



COURSE SUMMARY

Halal Awareness

...bridge to a better product

INTRODUCTION

Halal food means any foods that are allowed to be eaten according to Syariah Law. This course is intended to provide the participants with knowledge of the Halal and Haram concept and how it applies to the production of food and consumer goods, as well as services.

OBJECTIVES

- 🍷 To create awareness of Halal and Haram in the manufacturing industry
- 🍷 To understand how the Halal and Haram concept applies to the food and consumer goods manufacturing industry, as well as service provision

LEARNING OUTCOMES

On completion of this course, participants will be able to:

- 🍷 Understand the basic concept of Halal according to Syariah Law
- 🍷 Recognize and discuss the current issues in the Halal industry
- 🍷 Understand the general requirements of Malaysian Halal certification

TARGET PARTICIPANTS

- 🍷 Anyone who may be involved in the production of Halal products or provision of Syariah-compliant services
- 🍷 Anyone looking to strengthen their knowledge on the Halal concept

COURSE LEVEL

Basic

COURSE DURATION

1 Day

COURSE FEE

RM 689 (inclusive 6% GST)

HRDF CLAIMABLE



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COURSE CONTENT

- 🍷 Halal and Haram according to Syariah Law
- 🍷 The Technical Definition of Halal
- 🍷 Classification of Halal and Haram Foods in Islam
- 🍷 Current Issues in The Halal Industry
- 🍷 General Requirements for Malaysian Halal Certification
- 🍷 Laboratory Analysis of Halal Foods



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