

Halal Certification Procedure & Requirements for Food Production

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 school leavers, university graduates and professionals to understand and describe the procedures involved in the Malaysia Halal certification system and practically apply the knowledge in carrying out Halal certification application.



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OBJECTIVES

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

1. Describe the application procedures in Malaysia Halal certification system
2. Apply the general requirements for Halal certification in each segmentation of Halal industry
3. Practice the Halal certification process in the workplace

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

Definition, Objectives, Why Malaysia's Halal Certificate

MODULE 2 – Halal Certification and the Halal Certification Bodies

Features of the Malaysia Halal logo, International Certification Bodies Recognized by JAKIM, Roles of various agencies in Implementation of Halal, Organizations of Islamic Conference (OIC), Halal Standards

MODULE 3 – Procedure in the Application of the Halal Certification

Online application, audit process, report writing, panel committee, issuance of halal certificate

MODULE 4 – Service Fee

Product category, type of service fee, criteria for industry

MODULE 5 – General Requirements for Halal Certification

General, producers, slaughter house, food premise, supermarket and food premise in the hotel

MODULE 6 – Inspection Procedures

Inspection officer, scope, procedure for re-inspection

MODULE 7 - Malaysia Halal Certificate and Logo

Malaysia Halal Logo, Advantages and Benefits

MODULE 8 - Responsibilities of Halal Certificate Owner

Awareness and responsibilities, compliance procedures

MODULE 9 – Monitoring and Enforcement Procedures

Laws, implementation, sampling, related notice

MODULE 10 – Category of Offences and Action to be Taken

Minor, major, serious



WHO SHOULD ATTEND

- SPM School Leavers
- University Graduates
- Professionals who are interested to know basic of halal requirements

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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