

Certified Global Halal Auditor Training in UMS

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With the aim to equip halal auditors with Shariah, food science and operational knowledge required to perform a halal audit. The Food Safety and Quality Unit of faculty of food science and nutrition (FSMP) conducted successfully the world's first most comprehensive halal training program on Certified Global Halal Auditor. The training was conducted on 6-10 April 2015 at FSMP in cooperation with AO Consultancy, Singapore.

It comprised of 25 theory modules plus 1 practicum to create a new group of halal auditors in the global market. The training encompassed Islamic principles of halal, halal certification system and Hazard Analysis Critical Control Point, which are all integrated to feed the participants with the latest knowledge and skills required for today's demanding halal market.



Certified Global Halal Auditor training at FSMP on 6-10 April 2015.



The audit practical at the local food industry.