



One Day Training Workshop on **Halal Food Management**



15 October, 2017
Canada



*Let's explore endless opportunities in
Halal Food Management*



info@halalrc.org



www.halalrc.org



[HalalResearchCouncil](https://www.facebook.com/HalalResearchCouncil)



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.

About Canada

Canada is a North American country stretching from the U.S. in the south to the Arctic Circle in the north. Major cities include massive Toronto, west coast film center Vancouver, French-speaking Montréal and Québec City, and capital city Ottawa. Canada's Muslim community is expected to triple by 2031; consequently consumer demand for halal food products is also expected to increase. Five per cent of the Greater Toronto Area's population is Muslim, making Toronto the city with the highest concentration of Muslims in North America. According to Agriculture Canada's Specialty Food Market report in March 2012, Toronto is home to 47 per cent of Canada's Muslims. The Canadian halal food market is estimated to be worth \$1 billion. It's a market that is growing in importance as Canada's Muslim population is increasing at roughly 13 per cent annually. The Canadian food industry has yet to truly discover the opportunities and potential that lies in catering to the halal-conscious consumer," says Imam Omar Subedar, COO of the Halal Monitoring Authority. "With 183 per cent expected growth of this consumer base by 2030, those who take the lead in tapping into the ever-growing market of halal will become the leaders of the food industry at large."





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





HALAL RESEARCH COUNCIL

LET'S EXPLORE ENDLESS OPPORTUNITIES IN HALAL INDUSTRY

Speakers Profile



Dr. Syed Muhammad Ghufraan Saeed
(Expert Food Technologist)

Dr. S.M. Ghufraan 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.



Muhammad Zubair Mughal
Chief Executive Officer

Muhammad Zubair Mughal is the Chief Executive Officer of Halal Research Council. His overall academic career is outstanding with M.S in Islamic Banking and Finance, M.sc (Mass Communication), B.sc (Math, Stat and Economics) and with diversified knowledge of Halal Industry. He is a skilled professional of Halal Industry and a keen learner of Halal Industry and Islamic Banking & Finance with good public speaking and training skills. He is currently working as a Chief Executive Officer of Halal Research Council, Pakistan. He is also a Member of Halal Development Agency, Govt. of Punjab – Pakistan, and M3 Halal Industrial Park development Committee - Govt. of Pakistan. He has a professional experience of over 10 years in Halal Industry and Islamic Finance. He has presented his research papers on Halal Industry in many International conferences in Russia, South Africa, Kenya, U.A.E, Kazakhstan, Jordan, Afghanistan, Iraq, Mauritius, China etc. He is also publishing a research based web portal on Halal Industry for the sake of awareness.



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

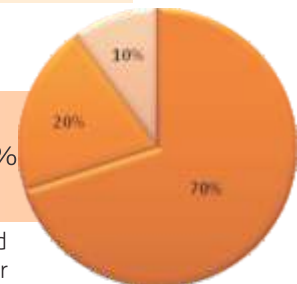
The segregation of methods to be used for training is following:

- 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

70% Lectures/Slide show/Multimedia Presentations

20% Class discussions and experience sharing (Q & A Session)

10% Individual and group work presentation 10% of total time



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.





HALAL RESEARCH COUNCIL

Registration Form

One Day Specialized Training Workshop on Halal Food Management

15 October, 2017 - Canada



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	Fee Detail
One Day Specialized Training Workshop on Halal Food Management 15 October, 2017 - Canada	950/- USD

Account details for payment

You can proceed your fee by Cheque or Demand Draft in favour of AlHuda CIBE 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: FAYSPKKA

Corresponding Bank: Standard Chartered Bank, New York U.S.A
 SWIFT ADDRESS: SCBLUS33
 IBAN: PK84FAYS3421010044375009

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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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