

# Herbal Technology and Product Development Workshop

## School of Industrial Technology, USM | 21 - 23 August 2024

TIME	VENUE	AGENDA	SPEAKER/FACILITATOR
<b>DAY 1</b>			
0800 am – 0930 am	Lobby Seminar Room 171, Level 1	Registration Morning Tea & Networking Ice-Breaking Pre-Course Quiz	Dr Shazeli & Facilitator
0930 am – 1100 am	Seminar Room 171, Level 1	M1: Herbal Extraction Technology	Dr Shazeli
1100 am – 1300 pm	Seminar Room 171, Level 1	M2: Microencapsulation Technology	Dr Shazeli & Dr Azniwati
1300 pm – 1400 pm	Lunch & Break		Facilitator
1400 pm – 1700 pm	MUDA Laboratory, Level 3	Hands-on M1: Preparation of Bioactive Extract	Dr Shazeli & Facilitator
		Hands-on M2: Spray drying microencapsulation	Dr Shazeli & Facilitator
1700 pm – 1730 pm	Seminar Room 171, Level 1	Tea Break & Networking	Facilitator
1730 pm	End of Day 1		
<b>DAY 2</b>			
0800 am – 0900 am	Level 6	Morning Tea & Networking	Facilitator
0900 am – 1100 am	Seminar Room 171, Level 1	M3: Quality Control & Safety – Part 1	Dr Shazeli
1100 am – 1300 pm	Seminar Room 171, Level 1	M3: Quality Control & Safety – Part 2	Dr Shazeli
1300 pm – 1400 pm	Lunch & Break		Facilitator
1400 pm – 1700 pm	MUDA Laboratory, Level 3	Hands-on M3: Chemical and Bioassay Evaluation	Dr Shazeli & Facilitator
1700 pm – 1730 pm	Seminar Room 171, Level 1	Tea Break & Networking	Facilitator
1730 pm	End of Day 2		
<b>DAY 3</b>			
0800 am – 0830 am	Level 6	Morning Tea & Networking	Facilitator
0830 am – 1030 am	Seminar Room 171, Level 1	M4: Knowing the mandatory and optional labelling requirement	Dr Thuan Chew
1030 am – 1300 am	Seminar Room 171, Level 1	M4: Recognizing the available guidelines related to the Food Regulations 1985	Dr Thuan Chew
1300 pm – 1400 pm	Lunch & Break		Facilitator
1400 pm – 1700 pm	Seminar Room 171, Level 1	M4: Describing the DO's and Don'ts in food labelling complying to regulations	Dr Thuan Chew
1700 pm – 1730 pm	Seminar Room 171, Level 1	Post-Course Quiz & Tea Break Closing	Dr Shazeli & Facilitator
1730 pm	End of Day 3		