



FAKULTI PENGURUSAN DAN INDUSTRI HALAL

PROGRAM	Diploma Pengurusan Industri Halal
COURSE NAME	Halal Quality and Certificate Procedure
COURSE CODE	DHH 3053
CREDIT HOUR	3
SYNOPSIS	At the end of the course, student able to understand and apply the knowledge of the procedure involved in the Malaysian Halal Certification System.
COURSE STRUCTURE	
CHAPTER	TOPICS
1	Introduction 1.1 Definition 1.2 Objectives 1.3 Why Malaysia's Halal Certificate
2	Halal Certification and the Halal Certification Bodies 2.1 Features of the Malaysia Halal logo 2.2 International Certification Bodies Recognized by JAKIM 2.3 Roles of various agencies in Implementation of Halal 2.4 Organizations of Islamic Conference (OIC) 2.5 Halal Standards
3	Procedures in the Application of the Halal Certification 3.1 Application procedures 3.2 Audit procedures 3.3 Report writing 3.4 Malaysia Halal Certification Panel 3.5 Issuance of halal certificate
4	Certification Fee 4.1 Product category, 4.2 Type of service fee 4.3 Criteria for industry
5	Requirements for Halal Certification 5.1 General Requirements for certification General guidelines 5.2 Specific requirements for certification in accordance with scheme



6	Inspection Procedures 6.1 Inspection officer 6.2 Scope 6.3 Procedure for re-inspection
7	Malaysia Halal Certificate and Logo 7.1 Malaysia Halal Logo 7.2 Advantages and Benefits
8	Responsibilities of Halal Certificate Owner 8.1 Awareness and responsibilities 8.2 Compliance procedures
9	Monitoring and Enforcement Procedures 9.1 Laws 9.2 Implementation 9.3 Sampling 9.4 Related notice
10	Category of Offences and Action to be Taken 10.1 Minor offences and action 10.2 Major offences and action 10.3 Serious offences and action
References	1. Manual Prosedur Pensijilan Halal Malaysia (Domestik) (2020). Jabatan Kemajuan Islam Malaysia, Putrajaya 2. Food Act 1983 (Act 281) & Regulations (May 2021)