

HALAL AWARENESS & BEST PRACTICES TRAINING

DATE: 5-6 July / 10-11 October 2023
22-23 February 2024
FEE : RM850

DURATION: 2 Days

HRD CORP SCHEME:
HRD Corp Claimable Courses

PROGRAM OVERVIEW

Halal certification plays a key role in food and beverages industry in Malaysia. This certification indicates that the food product is assured in terms of religious compliance, safety and hygiene. There is limited study conducted from the viewpoint of business owners and what benefit it can do in terms of their business development. Halal certification is a motivation to gain religious benefit, customer satisfaction, provide more job opportunities and avoid social problems. In financial capital, it serves as an internal resource to boost sales and influence customers' purchasing decision. For human capital, Halal certificate can increase skill and development of the companies' human resources.

LEARNING OUTCOMES

Upon completion of this program, participants will be able to:

- To identify the basic concepts of Halal and Shariah requirements which are the core and underlying components in Halal Certifications.
- To understand requirements and determine the best implementation in food processing to prevent contamination from non - halal sources.

METHODOLOGY

- Presentation by instructor
- Individual and Team Exercises
- Group discussion
- Case studies and simulation

WHO SHOULD ATTEND

- First Level Manager
- Executive/ Supervisory
- Non-Executive

FACILITATOR

Nasra Naturhana Binti Ahmad Suhaimi

She earned her Bachelor Degree specializing in Food Biotechnology from Universiti Sains Islam Malaysia (USIM) and completed her final year internship at Nutrition and Product Development Department at Malaysia Palm Oil Board (MPOB). She began to be actively involved in the food industry as a Training Assistant (and quickly rose in rank to Senior status), and also assumed the role as a Food Technologist. To date she has conducted more than 50 Halal Sessions (adding value to 900 people in halal areas alone) and more than 5000 people in food safety and halal area since 2013.



PROGRAM CONTENT

Module 1

Introduction

- Section 1: Basics in Halal & Haram

Module 2

- Halal Slaughtering
- Halal Certification & Halal Logo
 - Roles of Various Agencies in the Implementation of Halal

Module 3

Section 4: MS 1500:2019 & MPPHM (Domestic) 2020

Module 4

- Halal Ingredients & Additives

Module 5

- Halal Processing & Logistics

Module 6

- Halal Market & Its Prospects
- Halal Food & Legal Control

PROGRAM SCHEDULE

Day 1

| | | |
|-------------------|---|-----------------------|
| 9:00am - 10:30am | : | Session 1 |
| 10:30am - 10:45am | : | Coffee Break |
| 10:45am - 1:00pm | : | Session 2 |
| 1:00pm - 2:00pm | : | Lunch |
| 2:00pm - 3:30pm | : | Session 2 (Continue) |
| 3:30pm - 3:45pm | : | Coffee Break |
| 3:45pm - 5:30pm | : | Session 3 |
| | | End of the day |

Day 2

| | | |
|-------------------|---|-----------------------|
| 9:00am - 10:30am | : | Session 4 |
| 10:30am - 10:45am | : | Coffee Break |
| 10:45am - 1:00pm | : | Session 5 |
| 1:00pm - 2:00pm | : | Lunch |
| 2:00pm - 3:30pm | : | Session 6 |
| 3:30pm - 3:45pm | : | Coffee Break |
| 3:45pm - 5:30pm | : | Session 6 (Continue) |
| | | End of the day |

