



Fee

250,00 €

Final exam only

Course technical sheet

Halal Production Management – Integrating Halal Requirements into HACCP and Managing Raw Materials/Ingredients

Course code

HALAL_PROD_LA

Test duration

45 min

Passing score

70%

Issued

28/05/2026

Executive summary

The course "Halal Production Management – Integrating Halal Requirements into HACCP and Managing Raw Materials/Ingredients" provides a comprehensive and practical overview of methodologies to incorporate Halal requirements into food safety systems, with a specific focus on the HACCP framework. Participants will explore the specific regulations applicable to Halal food, understanding how to ensure compliance throughout the production chain, from raw material selection to ingredient management. Best practices for traceability and quality control aligned with recognized international standards will also be covered. This training is essential for professionals in the food industry aiming to implement or enhance production processes compatible with Halal market demands, ensuring maximum transparency and regulatory compliance.

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 – general requirements across the chain) + Codex Alimentarius CXC 1-1969 (General Principles of Food Hygiene and HACCP) + ISO 22000:2018 (HACCP-based FSMS) + ISO 22002-1:2025 (PRPs for food manufacturing) + ISO 22005:2007 (feed/food chain traceability)

Learning Objectives

- Understand specific requirements for Halal food production.
- Integrate Halal requirements within HACCP systems.
- Properly manage raw materials and ingredients compliant with Halal standards.

Certification Bodies Management systems

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Skills Acquired

- Application of OIC/SMIIC, GSO, and Codex Alimentarius standards relating to Halal food.
- Designing and controlling HACCP systems integrated with Halal requirements.
- Managing traceability and verifying Halal ingredients.

Target Audience

Food sector operators, quality managers, production and control staff, food safety consultants.

Prerequisites

Basic knowledge of food safety and HACCP principles.

Course Content

- Introduction to Halal standards (OIC/SMIIC, GSO)
- General principles of food hygiene and HACCP
- Integrating Halal requirements into HACCP
- Managing Halal raw materials and ingredients
- Traceability and supply chain control

Teaching Method

Theoretical lessons supported by practical examples and case studies.

Assessment Method

Multiple-choice test, passing score 70%.

Duration

45 minutes

Certification

Completion certificate available upon payment.

Expected Outcomes

Ability to effectively integrate Halal requirements into HACCP processes and manage raw materials and ingredients in compliance with recognized standards.