



FAKULTI PENGURUSAN DAN INDUSTRI HALAL

PROGRAM	Diploma in Halal Product Manufacturing
COURSE NAME	Halal And Quality Assurance In Manufacturing
COURSE CODE	DHM 5033
CREDIT HOUR	3
SYNOPSIS	This subject covers Halal Assurance Management System involved and been implemented in Halal industry. Other related recognized management systems such as Quality Management System (QMS). Besides, the basic of quality, quality control (QC), quality assurance (QA), standard operating peocedure (SOP) and Codex Alimentarius also will be discussed.
COURSE STRUCTURE	
CHAPTER	TOPICS
1	Introduction 1.1 Quality definition and philosophy 1.2 Quality control in Halal industry
2	Quality control and quality assurance 2.1 Quality control 2.2 Quality assurance 2.3 Quality control tools
3	Quality Management System 3.1 Concept 3.2 Principle 3.3 MS ISO 9001 3.4 MS 1900 – Islamic Perspective
4	Standard Operating Procedure 4.1 Definition of idea 4.2 Importance of idea collection 4.3 Idea brainstorm 4.4 Idea screening
5	Halal Assurance Management System (HAMS)



	<p>5.1 Definition and importance Planning - Policy Halal, Halal guide, Halal executive, Internal halal committee, SOP</p> <p>5.2 Planning - Technical reference, Administration system, Documentation system</p> <p>5.3 Implementation</p> <p>5.4 Training and socialization</p> <p>5.5 Communication</p> <p>5.6 Internal audit</p> <p>5.7 Corrective action</p> <p>5.8 Management Review</p> <p>5.9 Halal Control – Decision tree, Halal control point, raw material and ingredient control table, process and finished product control table</p> <p>5.10 Halal Control Points for Slaughterhouses</p> <p>5.11 Halal Control Points in Cheese Making</p> <p>5.12 Halal Control Points for Breadmaking</p> <p>5.13 Halal Control Points in Gelatin Production</p> <p>5.14 Halal Control Points in Enzyme Production</p> <p>5.15 Documentation of pre HAMS – Product specification, Product process flow, Plan layout</p> <p>5.16 Documentation and records of HAMS</p>
References:	<ol style="list-style-type: none"> 1. Ahmad Sahir Jais. (2016). Halal Assurance System (HAS) For Foodservice and Food Manufacturer. Merlimau Melaka: Politeknik Merlimau Melaka 2. Ahmad Sahir Jais. (2017). Internal Halal Audit For Foodservice and Food Manufacturer. Merlimau Melaka: Politeknik Merlimau Melaka\ 3. Codex Alimentarius - CL 1994/34-FL November 1994 4. Guidelines for Halal Assurance Management System of Malaysia Halal Certification. (2012). Department of Islamic Development Malaysia 5. General Guidelines of Halal Assurance System. (2008). Lembaga Pengkajian Pangan dan Obat-obatan Kosmetika Majelis Ulama Indonesia (LPPOM MUI) 6. Malaysian Standard MS 1500:2009, General Guidelines: Halal Food production, preparation, handling and storage (Second Revision). Department of Standard Malaysia, Putrajaya 7. MS ISO 9001:2015. Department of Standard Malaysia, Putrajaya 8. MS ISO 9001:2008. Department of Standard Malaysia, Putrajaya 9. MS ISO 1900:2014. Department of Standard Malaysia, Putrajaya 10. Codex Alimentarius - CL 1994/34-FL November 1994