



An Intensive Training Course Entitled
Skills In Controlling Critical Points In The Halal Industry And Its Services.
A Prerequisite of Halal Lead Auditor

12-14 Rajab 1435AH
Corresponding 13-15-2014
Sheraton Hotel, State of Kuwait

Organizers



Kuwait Institute for Scientific Research (KISR)



Ministry of Awqaf and Islamic Affairs

Introduction

The components of the safety and legitimacy of Halal industry products are more effective when seriously supported by decision makers and the public. No remarkable improvement in handling Halal products and providing apt conditions shall be attained except by training all employees in such industry and working - from a religious perspective - towards purifying the general environment where such products are produced or handled. The health conditions in the facilities which work on handling Halal products are affected by the customer's expectations and requests. Besides, societal support always necessitates the provision of pure, legal and sufficient Halal supplies of raw materials which are free from dubious or Haram origins.

Effective control has a major role in protecting Halal products from losses which could be avoided during export or distribution. Control officials on Halal products and services could prevent losses which actually happen because of the raw materials and logistics by commitment to applying preventive measures and periodical inspection procedures in accordance with scientific rules and systems which rely on a set of criteria which fulfills the legal terms and conditions agreed upon according to the majority of Muslim scholars. Officials shall also check that the good aspects of Halal products have not been negatively affected by improper manufacturing, removal of some significant components and substituting them with fake materials which have less value or even which are valueless or by storage under conditions which lead to losing some significant elements from such products.

In this intensive course, the main issue shall deal with the basics and requirements of the global system of food safety or the so-called Hazards Analysis & Critical Control Points. Embedded risks such as the prohibited, dubious, disliked or unfavorable means or components used in preparing Halal products and services which we shall call in this context HACCP-HALAL shall be manifested.

In HACCP-HALAL system, emphasis shall be given to Halal Hazards Analysis & Critical Control Points and how to apply low-cost control and monitoring procedures in order to guarantee the Halal nature and goodness of the products and services from farm to final consumption.

HACCP-HALAL system is unique in saving the efforts exerted in many inspection and analysis operations after discovering their embedded risks rather than concentrating on the old concepts which only paid attention to the safety of the end product. Thus this system decreases the volume of rejected Halal products.

Purposes:

- Identifying the concept and terminologies of Halal in the context of Halal manufacturing and services.
- Identifying the embedded risks in Halal products and how to avoid them.
- Identifying the proper health and manufacturing practices GHP/GMP (initial programs) as a basis for the good aspect of Halal products.
- Identifying the administrative laws and regulations organizing Halal products.
- Identifying the global HACCP system and how it is applied in Halal manufacturing
- Training on how to prepare the documents and requirements of HACCP-HALAL control plan and system

Target beneficiaries:

- Professionals working in the nutritional, pharmaceutical and cosmetic firms.
- Health inspectors, consumer protection professionals and environmental health controllers.
- Professionals working in Islamic Ifta Department, Standards and Specifications Department and Food, Drugs and Cosmetics Safety Department

- Professionals working in food, drugs and cosmetics laboratories.
- Professionals working in marketing food, drugs and cosmetics products.
- Academics, researchers and professionals working in scientific research and development centers, universities and applied institutes.
- Specialists and employees working in nutrition, catering and pharmaceutical control departments.
- The public.

Training means:

- PowerPoint-aided lectures, short test, work teams (if time so allowed), presentation of movies, general discussion and a final test
- Giving handouts
- Distributing a CD containing all presentation slides

Main issues of the training course:

- Legal rules and controls organizing Halal and Haram.
- Halal critical points in materials.
- Halal Hazards Analysis & Critical Control Points.

Trainers:

- Professor Mian N. Riaz, Ph.D, Director, Food Protein R&D Center, Graduate Faculty, Nutrition and Food Science Department, The Texas A&M University System
- Dr. Ali Fanous, Food Technologist, Manager Audit & Training Unit, Halal Control, Germany
- Dr. Mahmoud Mohammed Al-Kabsh, Ifta Department, Ministry of Awqaf and Islamic Affairs, State of Kuwait.
- Dr. Hani Mansour Al-Mazeedi, The environment & Life Sciences Research Center, Kuwait Institute for Scientific Research, State of Kuwait.

Program

<p>Quran recital</p> <p>Opening remarks & Course introduction</p> <ul style="list-style-type: none"> • Sheikh Turkey Essa Al-Mutairy, Department Head of Ifta Department, Ministry of Awqaf & Islamic Affairs, State of Kuwait • Dr. Husam Fahad Al Omairah, executive director, Kuwait Institute for Scientific Research 	09:15-09:00
<ul style="list-style-type: none"> ▪ The rules and legitimate regulations that govern Halal and Haram in the Halal industry and its services <p>Dr. Mahmoud Mohammed Al-Kabsh</p>	09:50-09:20
<ul style="list-style-type: none"> ▪ Halal Critical Points of animal source materials <p>Professor Mian N. Riaz</p>	10:25-09:55
<p><i>Tea Break</i></p>	10:40-10:25
<ul style="list-style-type: none"> ▪ Halal Critical Points of products of microbial origin and genetically modified products <p>Dr. Ali Fanous</p>	11:15-10:45
<ul style="list-style-type: none"> ▪ Halal Critical Points in flavorings and other additives of plant and insect source materials <p>Professor Mian N. Riaz</p>	11:50-11:20
<p><i>Lunch Break & al-Dhuhr prayer</i></p>	12:55-11:50
<ul style="list-style-type: none"> ▪ Halal Critical Points of cosmetics, drugs and vitamins products <p>Professor Mian N. Riaz</p>	13.30-13.00
<ul style="list-style-type: none"> ▪ Halal Analyses & Critical Control Points in the Halal Industry and its Services (Introductin): <p>Dr. Hani Mansour Al-Mazeedi</p>	14:05-13:35
<ul style="list-style-type: none"> ▪ Halal Analyses & Critical Control Points in the Halal Industry and its Services (Applications) <p>Dr. Hani Mansour Al-Mazeedi</p>	14:40-14:10
<p>Tea Break</p>	15.15-14:40
<p>Written Examination</p>	16.00-15.15
<p>Certificates</p>	15th May, 2014