FOOD SERVICE SUPERVISOR TRAINING SCHEME (SLPPM)

20-21 OCTOBER 2026 | PUTRAJAYA/ KLANG VALLEY/ NCFS

RM 580 LOCAL PARTICIPANTS

HRDCORP CLAIMABLE

COURSE OVERVIEW

Food Safety And Quality Programme (FSQP) Ministry of Health (MOH)

has introduced the Food Service Supervisor Training Scheme (SLPPM) which is one of the requirements for Trust MyCatering Certification. This SLPPM targets participation from group of food catering service supervisors with the aim of increasing knowledge in order to reduce the incidence of food poisoning involving large scale catering.

OBJECTIVES

The organisation of this SLPPM is to increase the knowledge of supervisors towards the preparation and handling of food in a safe and clean manner.

WHO NEEDS TO ATTEND?

- Kitchen manager (hotel/resort)
- Restaurant manager
- Food catering manager
- Dining hall manager
- Chef
- Any individual involved in any operation related to the supervision, preparation or service of food

COURSE CONTENTS

- Introduction of the Food Service Supervisor Training Scheme (SLPPM)
- Food Law
- Risk control of raw material preparation until serving
- Cleanliness and maintenance of premises

SCAN TO REGISTER:

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LIMITED SEAT AVAILABLE
First Come First Serve Basis