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UNIVERSITY INDUSTRY 4.0

HALAL
TRAINING, SERVICES & CONSULTANCY

FAKULTI SAINS MAKANAN DAN PEMAKANAN

UNIVERSITI MALAYSIA SABAH

Food Safety and Quality Unit **,** Faculty of Food Science and Nutrition
Universiti Malaysia Sabah

Halal Industry Awareness Program

Overview

Halal Industry Awareness Program provides an overview of halal industry in Malaysia and globally. This program introduce the fundamental knowledge of halal and haram, principles of halal food and the importance of halal products and services from shariah and business point of view. Participants will be exposed to the current issues on halal ingredients. This program will also give introduction on Halal Certification process and general requirements related to halal products and services.

Learning Outcomes

Participants will be able to:
- Understand the concepts and principles of halal food
- Appreciate the value of halal products and services
- Explain the requirements for halal certification

Program Outlines

- Overview on Halal Food Industry and Its Market
- Fundamental of Halal
  - Introduction to Halal and Haram
  - Terminology, Maqasid Shariah, Halal and Thoyibban Concept
  - Principles of Halal Food
  - Halal Food Ingredients
  - Halal Slaughtering
- Malaysian Halal Certification
- Malaysian Halal Infrastructure

Best Practices for Halal Industry

Overview

This two days program is designed to elucidate the knowledge on the overall best practices for halal food manufacturing extensively. The module cover the importance of MS1500:2009, the requirements for halal certification and processing as well as logistics in the halal food production. Participants will involve in intensive discussion on halal food production according to MS1500:2009 and Manual Procedure for Halal Certification requirements. This program also focus on the implementation of good hygiene practices as stipulated in Food Safety Assurance Program by Food Safety and Quality Division, MOH. Participants will be awarded for 2 certificates which include Food Handlers Training Certification.

Learning Outcomes

Participants will be able to:
• Understand and implement the halal requirements in food processing accordingly
• Understand the importance of food hygiene and safety and relate to their personal and legal responsibility
• Manage the best halal practices within the food premise

Program Outlines

• Overview on Malaysia Standard MS1500:2009
• Overview on Manual Procedure for Halal Certification
• Introduction on Food Safety and Hygiene
• Overview on Food Safety Assurance Program
• Implementation of Halal and Thoyibban concept in Food Processing
• Regulations Related to Halal and Food Safety
• Food Handlers Training

Halal Assurance Management System

Overview

The Halal Assurance Management System training is specifically designed for halal industry players to assist them in developing and planning a proper halal assurance system (HAS) for later implementation. Prior to the use of halal logo and certification, a company is committed to implement a structured and established HAS in their organization. This is to ensure the sanctity and purity of the halal products manufactured by the company is in place. Therefore, this training is aiming to provide an overview of HAS development as a whole and guide the participant to establish the system.

Learning Outcomes

Participants will be able to:
- Understand on the importance of Halal Assurance System in preserving halal integrity
- Understand and apply halal integrity throughout the supply chain
- Establish Halal Assurance System Procedure Manual as per JAKIM's guidelines

Program Outlines

- Overview on Halal Assurance System
- Halal Assurance System Principle
- Setting up Halal Assurance System
- Development of Internal Halal Committee
- Halal Risk Analysis

Internal Halal Audit

Overview

This three days internal halal audit program encompasses of training and on-site pre audit activities. The function of internal halal audit is to provide an objective and independent assurance on the effectiveness of halal processes. This program covers on evaluation of effectiveness in controlling the whole range of halal and haram risks in the organization as per JAKIM's module. Participants will learn how to ensure that their halal risk management processes are properly integrated with no gaps in controls. On-site training will guide participants to implement the best halal practices according to Malaysian standards and have better understanding on halal audit processes.

Learning Outcomes

Participants will be able to:
- Understand on the importance of internal halal auditing
- Elucidate the requirements needed in halal auditing
- Familiarize with the process flow of internal halal auditing
- Execute in place halal auditing process
- Establish halal audit report

Program Outlines

- Overview on internal halal audit
- Requirement for internal halal auditing
- Role of competent auditor
- Halal auditing process
- Halal audit reporting

Halal Executive (Professional Program)

Overview

Halal Executive Training course is an advanced and comprehensive program designed for individuals who are keen to pursue career as Halal Executive. Content of this professional program is as per JAKIM's module for Halal Executive. This program is aiming to develop well-versed human capital equipped with knowledge to guide and assist the halal products manufacturer or halal service provider in developing, managing and implementing Halal Assurance System in order to receive or maintaining Halal Certification. Participant will be guided thoroughly to understand, develop and apply all aspects necessarily related to Halal Certification. Halal Executive Certificate will be awarded once participant pass the course successfully.

Learning Outcomes

Participants will be able to:
- Understand all aspects of halal industry requirements
- Understand their responsibilities to uphold the halal integrity
- Implement halal requirement of specific sectors in halal industry
- Apply the Procedure for Malaysia Halal Certification as per JAKIM's requirement
- Develop and implement Halal Management Assurance System
- Capable to manage halal traceability

Program Outlines

- Halal Manual and Records Administration
- Internal Halal Committee Program Administration
- Halal Quality Assurance
- Halal Certification Process Administration
- Halal Internal Audit Facilitation

Certified Global Halal Auditor Program

Overview

Providing Certified Halal Auditors with structured halal certification system, competent audit practices and leadership skills in maintaining halal integrity throughout the halal supply chain. This module also provides a thorough knowledge on the overall best halal practices for its management and shariah panel, the internal halal committee and its halal executives to be competent in producing quality halal products for the ummah.

Program Outlines

- Shariah Principles and Halal Ethics
- Halal Certification System
- Halal Certification Body Framework
- Overview on Halal Quality Assurance
- Halal Audit for Certification and Enforcement
- Halal Filing Auditable System
- On-site Auditing Exercise

Learning Outcomes

Participants will be able to:
- Refresh the knowledge on shariah principles in halal food and the halal food supply chain
- Understand the halal industry and its services, market and supply chain
- Familiar with the framework of halal certification body and its certification system
- Understand the structured halal audit system
- Understand and apply the world halal standards and legal requirements in the halal food supply chain
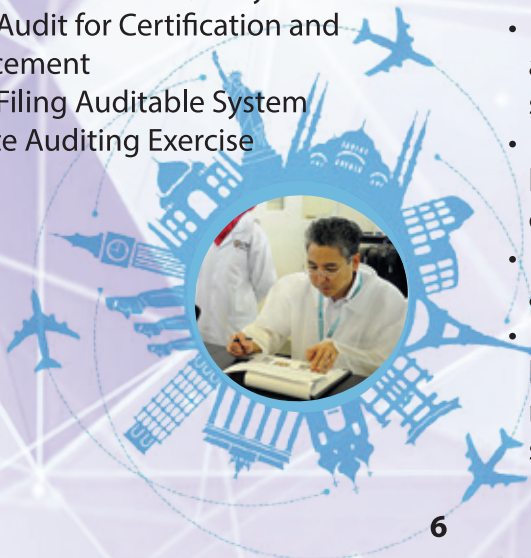
Halal Training

- Halal Industry Awareness Program
- Best Practices for Halal Industry
- Halal Assurance Management System
- Internal Halal Audit
- Halal Executive Training
- Certified Global Halal Auditor Program

Halal Lab Services

- DNA Analysis
- Alcohol Analysis
- Microbiological Analysis
- Proximate Analysis

Halal Consultation

- JAKIM Halal Certification Application
- Development of Halal Assurance System
- Internal Halal Audit

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