



KEMENTERIAN PENDIDIKAN TINGGI
JABATAN PENDIDIKAN POLITEKNIK DAN KOLEJ KOMUNITI

POLITEKNIK
MALAYSIA
TUN SYED NASIR

**JABATAN TEKNOLOGI KIMIA & MAKANAN
(JTKM),
POLITEKNIK TUN SYED NASIR SYED ISMAIL
(PTSN)**

**PENSYARAH PELAWAT INDUSTRI
(PPI) TAHUN 2022**



Politeknik Tun Syed Nasir Syed Ismail



tunsyednasir_ptsn



ptsn@ptsn.edu.my



06-974 2288

Bil	Nama Aktiviti	Nama Industri	Jam	Nama Penceramah & Jawatan	Tarikh	Kursus Berkaitan	Bil Pelajar	Pengarah Program	Bayaran (RM)	Medium
1	Sustainable Innovation & Engineering Technology Exhibition (Sinergie 4.0) : Penilaian Pembentangan Projek	Grochem (M) Sdn Bhd, Masai, Johor	18	PUAN SITI MAISARA BINTI MAT ARSAD, AHLI KIMIA	29 - 31 Jan 2022 (3 hari)	DMK50203 : PROJECT 2	110	SYAHIRAH BINTI YAHYA / SITI NOR SILMI BINTI NORDIN	Tiada	Google Meets
		Euro-Circuit Technology Sdn Bhd, Masai, Johor.		CIK NORZAKIAH BINTI HAMZAH, LAB CHEMIST EXECUTIVE						
		Esron Petroleum Sdn Bhd, Kuantan, Pahang		AUNI SOLIHAN BINTI BADARUL HISHAM, SHE SUPERVISOR						
		BASF PETRONAS Chemicals Sdn Bhd, Kuantan Pahang.		CHE WAN INSYIRAH BINTI CHE WAN TAKWA, EXECUTIVE CHEMIST						
2	Quality Management System of Oil and Fat Product	FGV IFFCO SDN BHD, Port Klang, Selangor	2	LAW SIEW ENG, QA MANAGER	22 Mei 2022	DMK30122 OIL AND FAT PROCESSING LABORATORY, DMK30113 OIL AND FAT PROCESSING TECHNOLOGY	81	MUHAMMAD IZWAN BIN NORMAN	200	GOOGLE MEETS

Bil	Nama Aktiviti	Nama Industri	Jam	Nama Penceramah & Jawatan	Tarikh	Kursus Berkaitan	Bil Pelajar	Pengarah Program	Bayaran (RM)	Medium
3	Industrial Visit: Supply Chain of Palm Oil and the Sustainability Wastewater Management in Palm Oil	KILANG KELAPA SAWIT BUKIT PASIR, Johor	4	MUHAMMAD FAIZ HAIKAL BIN ALI, PENOLONG JURUTERA	31 Mei 2022	DMK50193 SUPPLY CHAIN MANAGEMENT , DMK50183 ENVIRONMENTAL IMPACT AND WASTE MANAGEMENT	13	ATIKAH BINTI MANSOR	272	LAWATAN INDUSTRI
4	Sustainable Innovation & Engineering Technology Exhibition (Sinergie 5.0) : Penilaian Pembentangan Projek	HUECOATINGS RESORCES (M) SDN. BHD. Seremban, Negeri Sembilan	6	CHM. MOHD IQBAL BIN LOKMAN, PENGARAH	21 Jun 2022	DMK50203 PROJECT 2: IMPLEMENTATION AND EVALUATION	13	DR. NOORUL JANNAH BINTI ZAINUDDIN	300	GOOGLE MEETS
		Grochem (M) Sdn Bhd, Masai, Johor	6	SITI MAISARA BINTI MAT ARSAD, AHLI KIMIA		DMK40153 OIL AND FAT PRODUCT INNOVATION	32	SHARIFAHTUN NAJWA BINTI SHAHIDAN	300	GOOGLE MEETS

Bil	Nama Aktiviti	Nama Industri	Jam	Nama Penceramah & Jawatan	Tarikh	Kursus Berkaitan	Bil Pelajar	Pengarah Program	Bayaran (RM)	Medium
5	Water, Effluent, Palm Oil Quality and Its Contaminants Analysis	FGV Agri Services Sdn Bhd	2	ChM. SYED SYAZWAN SADLY BIN SYED SALLEH, AHLI KIMIA (EKSEKUTIF)	15 Jun 2022	DMK20062 Standard Analysis of Oil and Fat DMK20073 Non-Edible Oil and Fat Products	58	MUHAMMAD IZWAN BIN ISHAK	200	GOOGLE MEETS
6	Webinar: Executive Talk on Biodiesel Industry in Malaysia	Bremfield Sdn. Bhd. (Mewah group)	2	ZAIHA BINTI JUMAI (ASST. MANAGER, QUALITY ASSURANCE)	20 Oktober 2022	DMK30113 – Oil and Fat Process Technology DMK20073 – Non-edible Oil and Fat Products	67	MOHD. ADIL HAKAM BIN OSMAN	200	GOOGLE MEETS
JUMLAH JAM INTERAKSI			40				JUMLAH (RM)		1472	
PENGIRAAN INTERAKSI JAM MENGIKUT PROGRAM DFO : 40 jam					SASARAN PELAKSANAAN 15 JAM INTERAKSI PPI BAGI SETIAP PROGRAM					
					Rujukan Surat : JPPKK BIPD 600-1/2/10 (94) bertarikh 7 Mac 2022					
BAKI PERUNTUKAN (RM) :			0							



Sustainable Innovation & Engineering Technology Exhibition (Sinergie 4.0)

: Penilaian Pembentangan Projek

Tarikh : 29 Jan – 31 Jan 2022

Panel Penilai Program DFO :

- a. **Industri : Grochem (M) Sdn Bhd,**
Panel : Pn Siti Maisara Binti Mat Arsad,
Ahli Kimia
- b. **Industri : Euro-Circuit Technology Sdn Bhd**
Panel : Cik Norzakiah Binti Hamzah,
Lab Chemist Executive
- c. **Industri : Esron Petroleum Sdn Bhd**
Panel : Auni Solihah Binti Badarul Hisham,
She Supervisor
- d. **Industri : BASF PETRONAS Chemicals Sdn Bhd,**
Panel : Che Wan Insyirah Binti Che Wan Takwa,
Executive Chemist



The poster for the Sinergie 4.0 exhibition features a central logo with a green leaf and a yellow lightbulb. Above the logo are the logos of the Ministry of Education (KEMENTERIAN PENGAJIAN TINGGI) and Politeknik Malaysia Tun Syed Nasir. The text below the logo reads: "SUSTAINABLE INNOVATION & ENGINEERING TECHNOLOGY EXHIBITION . 'INSPIRING INNOVATION' POLITEKNIK TUN SYED NASIR SYED ISMAIL SESI 1 2021/2022". The dates "29 -31 JANUARI 2022" are prominently displayed. To the right, three orange circles represent different competition categories: "PERTANDINGAN PROJEK AKHIR PELAJAR PTSN", "PERTANDINGAN PEMBENTANGAN PROJEK 1 JKPK", and "PERTANDINGAN PRODUK INOVASI JTKM". The background is decorated with various circular graphics and labels like DFO, DPE, DCE, DTM, DEI, and DPC.

**Pengarah Program : Pn Syahirah Binti
Yahya / Pn Siti Nor Silmi Binti Nordin**



Politeknik Tun Syed Nasir Syed Ismail



tunsyednasir_ptsn

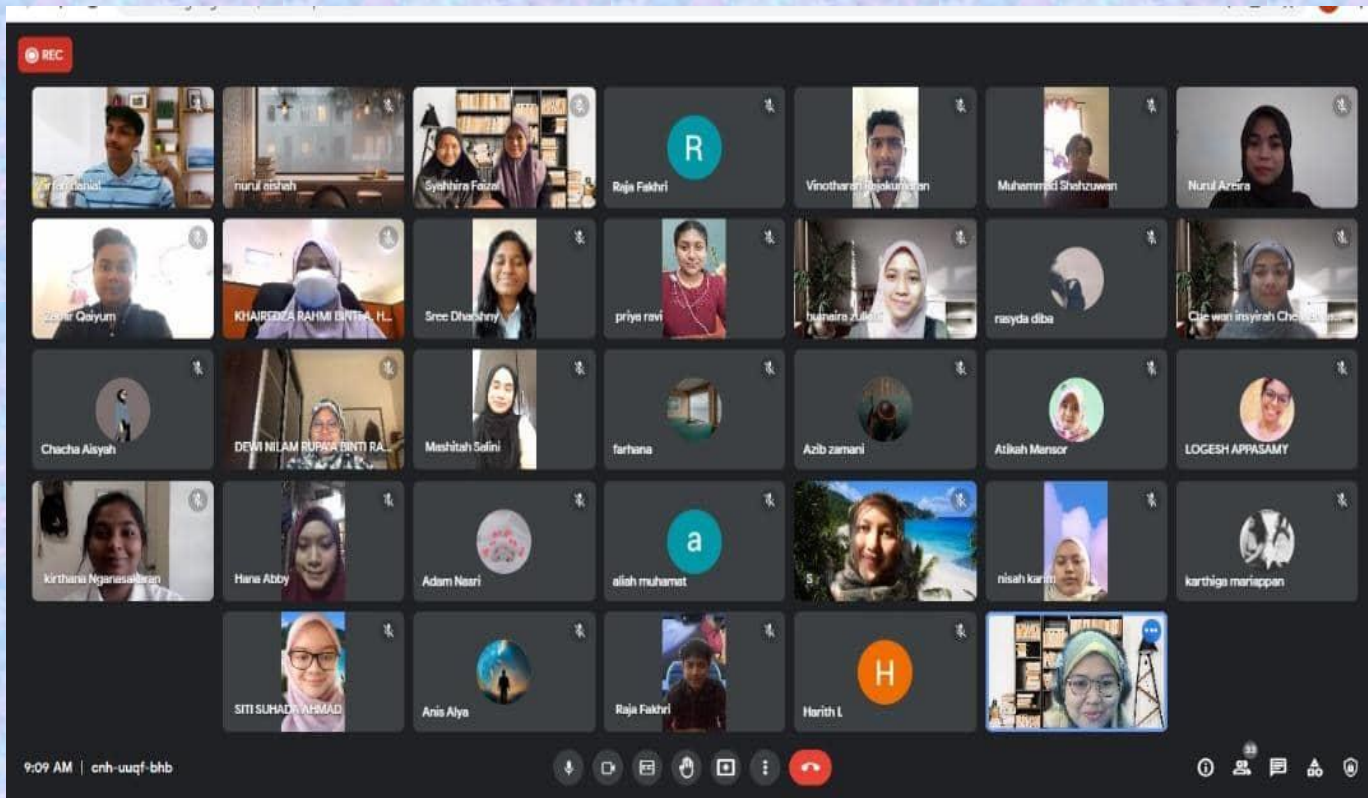


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Sustainable Innovation & Engineering Technology Exhibition (Sinergie 4.0) : Penilaian Pembentangan Projek



**Pengarah Program : Pn Syahirah Binti Yahya /
Pn Siti Nor Silmi Binti Nordin**

Panel Penilai Program DFO :

- a. **Industri : Grochem (M) Sdn Bhd,
Panel : Pn Siti Maisara Binti Mat Arsad,
Ahli Kimia**
- b. **Industri : Euro-Circuit Technology Sdn
Bhd
Panel : Cik Norzakiah Binti
Hamzah, Lab Chemist Executive**
- c. **Industri : Esron Petroleum Sdn Bhd
Panel : Auni Solihah Binti Badarul
Hisham, SHE Supervisor**
- d. **Industri : BASF PETRONAS Chemicals Sdn
Bhd
Panel : Che Wan Insyirah Binti Che Wan
Takwa, Executive Chemist**

Sustainable Innovation & Engineering Technology Exhibition (Sinergie 4.0) : Penilaian Pembentangan Projek



**Pengarah Program : Pn Syahirah Binti Yahya /
Pn Siti Nor Silmi Binti Nordin**

Program DFO :

- Industri : Grochem (M) Sdn Bhd,
- Industri : Euro-Circuit Technology Sdn Bhd
- Industri : Esron Petroleum Sdn Bhd
- Industri : BASF PETRONAS Chemicals Sdn Bhd

A screenshot of a Zoom meeting. The main screen displays a presentation slide titled "POSTER PROJEK GP 1.pdf". The slide content includes:

- INTRODUCTION**: The present review is focused on the use of microbial biomass and its derivatives as sources of biopolymers to form new materials. The reasons for considering microbial cellulose as an attractive biobased material are the conformational structure and enhanced properties compared to plant cellulose. Kombucha tea, a probiotic fermented sparkling beverage, produces a floating membrane that has been identified as bacterial cellulose as a side stream during this fermentation. Bacteria Cellulose has higher degrees of purity, polymerization, crystallinity, tensile strength, water absorption, water retaining capacity, and biological adaptability, offering biocompatibility, biodegradability, and renewability.
- CONCLUSION**: From the analysis, it can be concluded that bioplastic have potential to produce from bacterial cellulose. It was proven by FTIR and tensile strength. Also, the fermentation was successfully done to produce kombucha.
- RESULTS**: A table showing water absorption data for different samples.
- OBJECTIVE**:
 - To produce kombucha bacteria cellulose (KBC) by fermentation of black tea.
 - To characterize the KBC using FTIR.
 - To study the properties of the KBC as potential bioplastic filler.
- SCOPE OF STUDY**: This study aimed to focus on the production of KBC from fermentation of black tea within one specific concentration.
- METHOD**: The study on the properties of the KBC is focus on the potentials characteristic as a bioplastic filler.

The slide also features a graph titled "WATER ABSORPTION" and an FTIR spectrum plot. The Zoom meeting interface shows participants: NurFarah Wahidah, Auni Solihah, Syaliza Awang Sulung, HAFSAH BINTI KASTU (PTS...), Mcadam Davis, and You. The meeting controls at the bottom show the time as 9:12 AM and the host as nsj-vven-hje.

Quality Management System of Oil and Fat Product

Pengarah Program :
En Muhammad Izwan Bin Norman

Tarikh : 22 Mei 2022

Program : DFO

Penceramah :
Law Siew Eng, QA Manager
Industri :
FGV IFFCO SDN BHD

PROGRAM PENSYARAH PELAWAT INDUSTRI (PPI)

**BERSAMA PANEL
JEMPUTAN**



MS. LAW SIEW ENG
QA MANAGER
FGV IFFCO SDN BHD

MODERATOR



**PN. AINA FATHIAH BINTI
ZUHAI DI**

Tajuk:
**Quality Management
System of Oil and Fat Product**

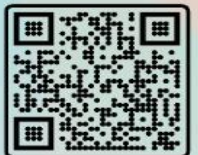
Anjuran:
Jabatan Teknologi Kimia & Makanan

TARIKH : 22 MEI 2022

MASA : 9 PAGI – 12 TENGAHARI

PLATFORM : GOOGLE MEET

Imbas kod QR
ini untuk
menyertai
webinar



Quality Management System of Oil and Fat Product

The screenshot shows a Google Meet interface. The main window displays a presentation slide with the following text:

**QUALITY MANAGEMENT
OF SYSTEM OF OIL & FAT
PRODUCT**

22nd May 2022
POLITEKNIK TUN SYED NASIR SYED ISMAIL
SPEAKER : LAW SIEW ENG

Below the slide, there is a small notification: "meet.google.com is sharing your screen. Stop sharing Hide".

On the right side, there is a gallery of participants:

- Nurul Sharizah
- MOHD ADIL HAKAM BIN ...
- izwan norman
- AINA FATHIAH ZUHAIIDI (...)
- Sarumathi Satiamurthy
- law siew eng
- 49 others
- You

Penceramah :

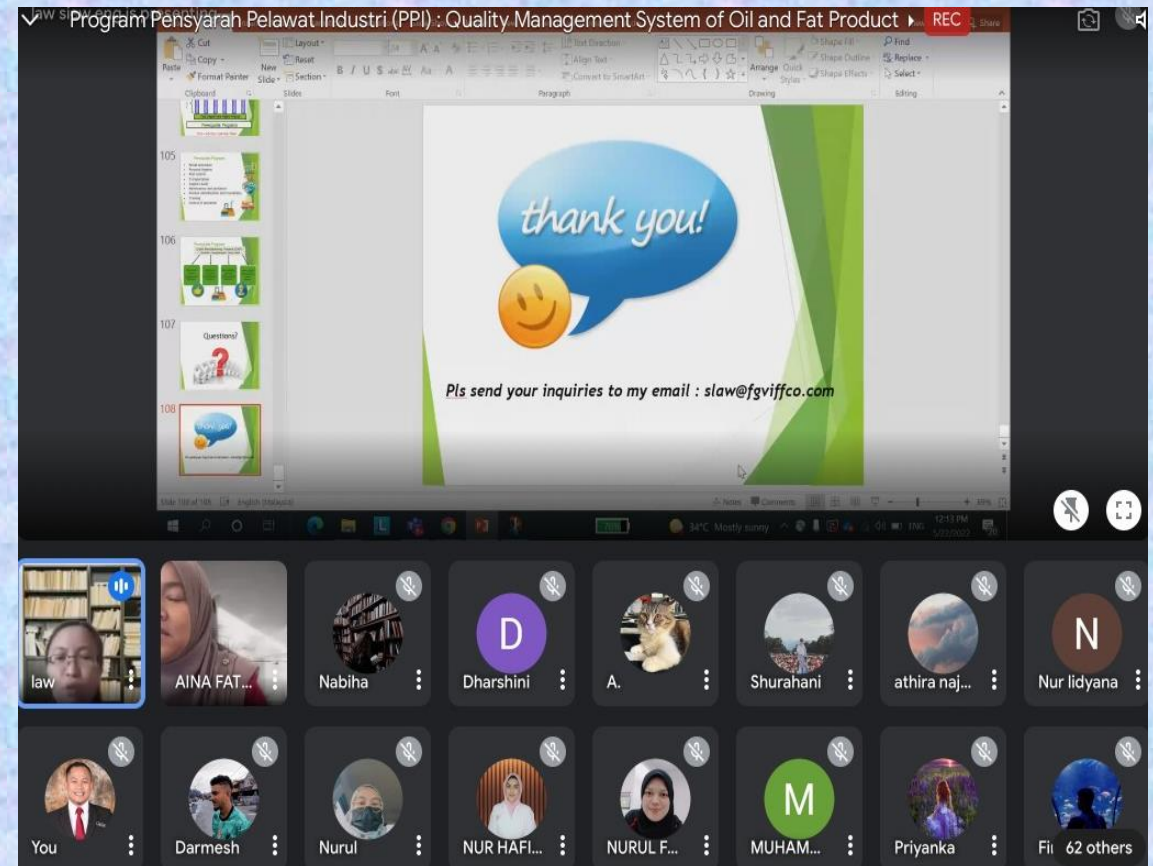
Industri : FGV IFFCO SDN BHD

Pengarah Program : En Muhammad Izwan Bin Norman

Program : DFO

Quality Management System of Oil and Fat Product

Penceramah :
Industri : FGV IFFCO SDN BHD



Pengarah Program : Muhammad Izwan Bin Norman

Program : DFO

Industrial Visit: Supply Chain of Palm Oil and the Sustainability Wastewater Management in Palm Oil Mill

Pengarah Program :
Pn Atikah Binti Mansor
Tarikh : 31 Mei 2022
Program : DFO

Penceramah :
Muhammad Faiz Haikal Bin Ali,
Penolong Jurutera
Industri :
Kilang Kelapa Sawit Bukit Pasir



Industrial Visit: Supply Chain of Palm Oil and the Sustainability Wastewater Management in Palm Oil Mill



Pengarah Program :
Pn Atikah Binti Mansor
Program : DFO



Industri :
Kilang Kelapa Sawit
Bukit Pasir

Sustainable Innovation & Engineering Technology Exhibition (Sinergie 5.0) : Penilaian Pembentangan Projek 1

Tarikh : 21 Jun – 22 Jun 2022

**Pengarah Program : Dr. Noorul Jannah Binti Zainuddin/
Pn Sharifahtun Najwa Binti Shahidan**

Panel Penilai Program DFO :

a. Industri : Huecoatings Resources (M) Sdn. Bhd

**Panel : ChM. Mohd Iqbal Bin Lokman,
Pengarah**

b. Industri : Grochem (M) Sdn Bhd

**Panel : Siti Maisara Binti Mat Arsad,
Ahli Kimia**

KEMENTERIAN PENGAJIAN TINGGI
JABATAN PENDIDIKAN POLITEKNIK DAN KOLEJ KOMUNITI

POLITEKNIK
MALAYSIA
TUN SYED NASIR

SinERGIE 5.0

SUSTAINABLE INNOVATION & ENGINEERING TECHNOLOGY EXHIBITION .

"inspiring innovation" POLITEKNIK TUN SYED NASIR SYED ISMAIL
SESI 2 2021/ 2022

**21-22
JUN
2022**

PERTANDINGAN PROJEK AKHIR PELAJAR PTSN
PERTANDINGAN PEMBENTANGAN PROJEK 1 JKPK
PERTANDINGAN PRODUK INOVASI JTKM



Politeknik Tun Syed Nasir Syed Ismail



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Sustainable Innovation & Engineering Technology Exhibition (Sinergie 5.0) : Penilaian Pembentangan Projek 1

Tarikh : 21 Jun – 22 Jun 2022

**Pengarah Program : Dr. Noorul Jannah Binti Zainuddin/
Pn Sharifahtun Najwa Binti Shahidan**

Panel Penilai Program DFO :

**a. Industri : Huecoatings Resources
(M) Sdn. Bhd**

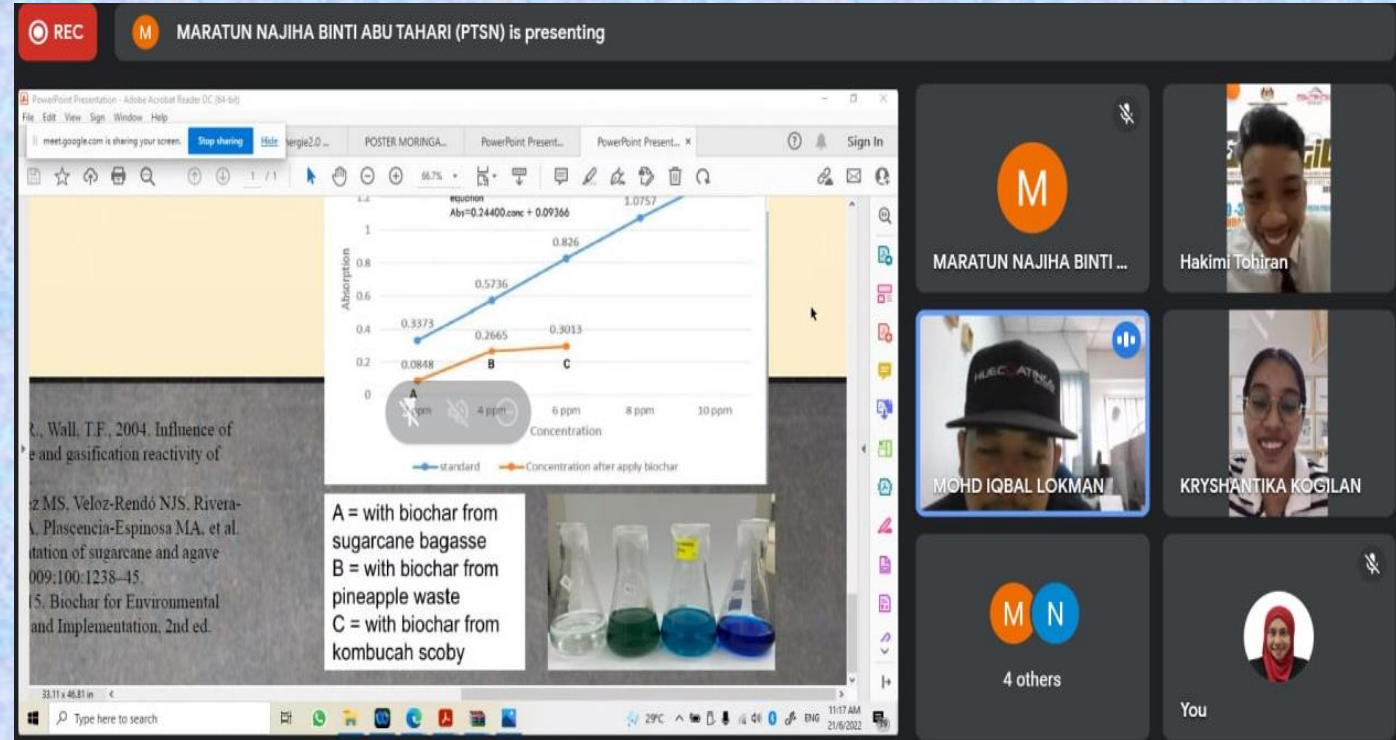
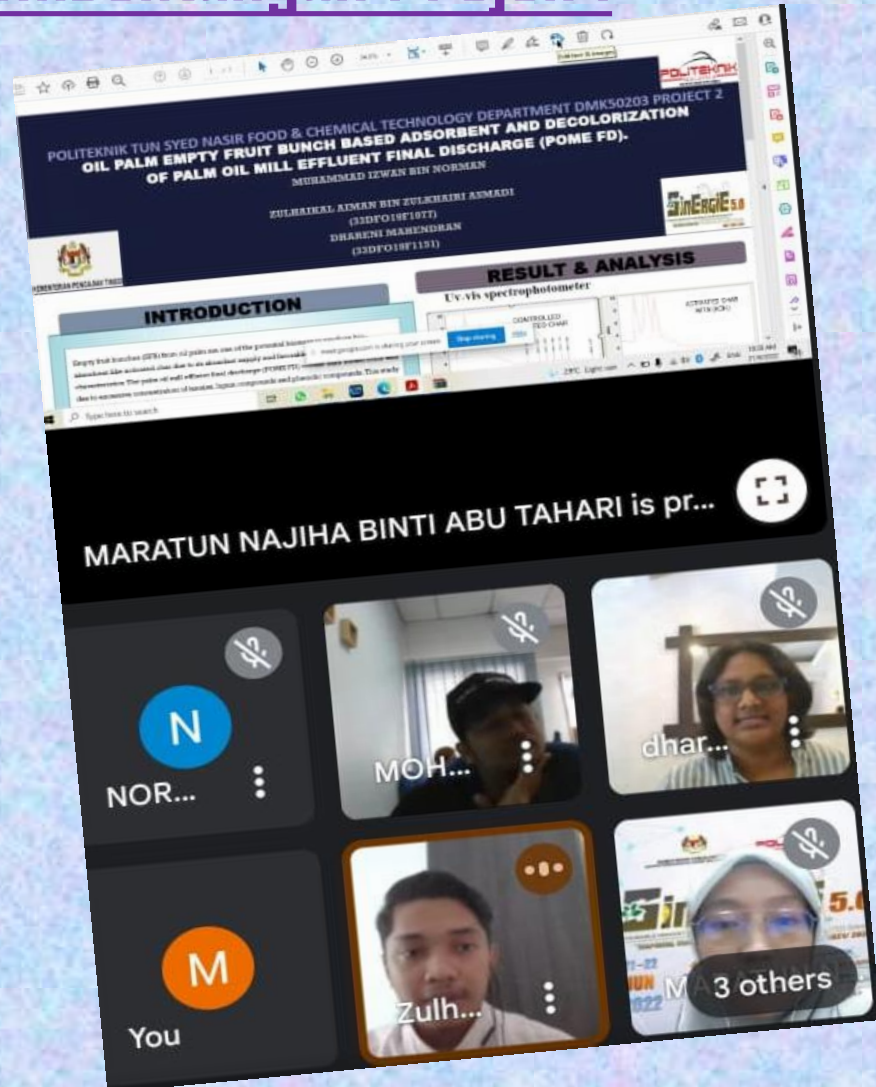
**Panel : ChM. Mohd Iqbal Bin
Lokman, Pengarah**

**b. Industri : Grochem (M) Sdn Bhd
Panel : Siti Maisara Binti Mat
Arsad, Ahli Kimia**



Sustainable Innovation & Engineering Technology Exhibition (Sinergie 5.0) : Penilaian Pembentangan Projek 1

Pengarah Program :
**Dr. Noorul Jannah Binti Zainuddin/
Pn Sharifahtun Najwa Binti Shahidan**



Panel Penilai Program DFO :

- Industri : Huecoatings Resources (M) Sdn. Bhd**
- Industri : Grochem (M) Sdn Bhd**



KEMENTERIAN PENGAJIAN TINGGI
JABATAN PENDIDIKAN POLITEKNIK DAN KOLEJ KOMUNITI

POLITEKNIK
MALAYSIA
TUN SYED NASIR

PROGRAM PENSYARAH PELAWAT INDUSTRI (PPI)

Tajuk:
**Water, Effluent, Palm Oil
Quality and Its
Contaminants Analysis**

TARIKH: 15 JUN 2022 (RABU)

MASA: 11.00AM-1.00PM

PLATFORM : GOOGLE MEET

BERSAMA PANEL JEMPUTAN

MODERATOR



Chm. Syed Syazwan
Sadly bin Syed Salleh
Chemist
FGV Agri Services Sdn. Bhd.



En. Izwan Ishak
Pensyarah

Anjuran:
**Jabatan Teknologi Kimia &
Makanan**

Imbas kod
QR untuk
menyertai webinar!



Water, Effluent, Palm Oil Quality and Its Contaminants Analysis

Pengarah Program :

En Muhammad Izwan Bin Ishak

Tarikh : 15 Jun 2022

Program : DFO

Penceramah :

**ChM. Syed Syazwan Sadly Bin Syed Salleh,
Ahli Kimia (Eksekutif)**

Industri :

FGV Agri Services Sdn Bhd



Politeknik Tun Syed Nasir Syed Ismail



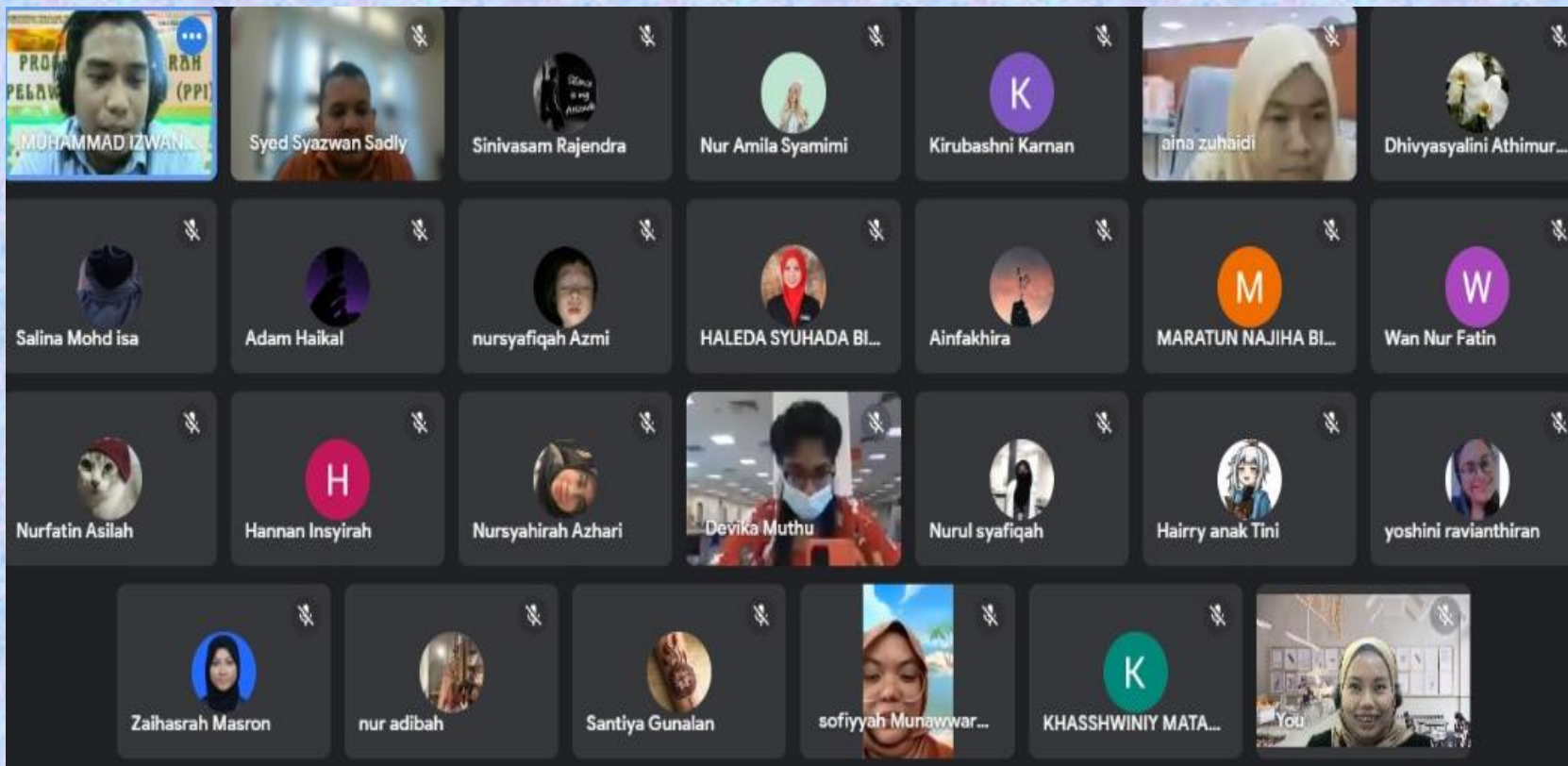
tunsyednasir_ptsn



ptsn@ptsn.edu.my



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Industri :
FGV Agri Services Sdn Bhd

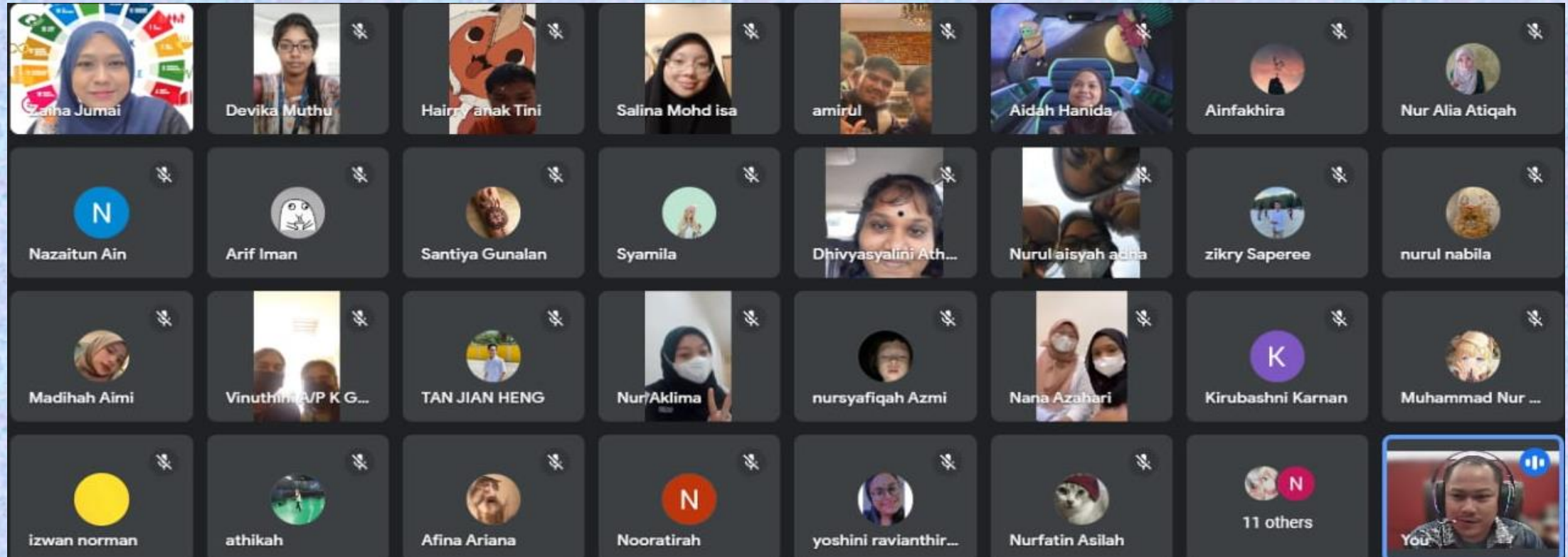
**Water, Effluent, Palm Oil
Quality and Its
Contaminants Analysis**

Pengarah Program :
En Muhammad Izwan Bin Ishak
Program : DFO



Webinar: Executive Talk on Biodiesel Industry in Malaysia

Program : DFO



Penceramah :

Zaiha Binti Jumai , Asst. Manager, Quality Assurance

Industri :

Bremfield Sdn. Bhd. (Mewah group)

Pengarah Program :

En. Mohd. Adil Hakam Bin Osman

Tarikh : 20 Oktober 2022



Politeknik Tun Syed Nasir Syed Ismail



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06-974 2288

Webinar: Executive Talk on Biodiesel Industry in Malaysia

Industri :
Bremfield Sdn. Bhd. (Mewah group)

Recording Zaiha Jumai is presenting

Biodiesel Process Chemistry:

Triglyceride + 3 Methanol $\xrightarrow{\text{NaOH Catalyst}}$ Mixture of Fatty Esters + Glycerine

FAME
Glycerine

Note: Triglyceride = RBD Palm Oil
Note: FAME = Fatty Acid Methyl Ester

10:37 AM | WEBINAR PPI

Recording Zaiha Jumai is presenting

Cradle to grave (well to wheel)
Cradle to gate (well to tank)

Feedstocks

- 1st Generation**
 - Food crops
 - Corn
 - Wheat
 - Sugar beet
 - Canola
 - Palm Oil
 - Rapeseed Oil
 - Soya bean Oil
 - Sunflower Oil
- 2nd Generation**
 - Energy crops
 - Switchgrass
 - Poplar
 - Willow
 - Jatropha
 - Camelina
 - Waste/Residue
 - Used Cooking Oil
 - POME
 - Animal fat/Tallow
 - EFB Oil
 - Poultry Feather
 - Brown grease
- 3rd Generation**
 - microalgae

Production of biofuels

Preparation

- Cultivation
- Harvesting
- Collection
- Drying
- Milling/ Crushing

Processing

- Esterification
- Fermentation
- Fischer-Tropsch
- Glycerolysis
- Hydrolysis
- Distillation
- Purification
- Pyrolysis
- Methanization

Biofuels

- Biodiesel
- Bioethanol
- Biogas
- Butanol
- Dimethylether
- Dimethylfuran
- Hydrogen
- Methanol
- Mixed alcohols

By-products

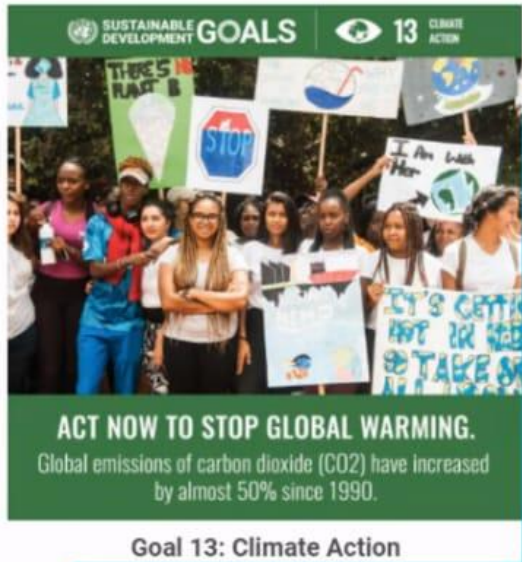
- Glycerine
- Fatty Acids
- Pitch

Uses

- Transport
- Energy
- Heat generation
- Chemicals

10:23 AM | WEBINAR PPI

Pengarah Program :
En. Mohd. Adil Hakam Bin Osman
Program : DFO



'Way off track' to meet either 1.5 or 2.0 °C target

Several heat records have been broken in recent years and decades: the report confirms that 2019 was the second warmest year on record, and 2010-2019 was the warmest decade on record. Since the 1980s, each successive decade has been warmer than any preceding decade since 1850.



Salina Mohd isa



amirul



Aidah Hanida



Ainfakhira



Nur Alia Atiqah



38 others



You

Pengarah Program :

En. Mohd. Adil Hakam Bin Osman

Program : DFO

Webinar: Executive Talk on Biodiesel Industry in Malaysia

**Industri :
Bremfield Sdn. Bhd.
(Mewah group)**

Bil	Nama Aktiviti	Nama Industri	Jam	Nama Penceramah & Jawatan	Tarikh	Kursus Berkaitan	Bil Pelajar	Pengarah Program	Bayaran (RM)	Medium
1	Sustainable Innovation & Engineering Technology Exhibition (Sinergie 4.0) : Penilaian Pembentangan Projek	Winwa Medical Sdn Bhd	18	Ria Nurasyikin Binti Ishak	29 - 31 Jan 2022 (3 hari)	DMT 50194	54	Pn Nur Hawa Thaharuddin/ Pn Siti Syazwana Bt Md Ishak	Tiada	Google Meets
		United Kotak Berhad		Nor Adliza Binti Mat Sani						
		Sri Nona Food Industries Sdn Bhd		Encik Zahrul Helmi Bin Nordin		DMT 40153				
		D'Era Pouch Industries Sdn Bhd		Encik Badrul Hisham Bin Abu Hassan						
2	Lawatan sambil belajar ke Industri	Beryl's Chocolate & Confectionery Sdn. Bhd. Seri Kembangan	6	Pn Masyitah Buyani, Tour Coordinator	19 Mei 2022	DMT 10032	45	En. Harvintha Reddy a/l Athinarayanan	Tiada	LAWATAN INDUSTRI
3	Bengkel Penulisan Saintifik	Universiti Selangor (UNISEL)	8	Ts Dr. Norakma Bin Mohd Nor	1 Jun 2022	DMT 40162, DMT 50194, DMT 40142 & DMT 40142	123	Pn. Syahirah Binti Yahya	Tiada	Google Meets
		Universiti Sains Islam Malaysia (USIM)		Associate Prof. Chm. Dr. Farah Wahida Binti Harun (USIM)						

Bil	Nama Aktiviti	Nama Industri	Jam	Nama Penceramah & Jawatan	Tarikh	Kursus Berkaitan	Bil Pelajar	Pengarah Program	Bayaran (RM)	Medium
4	Webinar-from farm to fork: Meat and Poultry	PK Agro-Industrial	5	Cik Mardiyah Binti Ahmad Shafi, R&D Section Manager	14 Jun 2022	DMT 30103	32	EN. Muhammad Akmal Bin Jelani	400	Google Meets
5	Sustainable Innovation & Engineering Technology Exhibition (Sinergie 5.0) : Penilaian Pertandingan Food Product Innovation) & Penilaian Projek	Conve Food Sdn. Bhd.	6	En. Liew Jia Yong, Director	21 Jun 2022	DMT40153	47	Dr. Nor Hairul Bin Palal	Tiada	Google Meets
		Nestle Manufacturing (Malaysia) Sdn. Bhd.		Pn.Siti Hazlin Jantan, Senior Executive					300	
		GFB Food Sdn Bhd	6	En. Mohd Fairuz Bin Johari, Production Executive		DMT50194	30	En. Wan Ahmad Fikri Bin Wan Aziz	236	
		Guinea Foods Sdn Bhd		Pn. Nurul Fatin Syahirah Binti Zainal Abidin, R&D Executive					236	

Bil	Nama Aktiviti	Nama Industri	Jam	Nama Penceramah & Jawatan	Tarikh	Kursus Berkaitan	Bil Pelajar	Pengarah Program	Bayaran (RM)	Medium
6	Webinar Pemantapan Penulisan Ilmiah	Universiti Sultan Zainal Abidin	3	Associate Professor Dr. John Tang Yew Huat	21 Sep 2022	DMT40162	32	Pn. Raz Zarinda binti Mohd Rashid	300	Google Meets
JUMLAH JAM INTERAKSI			52				JUMLAH (RM)		1472	
PENGIRAAN INTERAKSI JAM MENGIKUT PROGRAM DTM : 52 jam					SASARAN PELAKSANAAN 15 JAM INTERAKSI PPI BAGI SETIAP PROGRAM					
					Rujukan Surat : JPPKK BIPD 600-1/2/10 (94) bertarikh 7 Mac 2022					
BAKI PERUNTUKAN (RM) :		0.00								



Sustainable Innovation & Engineering Technology Exhibition (Sinergie 4.0)

: Penilaian Pembentangan Projek

Panel Penilai Program DTM :

- a. Industri : Winwa Medical Sdn Bhd
Panel : Ria Nurasyikin Binti Ishak
- b. Industri : United Kotak Berhad
Panel : Nor Adliza Binti Mat Sani
- c. Industri : Sri Nona Food Industries Sdn Bhd
Panel : En. Zahrul Helmi Bin Nordin
- d. Industri : D'Era Pouch Industries Sdn Bhd
Panel : En. Badrul Hisham Bin Abu Hassan

Tarikh : 29 Jan – 31 Jan 2022



Pengarah Program :

**Pn Nur Hawa Binti Thaharuddin/
Pn Siti Syazwana Bt Md Ishak**



Politeknik Tun Syed Nasir Syed Ismail



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06-974 2288

Panel Penilai Program DTM :

- a. Industri : Winwa Medical Sdn Bhd
Panel : Ria Nurasyikin Binti Ishak
- b. Industri : United Kotak Berhad
Panel : Nor Adliza Binti Mat Sani
- c. Industri : Sri Nona Food Industries Sdn Bhd
Panel : En. Zahrul Helmi Bin Nordin
- d. Industri : D'Era Pouch Industries Sdn Bhd
Panel : En. Badrul Hisham Bin Abu Hassan

Sustainable Innovation & Engineering Technology Exhibition (Sinergie 4.0) : Penilaian Pembentangan Projek



Pengarah Program :

Pn Nur Hawa Binti Thaharuddin/
Pn Siti Syazwana Bt Md Ishak

Panel Penilai Program DTM :

- a. Industri : Winwa Medical Sdn Bhd
- b. Industri : United Kotak Berhad
- c. Industri : Sri Nona Food Industries Sdn Bhd
- d. Industri : D'Era Pouch Industries Sdn Bhd

Sustainable Innovation & Engineering Technology Exhibition (Sinergie 4.0) : Penilaian Pembentangan Projek

The screenshot shows a Google Meet interface with a presentation slide. The slide title is "ACCEPTANCE LEVEL OF CAULIFLOWER LASAGNA SHEETS". It contains a methodology flowchart, a table for "CAULIFLOWER LASAGNA SHEET FORMULATION", and data analysis sections for moisture, pH, and texture.

INGREDIENTS	FORMULATION 1	%	FORMULATION 2	%	FORMULATION 3	%
MALAYSIAN	30g	27%	30g	27.27%	30g	26%
REVOLINA	30g	27.27%	27g	22.73%	30g	26.32%
ALL PURPOSE FLOUR	20g	18%	27g	22.73%	30g	26%
FLAVORED	50.96g	45.93%	50.96g	45.93%	50.96g	43.93%
WATER	178.50g	160.86%	178.50g	160.86%	178.50g	155.86%
SALT	17.50g	1.57%	17.50g	1.57%	17.50g	1.52%

MOISTURE DATA ANALYSIS:
The moisture analysis showed that the moisture content for cauliflower lasagna sheet produced are between 7% to 9%, which was considered low and suitable for longer storage. Dried pasta (with a maximum of 12.5% water) can be stored at room temperature.

PH DATA ANALYSIS:
The pH analysis showed that the pH value for cauliflower lasagna sheet produced are between 6.5 to 7.5, which was considered neutral and suitable for longer storage.

TEXTURE DATA ANALYSIS:

PARAMETER	DAY 0	DAY 7	DAY 14
HARDNESS 1	520.21 ± 175.96	428.33 ± 160.71	533.67 ± 156.50
HARDNESS 2	327.67 ± 183.16	306.33 ± 138.04	485.67 ± 197.81
COHERENCE	0.24 ± 0.14	0.37 ± 0.17	0.16 ± 0.11

The screenshot shows a Google Meet interface with a presentation slide. The slide title is "ANTIOXIDANT AND COMPARISON STUDY BETWEEN SENSORY EVALUATION AND TEXTURE PROFILE ANALYSIS (TPA) OF VEGGIE FERN STIX SNACKS (STENOCHLAENA PALUSTRIS)". It contains an introduction, research scope, objective, methodology, and impact sections.

INTRODUCTION:
Snack foods are typically designed to be portable, quick, and filling. The a new trend is the development of nutritious and health-promoting healthy snacks. From the sentences, its relates to products that have been increased and produced plant-based products. The main ingredients to formulate and produce the snacks is with ferns namely Stenochlaena palustris. Except that researchers are still Stenochlaena palustris are categorized as moderate antioxidant activity. Therefore, the idea of the research is to analyze the antioxidant snack produce from Stenochlaena palustris.

RESEARCH SCOPE:
This study is to focus on the antioxidant activities in veggie fern stix snacks with different cooking temperatures. The method used is method of total antioxidant capacity (DPPH Radical Scavenging Assay). This study is also focus to study the comparison between sensory evaluation and the texture profile analysis (TPA) of Stenochlaena palustris snacks in different situations. The antioxidant results are analyzed by using factorability by means of principal component analysis.

OBJECTIVE:
To determine the antioxidant activities to veggie fern stix snacks with different cooking temperatures.
To study the comparison of sensory evaluation and texture profile analysis (TPA) in terms of hardness of veggie fern stix snacks (Stenochlaena palustris snacks).

METHODOLOGY:
Sensory evaluation is a process that measures, analyzes, and interprets the reactions of people to products as perceived by the senses. This analysis was measured using 4 attributes which is taste, color, aroma, and crispiness by use using a scoring test method.

IMPACT:
Findings are indicating that antioxidant activities increased with increasing the cooking temperatures.

Pengarah Program :
Pn Nur Hawa Binti Thaharuddin/
Pn Siti Syazwana Bt Md Ishak



Pengarah Program :

En. Harvintha Reddy a/l Athinarayanan

Tarikh : 19 Mei 2022

Penceramah :

Pn Masyitah Buyani, Tour Coordinator

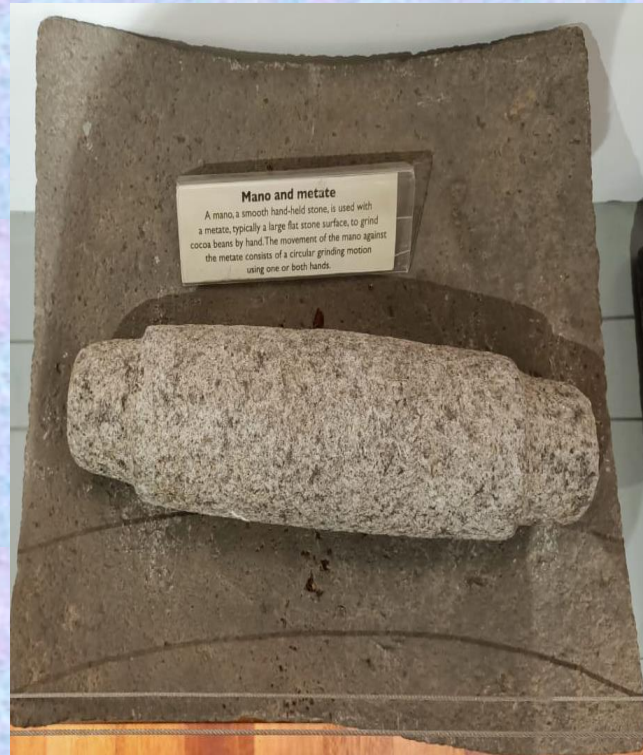
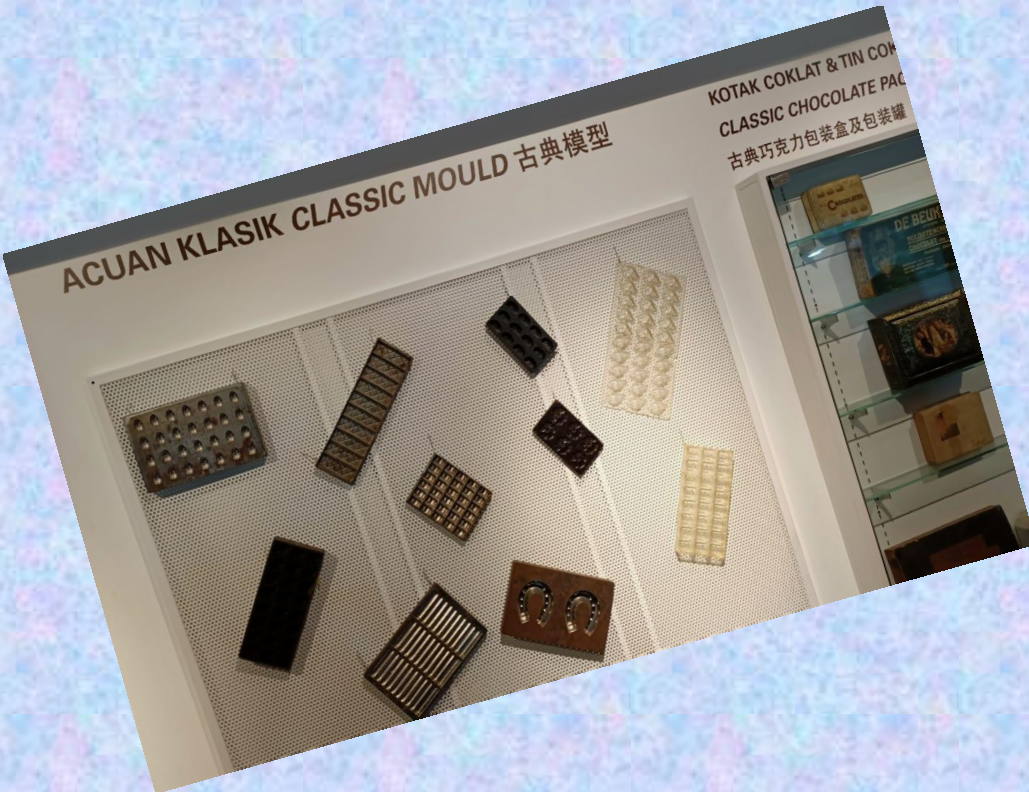
Industri :

Beryl's Chocolate & Confectionery Sdn. Bhd.



Lawatan sambil belajar ke Industri

Program : DTM



Pengarah Program :

En. Harvintha Reddy a/I Athinarayanan

Industri :
Beryl's Chocolate & Confectionery Sdn. Bhd.

Industri : Beryl's Chocolate & Confectionery Sdn. Bhd.



Lawatan sambil belajar ke Industri

Pengarah Program :

En. Harvintha Reddy a/I Athinarayanan

Program : DTM

Pengarah Program :

En. Harvintha Reddy a/l Athinarayanan



Industri :

Beryl's Chocolate & Confectionery Sdn. Bhd.



Lawatan sambil belajar ke Industri

Program : DTM

Bengkel Penulisan Saintifik



Pengarah Program :

Pn. Syahirah Binti Yahya

Tarikh : 1 Jun 2022

Program : DTM

Penceramah :

**1. Ts Dr. Norakma Bin Mohd Nor
Universiti Selangor (UNISEL)**

**2. Associate Prof. Chm. Dr. Farah Wahida
Binti Harun
Universiti Sains Islam Malaysia (USIM)**



Webinar-from farm to fork: Meat and Poultry

Penceramah :

**Cik Mardiyah Binti Ahmad Shafi,
R&D Section Manager**

Industri :

PK Agro-Industrial

Pengarah Program :

En. Muhammad Akmal Bin Jelani

Tarikh : 14 Jun 2022

Program : DTM

**PROGRAM PENSYARAH
PELAJAT INDUSTRI (PPI)**



LIVE WEBINAR

**FROM FARM TO FORK
MEAT AND POULTRY**



BERSAMA :

**CIK MARDIYAH BINTI
AHMAD SHAFI
R&D SECTION MANAGER
PK AGRO-INDUSTRIAL**



14.6.22

**PESERTA:
PELAJAR DTM 3**

8 AM - 1 PM

**PLATFORM
GOOGLE MEETS**



**MODERATOR
PUAN NABILLA HUDA
BINTI BAHARUDDIN**

**SCAN QR
CODE
TO JOIN
THE WEBINAR**



ANJURAN JABATAN TEKNOLOGI KIMIA DAN MAKANAN



Politeknik Tun Syed Nasir Syed Ismail



tunsyednasir_ptsn



ptsn@ptsn.edu.my

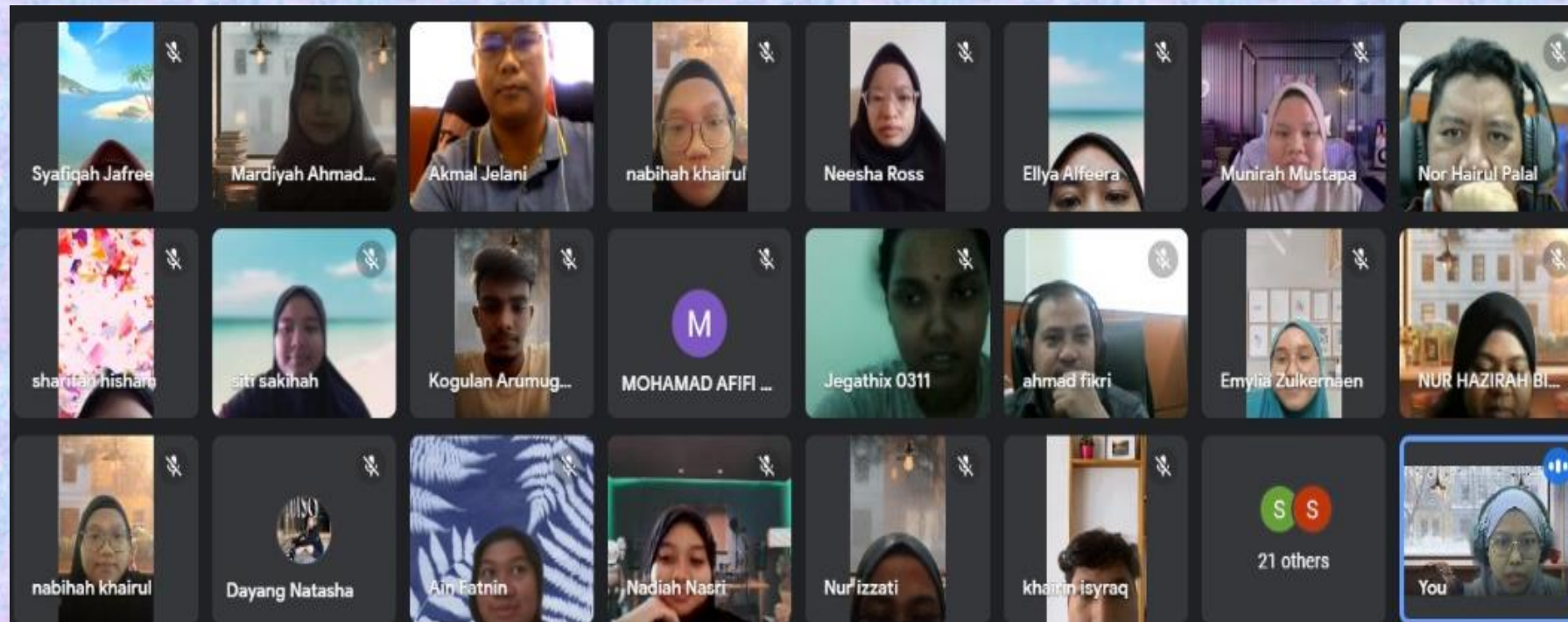


06-974 2288

Webinar-from farm to fork: Meat and Poultry

Pengarah Program :

En. Muhammad Akmal Bin Jelani



Industri :
PK Agro-Industrial

Program : DTM

Sustainable Innovation & Engineering Technology Exhibition (Sinergie 5.0) : Penilaian Pembentangan Projek 1

Tarikh : 21 Jun – 22 Jun 2022

Panel Penilai Program DTM :

- a. **Industri : Conve Food Sdn. Bhd.**
Panel : En. Liew Jia Yong, Director
- b. **Industri : Nestle Manufacturing (Malaysia) Sdn. Bhd.**
Panel : Pn.Siti Hazlin Jantan, Senior Executive
- c. **Industri : GFB Food Sdn Bhd**
Panel : En. Mohd Fairuz Bin Johari, Production Executive
- d. **Industri : Guinea Foods Sdn Bhd,**
Panel : Pn. Nurul Fatin Syahirah Binti Zainal Abidin, R&D Executive



**Pengarah Program : Dr. Hj Nor Hairul Bin Palal/
En. Wan Ahmad Fikri Bin Wan Aziz**



Politeknik Tun Syed Nasir Syed Ismail



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ptsn@ptsn.edu.my

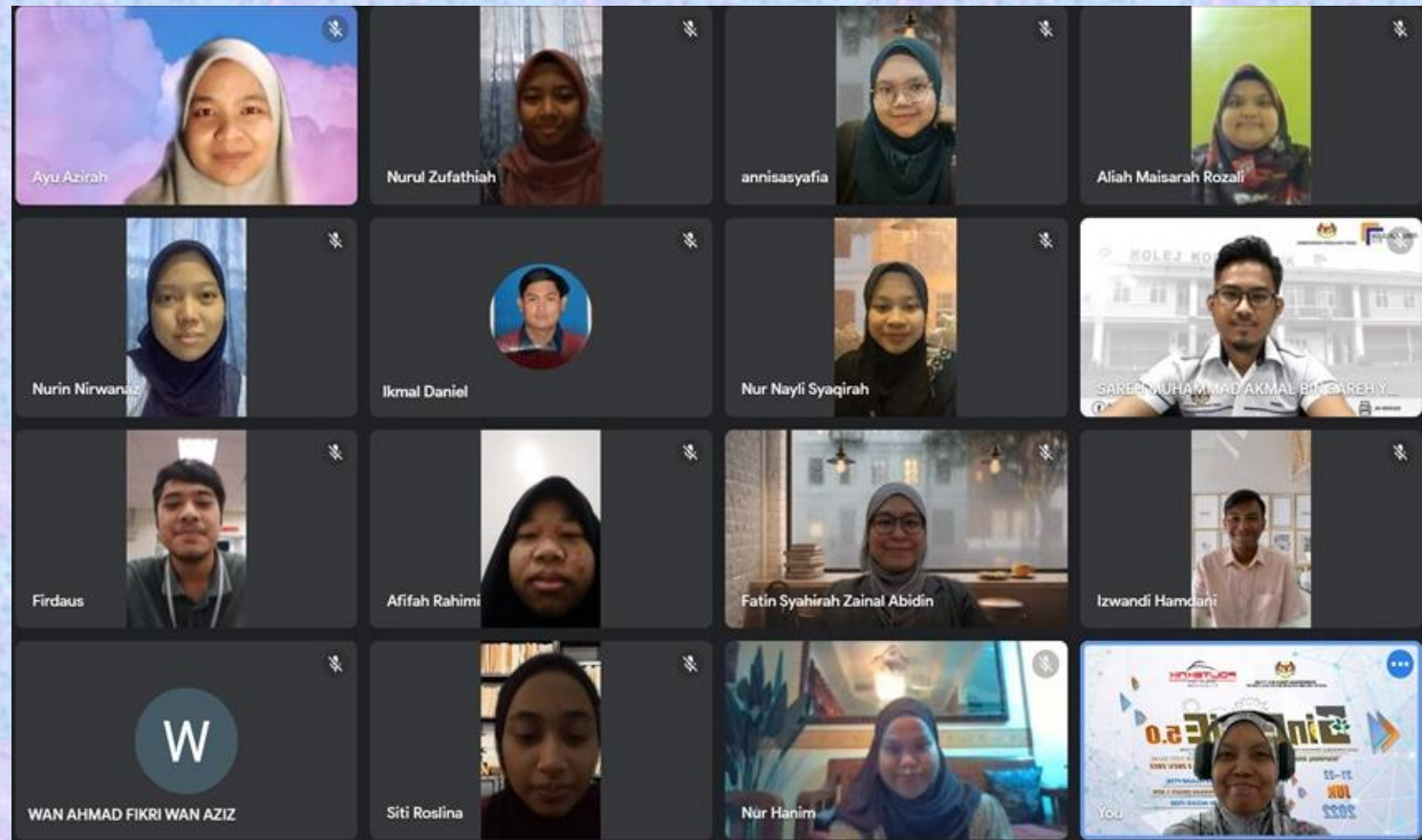


06-974 2288

Sustainable Innovation & Engineering Technology Exhibition (Sinergie 5.0) : Penilaian Pembentangan Projek 1

Panel Penilai Program DTM :

- a. **Industri : Conve Food Sdn. Bhd.**
Panel : En. Liew Jia Yong, Director
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Panel : Pn. Nurul Fatin Syahirah Binti Zainal Abidin, R&D Executive



**Pengarah Program : Dr. Hj Nor Hairul Bin Palal/
En. Wan Ahmad Fikri Bin Wan Aziz**

Sustainable Innovation & Engineering Technology Exhibition (Sinergie 5.0) : Penilaian Pembentangan Projek 1

The screenshot shows a Zoom meeting with a presentation slide on the left and several participants' video feeds on the right. The slide is titled "Effect of gelling agent on pumpkin kaya slices lipid oxidation and physicochemical properties". It includes sections for Introduction, Objective, Methodology, Result, and Impact. The Introduction states: "Hydrocolloids are commonly used in food formulations to improve quality and shelf life. They are used as thickening agents in soups, gravies, salad dressings, sauces, and as gelling agents in gels. Pumpkin is a member of the Cucurbitaceae family. Secondary metabolites, carotenoids, proteins, fibers, polysaccharides, and minerals such as iron, zinc, manganese and copper are all constituents of this family." The Objective section lists: "To identify the effect of gelling agent against the oxidative stability of pumpkin kaya slices", "To find the which formulation has the best pumpkin kaya slices properties", and "To identify the effect of gelling agent on lipid oxidation of pumpkin kaya slices". The Methodology section shows a flowchart. The Result section contains bar charts and a table. The Impact section states: "Changing base spread to base slices", "Many benefits on base slices such as protein, fiber, polysaccharides, and minerals", and "Assess the effect of gelling agent and physicochemical features of pumpkin kaya slices".

Participants visible in the Zoom meeting include: Mat Lee, SAREH MUHAMMAD A..., Fatim Syahirah Zainal A..., Ikmal Daniel, Firdaus, Siti Rosalina, annisasyafia, Afifah Rahimi, WAN AHMAD FIKRI WA..., and You.

Program DTM :

- a. Industri : Conve Food Sdn. Bhd.
- b. Industri : Nestle Manufacturing (Malaysia) Sdn. Bhd.
- c. Industri : GFB Food Sdn Bhd
- d. Industri : Guinea Foods Sdn Bhd,

The screenshot shows a WPS Office presentation slide titled "DETERMINATION OF PHYSICO-CHEMICAL PROPERTIES, PROTEIN CONTENT AND MICROBIAL DETECTION ON NON-DAIRY MILK BASED YOGURT DRINK". The slide includes sections for Introduction, Objective, and Analysis Data. The Introduction states: "(i) YOGURT DRINKS ARE USUALLY MADE FROM COW'S MILK AND THERE ARE PROBIOTIC BACTERIA IN THEM. (MORENO ET AL., 2013).", "(ii) NON DAIRY YOGURT DRINK PLANT BASED IS MADE FROM NON DAIRY MILK WHICH IS AN ALTERNATIVE TO REPLACE COW'S MILK SUCH AS SOY MILK, ALMOND MILK AND OAT MILK. (CHOU AND HOI, 2008).", "(iii) IT IS BENEFICIAL TO PEOPLE WHO ARE SUFFERING FROM LACTOSE INTOLERANCE. LACTOSE INTOLERANCE IS A CONDITION IN WHICH THE BODY CANNOT DIGEST LACTOSE WHICH IS A TYPE OF NATURAL SUGAR IN COW'S MILK. THIS IS BECAUSE, THERE IS A LACK OF LACTASE ENZYME IN THE BODY (JACQUELYN CAPASSO, 2019)", and "(iv) EACH NON-DAIRY PLANT BASED YOGURT DRINK UNDERGOS SEVERAL ANALYSIS TO MEASURE THE MOST IMPORTANT QUALITY PARAMETERS NAMELY pH, VISCOSITY, TOTAL SOLUBLE SOLID CONTENT, PROTEIN CONTENT, LACTIC ACID BACTERIAL COUNT (LAB) AND TOTAL PLATE COUNT (TPC) IN YOGURT DRINKS." The Objective section lists: "(i) TO INVESTIGATE THE CHANGES OF PHYSICO-CHEMICAL PROPERTIES OF NON DAIRY MILK YOGURT DRINK AS EFFECTED BY DIFFERENT TYPE OF NON DAIRY MILK BASED.", "(ii) TO ANALYZE THE PROTEIN CONTENT OF NON DAIRY MILK YOGURT DRINK AS EFFECTED BY DIFFERENT TYPE OF NON DAIRY MILK BASED.", and "(iii) TO DETERMINE TOTAL PLATE COUNT AND LACTIC ACID BACTERIA COUNT ON NON DAIRY MILK YOGURT DRINK AS EFFECTED BY DIFFERENT TYPE OF NON DAIRY MILK BASED." The Analysis Data section contains a table:

FORMULATION	BRIX OF YOGURT DRINK	FORMULATION	pH OF YOGURT DRINK
Control yogurt drink	13.93 ± 0.55 ^a	Control yogurt drink	4.97 ± 0.00 ^a
Soy yogurt drink	6.20 ± 0.17 ^b	Soy yogurt drink	5.36 ± 0.02 ^a
Almond unsweet drink	17.57 ± 0.85 ^b	Almond unsweet drink	5.30 ± 0.02 ^a

Participants visible in the Zoom meeting include: annisasyafia, Fatim Syahirah Zainal A..., Firdaus, SAREH MUHAMMAD A..., Afifah Rahimi, Aliah Maisarah Rozali, Syahida Alia, and You.

Pengarah Program : Dr. Hj Nor Hairul Bin Palal/
En. Wan Ahmad Fikri Bin Wan Aziz

Sustainable Innovation & Engineering Technology Exhibition (Sinergie 5.0) : Penilaian Pembentangan Projek 1

KEMENTERIAN PENDIDIKAN MALAYSIA
SinERGIE
POLITEKNIK MALAYSIA
Tun Syed Nasir Syed Ismail

COMPARISON OF PHYSICAL CHARACTERISTICS AND FAT CONTENT OF NASI LEMAK WHEN USING DIFFERENT MILK AND COOKING METHOD

ABSTRACT
This research was conducted to identify the degree of change in texture and content of nasi lemak using different coconut milk and different cooking methods. Each raw data obtained from texture analysis and analysis for fat content was recorded. The full result we obtain by using oneway Anova. The results of this study show that there is a significant difference in the fat content of oil palm milk and coconut milk. It was found that the significance value is 0.009, which is smaller than 0.05 in fat content. Next, in the study in identifying the differences of each method, the significance value is 0.011 and 0.024 which is smaller than 0.05 in hardness and springiness. When the significance value is less than 0.05, the null hypothesis is rejected and the significant difference is higher.

INTRODUCTION
Nasi lemak is a Malay dish that consists of fragrant rice cooked in coconut milk and pandan leaf. It's popular in Malaysia, where it's considered the national dish. It is regarded as an essential dish for a traditional Malay breakfast. Most of the country's tourism brochures and promotional materials feature Nasi Lemak as a national dish. Nasi lemak is a rice dish that is commonly served with roasted nuts, eggs, ikan bilis (anchovies), and cucumber slices. The distinctive taste of nasi lemak comes from cooking the rice in coconut milk and pandan leaves, which gives the dish its rich flavour and fragrant aroma.

OBJECTIVE	METHOD						
1. To investigate the physical characteristic of nasi lemak when using palm milk and coconut milk. 2. To determine overall acceptance of nasi lemak	<table border="1"><thead><tr><th>Preparation sample</th><th>Physical Characteristic</th><th>Fat Content</th></tr></thead><tbody><tr><td></td><td></td><td></td></tr></tbody></table>	Preparation sample	Physical Characteristic	Fat Content			
Preparation sample	Physical Characteristic	Fat Content					

Program DTM :

- Industri : Conve Food Sdn. Bhd.
- Industri : Nestle Manufacturing (Malaysia) Sdn. Bhd.
- Industri : GFB Food Sdn Bhd
- Industri : Guinea Foods Sdn Bhd,



**Pengarah Program : Dr. Hj Nor Hairul Bin Palal/
En. Wan Ahmad Fikri Bin Wan Aziz**

**Pengarah Program : Dr. Hj Nor Hairul Bin Palal/
En. Wan Ahmad Fikri Bin Wan Aziz**

OPTIMIZING FOR FORMULATION STRAWBERRY BAHULU AND PHYSICO-CHEMICAL PROPERTIES

Supervisor: Sir Wan Ahmad Fikri Bin Wan Aziz Students: 1) Nur Fumiza Binti Mohd Azhar (3307M19F2040)
2) Nur Syahida Alia Binti Baharin (3307M19F2063)
3) Siti Roslina Binti Imran Raza (3307M19F2051)

ABSTRACT

The purpose of this project was to optimize the strawberry bahu formulation and physicochemical properties by using strawberry flour. Next, Bahu was produced with 0% formulation (34.8% wheat flour + 0% strawberry flour), 17.4% (17.4% wheat flour) % + strawberry flour 17.4%), 20.9% (wheat flour 13.9% + 20.9%) and 24.4% (wheat flour 10.4% + strawberry flour 24.4%). Apart from that, this strawberry bahu project provides many opportunities to add knowledge and experience because it can apply the use of machine tools in the laboratory such as muffle furnace and oven drying.

INTRODUCTION

Kuih bahu is a traditional Malay food that is usually very popular, especially on Eid. Therefore, the way to make bahu is quite simple and requires a simple recipe that is eggs, wheat flour, granulated sugar, a little cooking oil. But the difference in our product is that we change the formulation of the bahu by using strawberry flour to optimize the formulation on our bahu so that we can see the changes in the texture and so on.

RESULTS AND DISCUSSION

Table 3: Moisture content, ashing, pH analysis, texture profile analysis and antioxidant of Bahulu with different ratio of strawberry flour

CRITERIA	CONTROL (0%)	F1 (17.4%)	F2 (20.9%)	F3 (24.4%)
Moisture content	50.167 ± 5.756	54.673 ± 1.363 ^a	44.640 ± 0.231 ^a	53.707 ± 0.620 ^a
Ashing	53.907 ± 4.277 ^a	60.407 ± 2.314 ^a	36.520 ± 0.692 ^a	58.640 ± 0.557 ^a
pH Analysis	6.13 ± 0.015 ^a	5.64 ± 0.010 ^a	5.62 ± 0.015 ^a	5.57 ± 0.006 ^a

Texture Profile Analysis

Hardness 1	1448.00 ± 311.530 ^a	1644.67 ± 329.099 ^a	2024.33 ± 292.262 ^a	4201.33 ± 375.615 ^a
Hardness 2	1346.00 ±	1075.33 ±	1949.00 ±	2745.33 ±



Program DTM :

- Industri : Conve Food Sdn. Bhd.
- Industri : Nestle Manufacturing (Malaysia) Sdn. Bhd.
- Industri : GFB Food Sdn Bhd
- Industri : Guinea Foods Sdn Bhd,

**Sustainable Innovation & Engineering
Technology Exhibition (Sinergie 5.0) :
Penilaian Pembentangan Projek 1**



Sustainable Innovation & Engineering Technology Exhibition (Sinergie 5.0) : Penilaian Pembentangan Projek 1

Pengarah Program :
Dr. Hj Nor Hairul Bin Palal/
En. Wan Ahmad Fikri Bin Wan Aziz

Program DTM :

- a. Industri : Conve Food Sdn. Bhd.
- b. Industri : Nestle Manufacturing (Malaysia) Sdn. Bhd.
- c. Industri : GFB Food Sdn Bhd
- d. Industri : Guinea Foods Sdn Bhd,

Mixture	42.96 ± 0.28 c	38.42 ± 2.46 b	27.41 ± 1.34 a	40.96 ± 0.95 d
methods	steam	boil	stir fry	microwave
cooking loss	0.90	3.32	2.85	0.62

IMPACT PROJECT

1. Purple sweet potatoes are rich in antioxidant value with the advantage of Chloroanthocyanin, complex carbohydrates, protein, vitamin A, vitamin C, iron, and potassium.
2. Therefore, producing pasta by using purple sweet potato could be benefit.
3. Thus, different cooking method is required to ensure the nutrient is not degraded prior to cooking.

4 types cooking methods

1 stir fry, 2 microwave, 3 steam, 4 boil

PRODUCT IMAGE

before, after

Webinar Pemantapan Penulisan Ilmiah

Program : DTM



Pengarah Program :

Pn. Raz Zarinda binti Mohd Rashid

Tarikh : 21 September 2022

Penceramah :

**Associate Professor Dr. John Tang Yew Huat
Universiti Sultan Zainal Abidin**





Pengarah Program :

Pn. Raz Zarinda binti Mohd Rashid

Program : DTM

Webinar Pemantapan Penulisan Ilmiah

Penceramah :
Universiti Sultan Zainal Abidin



Jutawan

Terima Kasih!

ATAS SOKONGAN PENGURUSAN JTKM & KERJASAMA PENGARAH PROGRAM & JK BERTINDAK BAGI PENCAPAIAN KPI PPI JTKM TAHUN 2022



Interaksi Jam & Peruntukan PPI mengikut Program :

- a. DFO : 40 jam / RM 1472
- b. DTM : 52 jam/ RM 1472

Disediakan oleh ;

Penyelaras PPI PTSN

Syahril Hasrin Bin Sutan Haidir

Penyelaras PPI JTKM

a. Cik Maratun Najiha Binti Abu Tahari (K)

b. Pn Noraşhikin Bt Mohd Zain

