

打造您的中央國房 让效率和利润翻倍!

How to Set Up a Food Central Kitchen for Chain Restaurant

1pax - RM810 2pax - RM1377 3pax - RM1944





Objective

Provide insights into central kitchen setup & workflow.

Explain food safety, Halal, and quality management.



Participants

Restaurant owners & food entrepreneurs
Central kitchen managers
QA/QC & food safety officers
Supply chain & production planners

食品生产,清真认证,设备布局一站式教学!

Location:

Sudu Emas Academy (M) Sdn Bhd

F-110 Ground Floor ,Pusat Dagangan Phileo Damansara 1, Jalan 16/11, Seksyen 16, 46350 Petaling Jaya, Selangor.

Contact Us

- © 014 310 0479 016 - 668 8087
- training@halalsmart.com.my training.suduemas2@gmail.com
- SUDU EMAS GROUP
- 主要: 华语

次要: 马来语/英语



7 May 2025	Agenda	
9:00 AM - 9:30 AM	Registration & Introduction	
9:30 AM - 10:30 AM	Central Kitchen Concept & Benefits	
10:30 AM - 10:45 AM	Break	
10:45 AM - 12:30 PM	Regulatory Requirements and certification	
12:30 AM - 1:30 PM	Lunch Break	
1:30 PM - 3:00 PM	Regulatory Requirements and certification - Continued	
3:00 PM - 3:15 PM	Break	
3:15 PM - 4:00 PM	Kitchen Design, Workflow & Food Safety	
4:00 PM - 4:30 PM	Kahoot Quiz & Review	
4:30 PM - 5:00 PM	Q&A & Closing	

Details of training

Register Fee (Include 8% SST)

* Please be inform that all participant that claim HRDF fund, need to pay RM500 for booking fee or 30% upfront payment HRDF, no refundable if cancel

1pax - RM810.00

2pax - RM1377.00

3pax - RM1944.00

Registration procedure:

The company must submit Form A and slip / payment slip to SUDU EMAS ACADEMY (MALAYSIA) SDN. BHD. by:

- Email: training@halalsmart.com.my training.suduemas2@gmail.com

Payment method:

- Cheque must be made to **SUDU EMAS ACADEMY (MALAYSIA) SDN. BHD.**
- Bank transfer : **PUBLIC BANK 381 6004 131**Registration must be made before / on **2 May 2025**

Telegram / Call:

014 - 310 0479 / 016 - 668 8087

Terms & Conditions:

- Limited spots available
- Participants must wear suitable outfit throughout the seminar
- Participants need to register on:
 - 7 May 2025 Sudu Emas Classroom
- PPT handouts will be given to all participants during the seminar
- Meals will be provided to the participants:
 (Lunch + Tea Time)
- **†** HRD Corp Claimable Courses: Skim Bantuan Latihan Khas



Form A

Attendance Confirmation Form

ompany Address:				
hone No:	Email (PIC) :			
Hereby agree to attend How to Set Up a Food Central Kitchen for Chain Restaurants (7 May 2025)				
	Participant Information			
First Participant				
Name :		Gender: F/M		
IC No :	Tel No :			
Position :	E-mail :			
Second Participant	;			
Name :		Gender: F/M		
IC No :	Tel No :			
Position :	E-mail :			
Third Participant				
Name :		Gender: F/M		
IC No :	Tel No :			
Position :	E-mail :			
/erified by:	Compa	ny Stamp:		

No Siri: 878413A



TRAINING PROVIDER REGISTRATION CERTIFICATE

AKTA PEMBANGUNAN SUMBER MANUSIA BERHAD, 2001

SUDU EMAS ACADEMY (MALAYSIA) SDN. BHD.

is hereby registered as a training provider under PEMBANGUNAN SUMBER MANUSIA BERHAD

APPROVAL DATE	EXPIRY DATE	
09/11/2024	08/11/2025	

This approval is subject to the current terms and conditions of Pembangunan Sumber Manusia Berhad

23/09/2024

Release Date

PEMBANGUNAN SUMBER MANUSIA BERHAD

DELIVERING QUALITY, DEVELOPING EXCELLENCE