



HALAL LEAD AUDITOR TRAINING (HLAT)



HALAL FOOD MANAGEMENT

Halal means "permissible" or "allowed" according to Islamic Law, the opposite of which is "HARAM". Many people are not aware of what Halal is or the process involved in producing it.

There is a need to have Halal Food Management campaign to educate the public about what is the aim of Halal food processing, preparation and the label on food so that people can choose the best food without any doubt.

This is both for Muslim & Non-Muslims. Halal Food Management system encompassing the laws, the enforcement team and the support of analytical facilities should be well coordinated to gain continuous confidence from Muslims worldwide.

COURSE OUTLINES

- Halal Fundamental Requirements (Sharia Law)
- Halal and Tayyab in Islam
- Halal meat production and export
- Status of food in the holy scriptures
- Research needs in Halal foods and non-food products
- Benefits of Halal certification and its value to the food industries

COURSE OBJECTIVES

- Halal food processing procedures
- Policies & Objectives set by the 'top management'
- Conformance to legal and regulatory requirements
- Customer Confidence, satisfaction and trust
- Halal logo on the product covers for assurance
- Islamic Concept about the "Zabihah"
- World Halal Research and development
- Ability to differentiate organization for competitive advantage
- Use of food according to Hadith
- Level of assurance in organizational quality

WHO SHOULD ATTEND

- Any Individual working in a Halal food manufacturing Industry.
- Auditors aspiring to become Halal Lead Auditor

10 HALAL MANAGEMENT PRINCIPLES

- Establish the Halal Team
- Define the product / nature of business
- Construct and verify the flow diagram
- Identify Halal threats and their control measures
- Determine Halal CCPs (Critical Control Points), their allowable limits and pre-scribed practices.
- Establish Monitoring system for each CCP
- Establish Corrective Action for each CCP
- Establish Documentation & Record keeping system (If QMS not established & Implemented already)
- Verify the Halal System
- Review / Audit the Halal System for continual improvement after defined intervals.

TRAINER PROFILE

A highly experienced trainer. Trained over 5,000 In-flight catering senior management, managers, executives, supervisors, operations / production staff and food suppliers worldwide from 1997 - 2013 and on-going. Developed curriculum adhering to corporate policies and procedures to conduct group training for Halal Awareness



HAJI RAFEK SALLEH

Date: 1st Feb 2015 to 4th Feb 2015

Time: 09:00 to 17:00 Hrs

Duration: 4 Days

Venue: Dubai

Organised by: SQC

Registration deadline: 23 rd Jan 2015

Contact Person: Dr. Sunil Manjarekar

Tel (Mob): +971 50 5343653

Tel (Office) +91 4 2205794

+971 4 2207244

Email: info@sanbookconsult.com

Office Address: P.O. Box 120857, Dubai, UAE

Course Fee: AED 3000/- (Including Registration, Reading Material, Lunch, Refreshments & Certificate)

Note: Special discounts will be offered if more than one candidates coming from the same organization.

