

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
 Tel : +6088-320000 ext. 8705/8733 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

- Selected course fees are inclusive of refreshment, lunch, course materials and certificate of attendance.
- 20 % fees deposit will be charged upon registration. The deposit is refundable five-days before the training.
- In-house training is available upon request.
- HRDF Claimable
- 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

TRAINING CALENDAR 2019

www.ums.edu.my/fsqu
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 @fsqunit
www.facebook.com/Food_safety_and_Quality_Unit



Transformation towards
**UNIVERSITY
 INDUSTRY 4.0**

Transforming Ideas into Reality

JANUARY

COURSE	DAYS	DATE	FEE(RM)
Food Handlers Training	3 hrs	12	50
Food Handlers Training	3 hrs	26	50



FEBRUARY

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



MARCH

COURSE	DAYS	DATE	FEE(RM)
Food Handlers Training	3 hrs	9	50
Halal Executive Training (SERIES 1)	10	2-3, 9-10, 16-17, 23-24, 30-31	3500
Meat Patties Making for Kids	4 hrs	23	100
Food Handlers Training	3 hrs	23	50

APRIL

COURSE	DAYS	DATE	FEE(RM)
Halal Industry Awareness Program	1	6	350
Food Handlers Training	3 hrs	13	50
Food Handlers Training	3 hrs	27	50



MAY

COURSE	DAYS	DATE	FEE(RM)
Best Practices for Halal Industry	2	4-5	650
Food Handlers Training	3 hrs	11	50
Food Handlers Training	3 hrs	25	50



JUNE

COURSE	DAYS	DATE	FEE(RM)
Food Handlers Training	3 hrs	15	50
Food Handlers Training	3 hrs	29	50



JULY

COURSE	DAYS	DATE	FEE(RM)
Hazard Analysis Critical Control Points (HACCP)	1	6	550
Halal Executive Training (SERIES 2)	10	6-7, 13-14, 20-21, 27-28, 3-4 Aug	3500
Food Labelling Workshop	2	13-14	450
Food Handlers Training	3 hrs	13	50
Sugar Confectionery Making	1	20	190
Food Handlers Training	3 hrs	27	50

AUGUST

COURSE	DAYS	DATE	FEE(RM)
Bakery Product Making	1	3	190
Handmade Chocolate Making (for Kids)	1	17	100
Halal Industry Awareness Program	1	17	350
Food Handlers Training	3 hrs	10	50
Basic Food Sensory Evaluation	2	24-25	500
Food Handlers Training	3 hrs	24	50

SEPTEMBER

COURSE	DAYS	DATE	FEE(RM)
Good Manufacturing Practice (GMP)	1	7	350
Food Handlers Training	3 hrs	14	50
Internal Halal Audit	3	21-23	1800
Nata de Coco Production	1	21	150
Food Handlers Training	3 hrs	28	50

OCTOBER

COURSE	DAYS	DATE	FEE(RM)
Food Handlers Training	3 hrs	12	50
Halal Executive Training (SERIES 3)	10	12-13, 19-20, 2-3 Nov, 16-17 Nov, 23-24 Nov	3500
Pastry Making	1	19	200
Food Handlers Training	3 hrs	26	50

NOVEMBER

COURSE	DAYS	DATE	FEE(RM)
Food Handlers Training	3 hrs	9	50
Halal Executive Training (SERIES 3)	10	12-13 Oct, 19-20, Oct 2-3, 16-17, 23-24	3500
Bun Animation and mini pizza for Kids	4 hrs	23	100
Food Handlers Training	3 hrs	30	50

DECEMBER

COURSE	DAYS	DATE	FEE(RM)
Best Practices for Halal Industry	2	7-8	650
Food Handlers Training	3 hrs	14	50
Sushi Making for Kids	4 hrs	1	100
Cookies animation for kids	4 hrs	7	100
Food Handlers Training	3 hrs	28	50