TECHNICAL LEARNING AND ASSESSMENT DOSSIER

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

Price / certificate issuance
250,00 €
VAT excluded

Course code	Minimum duration	Final pass score	Dossier issue
HALAL_PROD_LA	45 min	70%	28/11/2026

1. Course identity, purpose and scope

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.

This extended technical dossier describes the pathway as published in CIWZ Academy on the issue date. It consolidates purpose, references, learning architecture, module contents, assessment system, passing criteria and certificate conditions. It does not replace the official texts of the standards, laws, guidelines or schemes referenced.

2. Normative, regulatory and technical references

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)

References are used as the learning and assessment framework within the limits of published content and available sources. For professional application, the official and current versions of the referenced documents always prevail.

3. Learning architecture and assessment system

- minimum tracked time: 45 min

- final exam: 30 questions selected from the bank
- passing threshold: 70%
- Direct access to the final assessment under the published rules for the exam-only pathway.
- Exam assembly from the active course bank and scoring against the published pass threshold.
- Recording of the result and, where applicable, request for the final certificate.

4. Official catalogue technical information

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.

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.

7. Assessment system, final exam and passing criteria

- The final assessment consists of 30 questions selected from the active course bank. The platform applies an anti-repetition logic for new attempts when the bank size allows it.
- Published passing threshold for the course: 70%.
- Questions are intended to assess not only recall but also interpretation, application, evidence selection, scenario assessment and quality of decision-making, depending on the subject matter.

8. Tracking, learning continuity and session integrity

- Path status, completed modules and recorded time are managed server-side when the course uses the Academy learning mode.
- The platform allows the pathway to resume from the recorded point and retains the results of required checks.
- Assessment sessions may be subject to the integrity and proctoring controls enabled by the platform and described in the applicable usage rules.
- Technical and integrity events support assessment and do not replace professional judgement where human review is required.

9. Certificate, use and limitations

The CIWZ certificate, where provided by the pathway and requested after passing, records the result achieved in the stated CIWZ pathway or assessment. It does not automatically replace personnel certification, professional registration, statutory licence, legal qualification or credentials issued by third-party bodies where such requirements are imposed by the applicable scheme.

10. Commercial and tax conditions

- Price / certificate issuance: 250,00 € VAT excluded.
- UAE VAT is applied to UAE customers according to billing data and the applicable tax rules.
- Any specific commercial terms, agreements or corporate orders override the public price only when formally accepted by Certificato IWZ FZCO.

11. Dossier document control

- Document automatically generated by CIWZ Academy from the course data published at the time of the request.
- Course code: HALAL_PROD_LA
- Document language: EN
- Generation date: 28/11/2026

- For normative and professional application, the current official sources and any applicable procedures/schemes prevail.