

Halal Awareness and Understand Halal Certification (HALMQ) – *conducted by Sahl International Pte Ltd*

Course Overview

- Explain the definitions fundamental to the HALAL concept, namely “HALAL”, “Non-HALAL”, “Mashbooh” and “Najis”
- Describe and explain the concept of the HALAL and Najis
- Discuss “Halal” and “Najis” concerns of consumers in the supermarkets
- Describe the 10 principles of the Halal quality Management System imposed by MUIS
- Identify the Halal assurance points in the supermarket
- Describe the monitoring system and corrective actions implemented at the supermarket

Course Outline

Part I: Introduction

- The Global Halal Market

Part II: Introducing Halal

- Basic Concept of Halal Food
- Food and Food Ingredients

Part III: Singapore Halal Standards

- Singapore’s Halal Certification
- Develop, Implement and Manage a Halal System

Part IV: Managing Halal

- The Halal File
- Dealing with Inspections

Methodology

Facilitated activities, group discussions and quiz

Who Should Attend

Retail Assistant, Team Leader from Fresh Department, Branch Executive and Branch Manager

**Course Duration**

0.5 Days / 4 Hours

Pre-requisites

NIL