CEHCT | CENTRE OF EXCELLENCE IN HALAL COMPLIANCE AND TRAINING

HALAL COMPLIANCE COURSE

VIRTUAL, 19TH OCTOBER 2021, 9:00am – 4:00pm

COURSE OUTLINE

1. Islam, Halal and the importance of hygiene
2. Food safety & quality management
3. Halal auditing, HACCP and fraud
4. Halal market trends and common malpractices in the industry
5. Halal cosmetics, pharmaceuticals, genetics & health products
6. Animal welfare, meat quality and further processing

WHO IS THIS COURSE FOR?

Technical operations managers, Supervisors, Directors, Trainers, Food business operators, Competent authorities, Environmental health officers and Islamic scholars.

WHICH INDUSTRY?

Meat, Food, Beverages, Chemical industry, Pharmaceuticals, Cosmetics, Food distributors, Exporters, Food premises owners, Hospitality crew, Kitchen staff, Food handlers, Catering industry etc.

For more information, contact us here:

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Course accredited by:

FDQ MARKFIELD INSTITUTE OF HIGHER EDUCATION