



PROFESSIONAL CERTIFICATION IN CULTIVATED MEAT

FROM FUNDAMENTAL TO
INDUSTRIAL APPLICATION

A professional certification program as a collaborative initiative by Cell AgriTech SDN BHD, Universiti Sains Malaysia & Northern Corridor Implementation Authority (NCIA). Designed for employees and university students in the Northern Region of Malaysia, learn from experienced trainers in academia and industry with allowances provided. Enroll now and unlock your potential!

**We provide industry-relevant trainings &
skill-enhancement programs**

OUR TRAINERS



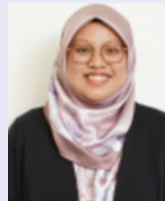
Dr. Mohamad Hafizi Abu Bakar
Qualification: PhD in Bioprocess Engineering
Specialization: Cell-based technology



Assoc. Prof Dr. Tan Joo Shun
Qualification: PhD in Bioprocess Engineering
Specialization: Bioprocess engineering



Dr. Siti Balqis Zulfigar
Qualification: PhD in Enzymology & Biocatalysis
Specialization: Enzyme Technology



Dr. Ana Masara bt Ahmad Mokhtar
Qualification: PhD in Biochemistry
Specialization: Expert in biochemistry & cell culture technology

STARTING JUNE 2023
COURSE FEE: RM 6000/ PERSON

Contact us for details:



**Bioprocess Technology Division
School of Industrial Technology,
Universiti Sains Malaysia**

OUR COURSE CONTENT



INTRODUCTION TO CELLULAR AGRICULTURE

This introductory course exposes participants to the science behind cell-based food production, its potential benefits, and challenges. It also includes aspects of Malaysia's perspective on cultivated meat, the opportunities and potential in addition to the emerging technology.



CELL LINE DEVELOPMENT

This course highlights the fundamentals of aseptic and basic cell culture techniques, cell isolation, and maintenance of cell lines. It is designed to provide hands-on training for individuals interested in learning how to establish and maintain cell lines in a laboratory setting.



MEDIA DEVELOPMENT

This course covers the essential components of cell culture media and the latest developments in this field. Participants will learn how to develop and optimize media for various cell types, including stem cells, primary cells, and immortalized cell lines.



UPSTREAM PROCESSING

The course highlights different cultivation modes, bioreactor designs, and optimizations to produce high-quality meat. It is designed for professionals seeking to develop expertise in sustainable meat production and the latest advancements in this field.



BIOPROCESS & SCALING UP PROCEDURES

This course covers the essential principles of bioprocessing and scaling techniques for the development and production of biological products. The course focuses on the critical aspects of scaling procedures, including bioprocess parameter evaluation, process optimization, and equipment requirements.



DOWNSTREAM PROCESSING

This course provides a comprehensive understanding of downstream processing including centrifugation and filtration techniques. It also includes hands-on training in downstream processing techniques, providing practical experience in the purification of biological products.



PRODUCT DEVELOPMENT

This course focuses on the essential principles of product development and the different stages involved in bringing a product to market.

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