



MS 1500 HALAL FOOD TRAINING



MTBM Group Sdn. Bhd. (1600656-M)

Level 8, MCT Tower, Sky Park, One City, Jalan USJ 25/1, 47650 Subang Jaya, Selangor

Course Title: MS 1500 Halal Food Training

Course Validity: 2 Days

Validity: Not Applicable

HRD Corp Scheme: Claimable

INTRODUCTION

This training provides participants with a comprehensive and practical understanding of MS 1500: Halal Food for Production, Preparation, Handling and Storage, the Malaysian Standard that forms the foundation for Halal food assurance systems across the supply chain. Participants will learn how to identify Halal and non-Halal materials, assess contamination risks, implement prerequisite programmes, manage documentation, establish control points, prepare for Halal certification and maintain continuous compliance. Through real case studies, industry examples and implementation workshops, this training equips participants to interpret the standard accurately, develop Halal procedures, strengthen internal monitoring and ensure readiness for JAKIM Halal certification audits.

OBJECTIVE(S):

- Understand the requirements of MS 1500 and Halal food principles.
- Learn the structure and components of Halal Assurance Systems.
- Identify critical Halal control points and contamination risks.
- Implement operational, sanitation and supply chain controls.
- Manage Halal documentation, records and traceability.
- Prepare for JAKIM Halal certification and surveillance audits.
- Strengthen Halal governance, monitoring and continual compliance.

TARGET GROUP(S):

- Halal committee members and Halal executives
- QA/QC and production personnel
- Food handlers, supervisors and operations teams
- Purchasing, warehousing and logistics personnel
- Internal auditors and compliance officers
- Anyone involved in Halal certification or food safety

ENTRY REQUIREMENT(S):

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

TOPIC(S):

1. Introduction to Halal Food Concepts and Shariah Requirements
2. Overview of MS 1500: Halal Food Production and Processing
3. Halal Materials, Non-Halal Sources and Contamination Risks
4. Halal Control Points, Operational Controls and Prerequisite Programmes
5. Halal Assurance System Requirements and Documentation
6. Halal Supply Chain Management and Traceability
7. Halal Internal Monitoring, Nonconformance Management and Corrective Actions
8. JAKIM Halal Certification Process, Compliance Verification and Audit Readiness

LIST OF REFERENCE BOOK(S):

- MS 1500: Halal Food for Production, Preparation, Handling and Storage
- Malaysian Halal Certification Procedures Manual
- Shariah and Halal industry guidelines

LIST OF TEACHING AID(S):

- LCD projector
- Computer
- Whiteboard with accessories
- Flip chart with accessories
- Halal control templates and documentation samples

METHODOLOGY(S):

- Lecture
- Group discussions
- Case studies
- Workshop exercises
- Practical scenario-based analysis

TRAINING SCHEDULE

Day 1

Time	Activity / Topic
8:30 am – 9:00 am	Registration and Introduction
9:00 am – 10:15 am	Topic 1: Halal Concepts and Shariah Requirements
10:15 am – 10:30 am	Morning Tea Break
10:30 am – 12:30 pm	Topic 2: MS 1500 Structure and Halal Food Processing Requirements
12:30 pm – 1:30 pm	Lunch Break
1:30 pm – 3:30 pm	Topic 3: Halal and Non-Halal Materials and Contamination Risks
3:30 pm – 3:45 pm	Afternoon Tea Break
3:45 pm – 5:00 pm	Topic 4: Halal Control Points and Operational Controls

TRAINING SCHEDULE

Day 2

Time	Activity / Topic
8:30 am – 9:00 am	Recap of Day 1
9:00 am – 10:15 am	Topic 5: Halal Assurance System and Documentation Requirements
10:15 am – 10:30 am	Morning Tea Break
10:30 am – 12:30 pm	Topic 6: Halal Supply Chain Management and Traceability
12:30 pm – 1:30 pm	Lunch Break
1:30 pm – 3:30 pm	Topic 7: Internal Monitoring, Nonconformance and Corrective Actions
3:30 pm – 3:45 pm	Afternoon Tea Break
3:45 pm – 5:00 pm	Topic 8: JAKIM Halal Certification and Audit Readiness