

# ONE DAY

## Halal Awareness & Assurance

### TRAINING COURSE

The training consists of tutor-led sessions and discussions amongst the delegates. The practical exercises have been carefully designed and developed by the best subject matter experts to focus upon issues that commonly arise during the implementation of Halal requirements. The training also details the tools and knowledge to ensure that an industry meet the halal requirements.

#### Who should attend:

This training has been designed for anyone who wishes to gain knowledge in order to develop and maintain a management system which is based on Halal requirements in their respective organizations.

#### Training Methodology:

- 50% Lectures/Slide show/ Multimedia presentations
- 25% Practical examples and exercises
- 25% Discussions and experience sharing (Q & A Session)

#### Training Material:

Training material will be provided as per the contents designed by the experts. A detailed facilitation plan for each session of training course will be developed including PowerPoint Slides and Printed copies of the material.

#### Training Language:

The training will be conducted in **German** language on **18<sup>th</sup> March** and **16<sup>th</sup> September** and in **English** language on **24<sup>th</sup> June** and **25<sup>th</sup> November**.

#### Training Fee:

Fee for the training is **CHF 300** or **€ 270** - per participant. (Group discount available for 2 or more delegates)

#### Training Timings:

09 a.m to 05 p.m. Including one hour lunch break. Lunch and refreshment shall be provided by host.

#### Training Venue:

1st Floor, Weidenweg 15, 4310 Rheinfelden, Switzerland.

## Workshop concepts

#### Basic rules of Halal

- Sources of Halal
- References from Qur'an and Sunnah
- What is Halal? What is Haram?
- What is Mushbooh/Makruh/ Najs?
- Different levels of Najasa
- Zabiha

#### Halal food requirements for

- Production processes
- Raw material
- Storage
- Sampling
- Cleaning
- Packaging

#### Traceability

- Forward
- Backward
- Product recalls

#### Problematic Ingredients

- Animal-based ingredients
- Plant-based ingredients
- Mineral-based ingredients
- Microbial ingredients
- Chemical ingredients
- Synthetic ingredients
- GMO
- Alcohols

#### Documentation requirements

- Importance of Mastertable
- Mechanism for Halal Assurance
- Acceptable Certification Bodies
- Supplier Questionnaire
- Halal Commitment

#### Halal Assurance System

- Trainings
- Internal audits
- Reviews

#### Global Market Analysis

- Global Halal Market
- Import Regulations
- Recognitions
- Accreditations

## Testimonial

"I finally had a great, comprehensive and detailed explanation about Halal that has definitely helped me understand all requirements in the region!"

**Ms Stephanie Chami,**  
Brand Development Manager - Training Manager |Chocoladefabriken  
Lindt & Sprüngli (Schweiz) AG

## Registration Form

Please complete and return by e-mail or fax.  
Please note that the name and title you give here, will be printed on participants' list and on certificates

Title: <input type="checkbox"/> Prof. <input type="checkbox"/> Dr. <input type="checkbox"/> Mr. <input type="checkbox"/> Mrs. <input type="checkbox"/> Ms. <input type="checkbox"/> Other
First Name: _____
Last Name: _____
Organization: _____
Position: _____
Office Address: _____
_____
Postal/Zip code: _____ City: _____
Country: _____
Telephone: _____ Fax: _____
E-mail: _____

### Training Fee

	Fee Detail
<input type="checkbox"/> 18 <sup>th</sup> March <input type="checkbox"/> 24 <sup>th</sup> June <input type="checkbox"/> 16 <sup>th</sup> September <input type="checkbox"/> 25 <sup>th</sup> November at 1st Floor, Weidenweg 15, 4310 Rheinfelden, Switzerland. <b>please select one of the above date</b>	<b>CHF 300 or € 270</b>

### Payment Detail

For Switzerland	
Bank	Raiffeisen Bank Möhlin
IBAN	CH80 8070 6000 0582 5575 6
For Europe	
Bank	Deutsche Bank AG, 79618 Rheinfelden, Germany
IBAN	DE79 6837 0024 0091 4135 00; BIC DEUTDEDB683

Date: \_\_\_/\_\_\_/\_\_\_ Signature: \_\_\_\_\_