



## INDUSTRIAL TRAINING REPORT

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## **ACKNOWLEDGEMENT**

In the name of Allah the Most Gracious and Most Merciful, all the praise to Him and His Messenger Muhammad S.A.W for giving healthiness , life and also strong mind to be able to complete my industrial training successfully at As Sabeel Food Manufacturing Sdn. Bhd.

Firstly, I would like to thank everyone that have contribute to the successful completion of my industrial training for about 17 weeks which from 22 March 2021 until 15 July 2021. I would like to give special appreciation to my company supervisor Puan Anis Zakiah Binti Hamdan as she always guided me during the internship program. My acknowledgement also goes to my university supervisor , Tuan Mohd Haikal bin Mustafa and to his colleague for always give me support and advice during up and down in the internship period. A lof of thank to my beloved family as there always support and courage me to go through the industrial training until it finished

May Allah blesses them for their valuable contributions and support through completion of my industrial training.

## ABSTRACT

Industry Training is a method of exposing UiTM graduates to industrial culture and working settings in order to improve and increase their employability. As a result, final-year students must complete Industrial Training in the company of their choice. The goal of this industrial training is for students to be able to use their information and talents gained over their academic careers. Furthermore, it enables UiTM students to get valuable practical employment experience, first-hand understanding of a field, and contacts with relevant businesses. . Furthermore, it provides UiTM students with important practical work experience, first-hand knowledge of a profession, and relationships with related firms. This report outlines the 17 Weeks journey at As-Sabeel Food Manufacturing in Selangor. Due to the company is essential, there is no work from home experience that I get and we need to work during the Movement Control Order (MCO). During this internship, i was assigned to the production area as an operator, and Tuan Sartiman was the leader in the production area. Throughout my internship program, the trainee assisted in the production of all products such as *Roti Canai*, *Masala Vadai*, *Donut*, *Roti Jala*, and others. The whole process of making the product, from preparing all of the ingredients till storing it in the cool room, has been entrusted to us. The overall report describes the company's whole training program.

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# CHAPTER 1

## INTRODUCTION TO INDUSTRIAL TRAINING

### 1.0 Introduction

Industrial training is an important subject in the academic division in the most of universities. It is importance to undergo industrial training to complete the course and graduate. The rule and regulation is do not impose any restriction on choosing whether to gain the training experience either in government or in private company. By having this opportunities , student should be able to learn new skills and develops it at the working place and increasing networking by building connection with senior worker.

The objective industrial training include :

- I. To provide student opportunity to test their interest in particular career before permanent commitments are made
- II. To develop skill in the application of theory to practical work situation
- III. Internship increase a student's sense of responsibility and good work habits
- IV. Internship can build the strength. Teamwork spirit and self-confident in student life
- V. Internship can build a good communication skill with group of worker and learn to learn proper behavior of corporate life in industrial sector
- VI. The student will be instilled with good moral values such as responsibility , commitment and trustworthy during their training.

At its inception, As Sabeel Food Manufacturing Sdn Bhd was a subsidiary of Aras Mercu Sdn Bhd, which was conducted by Datuk Mohammad Salleh Bin Mohd Ali. The journey of this company were started on 2009. On that year, this company was known as As-Sabeel Food Industries, which produced fresh seafood and ready-to-cook foods. After that, they were grown-up and built their branding through all the market in Malaysia on 2017. They managed to market their products to the big supermarket which is TESCO, GIANT and Aeon Big. After two years standing firm in Malaysian market, marketing department managed to penetrating the big market in Singapore and their products are available in Malaysian Agro Bazaar, Mustafa Singapore and En Frozen.

This company is one of leading food manufacturer specialised in frozen food industries since 2009. They also bring a brand name of As-Sabeel, that take pride in serving clean, safe and quality halal frozen food with savouring taste and simple preparation within minutes of time. In addition, this company also involved in import and export industries such as export their product in Singapore's famous market which is Haomart, Agrobazaar Singapore and Mustafa Singapore. While here, they also supply to Malaysian's clients that need their product such as Tesco, Giant, Secret Recipe and Brahim's

## 2.2 Vision and Mission

- I. **Vision** : To focus on our core business of providing world class catering and related service to allow our client to concentrate on their core business
- II. **Mission** : To be major producer of quality food for domestic and international

## 2.3 Company corporate logo



Figure 3: As-Sabeel Food logo

## 2.4 Organization Chart

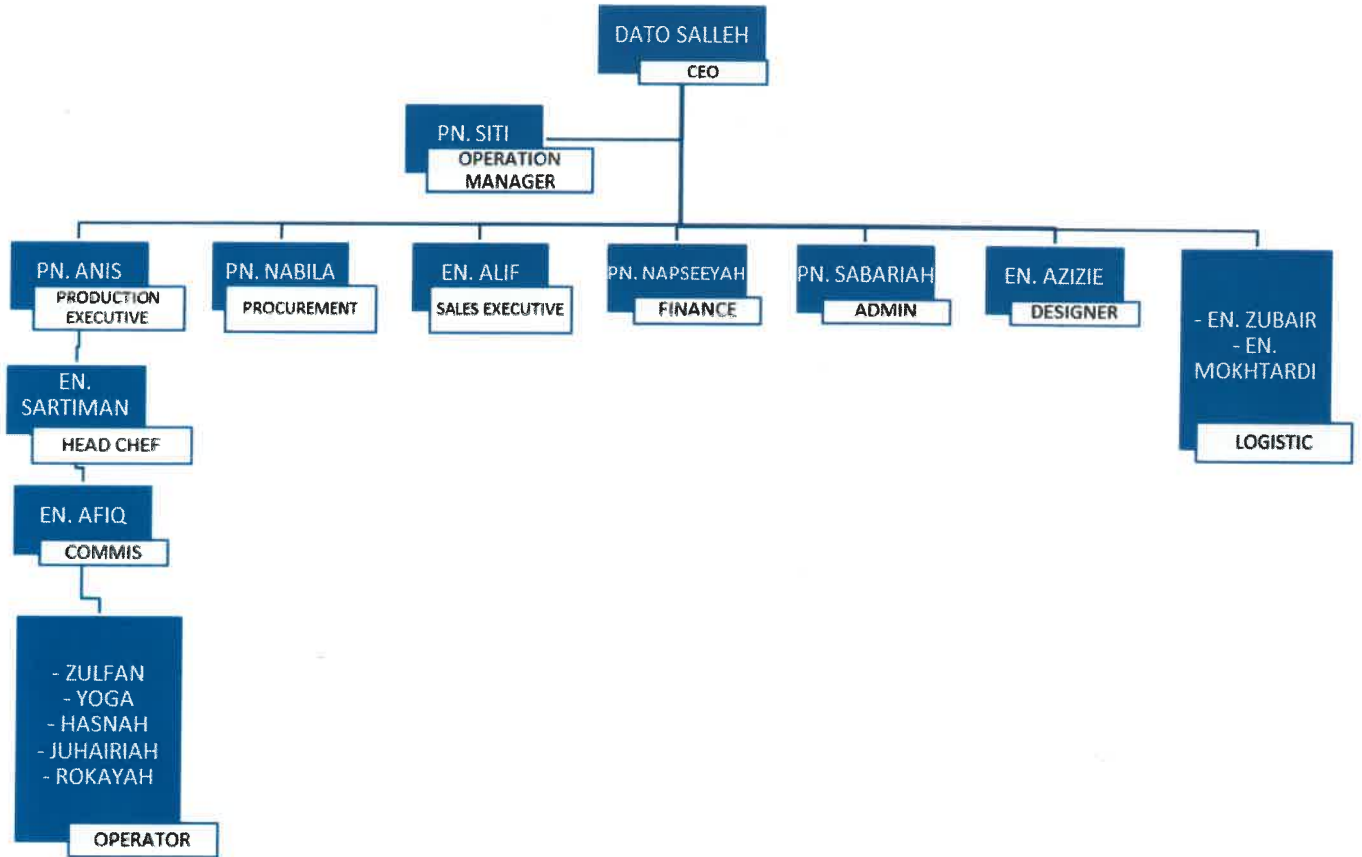
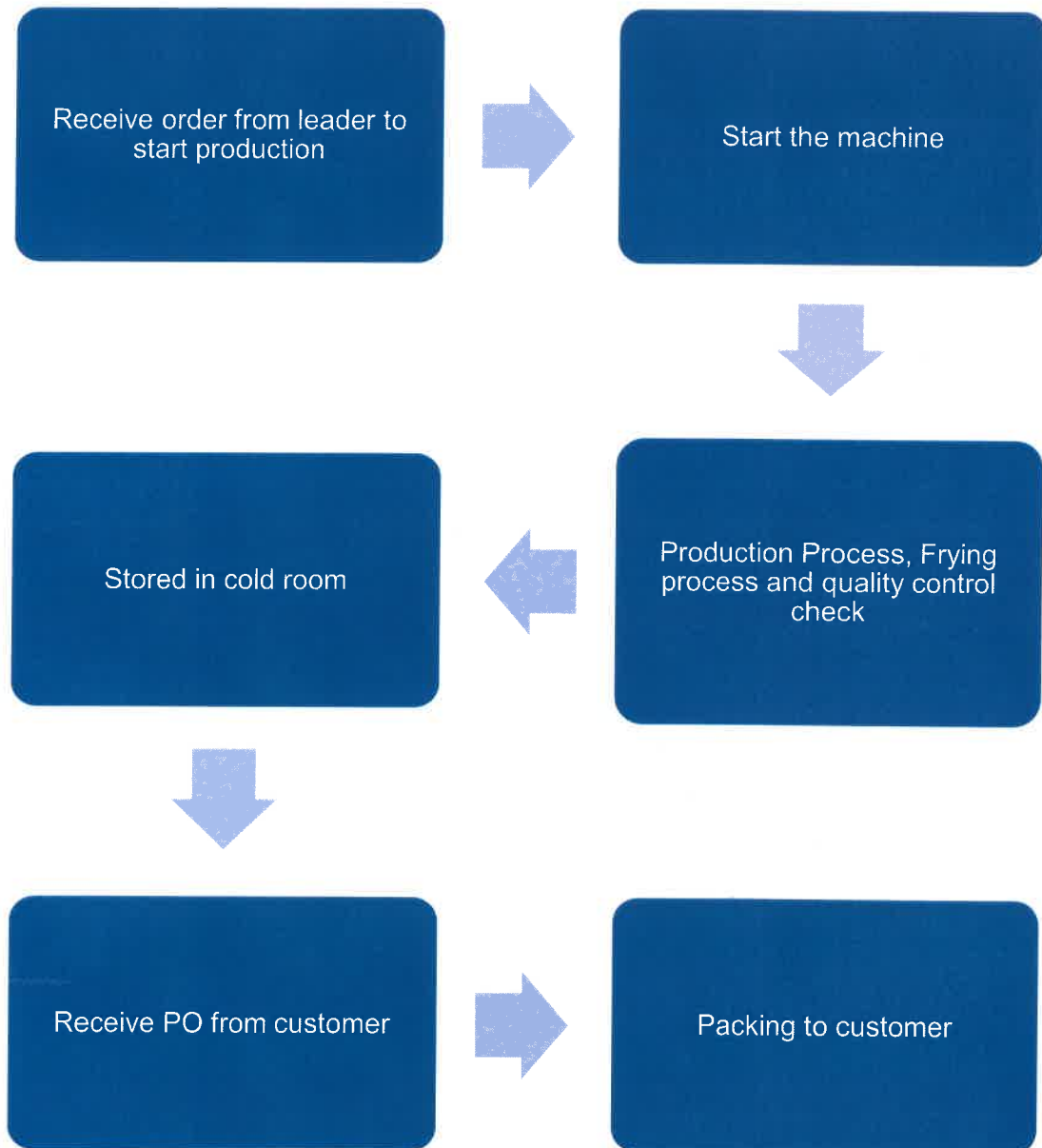


Figure 4: Company Organization Chart

## 2.5 Production of flow chart

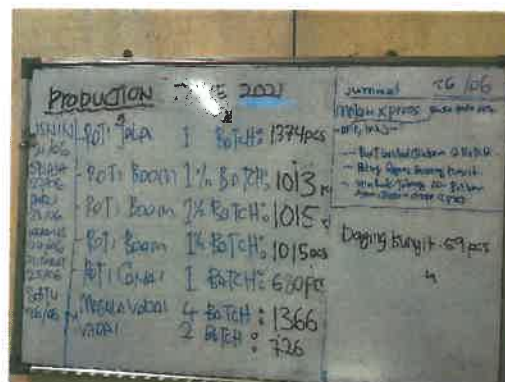
As-Sabeel Food Manufacturing Sdn Bhd were established around 2009. As Sabeel Food Processing are well known bumiputra food factory among the local citizen around which produced frozen food. There are several frozen foods for example vadai, masala vadai, roti jala , roti boom, roti canai and many more.



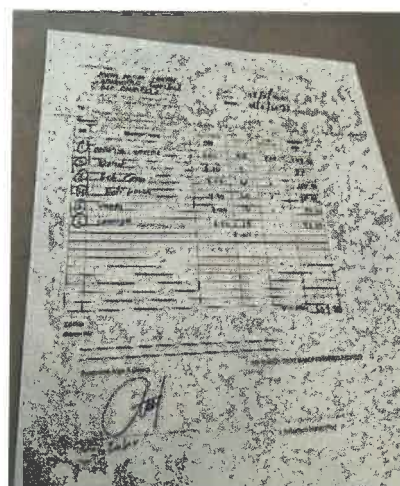
**Figure 5:** Process flowchart for general production



First and foremost, we receive the order from leader in for the today's daily production. In this order, leader list an order for a whole week for what process that we needed to complete and also how many batches that we need to provide. Next, we can start the production by using some of machines for example grinding machine and mixer for some of frozen food that needed to use that machine. Then, we can go through their process for example we need to shaping them, squeeze them, weighing them and many more. After all the process of production is settle we move on to the frying process. In the frying process, the products are fried in a high temperature but only half cooked. The quality control where we checking the temperature of the oil that fried the product and we check the temperature of the product where it must higher than 80 °c. After finished all the process, all the product were stored inside the cold room under -18 °c to maintain their quality and to sell the product to our customer. All the products were counted in pieces to easily packing them. Next, after receiving PO (Production Order) from our customer, we start to packing them and sending to our customers.



**Figure 6:** Picture of order from the leader by week



**Figure 7:** Example of PO from customer

## 2.6 Briefly Weekly Activity as Internship student

No. Week	Description
Week 1	In week 1, there is ice-breaking session as I get to know staffs , operators and management too. I also get picked by logistic department to assist them sending our product to Port Klang warehouse.
Week 2	For the week 2, I was studying and analyzing about the SOP of production manual guided. This is to know more about the correct ways of the production of frozen food by their ingredient and step by step. I also get to know more about the amount of ingredient needed during one batches of the frozen food
Week 3	In the week 3, I learn about the process of production itself. I fully contributes during the production for example vadai, roti boom, roti jala and etc. I also have a meeting with human resources regarding the internship period.
Week 4	For the week 4, I did the same at last week. But by the experiencing during 3 week above, I get to do the production more easier rather than my first contribution. I also helping the packaging department if the Singapore order have a lot of demanding.
Week 5	For the week 5, our company has making the Big Bag Grocer event where it same like night market where the location of the market is at our company. In this event, the market during Saturday and Sunday . in this week I needed to work 7 day per week due to student is needed to come helping during the event.
Week 6	Same as week 6, the event was held two weeks before the company changes it to online sales due to the covid 19 cases increases day by day. I needed to work during the weekend in this week
Week 7	In the week 7, during the Fasting Day, our company contributes in catering services. I helping by packing like 200 or 300 orders of food packs followed by the order receive from the customer. I also send the foods pack to the customer at Klang
Week 8	For the week 8, it its same to week 7 wear we contributes during catering services. This catering services is happen only within Ramadhan month. For this week I got to do a lot difference dishes serving for the 'buka puasa' for example Nasi minyak, Nasi ayam merah and many more

Week 9	For the week 9, I constantly contributes during the sending of the catering services where I go with the logistic department. Some of them needed to be send at Shah Alam, Sepang and Selayang
Week 10	For the week 10, at the time where there is no catering order, we as production team will doing the same routines which is contributes in production process. I also got to learn about the machine of packaging used for example vacuum sealing machine, and jet ink coding machine
Week 11	For the week 11, I learn about my mini project where I asked my supervisor to give me the topic. I also help packaging department and production department because during this week, we got a lot of order from local and oversea.
Week 12	For the week 12, I learn about the machine work, their working mechanisms, their handling and safety requirement. Eventhough the machine in company least but still I get a lot of experience during handling the machine.
Week 13	For the week 13 I get to learn about the machine. Safety handling is the most importance things during the learning. In this week I also learn about the procedure of storage method for example how to store items inside the cold room or dry store and etc. by learning of them I get to know the consequent if we did not stored it correctly. For example if we did not packing the correct ways of the fresh food product, maybe the contamination can be happen to the product
Week 14	For the week 14, I learn about the quality control checking procedure after the product is made. I controlling the temperature of the product and the temperature of the fryer. I also controlling in choosing best shape quality product before storing inside the cold room
Week 15	For the week 15, I got to learn about the cold room. Learn about the arrangement of the cold room where we put raw material, processing material and our frozen food product. All of those three items must have difference compartment to prevent the contamination from happen.
Week 16	For the week 16, I got to present about mini project to my supervisor. I also got some of knowledge due to the comment of my supervisor
Week 17	For the week 17, I got to present to upper management about the entire Internship Training and what I have got during the internship. I also get the certificate of appreciation during my internship training at this last week

## CHAPTER 3

### Daily routines task

#### 3.0 Introduction

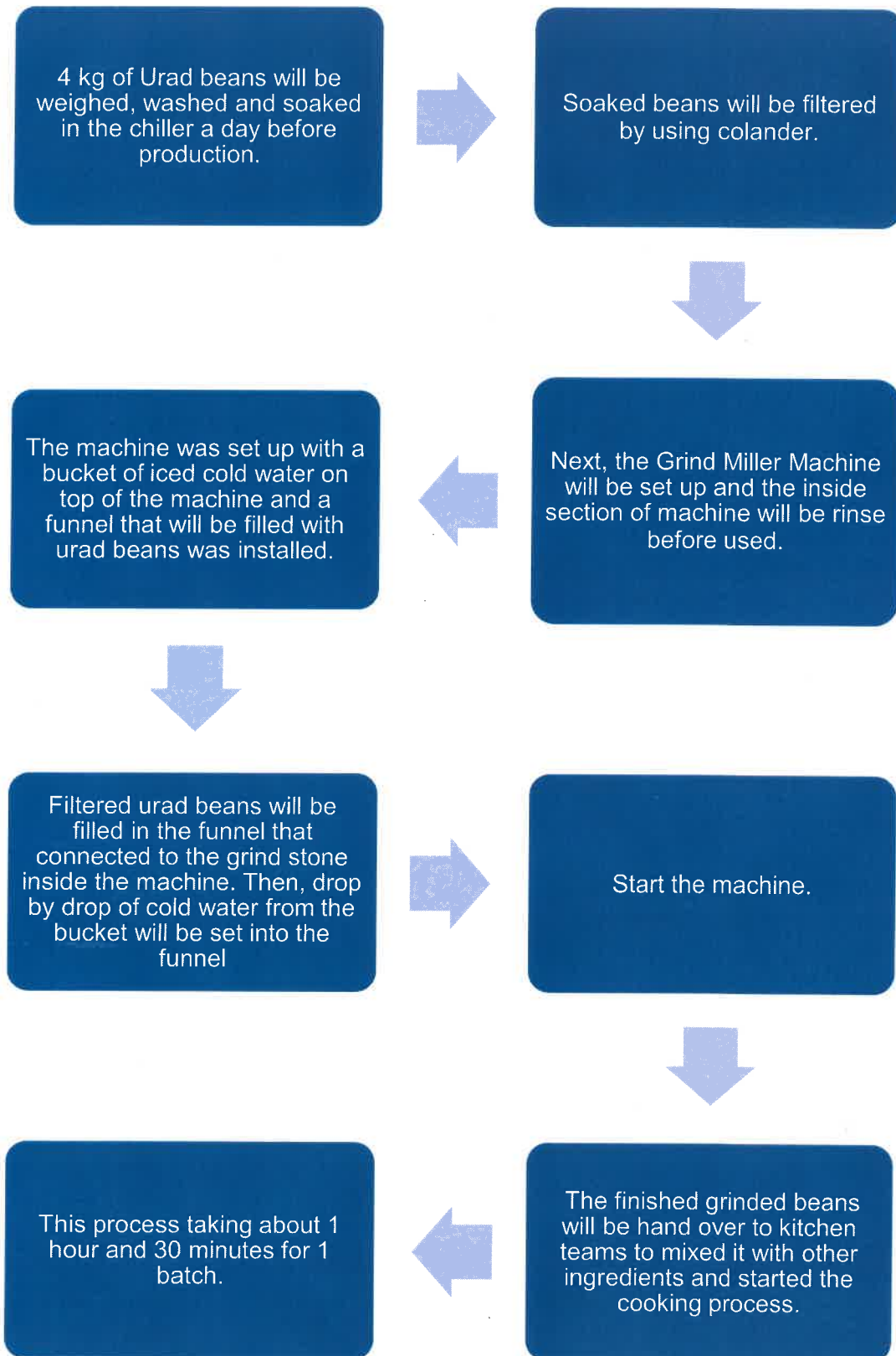
As a student during Internship, the company assigned the student in production team for this company. Student were introduced with their product and the SOP(Standard Operation Procedure). This task was to aiding them in making more of the production during our internship. Several of our frozen product were, Roti Canai, Roti Boom, Masala Vadai, Vadai, Roti Jala, and Donut. This company was divided into several department which are, production team, packaging team, logistic, and upper management.

During the internship, the student was given the task to more focused in helping production as the operator to increase their production output. Students also have an opportunity to applied their knowledge and increase their experiences through this internship program. The company will guide the students to become more independent and easily adapt to the working environments.

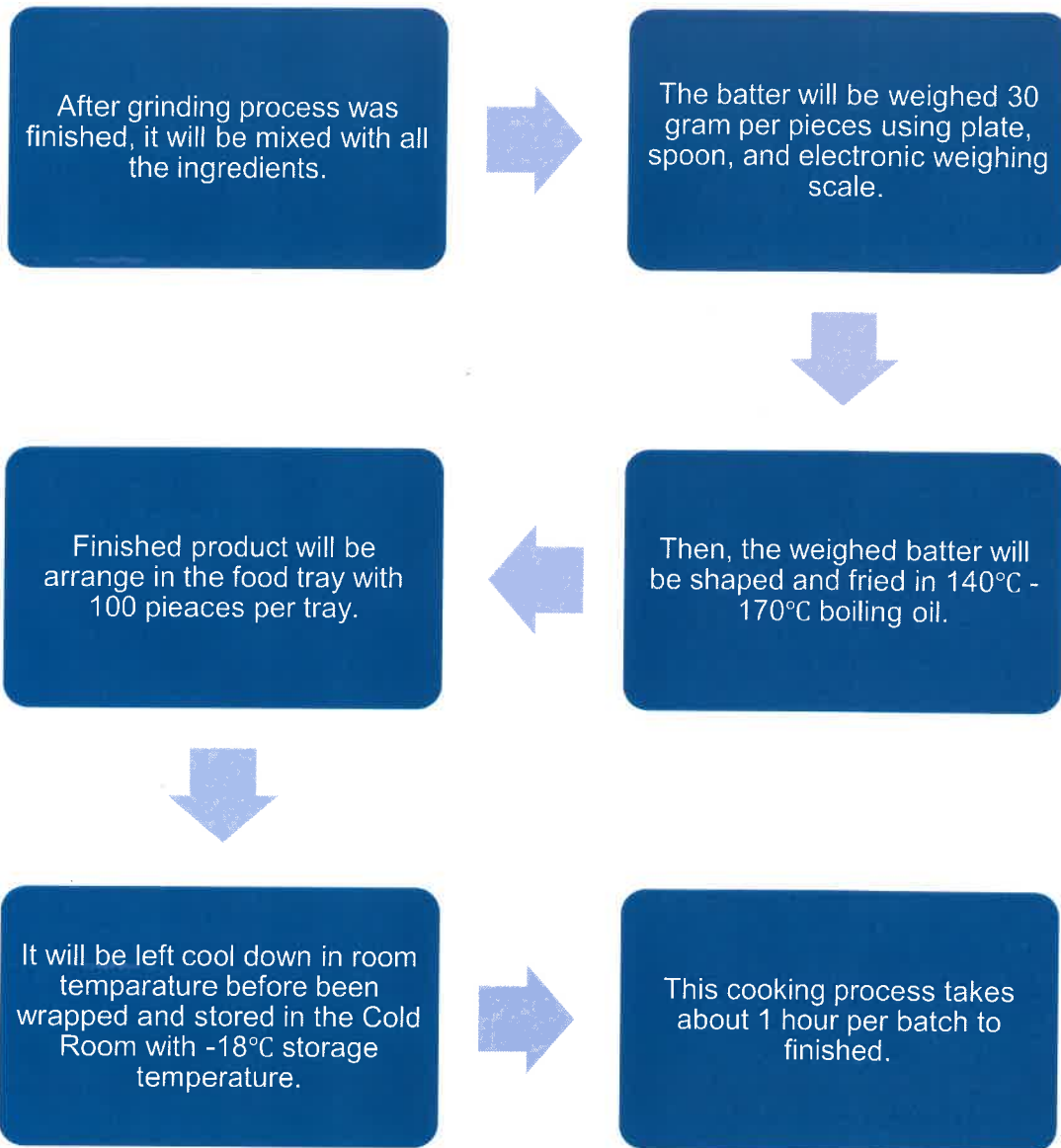
#### 3.1 Production Procedure for Vadai

Vadai Product (Grinding process and Cooking process)	
Machine and Equipment	Ingredients
1. Grind Miller Machine	1. Thosai beans / Urad beans
2. Bowl Cutter Machine	2. Water & Iced
3. Electronic weighing scale	3. Minced curry leaves
4. Plate	4. Minced dried chilli
5. Spoon	5. Minced onion
6. Food tray	6. Rice flour
7. Trolly	8. Cumin
	9. Salt

### 3.1.1 Grinding Process (Flow Chart):



### 3.1.2 Cooking Process (Flow Chart):





**Figure 8:** Grind Miller Machine



**Figure 9:** Bucket of Iced Cold Water



**Figure 10:** Funnel filled with Urad Beans



**Figure 11:** The ingredients for vadai



**Figure 12:** Mixing process for vadai



**Figure 13:** Frying vadai process



**Figure 14:** Finished vadai product being arranged



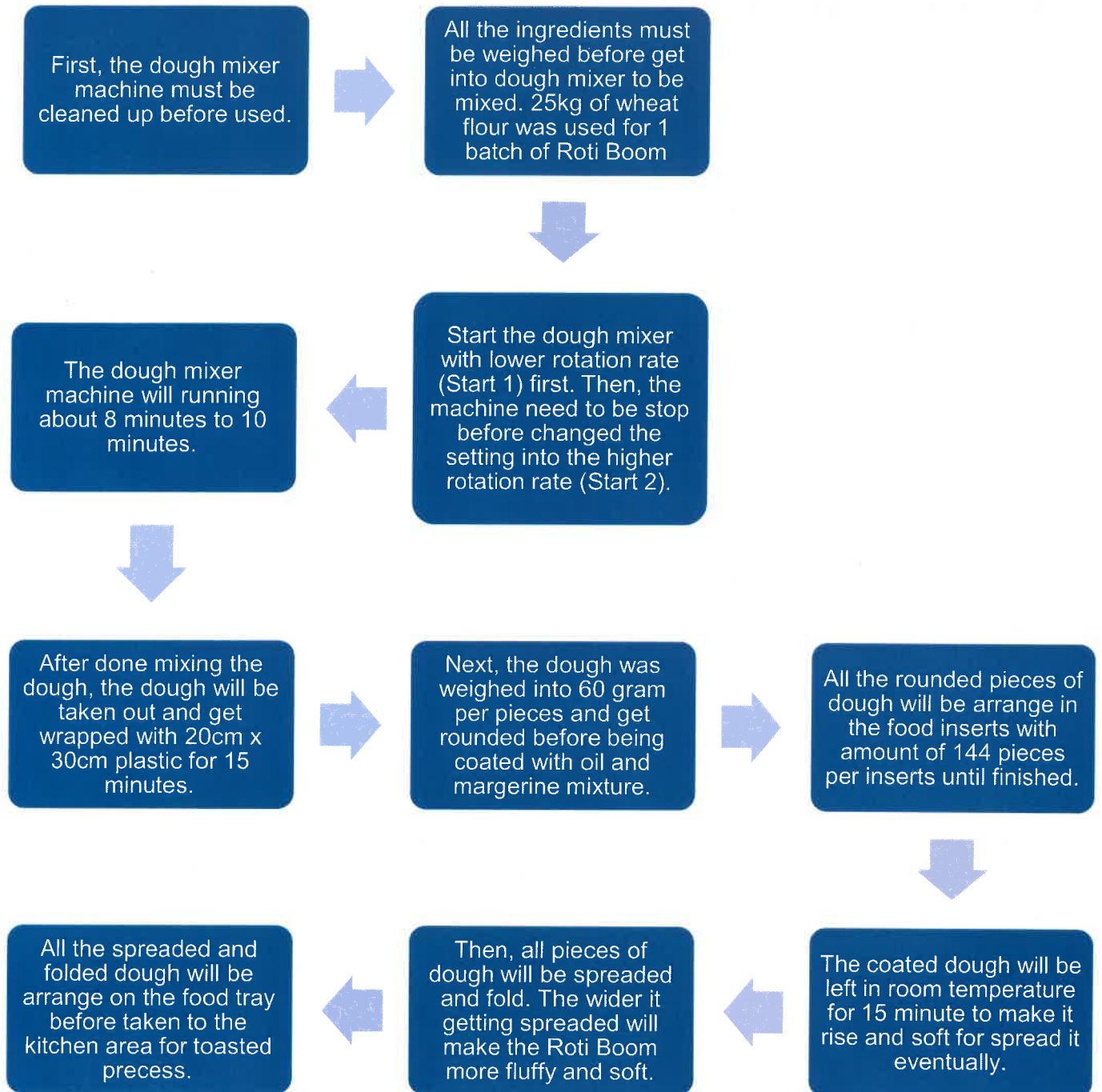
**Figure 15:** Stored vadai in Cold Room



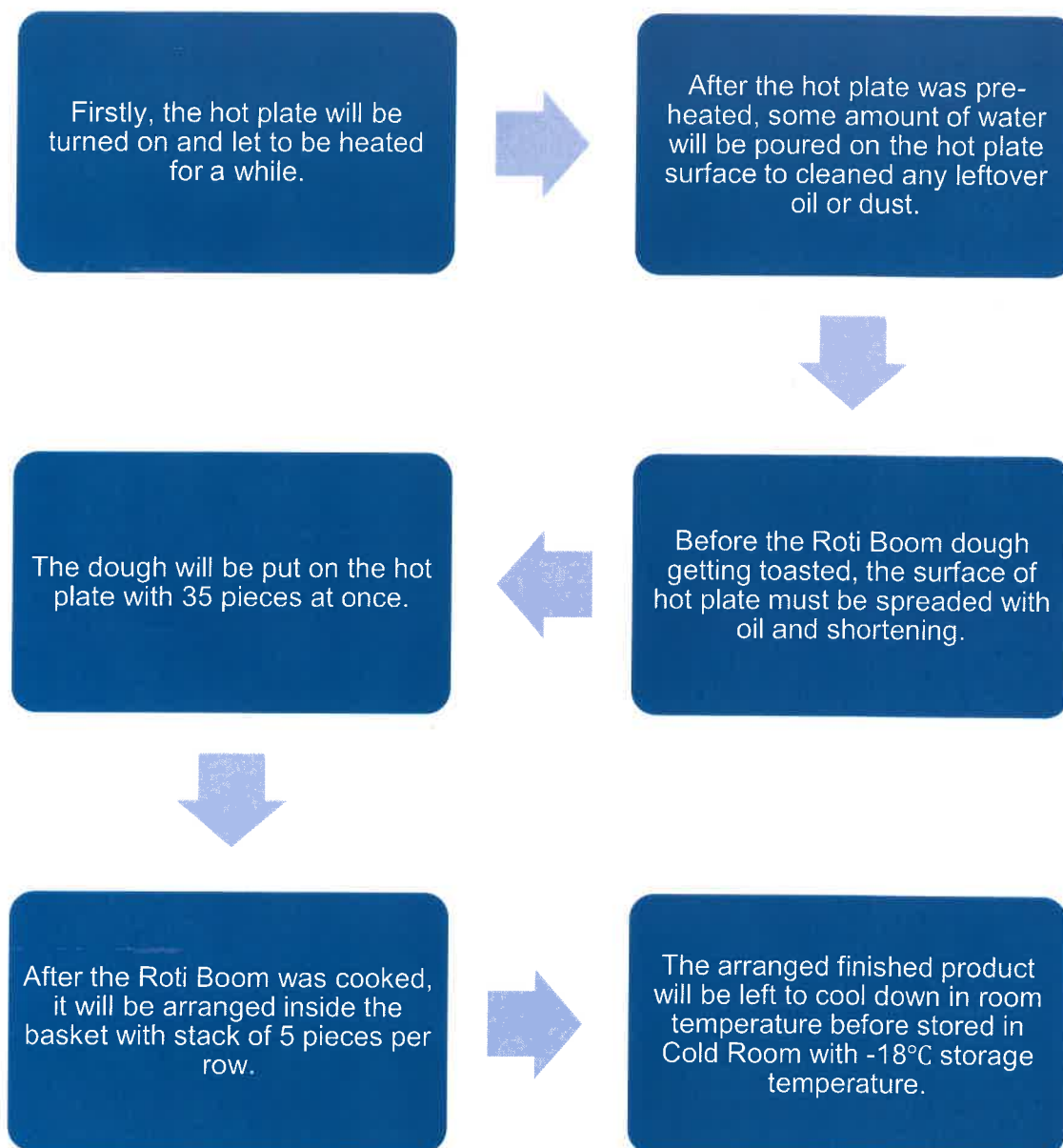
### 3.2 Production Procedure for Roti Boom

Roti Boom Product (Mixing & Spreading Process and Toasting Process)	
Machine and Equipment Used	Ingredients
1. Dough Mixer Machine	1. Wheat flour
2. Electronic Weighing Scale	2. Sugar
3. 20cm × 30cm plastic	3. Salt
4. Scrapper	4. Margerine
5. Food Inserts	5. Eggs
6. Bowl	6. Shortening
7. Food tray	7. Condensed milk
8. Hot Plate	8. Water
9. Spatula	9. Oil

### 3.2.1 Mixing and Spreading Process (Flow Chart):



### 3.2.2 Toasting Process (Flow Chart):





**Figure 16:** Roti Boom dough mixing process



**Figure 17:** Wrapped dough & left for 15 minutes



**Figure 18:** Roti Boom Weighing process  
(60gram per pieces)



**Figure 19:** Rounded dough



**Figure 20:** Coated dough



**Figure 21:** Spread out dough



**Figure 22:** Spread and folded dough  
on the trays



**Figure 23:** Toasting Process

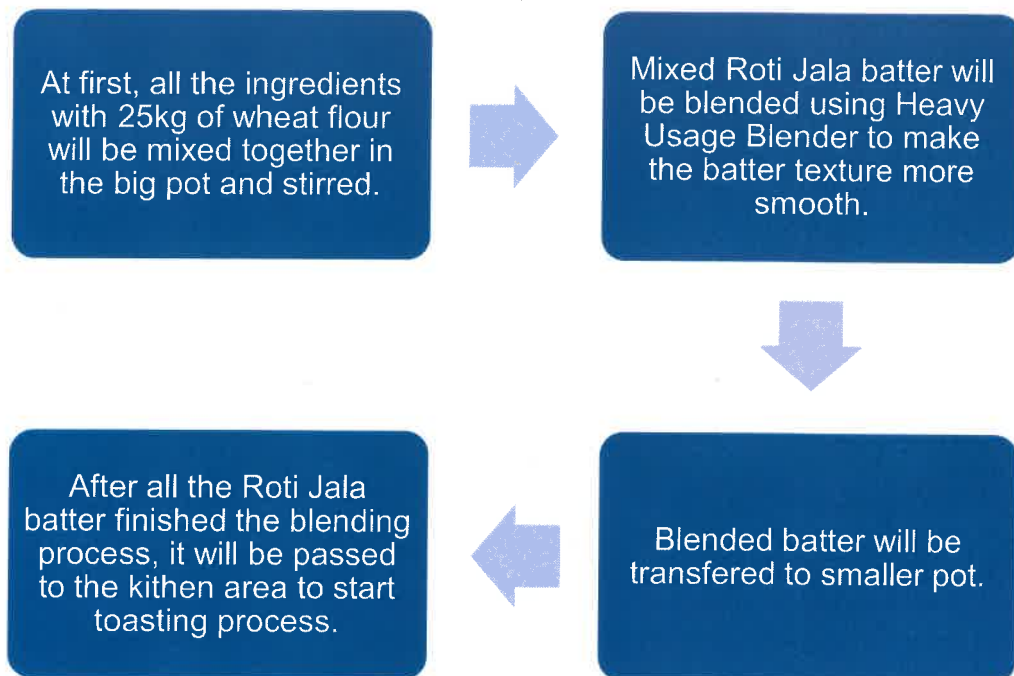


**Figure 24:** Roti Boom Finished Product

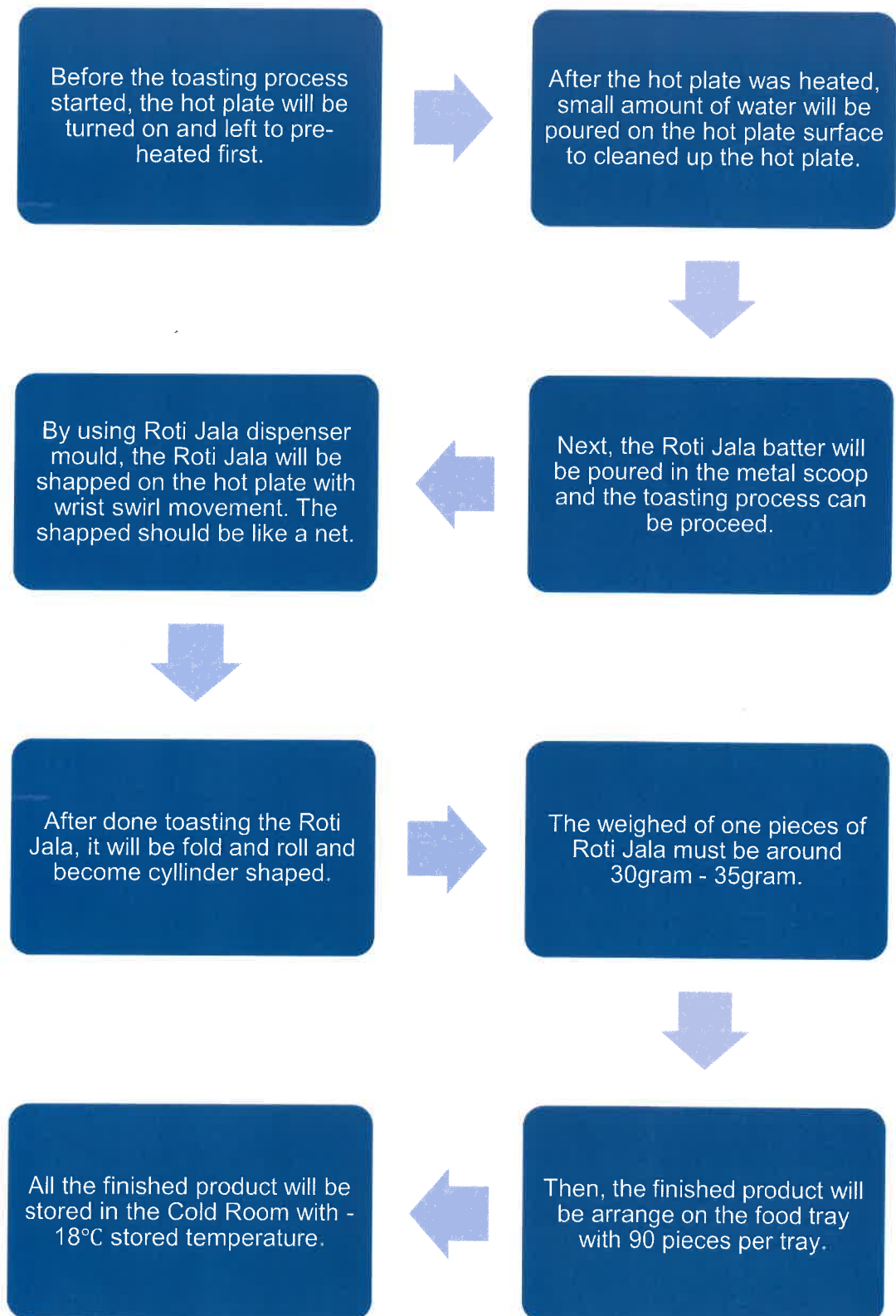
### 3.3 Production Procedure for Roti Jala

Roti Jala Product (Mixing & Blending Process and Toasting Process)	
Machine and Equipment Used	Ingredients
1. Heavy Usage Blender	1. Wheat flour
2. Hot plate	2. Coconut milk
3. Big Pot	3. Eggs
4. Roti Jala Dispenser Mould	4. Salt
5. Spatula	5. Food Colouring (yellow egg)
6. Electronic Weighing Scale	6. Water
7. Food Tray	
8. Steel Scoop	
9. Heavy Usage Blender	

### 3.3.1 Mixing and Blending Process (Flow Chart):



### 3.3.2 Toasting Process (Flow Chart):







**Figure 25:** Mixing ingredients



**Figure 26:** Blending Process



**Figure 27:** Toasting Process

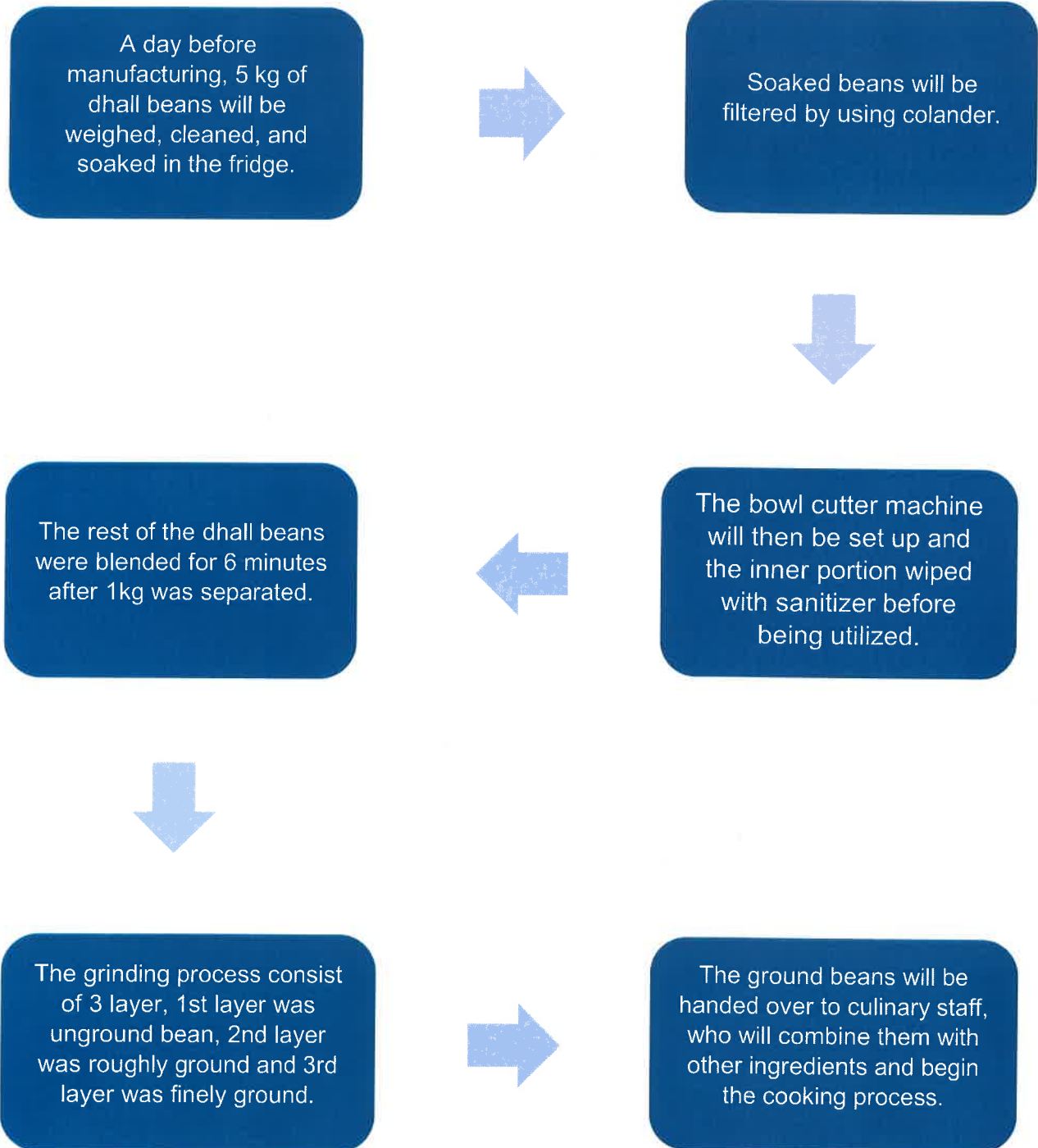


**Figure 28:** Roti Jala Finished Product

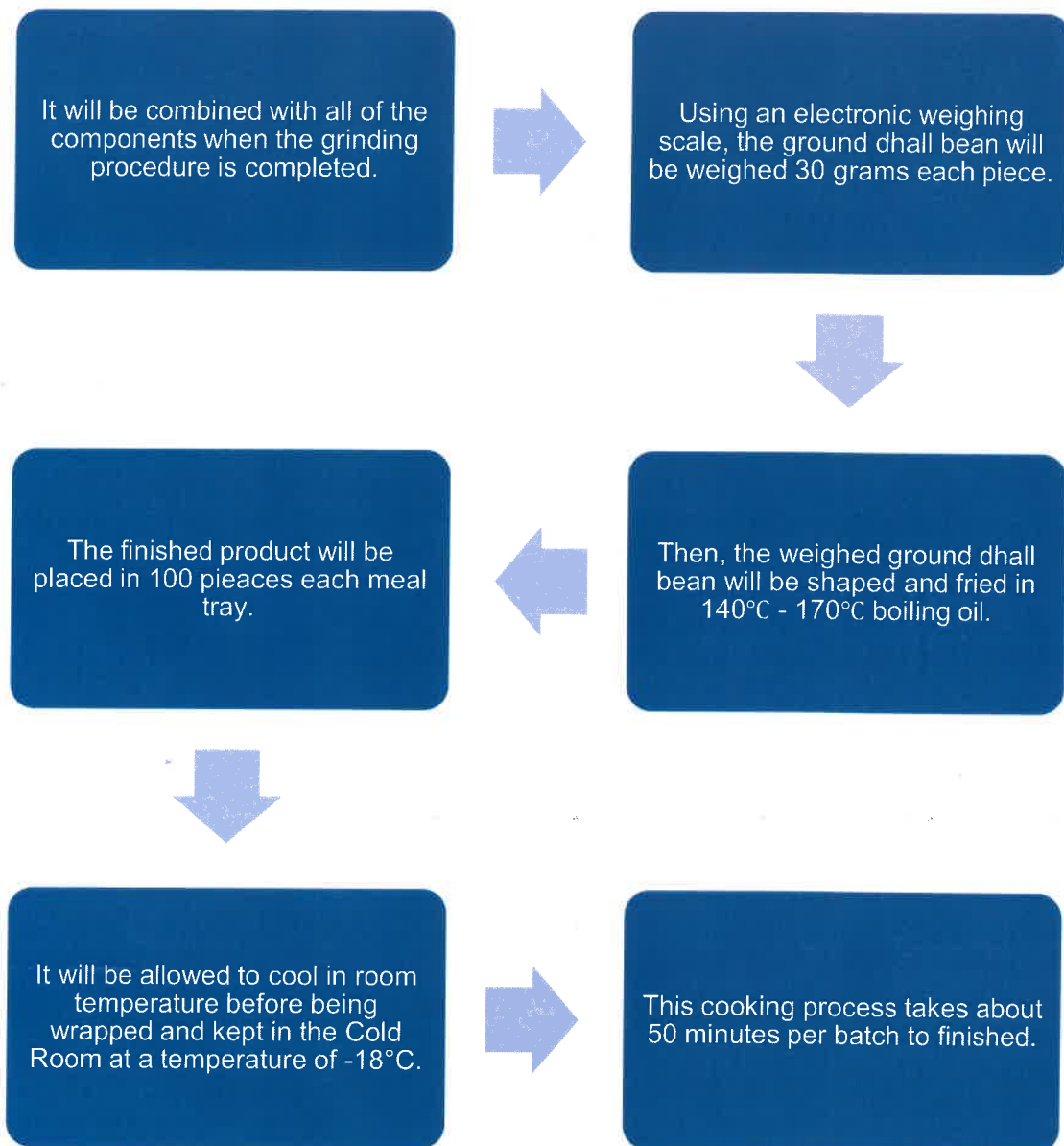
### 3.4 Production Procedure for Masala Vadai

Vadai Product (Blending process and Mixing & Frying process)	
Machine and Equipment	Ingredients
1. Bowl cutter	1. Dhall bean
2. Spatula	2. curry leaves
3. Electronic Weighing Scale	3. dried chili
4. Food Tray	4. Cumin
5. Steel Scoop	5. Salt
6. Glove	6. chicken stock
7. Cauldron	7. minced onion
8. Strainer (15cm)	

### 3.4.1 Blending process (Flow Chart):

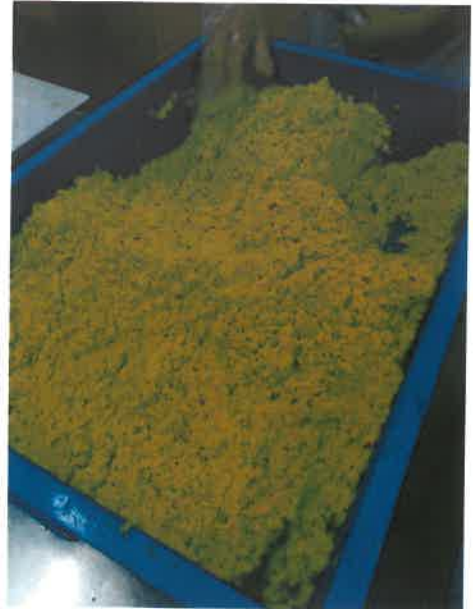


### 3.4.2 Mixing and Frying Process (Flow Chart):





**Figure 29:** Dhall beans blending process



**Figure 30:** Mixing process of Masala Vadai



**Figure 31:** Shaping process



**Figure 32:** Frying process

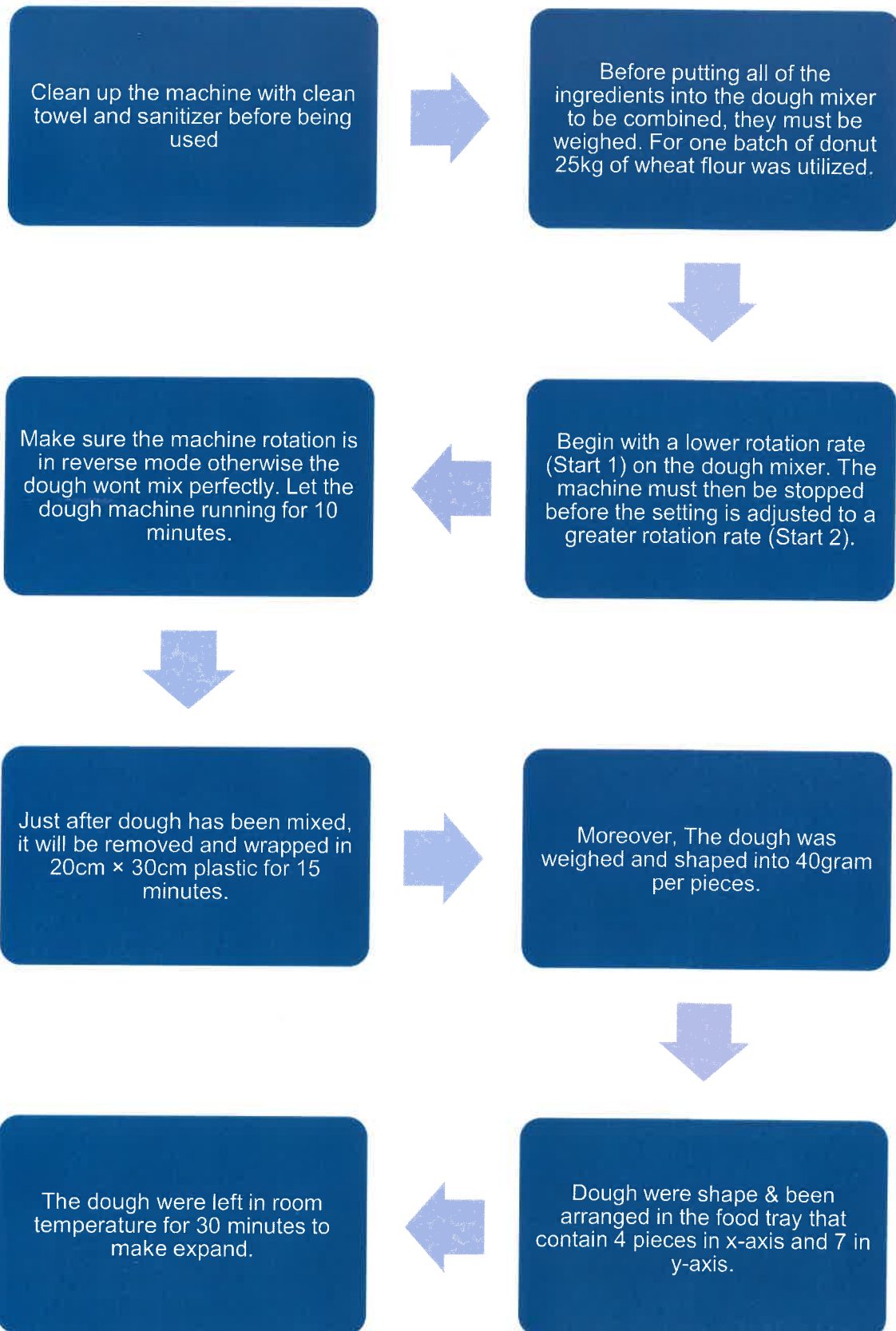


**Figure 33:** Finished Masala Vadai product

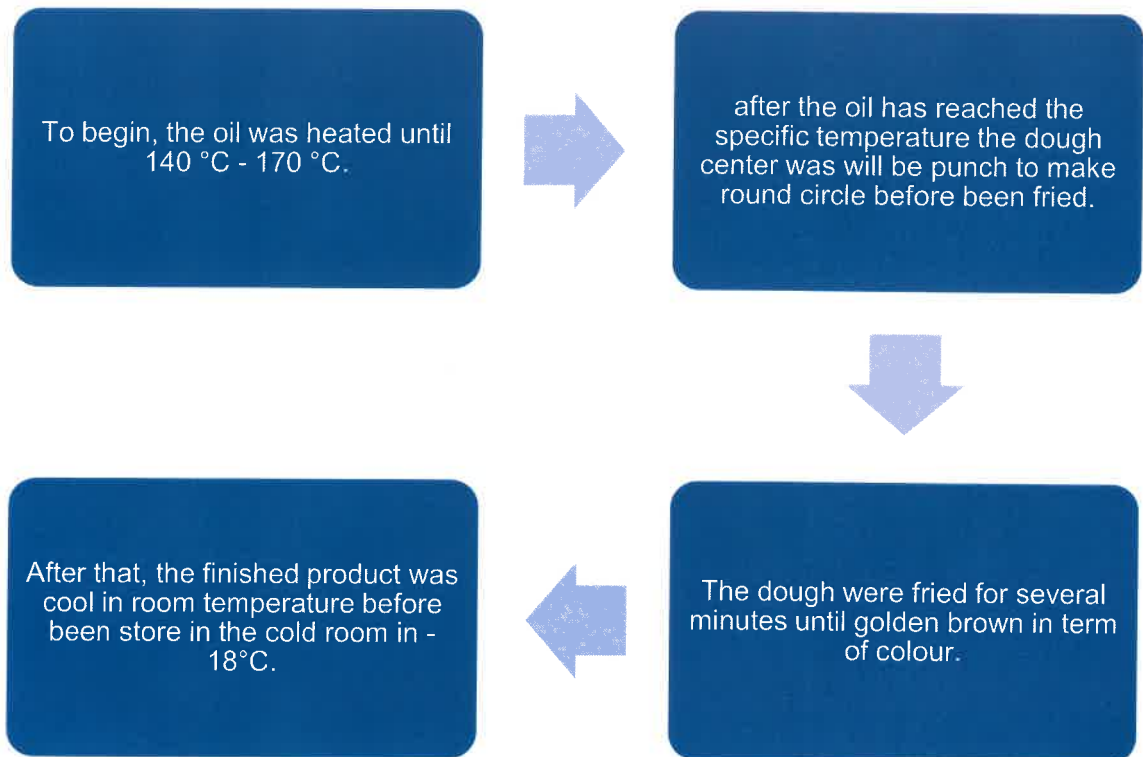
### 3.5 Production Procedure for Doughnut

Roti Canai Product (Mixing Process and Toasting Process)	
Machine and Equipment Used	Ingredients
1. Food tray	3.3.1 Salt
2. Dough Mixer Machine	4.3.1 Yeast
3. Electronic Weighing Scale	5.3.1 Egg
4. 20cm × 30cm plastic	6.3.1 Sugar
5. Scraper	7.3.1 Margarine
6. Food Inserts	8.3.1 Ovulate
7. Bowl	9.3.1 Water
8. Spatula	10.3.1 wheat flour
9. Cauldron	
10. Strainer (15 cm)	

### 3.5.1 Mixing Process (Flow Chart):



### 3.5.2 Toasting process (Flow Chart)







**Figure 34:** Mixing the donut ingredient



**Figure 35:** Weighing donut dough



**Figure 36:** Rounded dough



**Figure 37:** Punch the middle of dough



**Figure 38:** Rested dough



**Figure 39:** Frying process

## Chapter 4

### MINI PROJECT

#### 4.1 Introduction

Food is derived products which can be consumed in its raw forms without undergoing processing or conversion. Food have a very low shelf life for example if we put the fruit on the table, the fruit will easily spoiled within a few days. This is because due to the oxidation process within the surface of food and the oxygen, the surface of food can easily turn out to be more brownish due to the oxidation process. This will make the food can loss their nutrient and vitamin at the air.

#### 4.2 Objective to extend shelf life

The objectives of mini project are as below

- a. To extend the shelf life of the food
- b. To maintain the quality of the food

#### 4.3 Method to extend shelf life

- a. Chemical Substances
- b. Processing Method
- c. Packaging Improvement

##### 4.3.1 Chemical Substances

**Oxygen absorber** is used for example silica gel to reduce the oxidation which enhances the product's shelf life. The oxygen absorber is added in the small pouches of food packers to maintain the set life of manufactured food product. Oxygen absorber is added to enclose the packaging to help remove or decrease the available oxygen in the package(oxidation) its also help to maintain product safety and extend shelf life. The benefits of oxygen absorber are Prevent oxidation of vitamin A , C , E and delays the non – enzymatic browning of fruit or vegetable.



**Figure 40: Silica Gel**



**Figure 41: Fresh Food**

#### 4.3.2 Processing Method

**Blanching Method** is used especially for vegetable. Blanching method is scalding vegetable in boiling water or steam them for a short time before freezing them in order to maintain their quality. Blanching method stops enzyme actions which otherwise causes loss of flavor, colour and texture. Blanching method functions also removing some dirt and microorganisms, brighten colour and helps slow vitamin losses. It also soften some of vegetable make it easier to pack.



**Figure 42: Blanching Method**



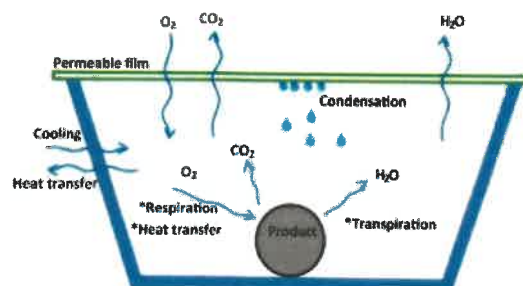
**Figure 43: Cold Room As Sabeel Food**

### 4.3.3 Packaging Substances

Packaging of product can be define its shelf life. By using packaging that can control atmosphere which is free oxygen. By using **Modified Atmosphere Packaging**, at the final product. It can keep oxygen from enter the packaging. Modified Atmosphere Packaging protect fresh food by decreasing its exposure to oxygen leads to oxidation, which can cause discoloration, spoilage and off-flavors and textures. By decreasing or controlling the amount of oxygen present in package, the food product will remains fresh longer, extending its shelf life and ensuring it remains attractives to consumer. Vacuum packaging also can be used to give attractive touch to the items



**Figure 44:** example of Modified Atmosphere Packaging



**Figure 45:** Modified atmosphere packaging diagram



**Figure 46:** example of Modified Atmosphere Packaging

#### 4.4 Discussion of mini project

In this mini project, I have been task to find three parameter that can help our company to maintain product for Big Bag Grocer. In the Big Bag Grocer, our company contribute in selling and providing the fresh food, for example vegetables, items, fish and meat and etc. the function of this mini project tasked by my supervisor is to help maintaining our product so we did not needed to waste our product due to the spoiling and expired fast. In this mini project I needed to present to my supervisor which is the operation manager of the company in three ways that we can use to delay the product from easily spoiled. The **most recommended method** that I has choose is by using **Processing Method (Blanching Method)**. This is because either three of them blanching method is the method that the company did not need to spend any money rather than other two methods. This is because blanching method only need to scald the vegetable in short time and then freeze them.

Rather than two method where the company needed to spend costs in those two methods. For the first method, company needed to buy oxygen absorber and container. While for the third method the company needed to buy the modified atmosphere packaging where it also costly same as the first method. That why the most recommended method that I have chose is the Processing method. In the company, there is cold room where we stored our frozen food product under  $-18\text{ }^{\circ}\text{C}$  which is very suitable to save our product from big bag grocer to extend their shelf life. This is because the cool room is like the refrigerator at our house but colder. After the scalding process in the blanching method I recommend to my supervisor to put the product inside the cold room where the temperature is suitable to help decreasing the microbial growth. This is because due to the extreme temperature, microorganisms will slow down rather than spread to the product. It also help to maintain the quality of product if we put the fresh food inside the cold room. The presentation done successfully and receive great compliment from the supervisor since it help a lot for the product maintain it shelf life.

## CHAPTER 5

### Conclusion and Recommendation

#### 5.1 Conclusion

It can be concluded that for one semester this year during my internship in the company, there is a lot student can learn about career-related topics, particularly how to connect with superiors and other parties. A lot of useful experience, knowledge, and exposure student can gain through this internship program, student have been exposed to the real world forms of work. Therefore, it has indirectly disciplined the student as an employee and exposed student to the organizational structure of departments and firms.

But most importantly, it gave student the opportunity to expand and develop in many different aspects such as communications with others. As a bonus in production department, student got to experience produce frozen food in manually and student even learn of the process making. Student was given the opportunity of finding what the best technique or step for cutter machine to run more efficient than before to produce 'masala vadai'.

During the internship, many things have changed, among them in terms of the environment, learning and socializing with colleagues. It can directly increase student tolerance towards others and trainee itself. Student learned a lot from the different task that have been working with during the internship that can teach us about the multi-tasking skill. Each task had different education and that made it interesting during this internship and it was beneficial for trainee. Here student would like thanks to As Sabeel Food Manufacturing Sdn Bhd for all the help that has been given to the trainee during this internship.

## 5.2 Recommendation

### 1) Recommendation for Internship Company

Company can provide a new or latest technology for machine to increase total production hence company save the manpower to do other work that cannot be done by machines. The company also can hire local employees to reduce the number of people losing their job or to create more job opportunity. As Sabeel Food Processing is a great company, they have many possibilities to expand beyond what they can, but first they must utilize whatever media that exist in order to attract more client in a more efficient way, FB, Instagram will be useful in attraction those target markets that are available in the vast internets. Find employees who have experience and knowledge with the food industry.

### 2) Recommendation for University

Internship is a very good way for the students to find their appropriate skills and fully utilize it in order to gain more experience to increase the skill levels and it will benefit them self, furthermore, through industrial training, student will be force to do something new, and to be positive in whatever they are doing, this can be found by utilizing their communications skills.