

MIFT SEMINAR
On
ALL YOU NEED TO KNOW ON GMP
&
WORKSHOP
On
THE SCIENCE AND PRACTICE OF GMP

Organized by

Malaysian Institute of Food Technology (MIFT)

Co-organized by

Ministry of Agriculture, Sarawak
Department of Agriculture, Sarawak

In collaboration with

The Ministry of Health Malaysia

23-24 October 2008

Holiday Inn
Kuching, Sarawak

OFFICIAL OPENING by:

Deputy Chief Minister of Sarawak Cum Minister of Industrial Development & Minister of Modernization of Agriculture

Seminar Objectives

- ✓ Dissipating knowledge on the government's current schemes to assist and encourage food industries to comply to GMP;
- ✓ Updating food industries on current GMP and the relevant references available;
- ✓ Informing food industries on the GMP requirement for the export market, especially EU
- ✓ Serving as a forum for deliberation on issues pertaining to GMP

Workshop Objectives:

Gaining practical knowledge on current good manufacturing practice to ensure SMIs:

- Do it right the first time and all the time
- Focus on effective GMP implementation
- Organize their work
- Check their procedures
- Use the right tools and equipment; wear the appropriate clothing; etc.

Background

GMP is at the lips of every processor. But do we all know, understand and implement universal good manufacturing practices?

Good Manufacturing Practice or GMP (also referred to as 'cGMP' or 'current Good Manufacturing Practice') is a term that is recognized worldwide for the control and management of manufacturing products throughout the processing and distribution chains. By definition, "cGMP" indicates that the current GMP - which is "state of the art" - can change. "GMP" and "cGMP" are often used interchangeably and essentially they have the same meaning.

Some GMP problems commonly encountered by food industries can be summarized as: Poor understanding of GMP; Lack of awareness of relevant references; Infrastructure not in compliance with basic food hygiene; Operational GMP lacking or defective and poor record keeping of GMP activities; Not knowing what, who, where to get help.

Compliance and performance are the goals of every food manufacturer. But they don't just happen. They are achieved only when proper current good manufacturing practice (cGMP) becomes a lifestyle shared by everyone in the organization. Compliance and performance occur only if facilities strive toward a proactive management system. The half-day Seminar and the one-and-a half-day Workshop are geared to help you make GMP a lifestyle, not just lip service.

Both the Seminar and Workshop will be conducted in English.

Audience

A diverse audience from the industry, service providers, government, research and academia will benefit from this Seminar & Workshop. Potential suppliers would find these forums especially beneficial.

Venue and date

The Seminar & Workshop will be held at the Holiday Inn, Kuching, Sarawak on **23 and 24 October 2008**.

Topics to be covered (subject to change)

Half-day Seminar – All you need to know on Good Manufacturing Practice 0900 – 1200

Keynote address: Good Manufacturing Practices (GMP): where we are now and where we must be by Director, Food Safety and Quality Division, Ministry of Health

Papers:

1. Ministry of Health GMP Certification Scheme
2. MS 1514 – Malaysian Standard on GMP by SIRIM BERHAD
3. European Union Requirement on Fish and Fishery Products by Ministry of Health
4. QA Session

One and a Half-day Workshop – The Science and Practice of GMP

Topics to be discussed includes:

- Plant Design and Layout
- Suitable Materials for Flooring, Wall and Ceiling
- Hygiene Related to Conveyor Belt
- New Cleaning and Sanitizing Methods and Their Effectiveness
- Pest control
- Solid and Liquid Waste Management
- Testing and Instrumentation and Analytical Services
- Transformation of Human Capital in the Food Industry
- Exhibits by participating suppliers

Registration

To make your reservation, please complete the enclosed registration form and mail it with your registration fee to **the MIFT Secretariat by 20 October 2008**. **To qualify for the early bird rate, your registration fee must reach the Secretariat by 6 October 2008**. Registration fee covers refreshments and lunch.

Registration Fees (per participant):

	Early bird (by 6 Oct)	After 6 Oct
Seminar & Workshop 23 – 24 Oct	RM	RM
MIFT Member*	120	140
Sarawak Manufacturers Association*	180	220
Government Official	230	280
Others	250	300
Students* (limited to 10 only)	120	140

For More Information

For additional information about the Seminar & Workshop, please contact:

MIFT Secretariat

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- Fax: (03) 5631 1459
- Mobile: 016 654 5607 (Grace Lim)
- e-mail: mift07@yahoo.com

Tan Siew Lian

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SEMINAR & WORKSHOP REGISTRATION

**MIFT Seminar on
ALL YOU NEED TO KNOW ON GMP
&
WORKSHOP on
THE SCIENCE AND PRACTICE OF GMP
23-24 October 2008
Holiday Inn, Kuching, Sarawak**

Prof/Dr/Mr/Ms

.....

Affiliation.....

Mailing Address

.....

Postcode.....

Telephone.....

Facsimile.....

e-mail:

Registration Fees (per participant):

	Early bird (by 6 Oct)	After 6 Oct	✓ Tick the relevant row
Seminar & Workshop 23 – 24 Oct	RM	RM	
MIFT Member* <i>membership no</i>			
Sarawak Manufacturers Association (SMA)* <i>membership no</i>			
Government Official			
Others			
Students* <i>MIFT membership no</i>			
Total			

Enclosed please find a crossed cheque/bank draft no. for the sum of RM..... made payable to **MALAYSIAN INSTITUTE OF FOOD TECHNOLOGY.**

Date

Signature

Name (if different from above)

** Please quote MIFT or SMA membership number or show proof of membership*

Please send registration form to:

Malaysian Institute of Food Technology
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Selangor
Tel: 603-5631 8928
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OR

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