



Course technical sheet

Halal Fundamentals – Training Course

Fee

250,00 €

Final exam only

Course code

HALAL_FUND_LA

Test duration

30 min

Passing score

70%

Issued

28/05/2026

Executive summary

The "Halal Fundamentals – Training Course" provides a comprehensive and in-depth overview of the regulatory, operational, and management basics for ensuring Halal compliance in the food sector and beyond. In just 30 minutes, participants gain essential knowledge about the general requirements for production, packaging, transportation, and certification of Halal products, with a particular focus on international standards such as OIC/SMIIC and GSO. The program covers key aspects including Islamic slaughtering, traceability, labeling, and segregation along the supply chain, which are crucial to guarantee product authenticity and religious compliance. The course is designed for industry professionals, quality managers, auditors, and anyone involved in the management or certification of Halal products who wish to develop a clear understanding of operational dynamics and responsibilities. Targeted assessment questions evaluate the level of learning by highlighting the correct application of control procedures and risk management specific to manufacturing and distribution realities. This course is an ideal specialist introduction to strengthen practical skills regarding Halal regulations, enhancing decision-making capabilities in production and certification processes.

Certification process

- Registration or login to the Academy platform.
- Completion of the final course examination only. Any training or preparation may be completed externally or through other channels.
- The test questions refer to the objectives, skills and topics described in this technical sheet.
- Assessment of the result, possible validation and certificate issuance according to the rules applicable to the course.

Important note

On Academy, candidates take only the final course examination. Any training or preparation activity may be delivered externally or through other channels. The test questions refer to the topics described in this technical sheet and in the course syllabus summary.

Syllabus summary

OIC/SMIIC 1:2019 (General Requirements for Halal Food) + GSO 2055-1:2015 (Halal Food – Part 1: General Requirements) + GSO 2055-2:2021 (Halal Food – Part 2: requirements for Halal certification bodies) + GSO 993 (animal slaughtering according to Islamic rules) + traceability, labelling and segregation principles across the supply chain

Learning Objectives

Certification Bodies Management systems

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United Arab Emirates
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- Understand fundamental principles of Halal standards in the food sector and related fields.
- Deepen operational requirements related to production, Islamic slaughtering, labeling and supply chain.
- Develop skills in risk management and compliance in production processes.

Acquired Skills

- Knowledge of OIC/SMIIC and GSO Halal food standards.
- Ability to identify and implement controls on traceability, segregation, and certification.
- Preparedness to handle Halal audits with supporting documentation.

Target Audience

Food sector operators, quality managers, Halal auditors, importers/exporters, production and maintenance managers, food service chains.

Prerequisites

No specific prior knowledge required; a general background in food sector is helpful.

Program

- Introduction to Halal standards (OIC/SMIIC, GSO)
- Principles of Islamic slaughtering
- Management of traceability and segregation
- Halal labeling and packaging
- Certification procedures and controls
- Case studies and assessment questions

Teaching Methodology

Theoretical lessons combined with practical examples and self-assessment questions.

Assessment Method

Final test requiring at least 70% correct answers to pass.

Duration

30 minutes.

Certification

Certificate of participation upon passing the test, available at a fee of 25 euros.

Expected Outcomes

Participants able to apply Halal principles in daily practice, enhancing operational compliance and risk control.