

Halal Certification Training

Course Contents: The course covers the following Learning Objectives (LO), Learning Units (LU), and Topics (T): 1a. LO1: Explain the fundamental concepts of Halal, Islamic Food Law, and the importance of Halal certification and its definitions. 1b. LU1: Introduction to Halal & Islamic Food Law T1: Islamic dietary law and the basis of Halal/Haram T2: Categories of Food in Islamic Law T3: Halal Certification for Businesses and Consumers 2a. LO2: Understand and describe the application procedures for MUIS Halal Certification, comply with certification conditions and requirements, and explain the purpose of MUIS-recognized foreign Halal certification bodies. 2b. LU2: Understanding MUIS and the Halal Certification System T4: Overview of MUIS and Halal Certification T5: Application Process and Certification Conditions T6: Types of MUIS Halal Certification Requirements 3a. LO3: Apply procedures to source, verify, and handle Halal ingredients according to certification requirements, ensuring integrity and preventing contamination throughout the food preparation process. 3b. LU3: Halal Ingredient Sourcing, Preparation, and Handling T7: Sourcing and Verification of Halal Ingredients. T8: Receiving and Storing Halal Raw Materials. T9: Halal Food Preparation and Handling. 4a. LO4: Identify different types of Najis (ritual impurities) and demonstrate the correct methods for purification (cleaning) in a food preparation context. 4b. LU4: Understanding Najis & Purification T10: Definition and Classification of Najis. T11: Identification of Najis in Food Handling. T12: Methods of Purification (Taharah). 5a. LO5: Follow the organisation's policies and procedures based on the Singapore Halal Quality Management System (HalMQ). 5b. LU5: The Singapore HalMQ System T13: Introduction to HalMQ and Halal Food Guidelines T14: Policies, Procedures, and Implementation. T15: Verification and Continuous Improvement 6a. LO6: Recognize the legal requirements of MUIS Halal Certification, identify common Halal-related breaches, and apply lessons from past cases to prevent non-compliance in food operations. 6b. LU6: Maintaining Daily Halal Compliance T16: Common breaches T17: Steps for containment and reporting T18: Consequences of non-compliance.

Target Audience: Food handlers and kitchen staff; Quality assurance and compliance personnel; Food safety supervisors; Halal Team members and Muslim Representatives (MRs); Food manufacturing and central kitchen operators; New employees involved in Halal-related operations; Business owners and managers seeking MUIS Halal certification; Able to read, write and speak in English (WLPN Level 3 and above)

Course Duration: 1 Day course. 8 Hours (including 30 minutes assessment), Assessment Format: Written Assessment and Oral Questioning. Passing criteria: 70%. Course Schedule: Kindly visit our website for latest schedule.

Certificate of Completion will be conferred to the learners who pass the assessment competently. However, successfully completing this programme is only an indicator of the learner's preparedness for the HCT exam, but it does not itself confer HCT certification. To achieve official certification, the learner must register for, pay for, and pass the separate, proctored exam administered directly by MUIS via Studyworks

Course Fee: \$204.92 (Inclusive of GST).

Student Registration form

Company Name				Company Reg. no.	
Company Address				Course Date	
Contact Person Name				Course Language	
Contact Person Email				Course Venue	
Contact Person Mobile		Tel no:		Fax no:	
Participant details					
Participant Name				NRIC / FIN	
Participant Email				Participant mobile no.	
Nationality		Date of Birth		Race	
Designation		Education		Gender	
Salary Range: (1 - Below \$1000, 2 - \$1000-\$1499, 3 - \$1500-\$1999, 4 - \$2000-\$2499, 5- \$2500-\$2999, 6 - \$3000-\$3499, 7 - \$3500 & above)					
Refund Policy: Requests for refund, change or cancellation of course registrations must be submitted in writing and are subject to our terms and conditions. Please refer to our website for our terms and conditions, before registering for the course.					
Absolute Kinetics Consultancy Pte Ltd Tel: 6690 5555				Company seal	
Website: www.sg-akc.com Registration Email: register@sg-akc.com					