088- 320259

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 attendance.
- In-house training is available upon request.
- Cooking class for kids are for 6 to 12 years of age only.



**UMS**  
UNIVERSITI MALAYSIA SABAH

# FOOD SAFETY AND QUALITY UNIT

FACULTY OF FOOD SCIENCE AND NUTRITION

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Food\\_safety\\_and\\_Quality\\_Unit](https://www.facebook.com/Food_safety_and_Quality_Unit)

## JANUARY

## FEBRUARY

## MARCH

## APRIL

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

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



## MAY

## JUNE



## JULY



## AUGUST

COURSE	DAYS	DATE	FEE(RM)
Halal Industry Awareness Program	1	5	550
Food Handlers Training	3 hrs	12	50
Hazard Analysis Critical Control Points (HACCP)	1	12	550
Best Practices for Halal Industry	2	12-13	750
Food Handlers Training	3 hrs	26	50

COURSE	DAYS	DATE	FEE(RM)
Food Handlers Training	3 hrs	9	50
Food Handlers Training	3 hrs	23	50

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 Industry	2	18-19	750
Food Handlers Training	3 hrs	25	50



## SEPTEMBER

## OCTOBER

## NOVEMBER

## DECEMBER

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

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

