



FAKULTI PENGURUSAN DAN INDUSTRI HALAL

PROGRAM	Diploma Pengurusan Industri Halal
COURSE NAME	Fundamental of Halal Industry
COURSE CODE	DHH 2023
CREDIT HOUR	3
SYNOPSIS	This subject covers a basic knowledge of the halal industry, its development, challenges, and current policies. Strategies which support the halal industry will also be explained and discussed.
COURSE STRUCTURE	
CHAPTER	TOPICS
1	Introduction 1.1 Definition of Halal, Haram and Mashbooh
2	Halal – The New Global Market Force 2.1 Trends and Growth of the Halal Market 2.2 Value of the Halal Market 2.3 Muslim and Non-Muslim Market Features
3	Components of the Halal Industry 3.1 Food 3.2 Cosmetic and Personal Care Products 3.3 Pharmaceuticals 3.4 Halal Services and Logistics 3.5 Halal Tourism
4	Development of the Halal Industry in Malaysia 4.1 Historical Development of the Malaysia Halal industry 4.2 Malaysia as Halal Global Hub 4.3 IMP-3 4.4 Development of Standards 4.5 Halal Laws and Regulations 4.6 Halal Malaysian Standard 4.7 Halal Certification 4.8 Halal Parks 4.9 Halal Products Exports 4.10 Research and Development



5	Global Halal Development 5.1 Market Review 5.2 Increasing global competition 5.3 Emerging Halal subsectors
6	Challenges and Enablers in Development of the Halal Industry 6.1 Increasing Regional and Global Competition 6.2 Issues on Raw Material Supply 6.3 Harmonizing of the Halal Standards and Certification 6.4 Development of Human Resource Capacity
7	Strategies and Policies 7.1 Enhancing awareness 7.2 Enhancing R & D in Product and Process Development 7.3 Ensuring product quality and food safety 7.4 Systemic Development of Halal Parks 7.5 Global Promotion of Halal products and services
8	The Future of Halal Industry
References	<ol style="list-style-type: none">1. Mohamed Ismail, Risyawati and Abd Latiff, Fatin Aiman (2020) Global halal perspectives: past, present and future. UUM Press, Sintok. ISBN 978-967-2363-33-02. Malaysian Standard (MS 1500:2019). Halal Food 3rd Revision. Department of Standard Malaysia.