



اوتو ستي تيكنولوگي مارا
UNIVERSITI
TEKNOLOGI
MARA

INDUSTRIAL TRAINING FINAL REPORT

SESSIONS: FEBRUARY 2022

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Department During Attachment : Production/Packaging

Duration (Date) : 21 February 2022 – 4 August 2022

Lecturer Evaluation : NOORHALIZA AZIZ

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ACKNOWLEDGEMENT

In name of Allah, the most Beneficent and most Merciful, All praises to Allah, Lord of the universe and peace be upon His Messenger. I want to acknowledge Him on top of all for blessing me with patience and tenacity of mind to complete the Internship report. It is undeniably a vital requirement for certified Diploma with flying colors and I have received outstanding helps from many quarters which I would like to put on record here with great pleasure and deep gratitude.

Firstly, I would like to thank and compliment my industrial training supervisor, Mrs. Siti Darwiah Mohd Daud. She is very kind in person and keen enough to give any newbie his full attention including me. Without her endless care and wit, I wouldn't have made any clear progress and understood the purpose of being an intern at all. Most thanks for her support feedback and all the worthwhile lessons.

I would also want to express my gratitude to dear lecturers who guided me and my other companions throughout the internship programme from the very beginning till its completion. I managed to learn something new about my industrial training and I hope that I can apply it to my future career in the Chemical Engineering industry.

ABSTRACT

This industrial training report of Wan Ariff Ruzaini Bin Wan Azizan to undergo industrial training for the duration of 6 months which consists of 24 weeks before completing the Diploma courses. Starting industrial training on 21 February 2022 until 4 August 2022 at As Sabeel Food Processing which is guided by Mrs. Siti Darwiah Mohd Daud.

The purpose of this program is to fulfill the course in order to complete the Diploma as well as graduate from the university. The training refers to work experience that is relevant to professional development prior to graduation. In the first chapter of this report is defining the term of industrial training and description on industrial training objectives. This part explains the details of objectives of industrial training report and industrial report that have been learned in the company. In the second chapter of the report is an overview of the company and departments that exist in the company and its functionality.

The next chapter describes the summary of the duties and various tasks that have been carried out. The next chapter is about details of lessons and new experiences while training with the company.

This training gives students a good experience in food handling and also machinery that involves in production of the company such as food cutter that requires full attention when operating it to avoid any unwanted accidents and vacuum sealer that ensure food quality when packaging.

Last but not least, trainee got opportunities to learn more about priority in hygiene are the most important aspect in food industries and discipline in working environment.

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Table i. Operating Schedule for As Sabeel Sdn. Bhd. Company.

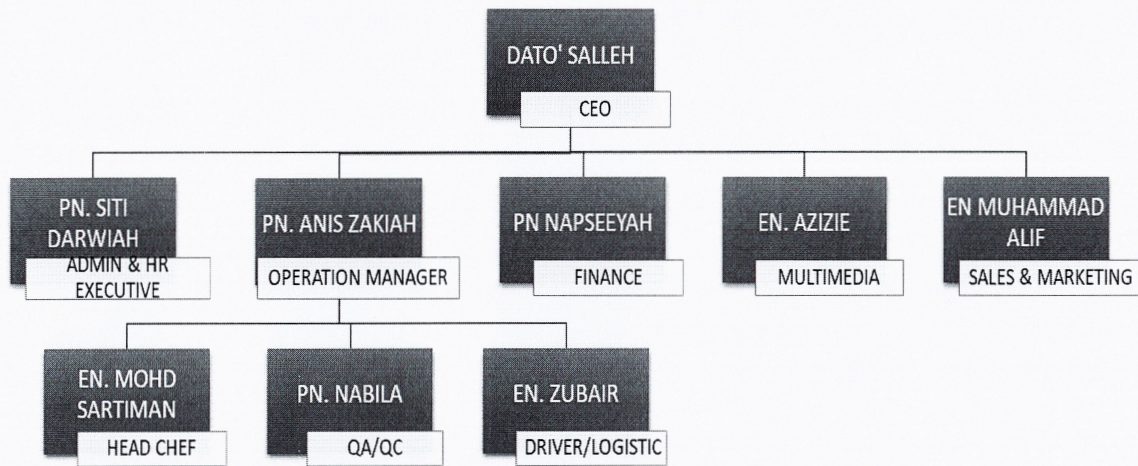
Day	Working Hours
Monday	8:30 a.m. – 5:30 p.m. Break : 1:00 p.m. – 2:00 p.m.
Tuesday	8:30 a.m. – 5:30 p.m. Break : 1:00 p.m. – 2:00 p.m.
Wednesday	8:30 a.m. – 5:30 p.m. Break : 1:00 p.m. – 2:00 p.m.
Thursday	8:30 a.m. – 5:30 p.m. Break : 1:00 p.m. – 2:00 p.m.
Friday	8:30 a.m. – 5:30 p.m. Break : 12:30 p.m. – 2:30 p.m.
Saturday	8:30 a.m. – 5:30 p.m. Break : 1:00 p.m. – 2:00 p.m.
Sunday	Off day

15 Minutes Break

Day	Duration
Monday	10:00 a.m. – 10:15 a.m. and 4:00 p.m. – 4:15 p.m.
Tuesday	10:00 a.m. – 10:15 a.m. and 4:00 p.m. – 4:15 p.m.
Wednesday	10:00 a.m. – 10:15 a.m. and 4:00 p.m. – 4:15 p.m.
Thursday	10:00 a.m. – 10:15 a.m. and 4:00 p.m. – 4:15 p.m.
Friday	10:00 a.m. – 10:15 a.m. and 4:00 p.m. – 4:15 p.m.
Saturday	10:00 a.m. – 10:15 a.m. and 4:00 p.m. – 4:15 p.m.
Sunday	Off day

LIST OF FIGURES

Figure i. Organizational Chart for As Sabeel Food Processing



CHAPTER 1

INTRODUCTION

1.1 Overview

Students in particular courses at all levels of higher education in Institutions of Higher Learning are required to complete Industrial Training (IT) (IHL). Industrial training programmes were created to strengthen the necessary competencies in order to increase the number of graduates qualified for career. Industrial Training (IT) is the process of exposing students to engineering work in the real world and involving them in Chemical Engineering projects before they graduate. One of the conditions for the award of a diploma in chemical engineering is that the student complete at least twenty-four (24) weeks and twelve (12) credit hours of industrial training within semester six (6) OR after passing all of the courses studied from semester one to semester five.

The aim of Industrialmanship is to educate UiTM students with the working environment and industrial culture while also improving their employability rate by enhancing their industrial skills. As training for the trainee, they will also go through various briefings. The time frame for this internship is 24 weeks, from 22 February 2022 to 4 August 2022. According to the time and date specified during the Industrial Training briefing, the student must report to the firm. The student will be given one (1) lecturer evaluation during the internship time to evaluate the student's performance. After the internship has ended, the logbook and the final report must be sent to the college in print and online, respectively.

Courses in industrial training (IT) provides students with learning experiences in the workplace so they can gain real-world experience and increase market credibility. The industrial training aids in producing chemical engineering technician graduates with excellent

technical skill and soft skill competency when it comes to preparing the students as engineering technicians. It is expected that students will be able to approach problems or projects given by supervisors in creative and original ways because the theories they have learned in all of their core and non-core courses can be applied in industrial training.

1.2 Objective Industrial Training

The primary objective of industrial training (IT) is to provide students with learning opportunities in the workplace so they can gain real-world experience and increase market trustworthiness. The industrial training aids in producing chemical engineering technician graduates with excellent technical skill and soft skill competency when it comes to preparing the students as engineering technicians. The other aims are:

Mastering technical skills

Gaining essential background knowledge in Food Industries

Perfecting interpersonal skills (soft skills)

Building a Network of Contacts

1.3 Industrial Training Placement

Business Segment: Food Processing and Manufacturing

1.3.1 Industrial Schedule

Day	Working Hours
Monday	8:30 a.m. – 5:30 p.m. Break : 1:00 p.m. – 2:00 p.m.
Tuesday	8:30 a.m. – 5:30 p.m. Break : 1:00 p.m. – 2:00 p.m.
Wednesday	8:30 a.m. – 5:30 p.m. Break : 1:00 p.m. – 2:00 p.m.
Thursday	8:30 a.m. – 5:30 p.m. Break : 1:00 p.m. – 2:00 p.m.
Friday	8:30 a.m. – 5:30 p.m. Break : 12:30 p.m. – 2:30 p.m.
Saturday	8:30 a.m. – 5:30 p.m. Break : 1:00 p.m. – 2:00 p.m.
Sunday	Off day

1.3.2 Company Supervisor Information

Name: Siti Darwiah Mohd Daud

Position: HR Executive

CHAPTER 2

COMPANY PROFILE

2.1 Company Background

As-Sabeel Food Manufacturing Sdn Bhd is one of leading food manufacturer specialized in frozen food industries since 2009. This company focus focus on our providing world class catering and related service to allow our client to concentrate on their core business and also the ready-to-eat food industry through Makan Xpress and catering in addition to the frozen food industry and also engaged in the import-export business. This company produces various of frozen food such as Roti Boom, Roti Canai, Doughnuts, Roti Jala, Vadai and Masala Vadai and delivering halal frozen food to a local and export to nearby country especially in Singapore. All food produces are clean, safe, and of high quality, has a delectable flavour, and only takes a few minutes to prepare.

Table 2.1: Operating Schedule For As Sabeel Food Processing SDN. BHD.

Days	Working Time	Operating Period
Monday to Thursday and Saturday	8:30 a.m. to 1:00 p.m. 1:00 p.m. to 2:00 p.m. (lunch break) 2:00 p.m. to 5:30 p.m.	9 hours
Friday	8:30 a.m. to 12:30 p.m. 12:30 p.m. to 2:30 p.m. (lunch break) 2:30 p.m. to 5:30 p.m.	8 hours
Sunday	Off day	-

2.2 Vision And Mission

Vision

To be a major producer of quality food for domestic and international market.

Mission

To focus on our core business of providing world class catering and related service to allow our client to concentrate on their core business.

2.3 Organizational Chart

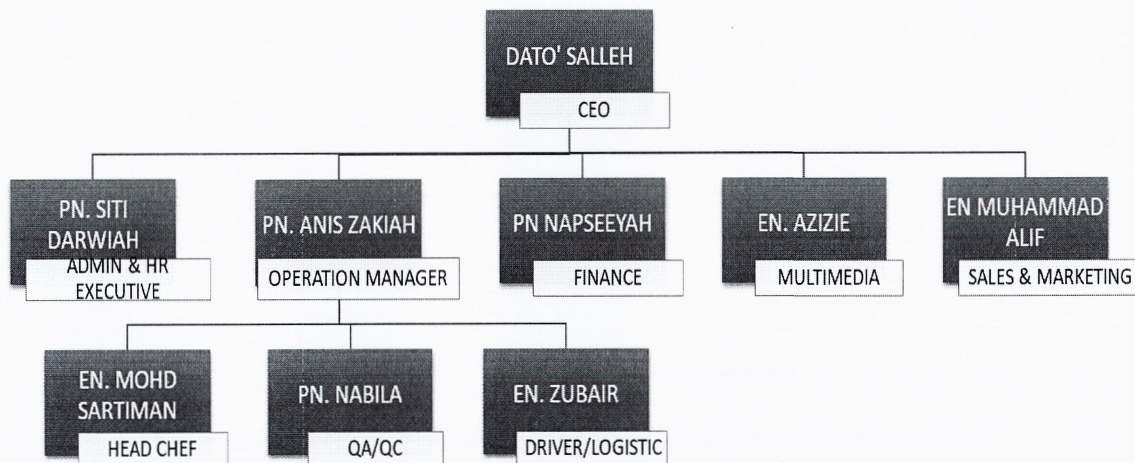


Figure 2.1 Organizational Chart for As Sabeel Food Processing

2.4 Main Product/Service provided to be Client



CHAPTER 3

OVERVIEW OF THE TRAINING

3.1 Introduction

During 24 weeks of the training, variety of jobs are provided by As Sabeel Company includes production and packaging. In production, student can learn and participating in producing multiple products as mention above. Each product has their own ways and techniques. It is also requires to use different of equipment to produce the product. In packaging department, student learn to pack the product according to the date produce and expired date to ensure the quality of the products. Tools that have been introduce to student are Vacuum sealer and normal sealer. These equipments are use with specific requirements to the products for example Roti Canai and Roti Boom are pack using vacuum sealer to ensure the quality and avoid bacterial growth within the packaging while others uses normal sealer so it didn't break the package with pressure in vacuum conditions.

3.2 Summary of the Training and Experienced Gained

These are the only duties and tasks that doing throughout an industrial training.

Task 1: Producing various product for the company.

In production department, student get to learn how to produce different products. There are 3 machinery that involves in production which are food cutter, food mixer and food blender. The quality of the product can be determine after all the process has done. The general process are preparing the ingredients, producing, frying and quality assurance. All the product produce

in hygiene and high quality from start until end of the process. The rotation of products change weekly and according to demands from customers.

Task 2: Packaging the products for domestic and international export

After all the product is produced, they will be sent to the packaging department to be packed before selling to the customers. In this department, a student requires to identify and take notes manufacturing date and expired date accordingly so there is no false information on the products. While packaging the products, workers and students need to ensure the quality of the product and quantity of the product before put putting into cartons or boxes. All the rejected pieces of product will be thrown away and reported in the tables to inform the person in-charge for stock check.

3.3 Summary of Weekly Activity

At the end of every week which is Saturday, all staff from production and packaging need to participate for cleaning. Usually at 4:00 p.m. all workers need to stop and initiate cleaning. This cleaning process function as general shutdowns of the factory to clean all equipments, drain, and etc.

CHAPTER 4

DETAILS OF EXPERIENCES

4.1 Introduction

While in industrial training with this company there are 2 major experiences that student can gained. These experiences can be apply for the future career in Chemical Industry especially in Food Manufacturing.

Industrial training (IT) courses give students the opportunity to learn in the industry, allowing them to get practical experience and enhance their employability. When it comes to preparing the students to become engineering technicians, the industrial training helps to produce chemical engineering technician graduates with excellent technical skill and soft skill proficiency. Because the ideas they have acquired in all of their core and non-core courses can be implemented in industrial training, it is anticipated of students that they will be able to handle challenges or projects assigned by supervisors in creative and original ways.

In this company, student can experience how to handle machinery in correct ways and Quality Assurance.

4.2 Details of experiences gained

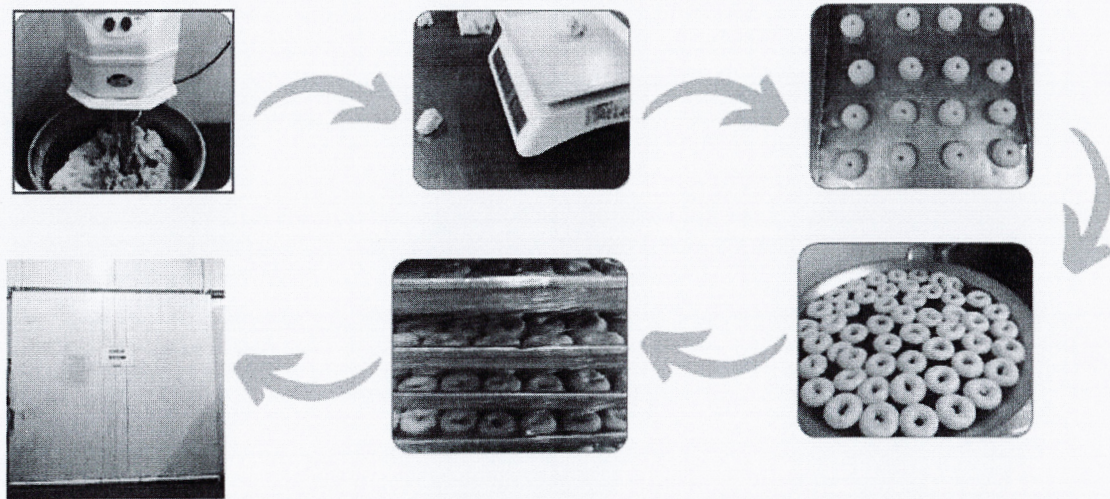
4.2.1 Duties and Tasks Performed

Task 1: Participating in Production

When producing the product, students exposed to the operating the machinery. The most dangerous one is Food Cutter. While operating this equipment, student need to pay attention to the surroundings such as any person nearby and self-awareness as this involve

with sharp blades that rotating in high speed. For production of Doughnuts which are the most popular product and high demand. The process are shown below:

Figure 3.1 Process Flowchart of Doughnuts



Process Flowchart

- All the ingredients are mixed together in Food Mixer.
- The dough will weight 50g.
- The dough will be shaped like an “O” then let it rest for 15 minutes.
- After 15 minutes all the shaped dough will be deep fry for couple of minutes.
- Then it will be put into trays. Each tray contains 40 pieces of doughnuts.
- The finished doughnuts will be sent into cold room and notify the packaging department for any information on the quantity of it production.

Task 2: Preparing order for stores.

After receiving orders from designated stores, the package will be prepared by the packaging teams. Some stores order in boxes and some are in packs. After the packages are ready, all the info will be notified to the driver for the deliveries with the requested delivery date.

Another job for the packaging teams is ready-stock for future purchase. For example, if there is no purchase order, the packaging team needs to prepare ready stock in the cold room. Manufacturing date and expired date will be shown in stickers printed on the pack. This also requires Quality Assurance to check the quality of the food before sending it out to avoid any complaints from customers.

4.3 Problems Encountered and approach adopted for solving

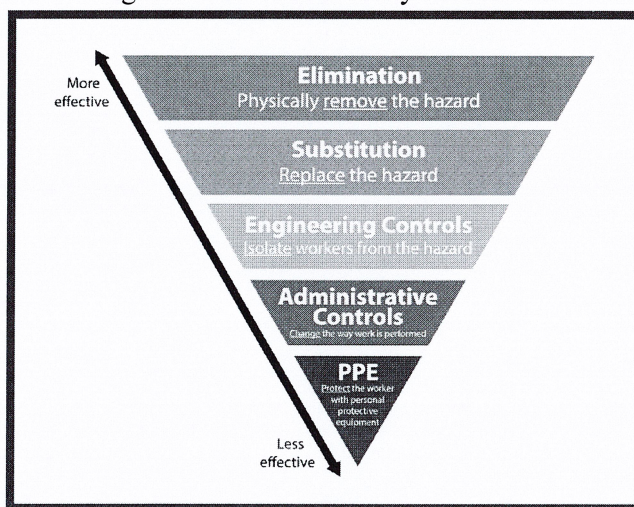
The problem encountered in production is when, in the making of Masala Vadai, a traditional Indian food, the experienced worker can blend it perfectly and reduce the rejection rate of the products. For new students and staff, this method is difficult as they have to distinguish 3 phases of roughness of dhal beans when blended. For solving the problems, I set the timer when the blending part needs to be stopped and set it as normal procedure when producing the Masala Vadai. It takes 5 minutes for each batch for the blending process.

4.4 Professional and Ethical Issues

Although this company needs to hire more workers and invest more in machinery as for now it really depends on workers' energy. For example, if 1 worker is absent for 1 day, production teams will be short on production rates as it is too reliable on human energy rather than machinery. This will slow down the production rates and be stressful for the workers as they have to catch up according to customer demands.

4.5 Health, Environment and sustainable aspects

Figure 4 shows Hierarchy of Controls



While working in the industry, it is important to ensure the safety and health of workers. Wisely controlling hazards is the key to workplace health and safety, which will safeguard both your employees and your company. Strong leadership engaging your managers, employees, suppliers, contractors, and customers defines good health and safety management. Health and safety are also a crucial component of the drive for sustainable development on a global scale.

In this company, there are many potential hazards such as not wearing PPE in cold room and operating the food cutter that have sharp blade. In my experience in operating food cutter, the lid that cover the blade rotation doesn't even need to be close when operating it. This condition is harmful to workers as sudden move when power on could injure the workers. The machine should fully function only when the lid are fully close to reduce the risks to the workers. The Engineering control can be applied to the food cutter for only function when the lid are close and power button instead of only plugged on switch.

CHAPTER 5

CONCLUSIONS

5.1 Conclusions

Firstly, I would like to thank and compliment my industrial training supervisor, Mrs. Siti Darwiah Mohd Daud. She is very kind in person and keen enough to give any newbie his full attention including me. Without her endless care and wit, I wouldn't have made any clear progress and understood the purpose of being an intern at all. Most thanks for her support feedback and all the worthwhile lessons.

I would also want to express my gratitude to dear lecturers who guided me and my other companions throughout the internship programme from the very beginning till its completion. I managed to learn something new about my industrial training and I hope that I can apply it for my future career in Chemical Engineering industries. During this industrial training, I've learnt many things that are very useful for my future. It also enhances my soft skills as I requires to communicate with each other as a teams.

5.2 Suggestion and Recommendations

As a suggestion and improvements, this company should hire more capable workers and less reliable on human energy itself as it too tiring for catching up the demand from customers. The industrial training with this company are not so related to chemical engineering for students who are really pursue to be engineer for chemical industry for their own career. Sometimes students were often blamed on dysfunctionality within the organization as they were short on staff. The students often appointed as leader at some points of works which led the upper-ups them to release the responsibility to the students.

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2. Individual- Puan Siti Darwiah Binti Mohd Daud (Industrial Supervisor)

APPENDIX

