

CPD HOURS: 4 REF NO: IEM25/HQ/544/C (w)

Virtual Half Day Course

“Innovations in Food Engineering: From Post-Harvest to Product Development”

~~26 November 2025~~ Rescheduled to

Date : 21 January 2026 (Wednesday)

Time : 09.00 am - 1.00 pm

Platform : Virtual - Zoom Platform

Speakers : Prof. Ir. Dr. Norhashila Hashim

: Prof. Ir. Dr. Yus Aniza Yusof

: Pn. Hajah Megawati Suzari

: Assoc. Prof. Dr. Norashikin Ab Aziz

Closing Date : 15 Jan 2026

Registration Fees	ONLINE (Log-in for registration & payment at IEM PORTAL)	NORMAL FEE (By Email: Invoice)
IEM Student	RM40	RM50
IEM Graduate Members	RM75	RM90
IEM Corporate Members	RM125	RM150
Non-IEM Members (Non of the Above)	RM240	RM300

SYNOPSIS

The food industry is rapidly evolving with an increasing emphasis on sustainability, safety, and technological innovation. This workshop aims to provide professional engineers, researchers, and industry practitioners with a holistic understanding of food engineering principles that underpin efficient, safe, and value-added food production. Participants will gain insights into key areas of modern food engineering through expert-led sessions:

- Post-Harvest Processing: strategies for maintaining quality and reducing losses of agricultural produce (Assoc. Prof. Dr. Norhashila Hashim, UPM)
- Food Material Engineering: understanding powder characterization and functional properties for improved processability (Prof. Ir. Dr. Yus Aniza Yusof, UPM)
- Food Product Development: innovation pathways from formulation to market readiness (Pn. Hajah Megawati Suzari, Fonterra Brands Malaysia and CEO@IPPH UPM)
- Hygiene and Fouling in Food Manufacturing: managing contamination and optimizing cleaning-in-place (CIP) systems (Assoc. Prof. Dr. Norashikin Ab Aziz, UPM)

By the end of the workshop, participants will develop a deeper appreciation for the integration of science, engineering, and innovation in advancing food production systems, aligned with global best practices and Malaysia's halal and sustainable food agenda.

TENTATIVE PROGRAMME

TIME	PROGRAMME
09:00 am – 09:10 am	Welcoming Remarks by the Moderator, Ir. Fazly bin Mail
09:10 am – 09:40 am	Technical Talk 1: Post-Harvest Processing (Prof. Ir. Dr. Norhashila Hashim, UPM)
09:40 am - 10:10 am	Technical Talk 2: Food Material Engineering (Prof. Ir. Dr. Yus Aniza Yusof, IPPH, UPM)
10:10 am - 10:30 am	Break
10.30 am - 11.00 am	Technical Talk 4: Hygiene and Fouling in Food Manufacturing (Assoc. Prof. Dr. Norashikin Ab Aziz, UPM)
11.00 am - 11.30 am	Technical Talk 3: Food Product Development (Pn. Hajah Megawati Suzari, Fonterra Brands Malaysia and CEO@IPPH UPM)
11.30 pm - 12.00 pm	Q&A Session Closing Remarks by Moderator AFETD
1.00 pm	End of Programme



BIODATA OF SPEAKER



Prof. Ir. Dr. Norhashila Hashim, CEng, P.Eng, MIET

Department of Biological and Agricultural Engineering, Faculty of Engineering, Universiti Putra Malaysia (UPM)

Chair, Agriculture and Food Engineering Technical Division (AFETD), IEM

Assoc. Prof. Ir. Dr. Norhashila Hashim is an Associate Professor at the Department of Biological and Agricultural Engineering, Faculty of Engineering, Universiti Putra Malaysia. She is a Professional Engineer (Board of Engineers Malaysia), a Chartered Engineer (Engineering Council UK), and a Member of the Institution of Engineering and Technology (MIET, UK). Her expertise covers post-harvest technology, agricultural process engineering, and precision agriculture, with research focused on improving the handling, storage, and quality of agricultural and food products through engineering innovation. As Chair of the Agriculture and Food Engineering Technical Division (AFETD), IEM, Ir. Dr. Norhashila leads initiatives that promote professional training, knowledge exchange, and industrial collaboration to strengthen Malaysia's agricultural and food engineering community.



Prof. Ir. Dr. Yus Aniza Yusof, CEng, P.Eng, MIChemE

Deputy Director, Halal Products Research Institute (IPPH), Universiti Putra Malaysia (UPM), and Department of Process and Food Engineering, Faculty of Engineering, UPM

Member, Agriculture and Food Engineering Technical Division (AFETD), IEM

Prof. Ir. Dr. Yus Aniza Yusof is a Professor at the Department of Process and Food Engineering and currently serves as the Deputy Director of the Halal Products Research Institute, Universiti Putra Malaysia. She earned her PhD from Imperial College London and is a Chartered Engineer with the Institution of Chemical Engineers (IChemE, UK) and a Professional Engineer with the Board of Engineers Malaysia. Her expertise lies in Food Material Engineering, focusing on the application of particle technology and process engineering to indigenous fruits, herbs, and plant materials to reduce post-harvest losses and develop halal-compliant functional products. She received the New Product Development Award from the National Centre for Palms and Dates International Prize Secretariat, Saudi Arabia. Prof. Yus Aniza has delivered numerous international keynotes and authored around 200 publications (H-index 40). As a JAKIM-certified Halal Trainer and active IEM member, she contributes extensively to professional training and capacity building, advancing food and nutritional security through sustainable innovation.

BIODATA OF SPEAKER



Pn. Hajah Megawati Suzari

Director, New Product Development, Scientific and Regulatory Affairs, Fonterra Brands Malaysia Sdn. Bhd. and CEO@IPPH, UPM.

Pn. Hajah Megawati Suzari is the Director of New Product Development, Scientific and Regulatory Affairs at Fonterra Brands Malaysia Sdn. Bhd., where she oversees food innovation, product development, and regulatory compliance. With over two decades of experience, she has led major projects in functional dairy product formulation and scientific validation of nutrition claims, ensuring compliance with international food safety and halal standards. She plays a pivotal role in advancing science-based product innovation and regulatory excellence, working closely with academic and professional institutions to bridge industry, R&D, and consumer needs. Pn. Megawati also contributes to professional development programmes both locally and globally, sharing insights on food product innovation and industry.



Assoc. Prof. Dr. Norashikin Ab Aziz

Assoc. Prof. Dr. Norashikin Ab Aziz is an Associate Professor at the Department of Process and Food Engineering, Universiti Putra Malaysia. Her research focuses on food hygiene, fouling and cleaning-in-place (CIP) systems, and heat transfer in food processing equipment. She has extensive experience in the design, evaluation, and optimisation of hygienic food manufacturing systems to enhance food safety and process efficiency. Dr. Norashikin has led several research projects and published in reputable international journals related to food process engineering and sanitation systems. She is actively involved in teaching and professional development programmes that integrate engineering principles with industrial hygiene practices, supporting knowledge transfer between academia and the food manufacturing sector.

REGISTRATION FORM

VIRTUAL HALF DAY COURSE "INNOVATIONS IN FOOD ENGINEERING:
FROM POST-HARVEST TO PRODUCT DEVELOPMENT"

21 JANUARY 2026 (WEDNESDAY) - CLOSING DATE : 15 JAN 2026

Email : nursyazliza@iem.org.my / roselein@iem.org.my

Registration Fees	ONLINE (Log-in for registration & payment at IEM PORTAL	NORMAL FEE (By Email: Invoice)
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NAME	MEMBERSHIP NO. / GRADE	FEES (RM)
		Sub Total:
		SST Added 8% :
		Total Amount Payable :

PAYMENT DETAILS :

Cash RM _____

Cheque no. _____ for the amount of RM _____ (non-refundable) .

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 participant fails 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. The Registration Fee includes lecture notes, refreshment and lunch.

For **ONLINE REGISTRATIONS**, please note that payment **MUST** be made **BEFORE the closing date**. If payment is not received within the stipulated time, the registration fee will be reverted to the normal registration fee.

Contact Person: _____ Designation: _____

Name of Organization: _____

Address : _____

Telephone No. : _____ (O) _____

Company Registration No. : _____

Tax Identification (TIN no) : _____

Email : _____

Signature & Stamp

Date