



## FAKULTI PENGURUSAN DAN INDUSTRI HALAL

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| <b>PROGRAM</b>          | <b>Diploma in Halal Product Manufacturing</b>  |
| <b>COURSE NAME</b>      | <b>Introduction To Halal Industry</b>  |
| <b>COURSE CODE</b>      | <b>DHM 1012</b>  |
| <b>CREDIT HOUR</b>      | <b>2</b>   |
| <b>SYNOPSIS</b>         | This subject covers a basic knowledge of the halal principle and halal industry, its development, challenges and current policies. Strategies which support the halal industry will also be explained and discussed.   |
| <b>COURSE STRUCTURE</b> |  |
| <b>CHAPTER</b>          | <b>TOPICS</b>  |
| <b>1</b>                | <b>Introduction</b><br><br>1.1 Basic concept of Halal, Haram, Mashbooh Definisi bersuci (تنظيف).<br>1.2 Halal market overview<br>1.3 Codex Alimentarius<br>1.3.1 International Food Standard<br>1.3.2 CAC/GL 24-1997 "General Guideline for use the term of HALAL"   |
| <b>2</b>                | <b>Growth of Halal Industry</b><br><br>2.1 Halal industry growth factors<br>2.2 Global Muslim population   |
| <b>3</b>                | <b>Sectors in Halal Industry</b><br><br>3.1 Halal food product<br>3.1.1 Confectionery<br>3.1.2 Canned & frozen food<br>3.1.3 Bakery products<br>3.1.4 Beverages<br>3.2 Halal non-food products<br>3.2.1 Cosmetics<br>3.2.2 Pharmaceutical<br>3.2.3 Toiletries<br>3.2.4 Leather products<br>3.3 Halal services<br>3.3.1 Food services<br>3.3.2 Islamic banking<br>3.3.3 Supply chain and logistic<br>3.3.4 Travel and tourism |



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|                    | 3.3.5 Education and training  |
| <b>4</b>           | <b>Malaysia Halal Industry</b><br><br>4.1 History of halal certification in Malaysia<br>4.2 Halal certification and Halal standard<br>4.3 Development of Halal Park<br>4.4 Halal Park incentive<br>4.5 Challenges in development of Halal industry<br>4.6 Strategies and policies   |
| <b>5</b>           | <b>Global Halal Industry</b><br><br>5.1 Regional Halal market<br>5.1.1 China, India, Singapore, Indonesia, Thailand<br>5.2 Europe<br>5.3 Middle East<br>5.4 North America and Latin countries   |
| <b>6</b>           | <b>Halalan Thoyyiba in Industry</b><br><br>6.1 Definition of Halalan Thoyyiba<br>6.2 Halalan Thoyyiban Application in Malaysia<br>6.2.1 Legislation<br>6.2.2 Development of Halal Logo and Certification Prodecure<br>6.2.3 Introducing Standard<br>6.2.4 Development of Halal Bioinformatics<br>6.2.5 Existence of Consumer Association  |
| <b>7</b>           | <b>Halal Industry Issues</b><br><br>7.1. Presence of alcohol and gelatin in food products<br>7.2. Feed ingredients used in livestock and marine production<br>7.3. Shortening in bakery products<br>7.4. Usage of pig bones in water filter and ceramic<br>7.5. Slaughtering process.   |
| <b>References:</b> | 1. Marzuki, S.S.Z. & Yahya, W. K. (2017). The Emergence of global Halal business. (2nd ed.). UiTM Press, Malaysia.<br>2. Elasrag, H. (2016). Halal industry: Key challenges and opportunities. Hussein Elasrag.<br>3. Hashim, M.N., Shariff, M.N.N., Mahamood, S.F., Harun, F.H.M., Shahrudin, M.S. & Bhari, A. (2016). Proceedings of the 3rd International Halal Conference (INHAC 2016). Springer, Singapore.<br>4. Hall, C. M. & Prayag, G. (2019). The routledge handbook of Halal hospitality and Islamic tourism. Routledge, New York. |