



HUMAIRA GLOBAL MANAGEMENT & SERVICES PLT

(LLP0021182-LGN)

21-1 Jalan KF1, Kota Fesyen MITC,

75450 Ayer Keroh, Melaka.

TEL: 06-233 8326

Email : humairaglobal01@gmail.com

Course Content

Course / Training Tittle	<ul style="list-style-type: none">• HALAL AWARENESS TRAINING
Objective	<ul style="list-style-type: none">• To share information and improve the knowledge on Halal concept, Halal procedure and Halal monitoring to staff, worker and crew.
Target Group	<ul style="list-style-type: none">• Staff, worker, crew
Content	<ul style="list-style-type: none">• Introduction of Halal and Haram Principle• Halal Compliance Requirement and Procedure• Halal Policy• Malaysian Halal Standard• Halal Critical Ingredient
Duration	<ul style="list-style-type: none">• 4 Hours

Course Outline

Section	Duration	Content
Section 1	08.45am – 9.00am	Registration
	9.00am - 10.00am	Introduction of course Islam and Halal
		The concept of Halal and thoyyib
		Principles of Halal and Haram in Islam Najs and its categorization
BREAK 15 MINUTES		
Section 2	10.15am – 11.15am	Halal Critical Ingredient
Section 3	11.15am – 12.00pm	Malaysia Manual Procedure for Halal Certification (MPPHM 2020) • Halal Policy
Section 4	12.00pm – 01.00pm	Malaysian Halal Standard MS 1500: 2019 Food
		Quiz