

HALAL

COMPLIANCE COURSE

CEHCT

CENTRE OF EXCELLENCE
IN HALAL COMPLIANCE
AND TRAINING

COURSE OUTLINE

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

Wednesday,
7th of February 2024

(Virtual)

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 Pricing and Registration (Group discounts available)

Contact Us:

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Course accredited by:

MARKFIELD
INSTITUTE
OF HIGHER EDUCATION



www.cehct.co.uk