

## BACKGROUND

Consumers are increasingly concerned about food safety, how food is produced, and how it is handled within the food supply chain. Incidences of food contamination have recently increased, affecting company reputations and finances due to product recalls. For expanding food exports and increasing profitability, the Asian food industry clearly needs effective approaches to manage food safety risks. Foodborne risks to human health can arise from biological, chemical, or physical hazards. Foodborne pathogens, i.e., microorganisms found in food such as bacteria, are the main causes of foodborne illness. The application of the risk analysis approach to assess food safety risks can contribute significantly to reducing foodborne illnesses and strengthening food safety systems. Risk analysis is internationally recognized as a critical decision support tool used by national and international agencies, animal health services, and the food industry. It consists of three interactive processes: risk assessment; risk management; and risk communication. Risk analysis enables national food safety authorities to make evidence-based food safety decisions. It is particularly valuable in addressing complex, persistent, evolving hazards in different parts of food supply chains.

## **E-LEARNING COURSE ON FOOD SAFETY RISK MANAGEMENT IN FOOD SUPPLY CHAIN**

Date: 5-8 December 2017, Time: 10.00am-5.00pm

Venue: Bilik e-Kuliah, Fakulti Sains, Universiti Malaya (UM)

### OBJECTIVES

- To enhance participants' understanding of risk management frameworks and their applications in food safety risk (FSRM) in food supply chain; and
- To identify ways to promote the adoption of FSRM frameworks among SMEs in the food industry

**FEE : RM 500.00/per person**

For further information, please contact:

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### WHO SHOULD ATTEND

- Officers and inspectors of national organizations responsible for food safety and quality standards
- Managers and officers of food industry SMEs

### SCOPE AND METHODOLOGY

- Foodborne illness and their socioeconomic impact
- Emerging foodborne pathogens
- Food safety risks and vulnerabilities in food supply chains
- Risk analysis framework for food safety : principles and components, structure and types

Jointly Organised by:



## Registration Form

# **E-LEARNING COURSE ON FOOD SAFETY RISK MANAGEMENT IN FOOD SUPPLY CHAIN**

Please fax the complete form to : 03-7958 1697

Any inquiries on registration please contact :

Mr. Khidzir Ahmad

Email : khidzir@mpc.gov.my Tel : 03—7951 2444

Company Name :	Contact Person :
Address :	Designation :
	Tel :
	Fax :
	E-mail :

### **Registration Fees : RM500/Per Person**

No	Name	Designation	Total (RM)	Mobile No	E-Mail

- Price shown inclusive of 6% GST
- Full Payment must be made upon registration.
- Substitutions—Replacements : You may replace participant at any time.  
MPC does not provide refunds for cancellations.
- Fee exclude accommodation.

### **Payment Method**

- Local Order
  - Cheque or Bank Draft payable to 'Malaysia Productivity Corporation'
  - Money Transfer : Malaysia Productivity Corporation  
: Malayan Banking Berhad, PJ Main | Account No : 564164438566
- (send a copy of payment / transfer slip to MPC with completed Registration Form to khidzir@mpc.gov.my)

Signature :