

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 4,000.00 + 12% Vat** for E-Learning:
- **Php 3,000.00** 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:



(02) 8800-7777 | +63 9331557830



agc@agcdevcorp.com.ph |
training@agcdevcorp.com.ph



Suite 708 Fedman Suites, Salcedo Street,
Village, Makati City 1229 Philippines