

ONLINE MONITORING SESSION

(25TH SEPTEMBER 2020)

FRIDAY

Name : Siti Junaidah Binti Mohd Manshor (A17MJ0138)
Industrial Supervisor : Mr. Lugendran S/O Krishnan
MJIT Supervisor : Dr. Faizah Che Ros
Internship Period : 20/07 – 10/10/2020

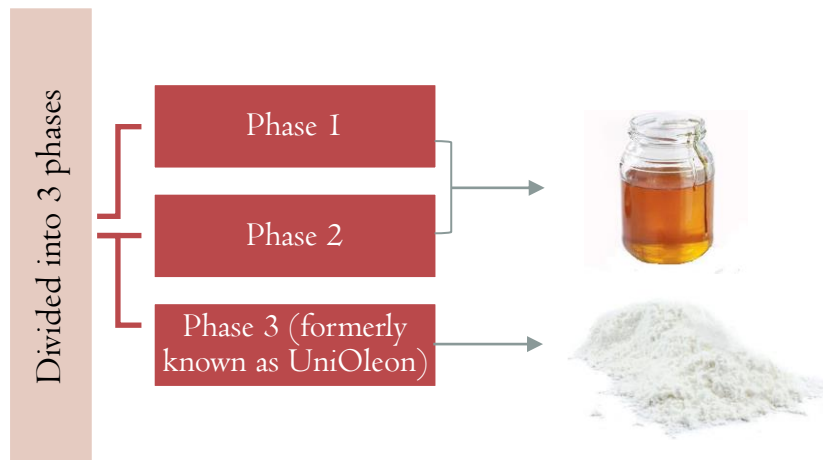
COMPANY BACKGROUND

Specialty : convert natural fats and oils into a wide range of oleochemical products



Oleon in the world :

- Head Office - Ertvelde near Ghent (Belgium)
- Production sites - Belgium (Ertvelde and Oelegem)
 - Germany (Emmerich)
 - Compiègne (France)
 - Port Klang (Malaysia) – my internship place



PHASE 3

- Produce food emulsifier / ingredient
- e.g : bread – soft and have longer shelves life.
- To produce emulsifier :

FAT + ALCOHOL → ESTER + RESIDUE

12 WEEKS WORKING EXPERIENCES @ OLEON

01



Learnt whole process of phase 3

- DCS (Distributed Control System)
- P&ID
- Explained thoroughly from supervisor

line tracing at plant area



02



Attended a lot of training

e.g : General process training, food defence training and so on.

03 Involved in a project

- Powder lumping issue



04 Documentation skills improved

- Make a report regarding production plant if there is an issues occur
- Create and update documents