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Faculty of
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Universiti Putra Malaysia (UPM)
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MALAYSIA



dining experience

dinescape

themed restaurant

f&b service

restaurant

management

ethnic restaurant

heritage

consumer behavior

marketing

qualitative research

nvivo

SENIOR LECTURER

Farah Adibah Che Ishak

EDUCATION

2016 Royal Holloway University of London, UK

Doctor of Philosophy (PhD) in Human Geography Department of Geography

Thesis title: Staging the experience economy: Theme restaurants in Klang Valley, Malaysia

2010 Universiti Teknologi MARA (UiTM)

Master of Science (MSc) in Foodservice Management Faculty of Hospitality and Tourism Management Thesis title: Socio-demographic factors related to the dining out behavior in Malaysia

2007 Universiti Teknologi MARA (UiTM)

Bachelor of Science (Hons) Foodservice Management Faculty of Hospitality and Tourism Management

2004 Perak Matriculation College

Matriculation Certificate (Science Biology)

2002 Sultan Sulaiman Secondary School PMR. SPM

EMPLOYMENT

03.05.2011

Present O Universiti Putra Malaysia

01.12.2016 Senior Lecturer

Department of Foodservice Management Faculty of Food science & Technology, UPM

30.11.2016 Universiti Putra Malaysia

Tuto

Department of Foodservice Management Faculty of Food science & Technology, UPM

20.04.2011 Universiti Teknologi MARA (UiTM)

01.01.2008 Lecturer

Faculty of Hospitality and Tourism Management

UiTM Terengganu

12.2007 • Kolej Yayasan Terengganu (KYT)

08.2007 Lecture

Faculty of Hospitality and Tourism Management





Muhammad Rezza Zainal Abidin, **Farah Adibah Che Ishak***, Ismi Arif Ismail, Nurul Hanisah Juhari (2022) Explicating chefs' creativity in utilising Malaysian local herbs toward the development of modern Malaysian cuisine: A proposition of a conceptual framework for creative culinary process, Thinking Skills and Creativity, 46, 101133.

Noorazlin Ramli, Hayati Adilin Mohd Abd Majid, Wan Nazriah Wan Nawawi, **Farah Adibah Che Ishak**, and Syahida Maarof (2022) The Antecedents of Household Acceptance on Food Waste Innovation Products in Terengganu. *Proceedings*, 82, 75.

Farah Adibah Che Ishak, Norhabibah Mazlan, Nur Atiqah Lokman, Muhamad Shahrim Abd Karim & Siti Fatimah Mohamad (2021) Exploring the Issues and Challenges in Managing Themed Restaurant in Klang Valley, Malaysia, *International Journal of Academic Research in Business and Social Sciences*, 11(10), 1121 – 1135.

Farah Adibah Che Ishak, Nurul Amjaad Che Lah, Harnidah Samengon, Siti Fatimah Mohamad & Ainul Zakiah Abu Bakar (2021) The Implementation of Self-Ordering Kiosks (SOKs): Investigating the Challenges in Fast Food Restaurants, *International Journal of Academic Research in Business and Social Sciences*, 11(10), 1136–1150.

Wannasiri Wannasupchue, Siti Fatimah Mohamad, **Farah Adibah Che Ishak**, Ungku Fatimah Ungku Zainal Abidin (2021) Challenges to obtain halal certification among restaurants in northeast Thailand, *Journal of Islamic Marketing*, DOI 10.1108/JIMA-04-2021-0124

Hao Bin Jack Lai, Muhammad Rezza Zainal Abidin, Muhamad Zulfikri Hasni, Muhammad Shahrim Ab Karim, and **Farah Adibah Che Ishak** (2021) Key Activities of Menu Management and Analysis Performed by SME Restaurants in Malaysia, *International Journal of Academic Research in Business and Social Sciences*, 11(4), 339-361.

Suhailah Abdul Ghafar Rahman, **Farah Adibah Che Ishak**, Mohd Mursyid Arshad, Mohd. Shazali Md. Sharif, Shahrim Ab Karim (2021) The Impact of Modern Technology Towards Malay Traditional Foods Preparation and Cooking Processes in Malaysia, *International Journal of Academic Research in Business and Social Sciences*, 11(16), 219–231

Farah Adibah Che Ishak, Nur Amira Ashiqin Binti Zainun, Muhammad Shahrim Ab Karim, Ungku Fatimah, Ungku Zainal Abidin, Siti Fatimah Mohamad (2020) The Multifaceted of Themed Restaurant: Exploring the Unique and Vulnerable Elements in Staging Authentic Dining Experience, *International Journal of Academic Research in Business and Social Sciences*, Vol. 10 (3), pp.855–868.

Muhammad Rezza Zainal Abidin, **Farah Adibah Che Ishak**, Ismi Arif Ismail, Nurul Hanisah Juhari (2020) Modern Malaysian Cuisine: Identity, culture, or modern-day fad?. *International Journal of Gastronomy and Food Science*, Vol 21, pp. 1-9.

Muhammad Rezza Zainal Abidin, **Farah Adibah Che Ishak**, Ismi Arif Ismail, and Nurul Hanisah Juhari (2020) Issues and Challenges of Malaysian Local Herbs toward the Development of Local Herbs-Based Culinary Products, *Food Studies: An Interdisciplinary Journal*, Vol. 10 (3), pp. 13-30.

Hao Bin Jack Lai, Shahrim Karim, Steven E. Krauss and **Farah Adibah Che Ishak** (2020) A review of approaches to manage menu profitability, *International Journal Revenue Management*, Vol. 11 (3), pp. 151–171.

Hao Bin Jack Lai, Muhammad Rezza Zainal Abidin, Muhamad Zulfikri Hasni, Muhammad Shahrim Ab Karim, **Farah Adibah Che Ishak** (2020) Key adaptations of SME restaurants in Malaysia amidst the COVID-19 Pandemic. *International Journal of Research in Business and Social Science*, Vol 9 (6), pp. 12-23.

Mohd Nazri Abdul Raji, Shahrim Ab. Karim, **Farah Adibah Che Ishak**, Mohd Mursyid Arshad (2020) Exploring Local Food Characteristics in Developing Food Tourism Destination at Lenggong Valley, Perak. *International Journal of Academic Research in Business and Social Sciences*, Vol. 10 (6), pp. 927–936.

Mohd Yusof Bin Kamaruzaman, Shahrim Ab Karim, **Farah Adibah Binti Che Ishak**, and Mohd Mursyid Bin Arshad (2020) The diversity of traditional Malay kuih in Malaysia and its potentials. *Journal of Ethnic Foods*, Vol 7 (22), pp. 1-11.

Wannasiri Wannasupchue, Siti Fatimah Mohamad, **Farah Adibah Che Ishak**, Ungku Fatimah Ungku Zainal Abidin (2020) The readiness theme development from a case study in Thailand halal restaurants. *Journal of Tourism, Hospitality & Culinary Arts*, Vol. 12 (1), pp. 412-424.

Ainul Zakiah Abu Bakar, Lalitha Ganesan, Mohhidin Othman, Sharifah Azizah Haron, and **Farah Adibah Che Ishak** (2020) Where to Eat: Exploring Silver Consumer Restaurant Dining Choice in Malaysia, *Journal of Social Sciences and Humanities*.

Siti Fatimah Mohamad, Lee Lik Ying, Mohiddin Othman, Ungku Fatimah, Ungku Zainal Abidin, **Farah Adibah Che Ishak**, Ainul Zakiah Abu Bakar (2020) Demanded Competencies of the Entry-Level Position in the Restaurant Industry: Employers' Perspectives, International *Journal of Academic Research in Business and Social Sciences*, Vol. 10 (3), pp. 823–835.

Muhammad Nazreen Ezyan Soffi, Siti Fatimah Mohamad, **Farah Adibah Che Ishak** (2020) Challenges to Achieving a Successful Hospitality Internship Program in Malaysian Public Universities, *International Journal of Human Resource Studies*, Vol. 10 (4), pp. 12-24.

Ahmad, A. N., Rahman, R. A., Othman, M., **Che Ishak, F. A.,** Mohamad, S. F., & Abidin, U. F. U. Z. (2020) The Relationship between Halal Food Management System Critical Constructs Implementation, Operational Performance and Product Quality. *International Journal of Academic Research in Business and Social Sciences*, Vol. 10(3), pp. 836–854.

Jack Lai Hao Bin, Muahamad Shahrim Ab Karim, **Farah Adibah Che Ishak**, Steven Eric Krauss (2019) Can restaurant revenue management work with menu analysis? *Journal of Revenue and Pricing Management*, Vol 18 (3), pp. 204-212.

Wannasiri Wannasupchue, Mohhidin Othman, Ungku Fatimah Ungku Zainal Abidin, **Farah Adibah Che Ishak**, Siti Fatimah Mohamad (2019) Current Trends and Opportunities for Halal Restaurants in Thailand: A Conceptual Framework, *International Journal of Academic Research in Business and Social Sciences*, Vol 9 (1), pp. 235–247.

Wannasiri Wannasupchue, Mohhidin Othman, **Farah Adibah Che Ishak**, Ungku Fatimah Ungku Zainal Abidin, Siti Fatimah Mohamad (2019) A Conceptual Paper for Development of Halal Food Service System in Thailand, *International Journal of Asian Social Science (IJASS)*, Vol 9 (1), pp. 96-105.

Farah Adibah Che Ishak, Muhamad Ariff Nordin, Hazrina Ghazali, Ungku Fatimah Ungku Zainal Abidin & Ainul Zakiah Abu Bakar (2018). The Utilization of Social Media as A Marketing Tool in Food Truck Business. *International Journal of Accounting, Finance, and Business (IJAFB)*, Vol 3(13), pp. 117-124.

Mohd Nazri Abdul Raji, Shahrim Abdul Karim, Mohd Mursyid Arshad, **Farah Adibah Che Ishak** (2018). Community Development through Food Tourism: Exploring the Utilization of Local Food as Community Development at Rural Destination in Malaysia. *International Journal of Academic Research in Business and Social Sciences*, 8(10), pp. 937–951.

Siti Fatimah Mohamad, Mohammad Nazrin Osman, **Farah Adibah Che Ishak** (2018). Exploring the Competencies Perceived by the Hospitality Undergraduates in Public and Private Universities. *International Journal of Academic Research in Business and Social Sciences*, 8(15), pp. 331–349.

Hazrina Ghazali, Nur Nadirah Mohd Nasir & **Farah Adibah Che Ishak** (2018). A Relationship between Job Stressor towards Employee's Intention to Leave a Job: A Case of Casual Dining Restaurant in Klang Valley, Malaysia. International Journal of Modern Trends in Social Sciences, 1 (2), 1-8.

Suhailah Abdul Ghafar Rahman, Shahrim Abdul Karim, **Farah Adibah Che Ishak**, Mohd Mursyid Arshad (2018) Understanding the Young Generations' Preference towards Malay Traditional Food in Malaysia. *Journal of Tourism, Hospitality and Environment Management*, 3(9), pp. 42–57.

Farah Adibah Che Ishak, Philip Crang, Shahrim Abdul Karim (2017) Material management in themed restaurants: Inspiring the experience economy. *Journal of Tourism, Hospitality & Culinary Arts (JTHCA)*, Vol 9 (2), pp. 2590-3837

Farah Adibah Che Ishak, Philip Crang, Shahrim Abdul Karim. Addressing the experience economy: Innovations in Staging the Themed Restaurants. (Accepted and will be published in SCOPUS indexed Journal 2018)

Mohd Nazri Abdul Raji, Shahrim Abdul Karim, **Farah Adibah Che Ishak**, Mohd Mursyid Arshad (2017) Past and present practices of the Malay food heritage and culture in Malaysia. *Journal of Ethnic Foods*, Vol 4 (4) pp.221-231

Mohd Nazri Abdul Raji, Shahrim Abdul Karim, **Farah Adibah Che Ishak**, Mohd Mursyid Arshad (2017) Utilizing local food product at rural destination. *International Journal of Academic Research in Business and Social Sciences*, Vol 7 (12) pp.118-126

PROCEEDINGS

Aifaa Roslan, Ungku Fatimah Ungku Zainal Abidin, Shahrim Ab Karim, Maimunah Sanny, **Farah Adibah Che Ishak**, Noor Azira Abd Mutalib (2021) Modelling food safety culture framework for food tourism sectors: Towards improvement of food safety, 12th Asia Pacific Council on Hotel, Restaurant and Institutional Education (2021) and the 4th SHATEC Hospitality Conference, Singapore.

Farah Adibah Che Ishak, Siti Fatimah Mohamad, Ungku Fatimah Ungku Zainal Abidin (2019) Exploring Authentic Dining Experience in Themed Restaurant, 2nd International Food Research Conference (IFRC), Putrajaya, Malaysia.

Farah Adibah Che Ishak, Amirah Mohamad Sah, Siti Fatimah Mohamad, Ainul Zakiah Abu Bakar (2019) Looking for Restaurants? An Investigation on The Utilization of Social Media as an Effective Search Engine Among Millennial Foodie, International Conference on Communication, Information Technology and Youth Study (I-CITYS 2019), Melaka, Malaysia

Anis Najihah Ahmad, Rahman, R. A., Othman, M. Ungku Fatimah Ungku Zainal Abidin, **Farah Adibah Che Ishak**, Siti Fatimah Mohamad (2019) The relationship between halal food management system critical constructs, operational performance and product quality. 2nd International Food Research Conference (IFRC), Putrajaya, Malaysia.

Farah Adibah Che Ishak, Siti Nur Aimi Mohamed Asseri, Fatimah Abd Ghani, Norzaidah Ngali (2018) The Survivability of Themed Restaurants in Malaysia, 1st International Conference on Sustainability, Technology and Business (ICSTB 2018), Melaka, Malaysia

Farah Adibah Che Ishak, Wan Nor Shahiera Akiella Wan Mohamad Nor, Haslina Che Ngah, Mohamed Norisaifulruddin Mohd Bakri (2018) The Utilization Of Dinescape Elements In Designing Themed Restaurant's Ambiance, International Conference On Global Business and Social Sciences (ICGBSS 2018), Putrajaya, Malaysia

Siti Fatimah Mohamad, Mohammad Nazrin Osman, **Farah Adibah Che Ishak** (2018) Exploring the competencies perceived by the hospitality undergraduates in public and private universities, 4th International Hospitality and Tourism Conference 2018, Kuala Lumpur.

Wannasiri Wannasupchue, Mohhidin Othman, **Farah Adibah Che Ishak**, Ungku Fatimah Ungku Zainal Abidin & Siti Fatimah Mohamad (2018) A Conceptual Paper for Development of Halal Food Service System in Thailand, 2018 International Symposium on Business and Management (ISBM 2018), Osaka, Japan.

Hazrina Ghazali, Nur Nadirah Mohd Nasir, **Farah Adibah Che Ishak** (2018) The Role of Job Stressor Towards Employee's Intention to Leave A Job: A Case Of Casual Dining Restaurant In Klang Valley, Malaysia, 2nd International Conference on Business, Tourism and Technology (ICBTT 2018), Melaka, Malaysia

Mohd Nazri Abdul Raji, Shahrim Abdul Karim, **Farah Adibah Che Ishak**, Mohd Mursyid Arshad (2017) Mobilizing the Role of Local Foods in Rural Destination: Opportunities and Challenges in Community Development. *GRADUATE RESEARCH IN EDUCATION*

SEMINAR (GREduc) 2017: Promoting Research Culture Excellence in Education and Human Resource Development, Malaysia.

Farah Adibah Che Ishak, Philip Crang (2015) The Material Management of the Restaurant Experience: The Application of DINESCAPE in Themed Environment, *European Council on Hotel, Restaurant & Institutional Education (EuroCHRIE)*, Manchester, UK.

Farah Adibah Che Ishak, Ali Mohd. Noor (2010) Socio-demographic Factors Affecting Dining Out Trends in Malaysia, Proceeding of Science, Technology and Social Science (STSS) Regional Seminar, UiTM Pahang.



Farah Adibah Che Ishak (2019) Chapter 1: Food: Shaping Humanity. Nature's Yield and Wonders of Art (NYAWA) 19: Food (16-19). Galeri Serdang, Universiti Putra Malaysia.

Nurul Hanisah Juhari, **Farah Adibah Che Ishak**, Noor Azira Abdul Mutalib, Ainul Zakiah Abu Bakar, Nur Afizah Mustafa (2019) *Sensational Hydrocolloids*. Nature's Yield and Wonders of Art (NYAWA) 19: Food (38-39). Galeri Serdang, Universiti Putra Malaysia.

Farah Adibah Che Ishak, Noor Azira Abdul Mutalib, Nurul Hanisah Juhari, Ainul Zakiah Abu Bakar (2018) Please Have a Seat. In Zaman, F.Q. & Razak, M. A. (Eds.), Nature's Yield and Wonders of Art (NYAWA) 18: Earth to Sky (28-29). Malaysia: Universiti Putra Malaysia Press.



Faridah Binti Qamaruz Zaman, **Farah Adibah Binti Che Ishak**, Mariatulqabtiah Binti Abdul Razak, Noris Binti Mohd Norowi, Shamsul Bin Abu Bakar, Shureen Faris Binti Abd Shukor (2019) Nature's Yield and Wonders of Art (NYAWA'19) FOOD. (1-74). Malaysia: Universiti Putra Malaysia Press. (ISBN: 9789676904726)



Nurul Hanisah Juhari, **Farah Adibah Che Ishak**, Noor Azira Abdul Mutalib, Ainul Zakiah Abu Bakar, Nur Afizah Mustafa (2019) *Sensational Hydrocolloids*. Nature's Yield and Wonders of Art (NYAWA) 19: Food. Galeri Serdang, Universiti Putra Malaysia

Farah Adibah Che Ishak, Noor Azira Abdul Mutalib, Nurul Hanisah Juhari, Ainul Zakiah Abu Bakar (2018) *Please Have a Seat*. Nature's Yield and Wonders of Art (NYAWA) 18: Earth to Sky. Galeri Serdang, Universiti Putra Malaysia

RESEARCH PROJECTS

Project Title	Role	Duration	Source of fund	Status
Modelling a novel framework for ethnic restaurants as a marketing means towards sustainable and memorable Malaysia heritage food tourism destination	Project Leader	2022-2024	KPM FRGS (RM108280)	Ongoing
Themed Restaurant in Malaysia: Staging Memorable Dining Experience and Its Challenges	Project Leader	2019-2021	UPM Putra IPM (RM39897)	Ongoing
Food Innovation Products from Food Surplus as a New Business Opportunity in Terengganu	Co- researcher	2021-2022	UiTM (RM 5000)	Ongoing
Entrepreneurial Resilience Among Small and Medium Food Operator During Challenging Covid19 Pandemic	Co- researcher	2022-2024	UiTM (RM 5000)	Ongoing
Malaysia's Heritage Food Viability: Disinterring the Exertions Practiced on Traditional Malay Kuih in Mersing.	Co- researcher	2020-2022	KPM FRGS (RM97820)	Ongoing
Analysis of food safety culture elements in Malaysia foodservice industry: Towards the development of assessment tool for improving food safety performance	Co- researcher	2019-2021	KPM FRGS (RM83500)	Ongoing
Understanding Role of Local Food Products in Developing Tourism Destination: A Case Study of the Lenggong Valley World Heritage Site	Co- researcher	2018-2020	UPM Putra IPS (RM21600)	Complete



NAME OF STUDENTS	RESEARCH TITLE	ROLE	YEAR
PhD Shamsul Khairul Annuar Bin Nordin	Branding and marketing ethnic restaurants as Malaysia food tourism destination	Main supervisor	2022 - Current
Dg. Khairunisa Binti Ahmad Sapawi	Heritage herbs and consumerism in Sabah	Main supervisor	2022 - Current
Firdaus Bin Abd Hanan	Cultured meat consumerism	Co-supervisor	2021- Current
Harnidah Binti Samengon	Digital dining experience	Main supervisor	2019- Current
Muhammad Rezza Bin Zainal Abidin	The role of chef's creativity in the development of Malay Modern Cuisine	Main supervisor	2019- Current
Yusof Bin Kamazuaman	Malaysia's Heritage Viability Disinterring the Exertions Practiced on Traditional Malay Kuih in Mersing.	Co-supervisor	2019- Current
Jack Lai Hao Bin	Development Of a Self-Administered Menu Management and Pricing Framework For Small And Micro Restaurant Establishments	Co-supervisor	2018- Current
Mohd Nazri Bin Abdul Raji	Mobilizing Role of Local Food Products in Destination Marketing: The Case of the Perak's Lenggong Valley, Malaysia	Co-supervisor	Graduated
Suhailah Abdul Ghafar Rahman	Mother's Role in Sustaining Malay Traditional Food	Co-supervisor	2016- Current
Wannasiri Wannasupchue	Exploring the readiness of food service outlets in Northeastern Thailand towards establishing Halal Food Service System	Co-supervisor	Graduated
Norsyahidah bt Ismail	Safeguarding Malay Traditional Food Products among the Malay Small-Medium Enterprise (SME) in Johor, Malaysia	Co-supervisor	2017- Current
Master			
Halimatun Nisa' Binti Zulkifli	The diversity of multicultural ethnic restaurants in Malaysia	Main supervisor	2022 - Current
Nor Amalin Sahiira Binti Mohd Fikeri	Co-creation in ethnic restaurants: Tourist dining experience	Main supervisor	2022 - Current
Nur Atiqah Binti Lokman	Malay dining heritage	Main supervisor	2019- Current
Aifaa Roslan	Analysis of food safety culture elements in Malaysia foodservice industry: Towards the development of assessment tool for improving food safety performance	Co-supervisor	2021- Current
Haslina binti Hussein	The Impact of Covid-19 Pandemic Towards Chef Career: Challenges and Strategies	Co-supervisor	2021- Current
Nur Nadirah Binti Mohd Nasir	Factors Influence Intention to Leave Among Casual Dining Restaurant Employees in Klang Valley, Malaysia	Co-supervisor	2016- Current
Bachelor Siti Norfazerra	Branding Malayeia athnic restaurant as food	Main supervisor	ე <u>ეე</u> ე_ე∩ევ
Sili Noriazeffa	Branding Malaysia ethnic restaurant as food tourism destination: Issues and challenges	Main supervisor	2022-2023
Shanelora Nelson Nurin Jazlina	Marketing food tourism destinations Investigating tourist dining experience in Malaysia ethnic restaurant	Main supervisor Main supervisor	2022-2023 2022-2023
Teh Kai Ying	Self-service Technology (SST) in restaurants:	Main supervisor	2022-2023
Arwenraj A/L Muniandy	Customer experience A Review of Ethnic Restaurant: Attributes and Its Customer Profile	Main supervisor	2021-2022
Kang Sing Suan	The Impact of Covid-19 on Restaurant Design & Layouts: Towards Safer Dining Out Activities	Main supervisor	2021-2022

Che Nurul Akashah Binti Che Mazlan	The Dining Out Sop: The Rules And Its implementation In The Restaurant Industry	Main supervisor	2021-2022
Halimatun Nisa' binti Zulkifli	The Impact of Covid-19 Pandemic on Dining Out Journey Among Families in Klang Valley, Malaysia	Main supervisor	2020-2021
Teo Kah Him	Understanding Job Competencies in The Hospitality Industry: A Content Analysis of Job Advertisements Within Service and Training Context	Main supervisor	2020-2021
Norhabibah binti Mazlan	Issues and Challenges in Managing Themed Restaurants in Klang Valley, Malaysia	Main supervisor	2018-19
Nur Amira Ashiqin Binti Zainun Amirah Binti Mohamad Sah	The fun and facts of dining experience The Utilization of Social Media as an Effective Search Engine among Foodie	Main supervisor Main supervisor	2018-19 2018-19
Irene Sesilia binti Ros	The Utilization of Social Media as a Marketing Tool in Restaurant Business	Main supervisor	2018-19
Izzah Nadiah Bt Hj Zakaria	Customer perception and acceptance of themed restaurant	Main supervisor	2017-18
Muhamad Ariff B Nordin	Social media as marketing tool in foodtruck business	Main supervisor	2017-18
Nurul Amira Bt Noor Azman	Social Media Influence towards Customer Visit Intention	Main supervisor	2017-18
Siti Nur Aimi Bt Mohamed Asseri	Sustaining Themed Restaurant	Main supervisor	2017-18
Wan Nor Shahiera Akiella Bt Wan Mohamad Nor	Restaurant's Ambiance and Its Affect Towards Customer Dining Experience	Main supervisor	2017-18
Abdullah Ariffin bin Mohamad Akhir	Food Trucks in Klang Valley and Their Impacts Towards Malaysian Food Tourism	Main supervisor	2016-17
Khoi Zi Shen	Heritage Food Trail: The Case of Sabak Bernam	Main supervisor	2016-17
Nuradilah Binti Mohamad Rosli	Establishing Lenggong As A Well-Known Food Heritage Area	Main supervisor	2016-17
Nurul Huda binti Musa	Tourist dining out behavior at Johor Bahru	Main supervisor	2016-17
Shazlin Lianis binti Shuib	The sustainability of food heritage: The case in Langkawi	Main supervisor	2016-17
Siti Kalsom Binti Hisham	Discovering of food heritage in Batu Pahat	Main supervisor	2016-17



	CODE	COURSES
CURRENT EMPLOYMENT	FSM4504	Design and Layout for Foodservice Facilities
	FSM4704	Beverage and Bar Management
	FSM4702	Food and Beverage Management
	FSM3401	Restaurant Services
	FSM4901	Internship
	FSM3303	Fundamental Laboratory for Food Preparation
	FSM3501	Menu Development
	FSM4702	Food and Beverage Management
	FSM4901	Internship
	FSM3401	Restaurant Services
	FSM4304	Advanced Food Preparation
PREVIOUS EMPLOYMENT	HTM 120/HTM130 HTF 110 HTT 127 HTT 167 HTT 160 HTF 255/HTT327 HTF 245 HTH 363	Introduction to Hospitality and Tourism Industry Food Hygiene Introduction to MICE Principal of Tourism Customer Service Cultural Studies/ Cross Cultural Studies Food and Beverage Service (Practical) Hospitality Customer Service



	NAME OF AWARDS	AWARD AUTHORITY
2022	Best Paper Award & Best Presenter Award	6 th International Hospitality and Tourism Conference
2021	Best Video Design Award	International Conference on Kaizen In Management, Education, Social Sciences And Technology (ICKMEST2021)
2019	Anugerah Perkhidmatan Cemerlang 2018	Universiti Putra Malaysia
2018	Best Paper Award	4th International Hospitality and Tourism Conference 2018
2017	Best Paper Award (Overall)	UiTM/2nd Hospitality and Tourism Conference (HTC) 2017
2012 - 2016	SLAB/SLAI Scholarship	Ministry of Higher Education Malaysia.
2008 - 2010	Dean's List 3rd Semester	UiTM / Faculty of Hotel and Tourism Management, UiTM
2004 - 2007	Dean's List 2nd Semester	UiTM / Faculty of Hotel and Tourism Management, UiTM



AUDIT YEAR	PROGRAMMES	ROLES
2023	Master of Community Development	Head Auditor
2022	Master of Nutritional Science	Head Auditor
2022	Bachelor of Environmental Management with Honours	Head Auditor
2021	Master in Environmental and Occupational Health	Auditor
2021	Master of Food Security and Climate Change	Auditor
2020	UPM Swaacreditation audit	Auditor
2020	Bachelor of Science in Biotechnology with Honours	Head Auditor
2019	Master of Dietetic	Auditor
2019	Bachelor of Science in Dietetics with Honours	Auditor

MAIN ROLES AND RRESPONSIBILITIES

2022 • Associate Panel Felo Bersekutu CQA UPM
Auditor UPM programme for acreditation
Committee UPM website
Head Faculty of Food Science and Technology website
Reviewer International and local journals

2021 • Auditor UPM programme for acreditation UPM
Committee UPM website
Head faculty of Food Science and Technology website
Committee L'apprenti Management
Reviewer International and local journals

2019 Thesis Examiner Master Thesis University of Taylors
Auditor UPM bachelor programme for acreditation
Head Community Project Qurban with INSTAQLIM
Reviewer International Journal of Tourism and Hospitality
Coordinator 200-hours Program BSPPM
Committee UPM website
Committee L'apprenti Management
Committee Summer Program FSTM 2019-2020
Committee Semakan Program Bacelor

Auditor UPM master programme for acreditation

Head Social Division for the International Food Research Conference 2019

Head Protocol Committee for the Innovation Day of Student's Menu of the Bachelor Science (Foodservice Management)

Reviewer Journal of Hospitality and Society

Comittee Bachelor Science of Foodservice Management Curriculum Review

Comittee FSTM Summer Programme (2019-2020)

Comittee MoU UPM-Cornell University

Committee Enhancing Employability Program for the FSTM Graduates (2018 – 2020)
Committee"Program Jalinan Kasih bersama Rumah Kebajikan dan Bimbingan At-Taqwa"
Embassador UPM for National Higher Education Carnival

Committee for the Branding and Promotion FSTM

Moderator International Conference on Sustainability, Technology and Business (ICSTB 2018)

Head Entrepreneurship Bureau for Welfare and Sport Club FSTM Academic advisor FSTM undergraduates

2017 Committee Branding and Promotion FSTM
Committee Social Division for the International Food Research Conference 2017
Committee Massive Open Online Courses (MOOCs)
Reviewer for the International Food Research Conference
Expert Panel L'apprenti Consultant (Restaurant)
Expert Panel Research in Restaurant Management
Committee for the Commercialization of the L'Apprenti Food Complex
Speaker ASPer TOWARDS INDUSTRY 4.0 Program
Academic advisor FSTM undergraduates