

# Halal Assurance Management System

**This program is exclusively organized by:**

- BDEC Resources Malaysia Sdn Bhd in Collaboration with Pembangunan Sumber Manusia Berhad (PSMB)
- UPM Education & Training Sdn Bhd



This workshop provides training for professionals to understand the importance of halal assurance management system as a mechanism to preserve integrity in halal production.

## **OBJECTIVES**

At the end of the programme, participants will be able to:

1. Describe the management system that controls halal integrity and purity
2. Apply the internal mechanisms for halal control and Practice the Halal certification process in the workplace
3. Practice the quality management system for prevention and reduction of risk

## **TRAINING METHODOLOGY**

This course provides a complete learning system with defined objectives that are achieved through:

1. Lectures
2. Practical (Group Assignment)
3. Discussion
4. Examination

# PROGRAMME OUTLINE

## **MODULE 1 - Introduction to Halal Assurance System**

Definitions of allowable limit, control measure, corrective action, documentation, internal halal committee, non-compliance, contamination, halal management review meeting and traceability

## **MODULE 2 – Halal Assurance Management System**

- Objectives – Integrity and Sanctity
- Scope
- 9 Principles of HAS

## **MODULE 3 – Documentations in HAS**

- Halal standards
- Legal rulings (fatwa)
- Malaysia standard
- Malaysia Protocol for Halal Meat and Poultry Products
- Manual procedure for Halal Certification

## **MODULE 4 – General Principles of HAS**

- HAS
- HCP
- Product Recall
- Traceability System

## **MODULE 5 – Halal Assurance Management System Principles**

- Define potential contaminants
- Construct and verify flow chart
- Identify halal threat and control measures
- Determination of HCP
- Monitoring system
- Determination of corrective action
- Documentation system and management of records
- Verification process
- Review of the internal halal committee

## **MODULE 6 – Halal Testing for verification and authenticity**

- Analytical Methods for Halal Authentication
- Development of Halal Analytical Methods
- Future of Halal Analysis and Authentication



## WHO SHOULD ATTEND

- University Graduates
- Professionals who are handling Halal for their companies
- Food handlers

## COURSE LENGTH

3 months (including classroom and practical training)

## DETAILS

**PARTICIPANT'S FEES:** TBD

**CERTIFICATE:** Students will be given a certificate by UPM Education & Training Sdn Bhd

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