HALAL STANDARD
AWARENESS TRAINING

Course Title: Halal Standard Awareness Training

Course Validity: 1 Day

Validity: Not Applicable

HRD Corp Scheme: Claimable

INTRODUCTION

This training provides participants with a fundamental understanding of Halal standards, requirements, and certification principles under the Malaysian Halal Certification Scheme. The course introduces core Halal concepts, Shariah requirements, Halal control points, documentation expectations, traceability, hygiene and sanitation principles, and certification processes set by JAKIM. Participants will gain awareness on how Halal assurance can be maintained across operations, including procurement, production, storage, logistics, and retail activities.

OBJECTIVE(S):

- Understand the fundamental principles of Halal and its importance.
- Gain awareness of Halal standards (MS 1500, MS 2200, MS 2424 & related guidelines).
- Learn Halal control requirements across supply chain operations.
- Identify Halal and non-Halal risks, contamination issues & control measures.
- Understand documentation, record keeping & Halal Assurance System (HAS).
- Strengthen Halal awareness for daily operations and certification readiness.

TARGET GROUP(S):

- All employees involved in Halal operations

- QA/QC Personnel

- Production & Packaging Staff

- Purchasing & Supply Chain Personnel

- Halal Committee Members

- Anyone involved in Halal compliance

ENTRY REQUIREMENT(S):

- Able to read, write, and communicate in Malay/English

TOPIC(S):

1. Introduction to Halal Concepts & Shariah Requirements

2. Overview of Halal Standards (MS 1500, MS 2424, MS 2200)

3. Halal Certification Requirements (JAKIM, MPPHM)

4. Halal Control Points (HCP) in Production & Supply Chain

5. Raw Materials, Ingredients & Non-Halal Critical Risks

6. Hygiene, Sanitation & Cross-Contamination Control

7. Documentation, Traceability & Halal Assurance System (HAS)

8. Halal Logo Usage, Monitoring & Enforcement

9. Halal Daily Practices & Industry Best Practices

LIST OF REFERENCE BOOK(S):

- MS 1500:2019 Halal Food

- MS 2424 Halal Pharmaceuticals

- MS 2200 Halal Cosmetics

- Manual Prosedur Pensijilan Halal Malaysia (MPPHM)

- JAKIM Guidelines

LIST OF TEACHING AID(S):

- LCD projector

- Computer

- Whiteboard with accessories

METHODOLOGY(S):

- Lecture

- Group discussions

- Case studies

TRAINING SCHEDULE

Day 1

Time	Activity / Topic
8:30 am – 9:00 am	Registration & Introduction
9:00 am – 9:45 am	Topic 1: Halal Concepts & Shariah Requirements
9:45 am – 10:30 am	Topic 2: Overview of Halal Standards (MS 1500, MS 2424, MS 2200)
10:30 am – 10:45 am	**Morning Tea Break**
10:45 am – 11:30 am	Topic 3: Halal Certification Requirements (JAKIM/MPPHM)
11:30 am – 12:30 pm	Topic 4: Halal Control Points in Operations
12:30 pm – 1:30 pm	**Lunch Break**
1:30 pm – 2:30 pm	Topic 5: Raw Material & Non-Halal Risk Identification
2:30 pm – 3:30 pm	Topic 6: Hygiene, Sanitation & Cross-Contamination Control
3:30 pm – 3:45 pm	**Afternoon Tea Break**
3:45 pm – 5:00 pm	Topic 7: Documentation, HAS & Daily Halal Practices