



PROGRAM INFORMATION

Program/Training name	: Halal Competency Training-Online (2 Days)
Certificate accreditation	: Training Provider (PLH)
Duration	: 2 Days (14 hours)
Level of training	: Competency Training
Training mode	: E-Learning (Online Training)

Learning Overview :

According to the Manual Procedure Malaysia Halal Certification (MPPHM 2020) management shall provide training to personnel for staff and also an internal halal committee to ensure the Halal Management system is operated by competent persons. The requirement under general requirement stated in clause 12, competency training shall be conducted every 3 years to appointed Internal Halal Committee members (IHC). The competency training shall be conducted by a Training provider registered with Halal Professional Board (HPB, JAKIM). The core objective of the requirement is to ensure that the Halal management system operates well. The halal control system is one of the cores for Malaysia Halal Certification. The absence of a halal control system may result in products or services becoming non-halal and failure in the system results in withdrawal or revocation of the Malaysia Halal Certificate from the premises.

Learning Outcome:

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

- Increase the level of understanding of halal principles and concepts.
- Increase the level of understanding of Halal compliance and requirement
- Understand and be able to practice the Halal Assurance Management System clearly
- Understand and be able to explain the best halal practices in food premises / areas.
- Able to implement and improve the efficiency of the company's halal assurance system

Who should attend? :

- General Managers, QA/QC Personnel, Production Managers and Executives of Hotels, Restaurants, Hospitals, Food, Biotech, Pharmaceuticals, Cosmetics Manufacturers, Importers, and Distributors
- All Chairman/Members of
- Government Department: Directors/Officers in charge of Entrepreneurs, PBT such as Majlis Bandaraya & Health Officer, and etc.

Course Outline:

- Shariah & Fatwa
- Halal Critical Ingredient
- Malaysia Halal Standard
- Malaysia Halal Certification Procedure Manual
- Malaysia Halal Management System
- Halal Legal Control



PROGRAM INFORMATION
TRAINER LESSON PLAN

No	Module Name	Topic	Method	Duration
1	Shariah & Fatwa	1) Introduction of halal and haram in Islam - Concept of halalan toyyiban - Najs and its application - Basic of Halal Slaughtering* 2) Fatwa related to Halal industries - Introduction to fatwa - The sources of Shariah law - Objective of shariah law (Maqasid Shariah) - The principle of halal and haram in Islam	1. Lecture 2. Quiz 3. Group Activities	2 hours
2	Halal Critical Ingredient	1) Introduction to halal Ingredient 2) The sources of halal food. 3) The method of identifying Halal Critical Ingredient 4) Case studies	1. Lecture 2. Quiz 3. Group Activities	2 hours
3	Malaysia Halal Standard	1)Introduction to Malaysia Standard - Malaysia standard development process 2)List of Halal related standard and application 3) Current issue and case study in halal industries.	1. Lecture 2. Quiz 3. Group Activities	2 hours 30 Minutes
4	Manual Procedure for Malaysian Halal Certification (MPPHM 2020)	1)Introduction to Malaysian Halal Certification 2)Halal certification Scheme 3)Term and reference 4)Halal certification fees and process 5)Halal certification requirement	1. Lecture 2. Quiz 3. Group Activities	3 Hour
5	Malaysia Halal Management System(MHMS 2020)	1)Introduction of MHMS 2)Internal halal control system 3)Halal Assurance System 4)MHMS evaluation and rating	1. Lecture 2. Quiz 3. Group Activities	2 hours 30 minutes
6	Halal Legal Control	1)Introduction of halal legal control in Malaysia 2)Trade Description Act (Order 2011) -Halal definition order -Halal certification and logo order.	1. Lecture 2. Quiz 3. Group Activities	1 hour
7	End		Total Duration	14 hour



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TENTATIVE

Time	Day 1	Day 2
8.30-9.00 am	Registration	
9.00-9.15 am	Introduction to course & Ice Breaking	Malaysia Halal Certification Procedure Manual
9.15-10.45 am	Shariah & Fatwa (2 hour)	
10.45-1.00 pm	Continue Shariah & Fatwa Halal Critical Ingredient (2 hour)	Continue Malaysia Halal Certification Procedure Manual
1.00-2.00 pm	Break	
2.00-4.15 pm	Continue Halal Critical Ingredient Malaysia Halal Standard	Malaysia Halal Management System
4.15-5.00 pm	Continue Malaysia Halal Standard	Halal Legal Control
5.00 pm	End of day one	End

Note:

All the tentative subjects to be changed due from time to time.