

# Two Days Specialized Online Training on HACCP Highfields Level 3

14-15 November, 2025

Online (Virtual Training)



www.halalrc.org/haccp2025





### **About Halal Research Council**

Halal Research Council (HRC) is a globally recognized institution dedicated to research, training, and certification in the Halal industry. HRC works to bridge the knowledge gap and promote Shariah-compliant practices in food, finance, pharmaceuticals, and related sectors. Through its online programs, certification, training programs, publications and industry partnerships, HRC continues to empower individuals and organizations toward Halal excellence.

# **About Training**

Food safety is a global priority, and the Hazard Analysis and Critical Control Point (HACCP) system is recognized worldwide as a systematic preventive approach to ensure food safety across the supply chain. This twoday online training program is designed to provide participants with advanced knowledge of HACCP principles, their application, and compliance with international food safety standards. The training is certified at Highfield Level 3, equipping professionals with the expertise to develop, implement, and maintain HACCP systems effectively in their organizations.





# **Training Objectives**

By the end of this training, participants will be able to:

- Understand the foundations of food safety and HACCP.
- Identify food safety hazards and evaluate associated risks.
- Recognize the importance of prerequisite programs (PRPs).
- Apply HACCP principles to real workplace scenarios.
- Develop and manage a HACCP team and system.
- Conduct hazard analysis and determine critical control points (CCPs).
- Establish monitoring, corrective actions, and verification procedures.
- Effectively implement and maintain HACCP systems in food businesses.



## **Training Contents:**

- Introduction to Food Safety & HACCP
- Food Safety Hazards
- Prerequisite Programs (PRPs)
- HACCP Principles Overview
- Developing the HACCP Team & System
- Conducting Hazard Analysis
- Critical Control Points (CCPs)
- Monitoring, Corrective Actions and Verification
- Implementation & Maintenance of HACCP

## Who Should Attend?

- Food Safety Managers & Supervisors
- Quality Assurance/Control Officers
- Food Production & Processing Professionals
- Catering & Hospitality Industry Managers

# **Registration Form**



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, e-Certificates and Market intelligence.

Event Name	Pakistani Participation Fee	International Participation Fee
Two Days Specialized Online Training on HACCO Highfield level 3 14–15 November 2025	14, 500 PKR	195 USD

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 25% Discount for group participation
- **Confirmation:** Please allow 3 days for e-mail confirmation of your registration.
- Cancellation Policy: Halal Research Council does not have any cancellation policy once registration is finalized, meanwhile, an alternative can be nominated.

Date:/	Signature:



### Halal Research Council

98A Sunflower Society, J1 Johar Town, Lahore - Pakistan

Lahore - Pakistan. Ph: +92 42 3591 3096 - 98

Fax: +92 42 3530 3096 E-mail: info@halalrc.org Web: www.halalrc.org

