HALAL RESEARCH COUNCIL

Two Days Specialized Training Workshop on Halal Food Management

17 – 18 April, 2017 at Dubai - UAE.
Timing 9am to 5pm

www.halalrc.org
About
Halal Research Council

Halal Research Council is an organization working globally on Halal certifications in order to cater the needs of food and nutrition agencies and side by side non-food agencies especially in the FMCG sectors.

Halal Research Council certifies the products under the reverent coordination of recognized Shariah Supervisory Board, Highly qualified Food Technologists, Chemical Engineers and R&D professionals in respect of eligibility for Certification through research based methodology scrutinizing the sources of ingredients, examining the entire supply chain, chemical examination and analyzing Shariah prospects of ingredients used in the products.

Halal Food Management

Halal food means food fit for human consumption and permitted by the Laws of Islam and that which fulfills the Islamic Laws conditions.

As the Muslim population is increasing drastically across the globe, the Halal food products are quickly gaining worldwide recognition and acceptance as a new benchmark for quality and safety assurance. Food products that are Halal certified are readily acceptable by Muslims consumer due to the concept that it is shariah requirement, wholesome and cover safety aspects of hygiene and sanitation. These attribute appeal to non-Muslims as well, many people not aware of what halal is or the process involved in producing it. There is a need to have Halal food management campaign to educate the public of what is the aim of Halal food processing, preparation and label on food so that people can chose the best food without any doubt. This is as much for Muslims as for non-Muslims.

Halal food management system encompassing the laws the enforcement team and the support of analytical facilities should be well coordinated to gain continues confidence from Muslims worldwide.
Training Contents

Introduction to Halal Industry
- Basics of Halal Concepts
- Halal Industry In Modern era
- The globe market potential for Halal
- Understanding the facts and figure of the global Halal market
- Halal food demands in Muslim societies
- Halal certification program in the world
- Halal certification for the nonfoods i-e cosmetics, pharmaceutical’s etc.

Halal food Management
- Shariah issues in Halal Food
- Halal and Tayyab in Islam
- Halal Meat production and export
- Status of food in the holy scriptures
- Introduction To Halal Standard PS.3733
- Implementation of PS.3733 Standard
- Research need in Halal food and non halal food products
- Benefits of Halal certification and its value to the food industries
- Halal export potential for the Pakistan
- Need for halal awareness education
- Hidden ingredients in Halal foods
- Halal production requirement for nutritional supplement
- Labeling, packaging and coating for Halal foods

General guide line for Halal food production:
- Meat, Meat Slaughtering and poultry
- Fish and sea food
- Milk and egg
- Plant and vegetable material
- Food ingredients
- Enzymes
- Alcohol
- Sanitation

Food Ingredients in Halal Food Production:
- Amino acid
- Liquor and wine extract
- Encapsulation material
- Spices and seasoning blends
- Flavor
- Color
- Coating
- Gelatin

Marketing strategies For Halal Food Management:
- How to market a Halal product
- How to cater the target market of Halal Industry
- How to address the challenges of Halal Industry

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Speakers Profile

Dr. Syed Muhammad Ghufran Saeed  
(Expert Food Technologist)

Dr. S.M. Ghufran Saeed is an Expert Food Technologist and currently working as Assistant Professor in Department of Food Science and Technology, University of Karachi, he had serve for Department of Food Engineering, NED University of Engineering and Technology. Last three years had serve for well-known Multinational Company, SGS Pakistan as Assistant Manager in Department of Agricultural Services. During stay at SGS, he establish state of the art lab for the testing of HALAL food through DNA basis. He also involved in teaching, Department of Food Science and Technology, University of Karachi during the session 2007 to 2012 (Five years). He also works in HEJ Research Institute as Research Associate. He has sound background of the subject and capable of handling and research study based on food. His analytical ability and critical thinking often helps in solving research based problems and to reach the correct findings and conclusions. During last eight years he gets training from Department of Food Bioscience, Reading University, UK on Full funding of British Council, Twenty four research publications in National and International Repute Journal, Address public interest issues related to food through Print and Electronic media, Present the research work and Halal Food Management System in Workshops, Seminars and Symposium on International level in UK, New Castle, Dubai, Hong Kong and Pakistan. Member of Executive Committee of 1st and 2nd Nutraceutical Food conference in 2009 and 2010, held in HEJ Research Institute of Chemistry and Department of Food Science and Technology respectively, with collaboration of British Council Karachi and English Biscuit Manufacturer. Executive member of committee for celebration of World Food Day 2015, certified lead auditor of FSSC 22000 and PNAC approved ISO 17025 assessor.

Mufti Raees Ahmad
Member – Shariah Advisory Committee

Mufti Raees Ahmad is the member of Shariah Advisory Committee of Halal Research Council and qualified Takhsus – Fil – Fiqah (Specialization in Islamic Jurisprudence – equivalent to PHD), Shahadatul Aalamia (Equivalent to M.A Arabic & Islamic Studies) Wifaq-ul-Madaris Arabia Pakistan, Dora Qaza-wa-Tahkeem from Jamia tul Rasheed Karachi. He has much expertise in Halal Trainings as he has conducted number of customized training workshops in different Halal institutions in Pakistan.
Who should attend this Training?

- Food Technologist
- Industrial Manufacturing Specialist
- Chemical engineer
- Business development Manager
- Managing Director Regulators
- Head Shariah Department
- Quality Control Managers
- Chemist
- Import Export Manager
- Entrepreneurs
- Training Managers
- Product Manager
- Audit Professionals
- Lecturers
- Head of food analysis
- Food Inspectors
- Government Officer
- Research Executives
- Manager Sharia Advisor
- Strategic Project Manager

Training Methodology

The segregation of methods to be used for training is following:

- 70% of total time for lectures/Slide Show/Multimedia Presentations
- 20% of total time for Class discussions and experience sharing (Q&A Session)
- 10% of total time for Individual and group work presentation

Training material will be provided as per the content design by the experts. A detailed facilitation plan for each session of training course will be developed including power point slides and printed copies of the material.
Registration Form

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

Participant Information

Title ___________________________ □ Prof. □ Dr. □ Other: ___________________________ □ Mr. □ Ms. □ Mrs.

First name ___________________________

Last name ___________________________

Organization ___________________________

Address ___________________________

Postal/Zip code ___________________________ City: ___________________________ Country: ___________________________

Venue: ___________________________

Telephone: ___________________________ Fax: ___________________________ E-mail: ___________________________

Training Fee

The Training fee shall include admission to the Two days specialized Training, Tea/Coffee, Lunch, Training Material and Certificates.

TRAINING

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Account details for payment

You can proceed your fee by Cheque or Demand Draft in favour of Halal Research Council or you can also transfer your fee Online/Wire Transfer. Bank account detail is below:

For Participants

Beneficiary Name: Halal Research Council
Beneficiary A/C#: 3421-010044375009
Bank Name: Faysal Bank Limited
Branch Address: Cavalry Ground (Islamic Branch) Lahore, Punjab - Pakistan
Bank Swift Code: FAYS PKKA

Corresponding Bank: Standard Chartered Bank, New York U.S.A
SWIFT ADDRESS: SCBLUS33
IBAN: PK84FAY53421010044375009

Additional Instructions

• Payment Information Registration forms must be accompanied by full payment in order to be processed.
• Full payment is due on registration.
• Registration will not be confirmed until full payment has received
• Confirmation Please allow 3 days for e-mail confirmation of your registration.

By sending in this registration form, I acknowledge that I commit myself to the immediate payment of the full Workshop fee. I have taken notice of the cancellation terms on this form.

Date: ___/___/____  Signature: ___________________________
Our Promise

◊ **Service Excellence**
We are committed to the highest level of professionalism, and Strive to be respectful, responsive, and reliable.

◊ **Quality Products**
All our services meet the required standards, and offer you competitive pricing and strict regulatory compliance.

◊ **Highly Sharia Compliance**
Our services are carefully designed for strict adherence to the principles of Sharia. Every product we offer is reviewed, approved, and overseen by highly respected, independent Professionals.

Halal Research Council

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