One Day Online Specialized Training on

HALAL FOOD MANAGEMENT

27th August, 2020

www.halalrc.org
About Halal Research Council (HRC)

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 Shari’ah 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 Canada
- 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  
Assistant Professor - Department of Food Science and Technology,  
University of Karachi, Pakistan.

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.

**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
Registration Form

www.halalrc.org

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 ___________________________ Designation ___________________________

Country ___________________________

Telephone: ___________________________ Fax: ___________________________ E-mail: ___________________________

Training Fee
Training fee includes registration, training material & Literature, Books & Research Material, Presentations, Certificates and Market intelligence.

Event Name
One Day Online Specialized Training on Halal Food Management
27th August, 2020

Fee
95 USD

Account details
**The Payment will proceed without any tax deduction.

Beneficiary Name: Halal Research Council
Beneficiary A/C #: 3421 – 010044375009
Bank Name: Faysal Bank Ltd
Branch Address: Cavalry Islamic Branch, Lahore, Punjab – Pakistan
Bank Swift Code: FAYSPKKA
Corresponding Bank: Standard Chartered Bank, NEW YORK SWIFT
ADDRESS: SCBLUS33
IBAN: PK84FAYS3421010044375009

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

Additional Instructions
❖ Payment Information: Registration forms must be accompanied by full payment in order to be processed.
❖ Full payment is due on registration
❖ Confirmation: Please allow 3 days for e-mail confirmation of your registration.
❖ Cancellation Policy: Halal Research Council does not have any cancelation policy once registration is finalized, meanwhile, an alternative can be nominated.

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Date: __/__/____ Signature: ___________________________