

# HALAL FOODS AND COSMETICS SEMINAR



## Objectives

- To learn the requirements for Halal certification of food and cosmetic products

## Course Outline (1 day)

- Definition of Terms
- II. Halal and Haram Food Guide
- List of Halal and Haram Ingredients
- List of Mash-Booh Products
- Sources of Halal Food and Drinks
- Requirements for a product to be declared Halal
- Requirement for Halal Meat Preparation, Production, Processing, Packaging, Storage and Delivery
- How to determine whether the ingredients of the product are Halal or Haram
- Islamic Slaughtering Procedure of Lawful Animal
- Inspection and Investigation Procedure of Halal Food Processing / Preparation
- Halal Certification Process
- Committees / Departments
- Charges for Halal Certification
- Benefits for Halal Certification

## Lecturer

**Mr. Noel F. Paje**

Registered Specialist Microbiologist of Philippine  
Academy of Microbiology

## Who should attend?

Workers and employees of food and cosmetics manufacturing firms. Participants may come from multi-functional areas (Quality Assurance, Production, Engineering and Research and Development)

## Fee

- **Php 7,500.00 + 12% Vat** for the Training Center at The City Club Alhaland, Makati City
- **Php 6,000.00 + 12% Vat** for E-Learning:
- **Php 5,000.00** for Open Distance Learning (ODL)

Note:

*Early Registration Payment: Ten-Percent (10%) Discount if PAID thirty (30) days before the training date*

*Group Discount: Five-Percent (5%) on Three (3) or More Participants*

## Contact us:

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