HALAL EXECUTIVE TRAINING

Course Title: Halal Executive Training

Course Validity: 3 Days

Validity: Not Applicable

HRD Corp Scheme: Claimable

INTRODUCTION

This training provides participants with comprehensive knowledge and competency required for Halal Executives who manage Halal compliance, certification, documentation, and internal Halal Assurance Systems within an organisation. The course covers Shariah fundamentals, Halal standards (MS 1500, MS 2424, MS 2200, MS 2400), JAKIM certification procedures, Halal control points (HCP), ingredient verification, risk assessment, documentation, traceability, auditing, Halal governance, and integrity of the Halal supply chain. Participants will develop the practical skills needed to implement, monitor, and maintain Halal operations according to JAKIM's Halal certification scheme.

OBJECTIVE(S):

- Understand Shariah fundamentals and Halal concepts relevant to Halal operations.
- Gain knowledge of Malaysian and international Halal standards.
- Learn Halal certification processes, requirements, documentation & auditing.
- Identify and manage Halal control points (HCP) across operations.
- Strengthen skills in Halal Assurance System (HAS) implementation.
- Understand Halal supply chain, logistics, storage, and contamination control.
- Develop competency to function as a certified Halal Executive in industry.

TARGET GROUP(S):

- Halal Executives / Halal Committee Members

- QA/QC Executives

- Production / Warehouse Executives

- Food, Cosmetics, Logistics, Retail & Pharma Personnel

- Business Owners & Compliance Personnel

- Anyone preparing for Halal certification roles

ENTRY REQUIREMENT(S):

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

TOPIC(S):

1. Shariah Requirements & Halal Fundamentals

2. Malaysian Halal Certification Scheme Overview

3. Halal Standards (MS 1500, MS 2424, MS 2200, MS 2400)

4. Halal Assurance System (HAS) & Halal Governance

5. Ingredient & Raw Material Verification

6. Halal Control Points (HCP) Identification & Management

7. Food Safety & Hygiene Requirements

8. Halal Supply Chain, Segregation & Logistics Management

9. Documentation, Traceability & Record Keeping

10. Halal Internal Audit & Nonconformity Management

11. Corrective Actions, Sertu/Samak Requirements & Contamination Controls

12. Certification Procedures, e-Halal System & Compliance Maintenance

13. Case Studies & Halal Executive Competency Workshop

LIST OF REFERENCE BOOK(S):

- Manual Prosedur Pensijilan Halal Malaysia (MPPHM 2020)

- MS 1500:2019 Halal Food

- MS 2424 Halal Pharmaceuticals

- MS 2200 Halal Cosmetics

- MS 2400 Halal Supply Chain

- JAKIM Halal Assurance System (HAS) Guidelines

LIST OF TEACHING AID(S):

- LCD projector

- Computer

- Whiteboard with accessories

METHODOLOGY(S):

- Lecture

- Group discussions

- Case studies

- Practical workshops

- Halal audit simulation

TRAINING SCHEDULE

Day 1

Time	Activity / Topic
8:30 am – 9:00 am	Registration & Introduction
9:00 am – 9:45 am	Topic 1: Shariah Requirements & Halal Concepts
9:45 am – 10:30 am	Topic 2: Malaysian Halal Certification Scheme Overview
10:30 am – 10:45 am	**Morning Tea Break**
10:45 am – 11:30 am	Topic 3: Halal Standards (MS 1500 / MS 2200 / MS 2424 / MS 2400)
11:30 am – 12:30 pm	Topic 4: Halal Governance & Halal Committee Roles
12:30 pm – 1:30 pm	**Lunch Break**
1:30 pm – 2:30 pm	Topic 5: Halal Assurance System (HAS) Framework
2:30 pm – 3:30 pm	Topic 6: Ingredient & Raw Material Verification
3:30 pm – 3:45 pm	**Afternoon Tea Break**
3:45 pm – 5:00 pm	Workshop 1: Identifying Halal-Critical Ingredients

TRAINING SCHEDULE

Day 2

Time	Activity / Topic
8:30 am – 9:00 am	Recap of Day 1
9:00 am – 9:45 am	Topic 7: Halal Control Points (HCP) in Operations
9:45 am – 10:30 am	Topic 8: Hygiene, Sanitation & Sertu/Samak Requirements
10:30 am – 10:45 am	**Morning Tea Break**
10:45 am – 11:30 am	Topic 9: Documentation, Records & Traceability
11:30 am – 12:30 pm	Topic 10: Supply Chain, Warehousing & Halal Logistics
12:30 pm – 1:30 pm	**Lunch Break**
1:30 pm – 2:30 pm	Topic 11: Cross-Contamination Control & Segregation Methods
2:30 pm – 3:30 pm	Topic 12: Non-Halal Risk Assessment & Mitigation
3:30 pm – 3:45 pm	**Afternoon Tea Break**
3:45 pm – 5:00 pm	Workshop 2: Halal Risk & Contamination Mapping

MTBM

TRAINING SCHEDULE

Day 3

Time	Activity / Topic
8:30 am – 9:00 am	Recap of Day 2
9:00 am – 9:45 am	Topic 13: Halal Internal Auditing Requirements
9:45 am – 10:30 am	Topic 14: Writing NCs, CAPA & Compliance Reports
10:30 am – 10:45 am	**Morning Tea Break**
10:45 am – 11:30 am	Topic 15: Halal Certification Procedures & e-Halal System
11:30 am – 12:30 pm	Topic 16: Maintaining Halal Integrity Post-Certification
12:30 pm – 1:30 pm	**Lunch Break**
1:30 pm – 2:30 pm	Topic 17: Halal Executive Roles, Daily Tasks & Responsibilities
2:30 pm – 3:30 pm	Topic 18: Preparing for JAKIM Audits & Surveillance
3:30 pm – 3:45 pm	**Afternoon Tea Break**
3:45 pm – 5:00 pm	Final Workshop: Developing a Full Halal Compliance Plan