

# **UNIQEP SERIES OF SEMINAR**

## **FOOD SUPPLY CHAIN: CURRENT ISSUES ON SAFETY, HALAL & WASTE MANAGEMENT**

**20 November 2007, Holiday Villa Subang**

### **OBJECTIVES:**

1. Realising the current status & scenario in implementation ISO 22000, HACCP and GMP in Malaysia.
2. Understanding the Islamic perspective in food supply chain.
3. Emphasising the importance of food waste management system in compliance with cosmetic regulation.

### **SEMINAR TENTATIVE**

8.00 am	Registration
9.00 am	Opening
9.15 am	<b>Morning Tea</b>
9.45 am	<p><b><u>Session 1: Food Safety</u></b></p> <p><b><u>Can ISO 22000 replace HACCP?</u></b></p> <p><b>Chairperson: Prof Madya Dr. Ayub Md. Yatim</b></p> <p><b>Speaker 1: Ms. Mariana Abd. Ghani (Loyds)</b></p> <ul style="list-style-type: none"> <li>- <i>What is ISO 22000:2005?</i></li> <li>- <i>Is it applicable to all food business organizations?</i></li> <li>- <i>How it's beneficial to the food industries?</i></li> </ul> <p><b>Speaker 2: Ms. Zaharah Merican</b></p> <ul style="list-style-type: none"> <li>- <i>Essential features of HACCP</i></li> <li>- <i>Does HACCP programme adequate to ensure food safety</i></li> <li>- <i>Should companies change their HACCP to ISO 22000?</i></li> </ul>
11.00 am	<p><b><u>Process of Getting Your Factory GMP Certified</u></b></p> <p><b>Speaker 3: Cik Sanimah (Ministry of Health)</b></p> <ul style="list-style-type: none"> <li>- <i>Introduction to GMP certificate scheme.</i></li> <li>- <i>Essential features of GMP</i></li> <li>- <i>Process of getting GMP certified</i></li> </ul>

11.45 am	<p><b><u>Food Traceability: An Emerging Requirement for Global Trade</u></b></p> <p><b>Speaker 4: Nestle</b></p> <ul style="list-style-type: none"> <li>- <i>Importance of traceability</i></li> <li>- <i>How does tracing system works?</i></li> <li>- <i>Challenges in developing traceability program through out the supply chain.</i></li> </ul>
12.30 pm	Lunch
2.00 pm	<p><b><u>Session 2: HALAL BUSINESS</u></b></p> <p><b><u>Development of HALAL Food Supply Chain</u></b></p> <p>Chairperson: Prof. Madya Dr. Mohd Khan Ayob</p> <p><b>Speaker 1: Pn. Mariam Abd Latiff (HDC)</b></p> <ul style="list-style-type: none"> <li>- <i>Current updates on HALAL food business</i></li> <li>- <i>Can Malaysia be a food HALAL Hub?</i></li> <li>- <i>Malaysian initiative</i></li> </ul> <p><b>Speaker 2: Ustaz Ahmad Tajuddin (IMP Community)</b></p> <ul style="list-style-type: none"> <li>- <i>HALAL system &amp; practices through out the supply chain.</i></li> <li>- <i>Current status on the Islamic Manufacturing Practice.</i></li> </ul> <p><b>Speaker 3: Dato' Dr. Mohd. Nordin (Prima Agri)</b></p> <p><b>Experience in HALAL Business</b></p> <ul style="list-style-type: none"> <li>- <i>Experiences in developing HALAL system</i></li> <li>- <i>Halal Park concept</i></li> </ul>
3.45 pm	<p><b><u>Session 3: Food Waste Management System</u></b></p> <p><b><u>Legal Requirement &amp; Obstacles to Comply</u></b></p> <p>Chairperson: Prof. Dr. Wan Mokhtar</p> <p><b>Speaker 1: Puan Nor Hazni (Eimas)</b></p> <ul style="list-style-type: none"> <li>- <i>Food industry &amp; Waste Management</i></li> <li>- <i>Legal requirement relevant to food industry</i></li> <li>- <i>Approach to manage food waste</i></li> </ul> <p><b>Speaker 2: Industry: Ajinomoto</b></p> <ul style="list-style-type: none"> <li>- <i>Experiences in applying the system</i></li> <li>- <i>Obstacles in managing the system</i></li> </ul>
5.00 pm	Resolusion & Closing
5.30 pm	Tea Break

## **TARGET PARTICIPANT**

1. Operation Manager, Senior Food Technologist, Safety and Quality Assurance Manager of Food Industries.
2. Government Food Safety Personnel & Food Safety Regulators
3. Food Safety Education Professionals.