







HALF DAY COURSE "SELECTING THE RIGHT TYPE OF SUPPRESSION SYSTEM NDUSTRIAL KITCH

SPEAKER: Mr Shiju S.B.

: 07TH NOVEMBER 2019 (THURSDAY) DATE

VENUE : PULLMAN KLCC

: 9.00 a.m. - 2.00 p.m. TIME

BEM Approved CPD/PDP Hours: 3.5

(IEM19/HQ/447/c)

CLOSING DATE: 01ST NOVEMBER 2019 (FRIDAY)

OR if the Seminar Reach its Target Registered Participants NO ONLINE/OFFLINE Registration will be allowed after the Closing Date

Organized & Hosted by:

Building Services Technical Division (BSTD), IEM

In Collaboration with:

Unique Fire Industry Bhd

Cancellation Policy

No cancellation will be accepted prior to the date of the event. However, replacement or substitute may be made at any time with 7 days prior notification and substitute will be charged according to membership status.

Personal Data Protection Act

I have read and understood the IEM's Personal Data Protection Notice published on IEM's website at http://www.myiem.org.my and I agree to IEM's use and processing of my personal data as set out in the said notice.

SPEAKER



Mr. Shiju S.B.Product Management Manager, APAC, Johnson Controls

Shiju S.B. is currently the Product Manager for Johnson Controls based in Singapore. With over 13 years of experience in the areas of Product Management, Technical Support and Training in the fire protection industry, Shiju is regarded as one of our subject matter experts in Johnson Control Special Hazard systems.

He is also one of the design experts and technical advisors for Johnson Controls Special Hazard system in the Asia Pacific region. His areas of expertise include Inert systems, Novec, FM200 systems, Acoustic Nozzles for gas suppression system, restaurant fire and foam fire suppression systems. In the past year, Shiju has conducted more than 40 Tyco certified training programs and dozens of technical seminars across the region

SYNOPSIS

The hospitality sector and restaurants are evolving to a new era where modern and different cooking appliances and aesthetics are an important part of the business. Today's high-temperature, high-efficiency cooking appliances, plus the use of hotter burning vegetable oils, poses a greater fire suppression challenge than in the past. With this evolution of the kitchen area there is a need to reduce the risk of injury, property damage and business downtime hence Consultant Engineers have to specific the right type of kitchen suppression system which is effective. System must be approved by the Fire Rescue Department Malaysia (FRDM) and should also be certified by an international certifying body

PROGRAMME

Time	Topics			
9:00am – 9:15am	Guests Arrival & Registration. Welcome Coffee / Tea			
9:15am – 9:30am	Welcoming & Introduction			
9:30am – 10:15am	Restaurant System: Selecting the right type of Kitchen Fire Suppression System			
10:15am – 11:00am	Restaurant System: Selecting the right type of Proximity Nozzles			
11:00am – 11:15pm	Morning Coffee / Tea Time			
11:15pm – 12:00pm	How the Kitchen suppression Electric Release function. R.E.D (Restaurant Electronic Detection)			
12:00pm – 12:30pm	Q&A, Closing.			
12:30pm – 2:00pm	Lunch Buffet			

^{*} IEM reserves the right to postpone, reschedule, allocate or cancel the course.

REGISTRATION FORMS

HALF DAY COURSE ON

"SELECTING THE RIGHT TYPE OF SUPPRESSION SYSTEM FOR INDUSTRIAL KITCHEN" 07TH NOVEMBER 2019

Fax: 03-7957 7678 Email: shahrul@iem.org.my

REGISTRATION FEE: 6% GST EFFECTIVE 01ST MARCH 2019 ONLINE / NORMAL FEE (RM) IEM Members RM 50.00 Non-IEM Members RM 70.00

No	Name(s)	Membership No.	Grade	Fee (RM)*
			SUB TOTAL	
			+ 6% SST	
DAVME	ENT DETAILS :		TOTAL PAYABLE	
reserve non ref	Cheque no	k Malaysia Berhad r, otherwise participants vesttled in full. If the part lunch. de BEFORE the closing	will not be allowed to edicipant failed to attend t	enter the hall. If a place he course, the fee paid
Contac	et Person :	Designation :		
Name	of Organization :			
Addres	ss:			
Teleph	one No. :(O)	Fax No :		(O)
Handp	hone : (HP)	Email:		
Signati	ure & Stamp	 Date		

Terms & Conditions:

- For ONLINE REGISTRATIONS, only ONLINE PAYMENT is applicable [via RHB and Maybank2u Personal Saving & Personal Current; Credit Card Visa/Master.
- Payment via CASH / CHEQUE / BANK-IN TRANSMISSION / BANK DRAFT / MONEY ORDER / POSTAL ORDER / LO / WALK -IN will be considered as NORMAL REGISTRATION
- FULL PAYMENT must be settled before commencement of the course, otherwise participants will not be allowed to enter the hall. If a place is reserved and the intended participants fail to attend the course, the fee is to be settled in full. If the participant failed to attend the course, the fee paid is non refundable. Registration fee includes lecture notes, refreshment.
- The Organizing Committee reserves the right to cancel, alter, or change the program due to unforeseen circumstances. Every effort will be made to inform the registered participants of any changes. In view of the limited places available, intending participants are advised to send their registrations as early as possible so as to avoid disappointment.
- * IEM reserves the right to postpone, reschedule, allocate or cancel the course.