LIST OF COURSES OFFERED

HALAL SERIES

Halal Assurance System

Halal Awareness

Halal Certification Process

Halal Food Management

Halal Internal Audit
INTRODUCTION

Halal Assurance System (HAS) is an integrated management system which is developed, implemented and maintained to manage materials, production processes, products, human resources and procedures in order to maintain the sustainability of halal production process in accordance with Halal requirements.

OBJECTIVES

- To enable participant to strengthen their organization’s management system by incorporating Halal Assurance System into their processes

LEARNING OUTCOMES

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

- Understand and apply the principles of HAS
- Identify potential non-conformances related to Halal in their organization
- Develop, implement and maintain a HAS program for their organization

TARGET PARTICIPANTS

- Internal Halal Committee members
- Any personnel who wishes to develop a HAS program in their organization

COURSE LEVEL

Basic to Intermediate

COURSE DURATION

2 Days
COURSE FEE

OPEN COURSE
RM 850 (inclusive SST)

IN HOUSE
Price upon Quotation Request.

HRDF CLAIMABLE

COURSE CONTENT

- Refresher on Halal Concept
- 6 Principles of Halal Assurance System
  a) Determination of Halal Critical Points
  b) Development and Verification of Flowchart
  c) Implementation of Control Measures
  d) Development of Corrective Actions
  e) Documentation and records
  f) Process verification
- Development, Maintenance and Implementation of HAS
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

OPEN COURSE  IN HOUSE
RM 450 (inclusive SST)  Price upon Quotation Request.

HRDF CLAIMABLE
<table>
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<th>COURSE CONTENT</th>
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<td>- Halal and Haram according to Syariah Law</td>
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<td>- The Technical Definition of Halal</td>
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<tr>
<td>- Classification of Halal and Haram Foods in Islam</td>
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<tr>
<td>- Current Issues in The Halal Industry</td>
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<td>- General Requirements for Malaysian Halal Certification</td>
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<td>- Laboratory Analysis of Halal Foods</td>
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INTRODUCTION

Malaysian Halal certification is coordinated by JAKIM and Majlis Agama Islam Negeri (MAIN). In the process of halal certification, evaluation is performed on all products and consumables, food premises and slaughterhouses supplying food and consumables for Muslims.

OBJECTIVES

- To understand the process of halal certification in Malaysia
- To be able to acquire and maintain halal certification for a company and consequently boost the company’s image to the public

LEARNING OUTCOMES

On completion of this course, participants will be able to:
- Establish the required documentation for application of halal certification
- Submit halal application online
- Understand the auditing process for halal compliance
- Maintain the halal certification post-compliance audit

TARGET PARTICIPANTS

- Halal Executives
- Internal Halal Committee members
- Anyone who wants to learn more about the Malaysian Halal certification process
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<tr>
<th>COURSE LEVEL</th>
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<tr>
<td>COURSE DURATION</td>
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<td>COURSE FEE</td>
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<td>COURSE CONTENT</td>
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<tr>
<td>• Document preparation for application of Malaysia Halal certification</td>
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<td>• My-eHalal online application system</td>
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<td>• Facilitate onsite audit based on audit scope</td>
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<td>• Prepare feedback on audit findings/NCR</td>
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<td>• Accept application result</td>
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<td>• Maintain Halal certification post-compliance</td>
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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 on how to ensure that the food produced is halal throughout the process, from incoming materials to the consumer.

OBJECTIVES

- To create awareness on how to ensure the halal integrity of products are maintained throughout the production process

LEARNING OUTCOMES

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

- Describe the requirements of Halal food production
- Understand the requirements outlined in JAKIM’s Manual Procedure and MS 1500:2019
- Apply the requirements to their own food production facility, thus ensuring that their products fully comply with Halal criteria
- Integrate and align existing food safety systems with Halal requirements

TARGET PARTICIPANTS

- Halal Committee team members
- Purchasing/Procurement personnel
- QA personnel
- Anyone who wishes to familiarize themselves with halal food production guidelines

COURSE LEVEL

Intermediate

COURSE DURATION

3 Days
What is Halal?
Halal Food Production Requirements:
  a) Management Responsibility and Personnel Requirements
  b) Location, Facilities and Infrastructure
  c) Raw Materials, Ingredients and Packaging Materials
  d) Cleaning and Sanitation (inclusive of Waste Management and Pest Control)
  e) Halal Logistics
  f) Halal Finished Goods – Packaging and Labeling
  g) Documentation and Records related to Halal

COURSE FEE

OPEN COURSE
RM 1,250 (inclusive SST)

IN HOUSE
Price upon Quotation Request.

HRDF CLAIMABLE
INTRODUCTION

Halal Internal Audit course is intended for those who are involved in the auditing aspect of the Halal industry. This course is highly beneficial for Halal Committee members, internal auditors and anyone looking to strengthen their knowledge on the Halal auditing process.

OBJECTIVES

- To increase the number of qualified Halal internal auditors
- To enable the participating organizations to perform halal verification activities through internal audits

LEARNING OUTCOMES

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

- Understand the requirements of Malaysian Halal certification as per JAKIM’s Manual Procedure and MS 1500:2019
- Learn key techniques and approaches that can be used for verification of Halal certification
- Conduct a Halal Internal Audit within their organization
- Know the do’s and don’ts of auditing

TARGET PARTICIPANTS

- Internal Halal Committee members
- Internal auditors (food safety)

COURSE LEVEL

Intermediate to Advanced

COURSE DURATION

2 Days
Current Issues in the Halal Food Industry
Guidelines and Standards for Auditing (MPPHM, MS1500 and others)
Audit Planning
Auditing Procedure
Audit Report
Group Activity – Roleplay
Mock Audit

COURSE FEE
OPEN COURSE
RM 850 (inclusive SST)

IN HOUSE
Price upon Quotation Request.

HRDF CLAIMABLE

COURSE CONTENT

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