



HDC TRAINING PROGRAMME PROPOSAL for INDONESIA – MALAYSIA – THAILAND GROWTH TRIANGLE (IMT-GT)



HDC

Halal Industry
Development Corporation

HDC – Training Services

- ❖ Developing human resource capacity in the Halal sector (competency)
- ❖ Maintaining Halal Integrity from farm to table
- ❖ Aims to bridge the gap between current level of awareness & understanding and the kind of expertise needed to support the growing Halal industry
- ❖ Through competent trainers & standardized training modules

HDC TRAINING MODULES

HALAL AWARENESS PROGRAMME (HAP)

HAP01 -
Understanding Halal
(1 day)

HAP02 -
Understanding the Halal
Industry
(2 days)

HAP03 -
MS1500:2004 - The
Malaysian Halal Food
Standard
(1 day)

HALAL INDUSTRY PROGRAMME (HIP)

HIP01 -
Best Halal Practices in
the Food Industry
(2 days)

HIP02 -
Effective Halal
Operations in the Food
Industry
(2 days)

HIP03 -
Internal Halal Auditing
Workshop
(3 days)

HALAL PROFESSIONAL PROGRAMME (HPP)

HPP01- Professional
Halal Trainers Workshop
(5 days)

HPP02- Professional
Halal Auditors Workshop
(5 days)

HPP03- Refresher Course
for Halal Consultants
(1 day)

Training Contents

HALAL AWARENESS PROGRAMME (HAP)

- Basics in Halal & Haram in Islam
- Halal Slaughtering
- Halal Certification & Halal Logo
- Legal Control
- Role of Various Agencies in Implementing Halal Programme
- Halal Industry & Halal Market
- Halal Consumerism
- Biotechnology, Genetically Modified Food
- MS 1500: 2004

HALAL INDUSTRY PROGRAMME (HIP)

- Understanding MS 1500:2004
- Procedure of Halal Certification
- Ingredients & Additives
- Processing & Logistics
- Good Practices in Food Production
- Requirements for Halal Certification

HALAL PROFESSIONAL PROGRAMME (HPP)

- Trainer's workshop
- Auditor's workshop
- Technical components (Food, Food Services, Cosmetics etc)
- Principles of Halal
- All related halal standards (MS1500:2004, HACCP, ISO 22000)

HDC – Training Fees

INDONESIA

HDC TRAINING PROGRAMMES	NO OF DAYS	PUBLIC FEE/PERSON	IN-HOUSE TRAINING PROGRAMME FEE
HAP 02 – Best Halal Practise in The Food Industry	2	IDR 2, 970, 000	IDR 21, 892, 000
HIP 01 – Best Halal Practise in the Food Industry	2	IDR 3, 440, 000	IDR 21, 892, 000
HIP 02 – Effective Halal Operations in the Food Industry	2	IDR 2, 970, 000	IDR 21, 892, 000
HIP 03 – Internal Halal Auditing Workshop	3	IDR 5, 785, 500	IDR 32, 840, 000

THAILAND

HDC TRAINING PROGRAMMES	NO OF DAYS	PUBLIC FEE/PERSON	IN-HOUSE TRAINING PROGRAMME FEE
HAP 02 – Best Halal Practise in The Food Industry	2	THB 9, 990	THB 73, 600
HIP 01 – Best Halal Practise in the Food Industry	2	THB 11, 600	THB 73, 600
HIP 02 – Effective Halal Operations in the Food Industry	2	THB 9, 990	THB 73, 600
HIP 03 – Internal Halal Auditing Workshop	3	THB 19, 500	THB 110, 500

* The entire price stated above does not include the fee for logistics and accommodations.

Course Outline

❖ UNDERSTANDING THE HALAL INDUSTRY

- ❖ **Understanding the Halal Industry** is important to all interested parties who would like to understand about halal and its industry. The industry recognizes that halal food products should be Halal Certified to in order to gain access in the global food market. Industry players in both food and non-food sectors should ensure that their products are halal and thoyibban (wholesome) and should incorporate the halal principles in their manufacturing processes.

❖ **Learning outcome**

- ❖ At the end of the course, participants will be able to:
- ❖ Understand and increase the level of awareness on the Principles and Concepts of halal.
- ❖ Understand the importance of proper sourcing of raw materials and production of halal food and consumer products.
- ❖ Share and apply the knowledge gained in today's halal Industry.

❖ **Who should attend?**

- ❖ Food Manufacturer
- ❖ Local Authority
- ❖ Food premises owner, handler, management and manager.
- ❖ Hotels
- ❖ Caterers

❖ **Course outline**

- ❖ Chapter 1 – Basics in Halal & Haram in Islam
- ❖ Chapter 2 – What is Halal Food
- ❖ Chapter 3 – Halal Slaughtering
- ❖ Chapter 4 – Halal Food & Legal Control
- ❖ Chapter 5 – Roles of Various Agencies in the Implementation of Halal Programme
- ❖ Chapter 6 – Halal Industry & International Market
- ❖ Chapter 7 – Halal Certification & Halal Logo

Course Outline

❖ **BEST HALAL PRACTICES IN THE FOOD INDUSTRY**



- ❖ This course covers the best halal practices for manufacturers in the food industry. Modules cover the importance of MS1500:2004, the requirements for halal certification and processing as well as logistics in the halal food production. This module also provides a thorough knowledge on the overall best halal practices for the manufacturers to produce high quality halal products for the ever demanding halal food market

❖ **Learning outcome**

- ❖ At the end of the course, participants will be able to:
- ❖ Manage the best halal practices in the food premise.
- ❖ Understand the halal processing and logistics of the food products.

❖ **Who should attend?**

- ❖ CEO
- ❖ General Managers / Senior Managers
- ❖ Halal Executives / Internal Halal Auditors
- ❖ Internal Halal Committee Members



❖ **Course outline**

- ❖ Chapter 1 – Basics in Halal & Haram in Islam
- ❖ Chapter 2 – What is Halal Food
- ❖ Chapter 3 – Halal Slaughtering
- ❖ Chapter 4 – Halal Certification & Halal Logo
- ❖ Chapter 5 – Understanding MS 1500:2004
- ❖ Chapter 6 – Halal Ingredients & Additives
- ❖ Chapter 7 – Halal Processing & Logistics
- ❖ Chapter 8 – Halal Market & Its Prospects
- ❖ Chapter 9 – Halal International Food Quality Assurance
- ❖ Chapter 10 – Halal Food & Legal Control
- ❖ Chapter 11 – International Laws & Regulations Related to Halal



Course Outline

EFFECTIVE HALAL OPERATIONS IN THE FOOD INDUSTRY

The effective halal operations module covers the importance of MS1500:2004, the requirements for halal certification and the dos and donts in halal certification. The module provides the participants an overview and thorough knowledge that are vital for the manufacturers to produce high quality products.

Learning outcome

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

- Implement the effective halal operations in accordance to MS1500:2004.
- Understand the halal logistics and processing in food production.

Who should attend?

- Supervisors
- Production operators
- Internal Halal Committee Members
- Food Handler (Chefs/ packer/ food server)

Course outline

- Chapter 1 – Halal Certification Procedure
- Chapter 2 – Requirements for Halal Certification
- Chapter 3 – Shariah & Technical Evaluation
- Chapter 4 – Halal and International Food Quality Assurance
- Chapter 5 – Laws and Regulations related to Halal
- Chapter 6 – Understanding MS 1500:2004
- Chapter 7 – Halal Ingredients & Additives
- Chapter 8 – Halal Processing & Logistics

Course Outline

❖ HALAL INTERNAL AUDITING WORKSHOP



- ❖ This module is catered for internal halal auditors for the halal industry. It covers the technical components of halal food, non-food and services. Participants will learn about the basics of shariah, as well as the halal certification procedures. This course will definitely benefit those who will be preparing for the renewal of the halal certification and for companies that would like to establish their own internal halal auditing teams.



❖ **Learning outcome**

- ❖ At the end of the course, participants will be able to:
- ❖ Conduct halal internal auditing programme within the organization.
- ❖ Manage the whole internal auditing programme from the planning stage to report writing.
- ❖ Understand the technical components of halal products

❖ **Who should attend?**

- ❖ Halal Executives
- ❖ Internal Halal Auditors
- ❖ Internal Halal Committee Members
- ❖ General Managers



❖ **Course outline**

- ❖ Chapter 1 – Shariah Principles and Requirements
- ❖ Chapter 2 – Halal Slaughtering
- ❖ Chapter 3 – Halal Certification Procedure
- ❖ Chapter 4 – Reference document: MS 1500:2004
- ❖ Chapter 5 – Technical Components (Food)
- ❖ Chapter 6 – Technical Components (Food Services)
- ❖ Chapter 5 – Technical Components (Cosmetics)
- ❖ Chapter 6 – Halal Internal Auditing





HDC

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THANK YOU
&
WASSALAM

