



FAKULTI PENGURUSAN DAN INDUSTRI HALAL

PROGRAM	Diploma in Halal Product Manufacturing
COURSE NAME	Halal Supply Chain And Logistic
COURSE CODE	DHM 4003
CREDIT HOUR	3
SYNOPSIS	1. This course is compulsory subject in Diploma in Halal Product Manufacturing. 2. This course will cover basic theory of the understanding on the technical components in Halal product manufacturing
COURSE STRUCTURE	
CHAPTER	TOPICS
1	Introduction 1.1 Supply chain 1.2 Halal supply chain
2	Procurement and selection of raw materials
3	Storage and warehousing 3.1 Storage of Halal products 3.2 Type of storage 3.3 Food temperature danger zone 3.4 General Halal requirements for storage 3.5 Halal requirements for cold storage (meat processing)
4	Halal Logistic 4.1 Introduction to logistic and Halal logistic 4.2 Management responsibility according to MS 2400:2019 4.3 Risk management plan according to MS 2400:2019 4.4 Premises, infrastructure and facilities' requirements for Halal logistic 4.5 Personnel, maintenance requirements for Halal logistic 4.6 Maintenance of Halalan Tollyiban Assurance Pipeline
5	Packaging and Labeling 5.1 Introduction to packaging and labeling 5.2 Categories and selection of packaging materials and containers 5.3 Information of food label 5.4 Halal labeling



	5.5 Labeling regulations in Malaysia 5.6 Nutritional labeling
6	Research and Development 6.1 Introduction to research and development 6.2 Halal Food Authentication 6.3 Halal Food Analysis in Malaysia – Challenges 6.4 Halal Science for Halal Food Authentication 6.5 Importance of Halal Science
7	Retailing
8	Halal Issue on Halal Logistic and Trade
References:	<ol style="list-style-type: none"> 1. Halal Logistics and Supply Chain Management in Southeast Asia. Abdul Rahman N. A., Hassan A., Mohammad M. F. (2020) 2. Understanding Food Science and Technology. Peter S. Murano (2009) 3. Halal Food Production. Riaz, M. N & Chaudry, M. CRC Press (2004)