



# Two Days Specialized Training Workshop on Halal Food Management

02-03 August, 2021



Dubai - UAE



Dr. Syed Muhammad Ghufran Saeed
Expert Food Technologist
Assistant Professor - Department of
Food Science and Technology,
University of Karachi, Pakistan.

#### **Training Contents**

- Introduction to Halal Industry
- Halal Food Management
- General guide line for Halal Food Production
- Food Ingredients in Halal Food Production
- Marketing strategies For Halal Food Management

Let's explore endless opportunities in Halal Industry

#### **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 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 consumers due to the concept that it is Shari'ah requirement, wholesome and covers safety aspects of hygiene and sanitation. These attributes 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 the aim of Halal food processing, preparation and label on food is so that people can choose 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 continued confidence from Muslims worldwide.

## Who Should Attend?

- Food Technologist
- Industrial Manufacturing Specialist
- Chemical Engineer & Chemist
- Business development Manager & Managing Director Regulators
- Head Shariah Department & Quality Control Managers
- Import Export Manager

- Entrepreneurs
- Training Managers & Product Manager
- Audit Professionals
- Lecturers
- Head of food analysis & Food Inspectors
- Government Officer
- Research Executives
- Strategic Project Manager



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### **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 Worldwide
- 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



Dr. Syed Muhammad Ghufran Saeed

Expert Food Technologist

Assistant Professor - Department of
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University of Karachi, Pakistan.

#### **Speaker Profile**

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 has served in the Department of Food Engineering, NED University of Engineering and Technology. Last three years had served for well-known Multinational Company, SGS Pakistan as Assistant Manager in the Department of Agricultural Services. During stay at SGS, he established a state of the art lab for the testing of HALAL food through DNA basis. He was 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 a sound background of the subject and is 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.



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