



Technical Talk on ‘Cook-Chill Central Kitchen’ and Visit to the ‘Nutrima Kitchen, MARDI’ (Organised by the Agricultural and Food Engineering Technical Division)

Date : 11 July 2012 (Wednesday)
Time : 10:00 a.m. sharp at the venue
Venue : Nutrima Kitchen, MARDI Headquarters, 43400 Serdang, Selangor
Transport : Self-arranged. Participants are to assemble at 10.00 a.m. at the venue for registration

~ SYNOPSIS ~

Nutrima Kitchen MARDI is a centralized kitchen via the commissary food service system where food is prepared in mass and distributed to a receiving or satellite kitchens. Food is either cooked conventionally, stored in frozen or chilled forms before transported to the kitchens. This kitchen in MARDI was developed to undertake researches on cook chill products and is now well-equipped with state-of-the-art kitchen facilities with chilling and regeneration capabilities. The building was also set-up conforming to the GMP and HACCP as preventive measures of food safety. Various traditional dishes are formulated and prepared using cook-chill methods there. The cook chill central kitchen centralizes food production and transfers food to satellites (receiving kitchens) where it is regenerated and served to customers. Regeneration or reheating can be done using microwave or conventional ovens, steamers or pressure steamers and even hot water. This type of food service system is getting popular in Malaysia as compared to the other developed countries. This is due to the increase in franchise food outlets, hence larger volume of foods with consistent qualities are required. Besides, a diverse variety of food can be prepared using modern equipment and technologies, have led to the recent rise in the numbers of such establishments. This food service system is realized by airlines, institutional caterers, hospitals and healthcare foodservices. For instance, the food preparation for airline industry takes place in a central kitchen near to the airport. The preparation begins when the food is cooked, pre-plated, sealed and either chilled or frozen at the central kitchen. The prepared meals are placed in closed carts and the carts are then transported by truck to the airplane (satellites). Before serving the customers, the hot items will be reheated to the appropriate temperatures. This presentation describes the cook chill concept and food production facilities at the Nutrima Kitchen, MARDI.

SPEAKER'S BIODATA - MOHD ZAINAL ISMAIL

Academic Qualifications:

1. B.S. Agricultural Engineering - Iowa State University Ames, Iowa, USA
2. M. Eng. Sc. (Agric. Engineering) - University of Melbourne, Melbourne, Australia

Current Position: Director - Mechanization and Automation Research Centre (MA), MARDI

Experience: More than 30 years

1. Project Consultant - UNDP, Afghanistan Fruit Drying
2. Project Consultant - Traditional Food Mechanization, Brunei Darussalam
3. Governing Council Member - United Nations and Asia Pacific Centre for Agricultural Mechanization (UNAPCAEM)
4. Technofund Projects: 2 i.e. Fruit puree processing using horizontal screw press and Vitato Flour and Pre-Mix Factory

Area of Expertise:

Traditional food mechanization, food drying, central kitchen design, food production system, food processing facilities and factory design.

BEM Approved
CPD/PDP Hours: 3
Ref. No: IEM12/HQ/191/T&V

Itinerary of the visit

Time	Itinerary
10.00 a.m.	Registration at Nutrima Kitchen, MARDI Headquarters, Serdang
10.30 a.m.	Talk on ‘Cook Chill Concept and Food Production Facilities at the Nutrima Kitchen’
12.30 p.m.	Technical Visit to Nutrima Kitchen, MARDI
1.30 p.m.	Refreshment and Session End

The visit is strictly for **IEM MEMBERS ONLY** and **LIMITED to 30 participants** and registration will be on a first-come-first-serve basis subject to payment within 5 working days. Members who are interested to join the visit are requested to return the reply slip to the IEM Secretariat before **7 July 2012** together with a non-refundable commitment fee of **RM30.00** per person and made payable to **The Institution of Engineers, Malaysia**. **Please note that the commitment fee must be settled prior to the visit. Payment on the day of the visit is not acceptable.** After this closing date, IEM reserved the right to allocate seats on first come first pay basis. Members are also reminded that if a place is reserved, IEM **may cancel the reservation** if payment is not received. If IEM maintained the reserved seat and the intending participant failed to attend the visit on the date of the event, the fee will still have to be settled in full.

Ir. Assoc. Prof. Dr. Chin Nyuk Ling

Chairman Session 2012 - Agricultural and Food Engineering Technical Division, IEM

REPLY SLIP (Fax to : 03-7957 7678)

Chairman, Agricultural and Food Engineering Technical Division, IEM
 The Institution of Engineers, Malaysia

Technical Talk on ‘Cook-Chill Central Kitchen’ and Visit to the ‘Nutrima Kitchen, MARDI’

I wish to participate in the above visit on I enclosed herewith cash/cheque no. for the amount of as my commitment fee for the visit.

Name of Member : M’ship No:
 Company’s Name: I/C No:
 Address : Tel :
 Mobile :
 Email: Fax No:

I will be participating in the visit at my own risk and hereby indemnify fully the IEM from all claims arising from any injury, damage or loss that may be sustained by me.

.....
 (Date) Please bring along this flyer for confirmation of attendance
(Photostat copies are acceptable) (Signature)