

Herbal Technology and Product Development Workshop

School of Industrial Technology, USM | 26 - 28 August 2026

TIME	VENUE	TENTATIVE AGENDA	SPEAKER/FACILITATOR
DAY 1			
0800 am – 0930 am	Lobby Seminar Room 171, Level 1	Registration Morning Tea & Networking Ice-Breaking Pre-Course Quiz	Dr Shazeli & Facilitator
0930 am – 1100 am	Seminar Room 171, Level 1	M1: Herbal Extraction Technology	Dr Shazeli
1100 am – 1300 pm	Seminar Room 171, Level 1	M2: Encapsulation & Electrospinning Technology	Dr Shazeli
1300 pm – 1400 pm	Lunch & Break		Facilitator
1400 pm – 1700 pm	MUDA Laboratory, Level 3	Hands-on M1: Preparation of Bioactive Extract	Dr Shazeli & Facilitator
		Hands-on M2: Encapsulation Demonstration	Dr Shazeli & Facilitator
1700 pm – 1730 pm	Seminar Room 171, Level 1	Tea Break & Networking	Facilitator
1730 pm	End of Day 1		
DAY 2			
0800 am – 0900 am	Seminar Room 171, Level 1	Morning Tea & Networking	Facilitator
0900 am – 1100 am	Seminar Room 171, Level 1	M3: Quality Control & Safety - Part 1	Dr Shazeli
1100 am – 1300 pm	Seminar Room 171, Level 1	M3: Quality Control & Safety - Part 2	Dr Shazeli
1300 pm – 1400 pm	Lunch & Break		Facilitator
1400 pm – 1700 pm	MUDA Laboratory, Level 3	Hands-on M3: Chemical and Bioassay Evaluation	Dr Shazeli & Facilitator
1700 pm – 1730 pm	Seminar Room 171, Level 1	Tea Break & Networking	Facilitator
1730 pm	End of Day 2		
DAY 3			
0800 am – 0830 am	Seminar Room 171, Level 1	Morning Tea & Networking	Facilitator
0830 am – 1030 am	Seminar Room 171, Level 1	M4: Knowing the mandatory and optional labelling requirement	AP Dr Thuan Chew
1030 am – 1300 am	Seminar Room 171, Level 1	M4: Recognizing the available guidelines related to the Food Regulations 1985	AP Dr Thuan Chew
1300 pm – 1400 pm	Lunch & Break		Facilitator
1400 pm – 1700 pm	Seminar Room 171, Level 1	M4: Describing the DO's and Don'ts in food labelling complying to regulations	AP Dr Thuan Chew
1700 pm – 1730 pm	Seminar Room 171, Level 1	Post-Course Quiz & Tea Break Closing	Dr Shazeli & Facilitator
1730 pm	End of Day 3		