



REGISTRATION FORM



Participant Name (As appears on passport/ identity card):

Title: Dr. Mr. Mrs. Ms.

Selection of course(s) [Please tick]:

- Food Inspector Training (19-23 October 2015)
- Commercially Sterile Packaged Food (26-30 October 2015)

Designation:

Citizen:

Name and address of organization:

Tel No:

Fax No:

Mobile No:

Email Address:

Date of Birth:

 (dd/mm/yyyy)

Special Needs (If any):

Meals (please Specify)

Others (please describe)

How did you hear about this course?



- Fill out the registration form and send to below-mentioned email address **before deadline of each course's**.
- Invitation letter will be send to successful registered participants. For International participants, this letter can be used to support the travelling formalities.
- Payment options will be advised in the invitation letter. Payment must be received before fixed date for each course. Seats are only confirmed upon receipt of payment.
- If you require further information, please contact Dr.Tuan Zainazor, Ms. Norazlina or Ms. S. Ghanthimathi at:

International Food Safety Training Centre (IFSTC) Malaysia

Block C, Jalan Langat, Bandar Botanic, 41200 Klang, Selangor.

Tel: +603-33237899 ext 221/ 222

Fax: +603-33239287

Email: ifstc@moh.gov.my



COURSES OFFERED IN INTERNATIONAL FOOD SAFETY TRAINING CENTRE (IFSTC) MALAYSIA YEAR 2015



Course	Description	Venue	Speaker	Target Group	Fee
					MYR
Food Inspector Training 19 – 23 October 2015	The focus of the course will be on regulatory inspection of food facilities with concepts of GMP/HACCP including concepts on inspections/enforcement as part of a total safety system. This 5-days course provides training on basic skills needed to inspect food and food facilities and will be delivered through mix of classroom and practical work (via field trip mock inspection). <i>Registration deadline: 18 September 2015</i>	Food Safety and Quality Division, Level 56, State Health Department of Pulau Pinang	Dr James Rushing, George Evancho and Mike Kravchuk	Food Industries, Private Sectors, GMP/HACCP auditors, Food Inspectors and Universities	2,360.00
Commercially Sterile Food Package 26 – 30 October 2015	Traditionally the courses offered for processed foods have focused on Low Acid Canned Foods (LACF) and Better Processing Controls. This training program was developed for manufacturers of all types of packaged foods to include the above topics and with an emphasis on the concept of commercial sterility. The program gives attention to recognized Good Manufacturing Practices (GMP) for all food manufacturing processes covered in the program materials. <i>Registration deadline: 25 September 2015</i>	Food Safety and Quality Division, Level 56, State Health Department of Pulau Pinang	George Evancho, Mike Kravchuk and Ray Carroll	Food Industries, Private Sectors, GMP/HACCP auditors, Food Inspectors and Universities	2,360.00

FOR ANY ENQUIRIES PLEASE CONTACT US VIA EMAIL: ifstc@moh.gov.my



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