



Halal Development Centre

The Halal Development Centre (HDC) is a platform for unifying halal practices and spreading halal awareness. Our membership comprises individual dignified members and many bodies worldwide. Through its members, HDC represents Halal Practices worldwide, serving a global Halal consumer market containing more than 1.8 billion Muslims worldwide.

HDC is empowered as an independent, non-government network of dignified members interested in constructing a solid foundation for the global industry. HDC's primary goal is to harmonize international practices in the halal field by instituting training and awareness, which will achieve its ultimate goal of facilitating halal trade worldwide and consequently impact countries' economies.

MISSION

To create awareness worldwide to choose and use only Halal-Certified products through ongoing programs by competent personnel.



VISION

To encourage the food, medicine, and cosmetics industries and create a halal-friendly atmosphere for the global community by facilitating access to quality halal-certified products/environment.

HALAL

The global halal industry has been growing steadily for the past two decades. But what are the halal standards and guidelines for halal certification to control the fast-growing industry? This is one of the most important questions we have ever tried to address, as everyone in the halal industry seems to have their own spin on the definition of what halal means to them.

Many Muslim-majority countries seem to follow their own halal standards, which are not necessarily compatible with those of other countries. In the same way, many halal certification bodies issue halal certificates based on their own criteria, which may not match the ones issued by other certification organizations. There is no unified halal standard in the world.



What Are Halal Standards?

Before we dive into the nitty-gritty details of the halal standards commonly accepted by most halal certification organizations and Muslim-majority countries, we need to develop a basic understanding of what halal is.

Halal

Means permissible in the Arabic language

Halal Food

Food permitted according to the Sharia (Islamic Law)

Haram

Forbidden, including the categories of carrion or dead (unslaughtered carcasses), flowing blood, swine, intoxicants including alcohol

Mashbooh

Suspect, in doubt or questionable

Terms & Definitions

Mathhab

School of thought in Islam

Makrooh

Disliked, detested, or discouraged

Zabiha

Zabiha in Arabic means slaughtered with a sharp instrument

Najs

Filth, including things that are themselves not permissible such as pigs and their derivatives, blood, and carrion; fluids or objects discharged from the human or animals' bodies such as urine, excrements, blood, vomit, and pus

Tasmiya & Takbir

Bismillah Allahu Akbar, which means by the name of God, the Greatest



Halal Training

Working with its International Corporate Partners, HDC delivers a comprehensive Halal training programme that encompasses the entire Halal Ecosystem spectrum.

Halal training programs from HDC are made to meet the needs of businesses now and are updated regularly to keep up with changes in the market.

We've made a series of programs for everyone working in the Corporate Industries and Manufacturing Sector, whether they're high school students or graduates. These programs cover different parts of Halal so everyone can understand.

► Halal Industry Fundamentals (HIF) 1 Day

Understanding the Fundamental of Halal Industry is important to all interested parties who wish to comprehend the local and global halal industry. The industry recognises that halal food products should be halal in order to gain access to the global food market. Industry players in both food and non-food sectors should ensure that their products are halal and thoyibban (wholesome) and should incorporate halal principles in their manufacturing processes.

► Halal in Logistics

The Fundamental of Halal Logistics is a new industry ridden academic and practical applied programme created to meet the rapidly changing needs of Supply Chain Management (SCM) field emphasis on Halal principles, operation, and implementation.

► Halal Slaughtering

This programme provides the fundamental knowledge on Syariah in the light of science and management aspects of Halal slaughtering. It emphasizes the influences of pre-slaughter, slaughter and post-slaughter factors on welfare, physiological stress responses, skeletal muscle metabolism and meat quality in ruminants and non-ruminants.

► Halal Management system

The Halal Assurance Management System (HAS) is designed to provide knowledge and guidance to participants on the implementation of HAS. This program provides participants with an in-depth understanding and knowledge of HAS as a method to overcome hazards and establish a control system to ensure integrity and safety on the production of halal products and provision services. The course involves theory and hands-on practice that will allow participants to stimulate the application and implementation of HAS.

► Certified Internal Auditor / Lead Auditor

The course is specially designed to equip Internal Halal Committee members with hands-on experience on Halal Auditing. Those who pass the assessment will be awarded the Certificate of Halal Auditor recognized and are authorised to lead the company's Halal Audit.

► Halal Internal Auditing

The Halal Internal Auditing (HIA) workshop is designed to enhance auditing skills and knowledge, particularly for halal industry players. In addition, participants are provided an in-depth review of the internal halal auditing phases as well as conformity assessments to meet the halal certification requirements and best practices. This workshop also involves audit theory and hands-on practice on case studies that will allow participants to be familiar with the auditing processes.



Halal Development Centre
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