



FOOD HANDLER TRAINING | HACCP | HALAL AWARENESS | GMP | GCP | SERVSAFE | CONSULTATIONS



MINDAFLEX SDN. BHD. COMPANY PROFILE

Your Partner in People Development'

Corporate Profiles

Mindaflex Sdn. Bhd. (formerly known as Mindaflex Training Academy PLT) is a Corporate Training & Consulting company since 2010. We specialize in Training and Development in management and both technical and non-technical skills.

We work together with companies as smart partnership in providing soft skill and hands-on solutions to help solved their day-to-day business/operations.

We believe in a comprehensive approach – becoming a part of our client's business and knowing as much about their operations and challenges as possible. We want to support you in meeting your business needs and most importantly achieving your goals in improving bottom line results and to sustain the competitive advantage.

Our Vision:

To be the preferred one stop training and consultations solutions that acts as an umbrella and a development hub to a network of professional individuals who are experts in their own respective fields.

Our Mission:

To be a team of dedicated experts focusing our individual talent and energy on helping our customers' needs to develop their human capital through our shared values.

Our Objectives:

To provide basic, intermediate and advance knowledge and skills to employees required for intelligent performance definite for technical and non-technical task.

Our Core Values:

- **P**assion to Excel
- **R**esponsible at Work
- **I**ntegrity – The Power of Trust
- **D**edicated to our Customers' Success
- **E**nterprising as a Team

Corporate Strategy

Mindaflex Training Academy is an academy that gathers all trainers that have their own specialties in their own respective fields with major focus in Food Industries. Each individual unique background of education and working experiences gathered under one roof so they can enhance their skills and knowledge in their respective fields and widen their network at the same time.

Our Quality Policy :

Commitment to Quality

Mindaflex Training Academy is wholly committed to our quality policy which is in place to ensure our services fully meet the requirements of our customers at all times. To achieve this, we are committed to implementing, maintaining and continually assessing training materials/content with the customer in order we met their needs.

Approach to Quality

We firmly believed in the concept of customer and training provider working together in pursuing this policy and in continually striving for improvements in service quality.

The Quality Policy is based on 3 fundamental principles:

1. Ensuring that we fully understand and conformed to the needs of our customers.
2. Looking at our training content and customer training needs, identifying the potential for errors and taking the necessary actions to eliminate them.
3. Ensuring the feedback form to be filled by participants after each training session.

Responsibilities

These are outlined as follows:

- Responsibility for delivering quality services rests with everyone at Mindaflex Training Academy.
- Each Trainer has responsibility for monitoring the quality of services for their area of the business.
- Overall responsibility for maintaining and evaluating our Quality Management System rests with Director with the support of the Senior Trainer.

Certifications:

1. Certified by Ministry of Health, Malaysia as Food Handler Training School to conduct Food Handler Training since 2010
2. Certified ServSafe Instructor & Registered ServSafe Examination Proctor by National Restaurant Association Educational Foundation, USA.

Company Name	:	Mindaflex Sdn. Bhd.
Company Registration No.	:	1354720-U
Product and Services	:	Training Services, Counseling, Technical and Non-Technical Consultancies, Souvenirs, Printing Productions, Photography, Stationaries, Publications and Supplies for Training Aid
Registered Address	:	CT4-05, Corporate Tower, Subang Square, Jalan SS15/4G, 47500 Subang Jaya, Selangor
Mailing Address	:	CT4-05, Corporate Tower, Subang Square, Jalan SS15/4G, 47500 Subang Jaya, Selangor
Tel/Fax No	:	03-5880 4949
Email	:	inquiries@mindaflex.com.my, mindaflex@gmail.com
Facebook/IG	:	www.facebook.com/mindaflex www.instagram.com/mindaflex
Website	:	www.mindaflex.com.my

PROGRAM LIST: TRAINING

	CATEGORY 1: FOOD SAFETY MANAGEMENT SYSTEM	DURATION
1	FOOD HANDLER TRAINING, CERTIFIED BY MOH	HALF DAY / 1 DAY
2	FOOD SAFETY TRAINING - CUSTOMIZED	1 DAY
3	SERVSAFE MANAGER, BY NRAEF	2 DAYS
4	HACCP AWARENESS TRAINING	1 DAY
5	HACCP AUDIT TRAINING	1 DAY
6	GOOD MANUFACTURING PRACTICE (GMP)	1 DAY
7	GOOD CATERING PRACTICE (GCP)	1 DAY
8	HALAL AWARENESS TRAINING	½ DAY / 1 DAY
9	FOOD ALLERGENS TRAINING	1 DAY
10	5S TRAINING FOR FOOD SERVICE INDUSTRY	1 DAY
11	FOOD SAFETY IN HOSPITAL KITCHEN	2 DAYS
	CATEGORY 2: RESTAURANT MANAGEMENT SYSTEMS	
1	PRODUCT MANAGEMENT (ORDERING)	1 DAY
2	SCHEDULING MANAGEMENT	1 DAY
3	EQUIPMENT MAINTENANCE PROGRAM	1 DAY
4	CHEMICAL TRAINING	HALF DAY / 1 DAY
5	SOP SET UP	TBD
6	SYSTEM DEVELOPMENT FOR RESTAURANTS	TBD
7	EXTERNAL AUDITORS FOR FOOD SERVICE INDUSTRIES	TBD
8	GUEST SERVICE TRAINING	1 DAY
9	SHIFT CONTROL - PROFITABLE SHIFT	2 DAYS
	CATEGORY 3: SOFT SKILL TRAINING	
1	SUPERVISORY SKILL TRAINING PROGRAM	2 DAYS
2	BASIC SHIFT TRAINING FOR SHIFT LEADERS	2 DAYS
3	BASIC MANAGEMENT TRAINING FOR SUPERVISORS	2 DAYS
4	TIME MANAGEMENT IN ACTION	1 DAY
5	EMAIL ETIQUETTE	1 DAY
6	COMMUNICATING FOR RESULT	1 DAY
7	MICROSOFT OFFICE TRAINING	TBD
8	ENGLISH AS A SECOND LANGUAGE	TBD
9	RISK MANAGEMENT ISO 31000	2 DAYS
10	TEAM BUILDING	TBD

	CATEGORY 4: CONSULTATION	
1	GOOD MANUFACTURING PRACTICE (GMP)	PROJECT BASED
2	HAZARD CRITICAL CONTROL POINT (HACCP)	PROJECT BASED
3	HALAL (IN-HOUSE)	PROJECT BASED
4	5 S	PROJECT BASED

CONSULTATION LIST (HACCP AND HALAL) – TO NAME A FEW

	COMPANY	CERTIFICATION
1	KENNY HILLS MANUFACTURY (ON GOING PROJECT)	HACCP
2	KENNY HILLS MANUFACTURY (ON GOING PROJECT)	HALAL
3	JALEN (NEW FACTORY – ON GOING PROJECT)	HACCP
4	KANTAN FOOD (ON GOING PROJECT)	HACCP
5	PAPPARICH GENTING HIGHLAND	HACCP
6	SUBWAY GENTING HIGHLAND	HACCP
7	AMANAH IKHTIAR MALAYSIA (15 premise)	MeSTI
8	AMANAH IKHTIAR MALAYSIA (15 premise)	HALAL
9	MFM MALAYSIA SDN BHD	HACCP
10	KYOCHON MANUFACTURING	HACCP

CERTIFICATIONS:

		002391
	KEMENTERIAN KESIHATAN MALAYSIA MINISTRY OF HEALTH MALAYSIA	
	SIJIL PENGIKTIRAFAN SEKOLAH LATIHAN PENGENDALI MAKANAN (SLPM)	
	<i>Dengan ini adalah diperakui bahawa</i>	
	MINDAFLEX SDN BHD CT4 -05, Corporate Tower Subang Square, Jln SS15/4g 47500 Subang Jaya Selangor	
<i>telah memenuhi syarat-syarat pengiktirafan sebagai Sekolah Latihan Pengendali Makanan (SLPM) yang diiktiraf oleh Kementerian Kesihatan Malaysia.</i>		
		
DATUK DR. NORHAYATI BINTI RUSLI Timbalan Ketua Pengarah Kesihatan (Kesihatan Awam) Kementerian Kesihatan Malaysia		
No Siri Sijil : SL0120043-1/1 Tarikh Pengiktirafan : 13 Disember 2022 Sah sehingga : 12 Disember 2025		

SL0120043-OP02 - LP062212887



MINDAFLEX SDN. BHD.

Sekolah Latihan Pengendali Makanan Yang Diiktiraf Oleh
KEMENTERIAN KESIHATAN MALAYSIA

SIJIL KEHADIRAN

Dengan ini disahkan bahawa

NAZIL BIN SAIDI

Telah menghadiri dengan jayanya

KURSUS LATIHAN PENGENDALI MAKANAN

Pada

11 JUN 2022

Bertempat di

LATIHAN SECARA DALAM TALIAN (ON-LINE)



Tandatangan Tenaga Pengajar

Nama Tenaga Pengajar

No. Sijil Tenaga Pengajar

Jamali Bin Mat Sahak

TP0319015-1

No Siri: 1354720U



TRAINING PROVIDER REGISTRATION CERTIFICATE

AKTA PEMBANGUNAN SUMBER MANUSIA BERHAD, 2001

MINDAFLEX SDN. BHD.

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

APPROVAL DATE	EXPIRY DATE
18/08/2022	17/08/2023

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

07/07/2022

Release Date

PEMBANGUNAN SUMBER MANUSIA BERHAD



DELIVERING QUALITY, DEVELOPING EXCELLENCE



CERTIFICATE NO.
5599313

Certified ServSafe® Instructor & Registered ServSafe® Examination Proctor

JAMALI MAT SAHAK

**has successfully completed the following requirements for becoming a
Certified ServSafe® Instructor and Registered ServSafe® Examination Proctor:**

- Maintaining a current ServSafe Food Protection Manager Certification*
- Completing the Online Instructor and Proctor Tutorials
- Passing the ServSafe Online Advanced Test
- Agreeing to comply with the Performance Standards

4/27/2022
DATE OF APPROVAL

4/27/2025
DATE OF EXPIRATION

Sherman Brown
Executive Vice President, National Restaurant Association Solutions

This document cannot be
reproduced or altered.
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*This certificate is confirmation of your dual role status as a Certified ServSafe Instructor and as a Registered ServSafe Examination Proctor. This is NOT a ServSafe Food Protection Manager Certification and should not be conveyed as one. You must maintain a current ServSafe Food Protection Manager Certification in order to retain your Certified ServSafe Instructor and ServSafe Examination Proctor status. Changing requirements to maintain your status as a Certified ServSafe Instructor and Registered ServSafe Examination Proctor may be introduced at a future date.
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