CONCEPT

Halal Assurance System Training: Certification Readiness, Supply Chain Control and Internal Audits

18 – 22 January 2027
Dubai - Five-star CBD venue



Halal Assurance System Training: Certification Readiness, Supply Chain Control and Internal Audits

Ref: 1336_31389 **Date:** 18 – 22 January 2027 **Location:** Dubai - Five-star CBD venue **Fees:** 19500 SAR

Introduction:

Halal assurance system training, covering certification readiness, supply chain control and internal audits, is a 1-week course for quality, production and supply chain teams in food, cosmetics and pharmaceutical companies, ending with a Halal Assurance Manual outline and Internal Halal Audit Plan for a case food plant. Manufacturers lose halal certificates and market access when an unverified ingredient, a shared line or a mixed load breaks halal status unnoticed. Nominees already handle materials, production or quality records, and learn through case studies on supplier certificates and audit evidence. CoreConcept Training Center delivers this halal assurance course.

Course Objectives:

- Classify materials, processes and products by halal, haram and doubtful status and explain how najis contamination affects production equipment
- Structure a halal assurance system with a halal policy, committee, documented procedures and a manual aligned with OIC/SMIIC halal requirements
- Identify halal critical points on process flow diagrams and approve raw materials, additives and suppliers against verified halal evidence
- Implement segregation, cleansing, labelling and traceability controls across production, storage, transport and retail handover
- Plan and conduct internal halal audits, grade nonconformities and decide on product withdrawal or recall
- Prepare a Halal Assurance Manual outline, internal audit plan and certification application dossier for a case food plant

Target Audience:

- Quality assurance teams responsible for halal documentation, material approval and internal checks in food plants
- Production supervisors responsible for line allocation, changeovers and cleaning records where halal and non-halal products share a site
- Procurement teams responsible for supplier selection, halal certificates and ingredient specifications
- Warehouse and logistics teams responsible for storage segregation, mixed loads and dispatch records
- Technical teams in cosmetics and pharmaceutical companies responsible for the halal status of excipients and raw materials
- Halal committee members responsible for maintaining the halal assurance system and preparing for certification audits

Course Outline:

Day 1: Halal Principles for Industry and the Current-State Halal Risk Baseline

- Halal, Haram and Mashbooh Categories Applied to Manufactured Products
- Najis Classification and Its Consequences for Production Equipment
- Animal-Derived Inputs in Food, Cosmetics and Medicines
- Halal Certification Models Across Government and Independent Certifiers
- Halal Current-State Gap Assessment Checklist for a Production Site

Day 2: Halal Standards and the Halal Assurance System Structure

- OIC/SMIIC General Requirements for Halal Food Clause Walkthrough
- OIC/SMIIC Halal Quality Management System Requirements and Policy
- Halal Committee Charter, Halal Executive Role and Competence
- Halal Assurance System Documentation Hierarchy and Manual Structure
- OIC/SMIIC Halal Cosmetics Requirements Compared with Food Requirements

Day 3: Material Approval, Halal Critical Points and Production Controls

- Halal Critical Point Identification on a Process Flow Diagram
- Raw Material Halal Status Register and Supplier Declaration Approval
- Halal Edible Gelatine, Enzymes and Alcohol-Based Flavour Carriers Verification
- OIC/SMIIC Food Additives Requirements Applied to Ingredient Specifications
- Dedicated Lines, Segregation Zoning and Halal Labelling Controls

Day 4: Cross-Contamination, Supply Chain Integrity, Traceability and Nonconformities

- Shariah Cleansing Procedure Validation After Severe Najis Contamination
- OIC/SMIIC Halal Supply Chain Requirements for Transport and Warehousing
- Retail Display, Mixed Loads and Halal Integrity at Handover Points
- Batch Traceability Test From Finished Product to Material Certificate
- Halal Nonconformity Grading, Product Withdrawal and Recall Decisions

Day 5: Case Study: Halal Assurance Manual and Internal Audit Plan for a Case Food Plant

- Case Food Plant Material List and Supplier Certificate Review
- Internal Halal Audit Programme, Checklist and Sampling Plan Design
- Mock Internal Halal Audit Findings and Corrective Action Records
- Certification Application Dossier and Surveillance Audit Readiness Review
- Halal Assurance Manual Outline Completion and Peer Review

Skills You Will Gain:

- Halal Status Classification
- Najis Contamination Control
- Halal Critical Point Analysis
- Ingredient Halal Verification
- Halal Supply Chain Segregation
- Batch Traceability Testing
- Halal Audit Evidence Evaluation
- Certification Dossier Preparation

Why Attend This Course:

- Deliver a Halal Assurance Manual outline and Internal Halal Audit Plan to the quality manager and halal committee for adoption at the site
- Decide whether a raw material, supplier or shared line can be accepted for halal production using documented evidence rather than assumption
- Avoid suspended certificates, rejected consignments and product recalls caused by unverified inputs or contaminated equipment and vehicles
- Share material status registers, critical point worksheets and audit checklists with production, warehouse and purchasing colleagues

Conclusion:

Back at work, the participant hands the quality manager and the halal committee a Halal Assurance Manual outline and an Internal Halal Audit Plan that set the halal policy, critical points, material approval rules, segregation and cleansing controls, traceability checks and nonconformity handling. Management uses them to decide certification application timing, supplier approvals and line allocation, while auditors use the plan to schedule the first internal audit cycle. After that first cycle, the committee should review open findings, unverified materials, traceability test results and the readiness of the application dossier.

Frequently Asked Questions FAQ:

What should participants know before a halal assurance system course?

Participants should already work with materials, production, storage or quality records in a food, cosmetics or pharmaceutical operation. Bringing an ingredient list, a supplier halal certificate or a recent audit report helps them apply the case work to their own site.

How does a halal assurance system course differ from a food safety or quality auditor course?

It addresses the halal status of materials, processes and products, including najis contamination, segregation and certification readiness. Food safety courses control hazards to health and quality auditor courses cover management system audits generally; both appear here only where they support halal controls.

Why does a halal assurance system use halal critical points rather than food safety control points alone?

A halal critical point is any step where halal status can be lost, such as an undeclared animal-derived input, a shared line or a mixed load. Food safety control points target health hazards and can miss these, so halal points are identified and monitored separately.

What do participants take back from the halal assurance system course?

Participants take back a Halal Assurance Manual outline and an Internal Halal Audit Plan for a case food plant, with a material status register, critical point worksheet, audit checklist and nonconformity log they can adapt to their own site.