

SERVSAFE Food Protection for MANAGER Certification

Description	Participant	Course Outcome
<p><u>Level:</u> Intermediate & Advance (2 days).</p> <p>This course would be as international certification training from NRA, USA (www.servsafe.com). Update information will deliver to all participants.</p> <p>The course subjects are providing safe food, forms of contamination, the flow of food. This includes food safety management system, cleaning and sanitizing. All information employees need as part of the food safety team.</p>	Minimum 20 participants	<ul style="list-style-type: none"> • Able to develop a better understanding of food safety compliance with regulation • Identify the need for food safety implementation and mapping each role • Able to create and test all enforcement for the effectiveness of food safety implementation

Workshop & Schedule Agenda

DAY 1

Time	Chapter	Activity
08.30 – 10.00	<p>Introduction</p> <p>Providing Safe Food – Chapter 1</p>	<ul style="list-style-type: none"> • Welcome learners and do introductions. • Games • Provide an overview of the class. • Class activities • DVD • Study case Review
10.00 – 10.15	Break	
10.15 – 12.00	Forms of Contamination – Chapter 2	<ul style="list-style-type: none"> • DVD • Teaching and games activities
12.00 – 13.00	Lunch	
13.00 – 14.30	<p>Forms of Contamination – Chapter 2</p> <p>ServSafe Manager – Chapter 3</p>	<ul style="list-style-type: none"> • Teaching, games and simulation • DVD
14.45 – 15.00	Break	
15.00 – 16.30	<p>The Flow of Food: An Introduction – Chapter 4</p> <p>The Flow of food: Purchasing, Receiving and storage – Chapter 5</p> <p>Review</p>	<ul style="list-style-type: none"> • Teaching, games and simulation • Review Day 1

Time	Chapter	Activity
08.30 – 10.00	The Flow of food: Purchasing, Receiving and storage – Chapter 5	<ul style="list-style-type: none"> Teaching, games and simulation
	The Flow of Food Preparation - Chapter 6	<ul style="list-style-type: none"> DVD
10.00 – 10.15	Break	
10.15 – 12.00	The flow of Food: Service - Chapter 7	<ul style="list-style-type: none"> Teaching, games and simulation DVD
	Food Safety Management System - Chapter 8	
	Sanitary Facility and Pest Management - Chapter 9	
12.00 – 13.00	Lunch	
13.00 – 14.30	Sanitary Facility and Pest Management - Chapter 9	<ul style="list-style-type: none"> Teaching, games and simulation DVD Diagnostic test.
	Cleaning and Sanitizing - Chapter 10	
	Review	
14.45 – 15.00	Break	
15.00 – 16.30	Certification Exam*	

*) You must bring your own laptop & cable.

Investment:

Rp. 3.500.000,- /participant

Not included:

- ServSafe Online Exame: US\$ 36,- /participant (exchange rate adjustment is applicable)
- ServSafe Texbook: US\$ 75,- /participant (exchange rate adjustment is applicable)

Investment Covers:

- Handout
- Seminar Kit (folder, notebook, and ballpoint)
- Certificate
- Lunch, coffee break, & free parking

Contact Person:
Learning Center

Rosa Permata
0812 1999 9905
e-mail: roza@iclean.co.id



Trainer:

Nurhayati S.Tp., M.Si.

DEPARTMENT OF FOOD BUSINESS AND TECHNOLOGY

I am working as researcher and faculty member in the department of Food Business and Technology, Universitas Prasetiya Mulya, Indonesia. my scientific work and teaching subject are primarily in the field of food processing technology with the strong emphasis on food safety management system, food quality control and assurance, quality management system, and halal (Muslim food standard) assurance system. I have more than ten years of working experience as food safety specialist in food and chemical processing companies. Moreover, also has professional certifications on food safety namely Certified Advance HAS Auditor, awarded by LPPOM MUI Indonesia at 2008, and Level 3 Award for Intermediate HACCP, awarded by the Chartered Institute of Environmental and Health – UK at 2012. During her service, Mrs. Nurhayati contributed for the development of national standard of Indonesia (SNI) on flavored fermented milk beverages. Formerly delivered safety management and performed safety audit for several major hotel corporation in Indonesia e.g. Hyatt Indonesia, Shangri-La group, IHG and Borobudur Hotel. Part of her works were published in a national academic journal and two national seminar proceedings. Outside of her academic work, I am now recorded as an active member of Institute of Food Technologist Indonesia as well as serve as an independent auditor on halal compliance for LPPOM MUI Banten.

Education

- Master of Science in Food Technology, Institut Teknologi Bandung 2004
- Bachelor of Food Technology, Universitas Padjadjaran 2000

Achievement, award, and grant

- 2017: CQI&IRCA Certified FSSC 22000 Lead Auditor
- 2016: Registered ServSafe Instructor and Proctor Food Protection Training, National Restaurant Association, USA
- 2013: Representative Auditor for Asian and Middle East Bottle Water Association
- 2012; Level 3 Award for Intermediate HACCP, Chartered Institute of Environmental and Health, UK
- 2011: Registered ServSafe Instructor and Proctor Food Protection Training, National Restaurant Association, USA
- 2008: Trainer Basic Safety and Hazard Identification, BK3RSAP, Malaysia
- 2008: Certified Advance HAS Auditor, LPPOM MUI Indonesia

Other Professional Experience

- Institute of Food Technologist (IFT), USA-as professional member since 2017
- Institute of Food Technologist Indonesia, - Active Member since 2015
- LP POM MUI Provinsi Banten - Independent Halal Auditor since 2015
- PT Diversey Indonesia - Food Safety Specialist, 2011 – 2015
- PT Ajinomoto Calpis Beverage Indonesia - Quality Management System, Food Safety Management System Halal Assurance, Health and Safety Environment, 2007 – 2011
- PAU Hayati ITB - Research Assistant, 2004 – 2007

Publication list (selected)

- **Nurhayati,** " *Establishing Working Relationship of Food Supplier as Part of Effectiveness Food Safety Assessment: Case Study in Indonesia Global Chain Restaurants*", Proceeding International Conference-STAR 2015 p.58
- **Nurhayati,** " *Metoda Pelatihan yang Tepat untuk Food Handler di Restoran Untuk Efektivitas Keamanan Pangan; Studi Kasus Restoran Makanan Indonesia*", Proceeding SemNas Perhimpunan Ahli Teknologi Pangan Indonesia (PATPI) 2015 p.161.
- **Nurhayati,** " *Metode Pelatihan yang Tepat untuk Food Handler untuk Efektivitas Keamanan Pangan: Studi Kasus di Restoran Makanan Indonesia*", Jurnal Aplikasi Teknologi Pangan, vol 5 No.1.2016
- **Nurhayati,** Rike T. Dewi, **Modeling Integrative Management System of Halal Assurance and Food Safety for Small Enterprises in Indonesia**, Proceeding Padjadjaran International Conference on Halal Assurance 2016.