

## Trainer Biodata

### Trainer: Alicia Kho Muei Gek



Alicia holds a Bachelor (Honor) Degree in Food Technology from The University of Science, Malaysia. Upon graduation from food technology, she has gained hands-on knowledge and experiences in managing quality assurance operation and application of quality & food safety program in MNCs. She is currently a course trainer and management system consultant for ISO 9001 QMS, GMP, HACCP & ISO 22000 FSMS.

During her tenure with quality & food safety training and consultation fields, she has involved in assisting the food industries to develop the food safety operation systems frameworks and conducts training programs on ISO 9001, GMP, HACCP, VHM (Veterinary Health Mark) and ISO 22000 for various levels of staff from various food business operators.

Currently, she is actively supporting both local and international consultancy projects in Malaysia, Myanmar and Indonesia on HACCP & ISO 22000 FSMS. She has been ventured into management system consulting on pre-licensing relate to GMP & GDP on health supplement and traditional medicines businesses. Alicia is also working as subcontractor auditor for certification bodies on ISO 9001 QMS, HACCP & ISO 22000 FSMS.

Alicia is an approved food handler course trainer by Ministry of Health (MOH) since 2006. Being an active trainer, she has more than 10 years of experiences in training and consultation specializes in the area of quality and food safety management systems. Her wealth of experience has certainly ensured the consultation and training are effective, fun and easy to understand using many local examples.

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**Trainer: Syazwani Binti Mohd Zainal**



Syazwani holds a Bachelor (Honor) Degree in Food Science & Technology from University Putra Malaysia. Upon graduation from her degree, she joined Professional Halal Analyst Program conducted by University Science Islam Malaysia (USIM) with collaboration of Halal Development Centre (HDC) and Technology Park Malaysia (TPM) to gain theory and hands-on practical knowledge related to Halal, including the Islamic (Syariah) Law, Halal-related law & regulations, laboratory analysis and internal audit training.

In 2015, she joined Food Safety & Quality Division, Ministry of Health (MOH) in Putrajaya as Food Technologist. She was responsible for coordination in appointment of auditors, application process and assisting audit for Good Manufacturing Practice (GMP) certification and Hazard Analysis Critical Control Point (HACCP) certification.

She also has experience in working at Food Importation Department, under the same Division of MOH, focusing on the establishment of new project called Annual National Monitoring Program Importation of Food (ANMPIF) and involved in revision of National Food Importation Standard Operating Procedures (SOP).

Currently in Magcolm Solutions Sdn Bhd, she is responsible for managing and supporting local consultancy projects in Malaysia on Halal, MeSTI, GMP, HACCP, ISO 22000 FSMS & FSSC 22000, as well as continuously providing training for food handlers, requirement of FSMS and internal audit. Her aspiration to raise more awareness on food safety and its importance to the society is consistently and will be continuously carried out through knowledge transfer via advisory services and trainings.