



FAKULTI PENGURUSAN DAN INDUSTRI HALAL

PROGRAM	Diploma in Halal Product Manufacturing
COURSE NAME	Halal Product Processing Technology
COURSE CODE	DHM 4043
CREDIT HOUR	3
SYNOPSIS	This subject covers methods and process flow involved in Halal product processing from sources of the raw material until distribution of finished products in the Halal food product industry that will be explained and discussed.
COURSE STRUCTURE	
CHAPTER	TOPICS
1	Introduction 1.1 Introduction and basic concepts of food processing 1.2 Scope and importance of processing 1.3 Type of technology in Halal products processing
2	Meat and marine processing 2.1 Sources and types of meat and fish 2.2 Slaughtering of animals 2.3 Meat and marine quality 2.4 Processing of meat and marine products 2.5 Recent trends and technology in meat and marine processing 2.6 Codex Recommended Code of Hygienic Practice for Fresh Meat CAC/RCP 58-2005 2.7 (Lab practical)
3	Baking and confectionary processing 3.1 Sources and raw materials for bakery and confectionary products 3.2 Bread making and selection of machineries 3.3 Bakery products processing and recent technology 3.4 Confectionary products processing and recent technology – Sweets 3.5 Confectionary products processing and recent technology – Chocolate 3.6 Confectionary products processing and recent technology – Pastry 3.7 (Lab practical)



4	Milk and milk products 4.1 Sources and composition of milk 4.2 Processing and standardization of milk 4.3 Milk product processing 4.4 Dairy equipment and machineries
5	Cereal and agro-based products 5.1 Introduction to cereal and agro-based products 5.2 Selection of machineries for cereal and agro-based products 5.3 Cereal and agro-based products processing and recent technology
6	Fruits and vegetables processing 6.1 Principle and methods of fruits and vegetables preservation 6.2 Composition and quality of fruits and vegetables 6.3 Fruits and vegetables products processing
7	Soap and detergent processing 7.1. Introduction to soap and detergent 7.2. Raw material of soap 7.3. Group and classification of detergents 7.4. Processing of soap 7.5. Glycerin and its process
8	Pharmaceutical products processing
References:	<ol style="list-style-type: none"> 1. Jeantet, R., Schuck, T. C., & Brule, G. (2016). Handbook of Food Science and Technology 3: Food Biochemistry and Technology (Vol. 3). Great Britain; United States: ISTE Ltd and John Wiley & Sons, Inc. 2. Peter S. Murano. 2009. Understanding Food Science and Technology. 3. Riaz, M. N & Chaudry. 2004. Halal Food Production. M. CRC Press 4. Y. H. Hui. R.C. Chandan, S. Clark, N. Cross, J. Dobbs, W.J. Hurst, L.M.L. Nollet, E. Shimon, N. Sinha, E.B. Smith, S. Surapat, A. Titchenal, and F. Toldra. 2007. Handbook of Food Products Manufacturing. John Wiley & Sons, Inc. New Jersey 5. Y. H. Hui. J. D. Culbertson, S. Duncan, I. Guerrero-Legarreta, E. C. Y. Li-Chan, C. Y. Ma, C. H. Manley, T. A. McMeekin, W. K. Nip, L. M. L. Nollet, M. S. Rahman, F. Toldra, Y. L. Xiong. 2006. Handbook of food science, technology, and engineering. CRC Taylor & Francis Group, LLC. London 6. James G. Brennan (Editor). 2006. Food Processing Handbook. WILEY-VCH Verlag GmbH & Co. KGaA, Weinheim