



Fee

250,00 €

Final exam only

Course technical sheet

Halal Sector-Specific Training – Food (meat, beverages, ready-to-eat), Cosmetics, Textile and Finance

Course code

HALAL_SECTOR_LA

Test duration

45 min

Passing score

70%

Issued

28/05/2026

Executive summary

The "Halal Sector-Specific Training – Food (meat, beverages, ready-to-eat), Cosmetics, Textile and Finance" course is designed to deliver in-depth and up-to-date knowledge about Halal requirements tailored to various industrial sectors. It focuses on compliance with OIC/SMIIC, GSO standards, alongside guidelines such as ISO 22000 for the food sector and ISO 22716 for cosmetics, with particular emphasis on Shariah-compliant finance principles. The curriculum covers segregation and cross-contamination prevention, supply chain traceability, material controls, as well as risk and compliance management within complex production environments. This course addresses professionals operating in food, cosmetic, textile, and financial companies seeking to implement or enhance their Halal management systems. The teaching approach includes focused lectures supported by practical exercises and case studies to assess learning effectiveness. It equips participants with practical tools to tackle technical and managerial challenges in producing and distributing Halal products, aiding regulatory adherence and market competitiveness on a global scale.

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 + GSO 2055-1:2015 (Halal food requirements) + segregation/cross-contamination and supply-chain traceability principles + ISO 22000 (FSMS/HACCP) for the food sector + ISO 22716 (Cosmetics GMP) for cosmetics + controls on materials, processing aids and critical substances for textile + Shariah-compliance principles for Islamic finance (AAOIFI Shariah Standards / IFSB guidance)

Learning Objectives

- Provide specialized skills on Halal requirements for food, cosmetics, textile, and finance.

Certification Bodies Management systems

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Halal Sector-Specific Training – Food (meat, beverages, ready-to-eat), Cosmetics, Textile and Finance

- Deepen understanding of applicable regulations and standards (OIC/SMIIC, GSO, ISO 22000, ISO 22716).
- Explain principles of segregation, traceability, risk and compliance management.

Acquired Competences

- Technical knowledge of sector-specific Halal standards.
- Ability to manage production processes complying with Halal requirements.
- Application of controls on materials and processes.
- Understanding Shariah compliance aspects in finance.

Target Audience

- Professionals and managers in food, cosmetic, textile, and financial sectors.
- Quality and compliance managers.
- Supply chain and production personnel.

Prerequisites

- Basic knowledge of the relevant sector.

Program

- Regulatory framework and Halal standards (OIC, GSO, SMIIC).
- Food safety: ISO 22000 and HACCP.
- Cosmetics GMP: ISO 22716.
- Materials and process controls in textile.
- Shariah compliance principles for Islamic finance.
- Multidisciplinary risk and compliance management.

Teaching Methodology

- Lectures.
- Sector-specific case studies.
- Exercises and knowledge quizzes.

Assessment Method

- Final test with a minimum pass of 70%.

Duration

- 45 minutes.

Certification

- Attendance certificate upon payment of 250 euros.

Expected Outcomes

- Ability to apply sector-specific Halal regulations.
- Improved compliance and quality management.
- Strengthened competences for global Halal markets.