



NADZIRAH SAL.

EDUCATOR OF FOOD SAFETY & HALAL



Certified Trainer

Nadzirah binti Salehuddin

No 1 (end section), Jalan Pinggiran Putra 3/5, Desa Pinggiran Putra, 43000 Kajang, Selangor, Malaysia

+ 6012 - 6426732

nadzirah.sal@gmail.com

FB / IG @ Cikgu Pengendali Makanan



ACB-HACCP Certified Auditor.

ACB-GMP Certified Auditor.

PSMB HRDF Certified Trainer.

Halal Technical Competent Person (HTCP) Officer.

Food Handlers Trainer & Coordinator, *Tenaga Pengajar Kursus Latihan Pengendali Makanan*, certified by Ministry of Health Malaysia.

Training Office (SLPM):

NS Advancement Resources.

Languages

Bahasa Malaysia: Proficient

English: Proficient

Job Skills

Food Handlers Training // 5 years

Food Service Operations // >6 years

Food Safety // 5 years

Halal // 4 years

GMP // 2 years

Objective

Aspire to be an educator, trainer & consultant in Food Safety & Halal. Offers excellence in training of food safety with accreditation from Ministry of Health Malaysia & PSMB HRDF.

Education

Master of Science (Food Service) // 2009 - 2013

Universiti Putra Malaysia (UPM), Malaysia
Research Basis: Institutional Foodservices.

Bachelor of Science (Food Studies) // 2005 - 2009

Universiti Putra Malaysia (UPM), Malaysia
Major: Food Service
Studied in: Commercial Foods, Food Microbiology, Food Safety, Food Law, Functional Food, Halal Food, HRM, Restaurant Management.

Profile

Nadzirah Sal. is the SLPM Coordinator and Trainer for NS Advancement Resources, a Food Handlers Training School (SLPM) certified by the Ministry of Health.

A Food Handlers Trainer since 2014, Nadzirah Sal. is fully accredited by the Ministry of Health to give training on Food Handlers Training (Kursus Latihan Pengendali Makanan). Has trained over 2000 food handlers from various background & companies. In 2017, accredited as HRDF-Claimable Trainer by PSMB, and as Halal Competent Technical Person (HTCP) Officer by Halal International Selangor (HIS) & IHRUM/UMHRC UM. In 2018, fostered Halal Brand Malaysia in Iran (Mashhad & Sari) with SUSTNET, and received certification from Ministry of Health as an ACB-GMP & ACB-HACCP Certified Auditor.

Actively involved in the Food Industry providing trainings in Food Safety with Halal specifications for local and international companies. Participated in various training programmes, forums, seminars, exhibition and international Food Safety, Hospitality & Halal events.

Some of the companies trained for are:

- ✓ **Caterers:** Tai Thong Group, Swensen's, Felda D'Saji, MZ Cafe & Catering, Nautica Cafe & Catering, Touchtronic Entertainment Sdn Bhd
- ✓ **Restaurants & Cafes:** Kafeteria Jabatan Audit Negara, The Picnic Table by Simply Sandwiches, Bazaar Rakyat PKPS, Wakaf Selera Laman Perdana, Kopitiam Setia Eco Park
- ✓ **Hospital:** Hospital Ampang, KL
- ✓ **Manufacturers:** DEGAYO - Global Coffee Resources, AHP Manufacturing Sdn Bhd, Ubara Manufacturing (M) Sdn Bhd, Inovasi Jutawan Sdn Bhd
- ✓ **Hotels:** MTree Hotel Puchong
- ✓ **Hypermarkets:** MY HERO Market
- ✓ **School Cafeterias:** SMT Kuala Lumpur, SMK Desatera, MRSM Terendak
- ✓ **Kindergartens & Child Care Centres:** TinyThumb Kindergarten, TCE DIANA Kindergarten, Tadika Daie Bestari, Pusat Jagaan Kanak-Kanak Sri Bestari Ceria,
- ✓ **And Many More.**

HAPPY FULL MOON

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Thank you for your time,
and have a great day!

Other Activities

Professional Certification & Trainings

Food Safety Training for Auditor Under ACB-HACCP Scheme 2019 // March 2019

Organizer: International Food Safety Training Centre (IFSTC), MOH Malaysia.

Food Safety Training for Auditor Under ACB-GMP Scheme 2018 // August 2018

Organizer: International Food Safety Training Centre (IFSTC), MOH Malaysia.

2nd International Halal Technical Capacity Development (IHTCDP) 2018 // April 2018

Organizer: Department of Islamic Development Malaysia (JAKIM).

Product Labelling and Hands On // March 2018

Organizer: International Food Safety Training Centre (IFSTC), MOH Malaysia.

Halal Toyyiban Awareness & Halal CriticalControlPoint(HATAS) 2017 // November 2017

Organizer: Institute of Halal Research & Management (IHRAM), USIM, Malaysia.

Halal Technical Competent Person (HTCP) Program // July-August 2017

Organizer: Halal International Selangor (HIS) & IHRUM/ UMHRC UM, Malaysia.

Train The Trainer (TTT), HRDF PSMB, July 2017

Organizer: Pembangunan Sumber Manusia Berhad (PSMB), Malaysia.

HALAL 101: Bagaimana Memohon Persijilan Halal Malaysia // November 2016

Organizer: INSKEN, Malaysia.

MS 1500 Makanan Halal - Garis Panduan Sistem Jaminan Halal (HAS) // May 2016

Organizer: SIRIM STS, Malaysia.

Best Practices for Halal Industry - Food & Food Services // May 2016

Organizer: Halal Industry Development Corporation (HDC), Malaysia.

Halal Internal Auditing Workshop // May 2016

Organizer: Halal Industry Development Corporation (HDC), Malaysia.

Kursus Wajib Tenaga Pengajar bagi Pengiktirafan Tenaga Pengajar Program Latihan Pengendali Makanan (LPM) // November 2014

Organizer: Food Safety and Quality Division, Ministry of Health, Malaysia.

Food Inspector Training // October 2014

Organizer: Joint Institute for Food Safety and Applied Nutrition (JIFSAN) & International Food Safety Training Centre (IFSTC) Malaysia.

Related Conference Participations

World Halal Conference 2019, 2018, 2016, 2014, 2012

13th & 12th WIEF - World Islamic Economic Forum (Kuching, Malaysia) // 2017, 2016

HRDF and Trainers' Conference & Exhibition 2017 // November 2017

Halal Ingredients Asia 2015 Conference // September 2015

4th Asia-Euro Conference 2012 in Tourism, Hospitality and Gastronomy // 2012

Presenter * Nominated as best paper in the Gastronomy subdivision.

19th International Business Research Conference // 2012

Co-author * Awarded one of the best papers in the Management subdivision.

1st National Conference on System of Rice Intensification (SRI) for Sustainable Rice Security and Heritage // 2011

Exhibitor: NS Nature Rice & MBI SRI Booth. World Halal Research Summit // 2011

3rd Asia-Euro Conference 2010 in Tourism, Hospitality and Gastronomy // 2010

Presenter: University Foodservice: A Deeper Insight into Factors Influencing the Customers' Dining Choice.

International Conference on Food Research // 2010

Presenter: Cashless Payment Systems in Institutional Foodservice: An Overview.

Journal Publications

Othman, M., Nadzirah, S., Karim, M. S., & Ghazali, H. (2013). Customers' Satisfaction towards Institutional Foodservices: An Insight into Universities in the Klang Valley, Malaysia. *Journal of Business and Policy Research*, 8(2), 1-15.

Othman, M., Nadzirah, S., Karim, M. S., & Ghazali, H. (2013). University Foodservice: An Overview of Factors Influencing the Customers' Dining Choice. *International Food Research Journal*, 20(3), 1463-147.

Nadzirah, S., Othman, M., Karim, M. S., & Ghazali, H. (2012). Influence of Foodservice Quality on Customer Satisfaction in Universities of Klang Valley, Malaysia: Locals VS Internationals. *TEAM Journal of Hospitality & Tourism*, 9(1), 63-76

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Programmes	Duration
FOOD HANDLERS TRAINING	3 Hours
AWARENESS OF GOOD MANUFACTURING PRACTICE (GMP) / HALAL IN INDUSTRY	1/2 Day
FOOD HANDLERS TRAINING + AWARENESS OF GMP / HALAL	1 Day
FUNDAMENTALS OF GMP	1 Day
IMPLEMENTATION OF GMP	2 Days
FUNDAMENTALS OF HALAL IN INDUSTRY	1 Day
BEST PRACTICES FOR THE HALAL INDUSTRY (F&B SERVICES / HOSPITALITY)	2 Days
MUSLIM FRIENDLY & SYARIAH COMPLIANCE HOTEL (AWERENESS & BASIC CONCEPT)	1-2 Days
COMBINATION COURSE: FOOD SAFETY + HALAL	
GOOD MANUFACTURING PRACTICE (GMP) + FUNDAMENTALS OF HALAL IN INDUSTRY	2 Days

Programmes Outline

MODULES IN FOOD SAFETY

Introduction of Food Hygiene & Safety:
 Food Act 1983, Food Regulations 1985 & Food Hygiene Regulations 2009

Good Manufacturing Practices:
 GMP Elements
 GMP Certification Scheme

Basics of Food Hygiene:
 Food Handlers: Attire, Personal Health, Handling Practices, Proper Hand-Washing.
 Facilities: Type of Premises, Equipment, Pests, Waste Disposal
 System: BeSS/MeSTI/GMP/HACCP/Halal

Basics of Food Safety:
 Storage Hazard Zone, Raw Material Selection, Storage, Preparation, Packaging, Serving / Distribution

Evaluation Tests Before & After Training

MODULES IN HALAL FOOD AWARENESS

Basic of Halal & Haram

Current Issues in Halal Industry

Halal Ingredients: Sources & Types

Malaysian Halal Certification:
 Schemes & Requirements of Halal Certification Suitable for YOUR Operations
 Factors Contributing to Rejected Applications

Process of Halal Certification:
 Application Procedures, Fees, Halal File, Auditing Procedures



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EXAMPLE OF MODULE: FOOD HANDLERS TRAININGS

FOOD HANDLERS TRAININGS



PROGRAMME FRAMEWORK

Food Handlers Training is a mandatory course under the Food Hygiene Regulations 2009 for all Food handlers, including in F & B and Hospitality fields such as food manufacturers, pharmaceutical, restaurants, hotels, catering, cafeteria, supermarkets, bazaars, online sales, and more. This course is a brief description of basic food hygiene principle, with the potential to reduce food poisoning cases throughout Malaysia.

The training can be conducted in both Bahasa Malaysia and English. The trainer is also registered with the Ministry of Health and experienced with on-site training.

LEARNING OBJECTIVE

To empower participants with Food Safety knowledge in Food Industry and Food Handling Certificates recognized by PBT & MOH of Malaysia.

LEARNING OUTCOMES

At the end of the course, participants will:

1. Understand the importance and have food safety knowledge, help lower risk of food poisoning, thus maintaining good image of the Food Industry.
2. Empower Participants with Food Handling Certificates recognized by PBT & MOH of Malaysia immediately after training.

KURSUS LATIHAN PENGENDALI MAKANAN -BM

Pra-Ujian

Modul LPM 1: Pengenalan

- 1.1 Kuasa Perundangan
- 1.2 Kepentingan Kebersihan & Keselamatan Makanan
- 1.3 Kepentingan Menjaga Kebersihan

Modul LPM 2: Asas Kebersihan Makanan

- 2.1 Kesihatan Diri
- 2.2 Pakaian Pengedali Makanan
- 2.3 Amalan Buruk Pengendali Makanan
- 2.4 Amalan Baik Pengendali Makanan
- 2.5 7 Langkah Betul Mencuci Tangan
- 2.6 Peralatan (Penggunaan & Pencucian)
- 2.7 Premis & Kemudahan Asas
- 2.8 Makhluk Perosak
- 2.9 Pembuangan Sampah

Modul LPM 3: Asas Keselamatan Makanan

- 3.1 Pemilihan Bahan Mentah (Basah, Kering, Makanan Telah Diproses)
- 3.2 Pengendalian Bahan Mentah Yang Betul & Salah
- 3.3 Penyimpanan Bahan Makanan
- 3.4 Zon Bahaya Penyimpanan
- 3.5 Penyediaan Makanan
- 3.6 Pembungkusan Makanan
- 3.7 Penghidangan Makanan
- 3.8 Pengangkutan Makanan

Modul LPM 4: Faktor Kritikal Keracunan Makanan

- Kesimpulan
- Pos-Ujian

Kursus Latihan Pengendali Makanan

Food Handler Training

Sijil SEGERA, Diiktiraf KKM & PBT Seluruh Malaysia



Kursus 3 JAM



Sijil SEGERA



B.Melayu / English



Kursus di Lokasi Anda
atau Pejabat Kursus @ DPP Putrajaya



Elak saman / denda RM10,000



Suntikan Typhoid (optional)*



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EXAMPLE OF MODULE: Combination Course: Halal + Food Safety Handling

FUNDAMENTALS OF HALAL IN INDUSTRY

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BASIC FOOD HANDLING



PROGRAMME FRAMEWORK

Halal Understanding in the industry and Basic Food Handlers Trainings are important to all stakeholders who wish to produce safe & halal food in the industry. Industry participants in all sectors of F&B, Hospitality and non-food must ensure that their products and services incorporate the principles of 'halalan & thoyyiban' (food safety and quality) in the implementation of operations, meeting the food safety & halal requirements of Malaysian authorities.

LEARNING OBJECTIVE

To empower participants with Halal knowledge in Food Industry and Food Handling Certificates recognized by PBT & MOH of Malaysia.

LEARNING OUTCOMES

At the end of the course, participants will:

1. Understand the importance of Food Safety & Halal in Malaysia & the international Halal Market.
2. Implement knowledge on food safety & Halal by food operators in the industry.
3. Empower Participants with Food Handling Certificates recognized by PBT & MOH of Malaysia immediately after training.

FUNDAMENTALS OF HALAL IN INDUSTRY

Module HALAL 1: Basic of Halal & Haram in Islam

- 1.1 What is Halal?
- 1.2 The concept of "Halal Thoyyiban"
- 1.3 The Halal-Haram-Syubhah principle in Islam
- 1.4 'Najis' in Islam
- 1.5 Halal-related issues

Module HALAL 2: Halal Ingredients

- 2.1 Source of Halal Ingredients by Islamic & Halal Standards
- 2.2 Types of Halal Ingredients
(Critical, Semi-Critical & Non-Critical)

Module HALAL 3: What is the Malaysian Halal Certification?

- 3.1 Overview of JAKIM MANUAL PROCEDURE FOR MALAYSIA HALAL CERTIFICATION (THIRD REVISION) 2014
- 3.2 Malaysian Halal Certification & Logo Certificate
- 3.3 Which Schemes of Halal Certification Suitable for YOUR Operations?
- 3.4 Factors Contributing to Rejected Applications by JAKIM
- 3.5 General Requirements for Halal Certification
- 3.6 Specific Requirements for Certification by Scheme
- 3.7 Food Hygiene & Safety Requirements for Halal Certification
 - Why need BeSS / MeSTI / GMP / HACCP for Halal?
 - Requirement for Food Handlers Training

Module HALAL 4: Process of Halal Certification

- 4.1 Application Procedure by Scheme
- 4.2 Certification Fees
- 4.3 Overview of Halal Assurance System (Halal File)
- 4.4 Auditing Procedure
- 4.5 Responsibilities of Halal Certification Holders

BASIC FOOD HANDLING

(Compulsory under MOH Malaysia)

Pre- Test

Module FOOD 1: Introduction

- 1.1 Power of Legislation
- 1.2 Importance of Food Hygiene & Safety
- 1.3 Importance of Maintaining Cleanliness

Module FOOD 2: Basics of Food Hygiene

- 2.1 Personal Health
- 2.2 Attire of Food Handlers
- 2.3 Poor Food Handling Practices
- 2.4 Good Food Handling Practices
- 2.5 7 Steps of Proper Hand-Washing
- 2.6 Equipment (Usage & Cleaning)
- 2.7 Premises & Facilities
- 2.8 Pests
- 2.9 Waste Disposal

Module FOOD 3: Basics of Food Safety

- 3.1 Selection of Raw Material
(Wet, Dry, Processed Food)
- 3.2 Right & Wrong Methods of Handling Raw Materials
- 3.3 Food Storage
- 3.4 Storage Hazard Zone
- 3.5 Food Preparation
- 3.6 Food Packaging
- 3.7 Food Serving
- 3.8 Food Transport

Module FOOD 4: Critical Factors of Food Poisoning

Conclusion

Post-Test

HAPPY FULL MOON

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SMT Kuala Lumpur Cheras



Ubara Manufacturing (M) Sdn Bhd



TAI THONG: Spring Garden Kota Permai Golf & Country Club



Hospital Ampang, KL



Swensen's Sunway Putra Mall



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HAPPY FULL MOON



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Certified Trainer

Certificate No. HTCP2017-07-010



HALAL TECHNICAL COMPETENT PERSON

It is hereby certified that

Nadzirah Binti Salehuddin

is awarded

HTCP OFFICER CERTIFICATE

for having successfully completed the prescribed curriculum and assessments, been conferred with this award.

Aznil

YM Raja Dato' Hj Aznil Raja Hisham
Chief Operating Officer
Halal International Selangor

Zalina Zakaria

Dr Zalina Zakaria
Head
International Halal Research Group of University of Malaya



19 September 2017



HAPPY FULL MOON



NADZIRAH SAL.

EDUCATOR OF FOOD SAFETY & HALAL



Certified Trainer

Ref. No.: ACB-HACCP-2019/45



CERTIFICATE

INTERNATIONAL FOOD SAFETY TRAINING CENTRE (IFSTC) MALAYSIA
MINISTRY OF HEALTH MALAYSIA

**FOOD SAFETY TRAINING FOR AUDITOR
UNDER ACB-HACCP SCHEME**

Attendee name:

NADZIRAH BINTI SALEHUDDI

860812-4

This is to certify that the person named above has successfully completed the course and passed the examination.



Issuance Date : 30 April 2019
Expiry Date : 30 April 2022



MOHD SALIM BIN DULATI
for Senior Director for Food Safety and Quality
Ministry of Health Malaysia

HAPPY ULL MOON



NADZIRAH SAL.

EDUCATOR OF FOOD SAFETY & HALAL



Certified Trainer

Ref. No.: ACB-GMP-2018/2



CERTIFICATE

INTERNATIONAL FOOD SAFETY TRAINING CENTRE (IFSTC) MALAYSIA
MINISTRY OF HEALTH MALAYSIA

**FOOD SAFETY TRAINING FOR AUDITOR
UNDER ACB-GMP SCHEME**

Attendee name:

NADZIRAH BINTI SALEHUDDIN

860812-
[REDACTED]

*This is to certify that the person named above has successfully
completed the course and passed the examination.*

International Partners

Issuance Date : 03 October 2018

Expiry Date : 03 October 2021



NORAINI BINTI DATO' MOHD OTHMAN
Senior Director for Food Safety and Quality
Ministry of Health Malaysia

HAPPY FULL MOON



NADZIRAH SAL.

EDUCATOR OF FOOD SAFETY & HALAL



Certified Trainer

Certificate No. TTT/17989



CERTIFICATION IN TRAINING

This is to certify that

NADZIRAH BINTI SALEHUDDIN

I.C No : 860812-
[REDACTED]

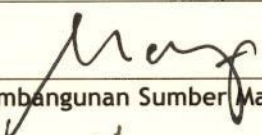
has successfully fulfilled all the assessment requirements for

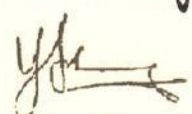
TRAIN THE TRAINER

on 3 - 7 July 2017

at Pullman Hotel Bangsar, Kuala Lumpur.

MODULE CODE	MODULE NAME
CT1	PLAN ADULT LEARNING
CT2	CONDUCT TRAINING NEEDS ANALYSIS (TNA)
CT3	DESIGNCOMPETENCY BASED TRAINING PROGRAMME
CT4	CONDUCT COMPETENCY BASED TRAINING PROGRAMME
CT5	ASSESS PARTICIPANT'S COMPETENCY


Pembangunan Sumber Manusia Berhad


ITS Management Sdn Bhd



HAPPY FULL MOON

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001622



KEMENTERIAN KESIHATAN MALAYSIA
MINISTRY OF HEALTH MALAYSIA

SIJIL
PENGIKTIRAFAN

TENAGA PENGAJAR

Adalah disahkan bahawa

NADZIRAH BINTI SALEHUDDIN
(NO. KAD PENGENALAN : 860812-

telah memenuhi syarat-syarat pengiktirafan sebagai
Tenaga Pengajar Latihan Pengendali Makanan.

Sijil ini adalah sah selama **tiga (3) tahun** bermula dari
10 Jun 2019 hingga 9 Jun 2022.



MOHD SALIM BIN HAJI DULATTI
Pegawai Penguatkuasa dan Pembangunan Industri
Bahagian Keselamatan dan Kualiti Makanan
Kementerian Kesihatan Malaysia

Tarikh : 3 Mei 2019
No siri : KKM B/0096/14

HAPPY FULL MOON



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Certificate of Participation

This certificate is awarded to

NADZIRAH BINTI SALEHUDDIN

for your participation in

**2nd International Halal Technical
Capacity Development Programme
Malaysia International Halal Assembly
(MyHA 2018)**

on

**1st - 2nd April 2018
14 - 15 Rejab 1439H**

at

**Le Méridien Hotel
Putrajaya, Malaysia**

TAN SRI DATO' HAJI OTHMAN BIN MUSTAPHA
Director General
Department of Islamic Development Malaysia





CERTIFICATE

**Joint Institute for Food Safety and Applied Nutrition (JIFSAN)
International Food Safety Training Centre (IFSTC) Malaysia**

Present this certificate to:

NADZIRAH BINTI SALEHUDDIN

For satisfactory completion of the course entitled:

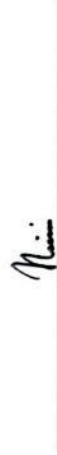
Food Inspector Training

Selangor, Malaysia

October 27-31, 2014



Jianghong Meng, Ph.D.
Director
JIFSAN



Noraini Dato' Mohd Othman
Senior Director for Food Safety and Quality
Ministry of Health Malaysia



NADZIRAH SAL.

EDUCATOR OF FOOD SAFETY & HALAL



Certified Trainer

