



AGRICULTURAL AND FOOD ENGINEERING TECHNICAL DIVISION



# WEBINAR TRAINING

## ON

# "AWARENESS OF HALAL FOR THE INDUSTRIAL SECTOR"

BEM APPROVED CPD HOURS: 4

REF NO: IEM20/HQ/168/T (W)

### REGISTRATION FEES

IEM STUDENT : ONLINE = RM40.00, NORMAL = RM50.00

IEM GRADUATE MEMBER : ONLINE RM75.00, NORMAL = 90.00

IEM CORPORATE MEMBER : ONLINE = RM125.00, NORMAL = RM150.00

NON IEM MEMBER : ONLINE = RM240.00, NORMAL = RM300.00

(SST shall be at 6% with effect from 1 March 2019)

*Supported by :*

Halal Products Research Institute (HPRI), UPM



**4 NOVEMBER 2020**

**WEDNESDAY**

**9.00AM - 1.00PM**

**SPEAKER : DR. PUZIAH HASHIM**

[WWW.MYIEM.ORG.MY](http://WWW.MYIEM.ORG.MY)

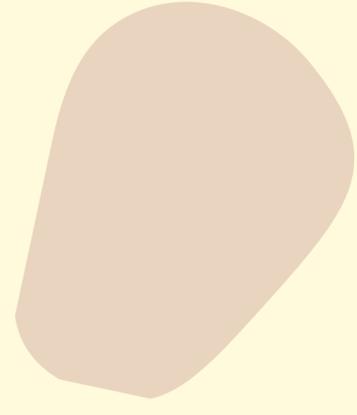
# SYNOPSIS

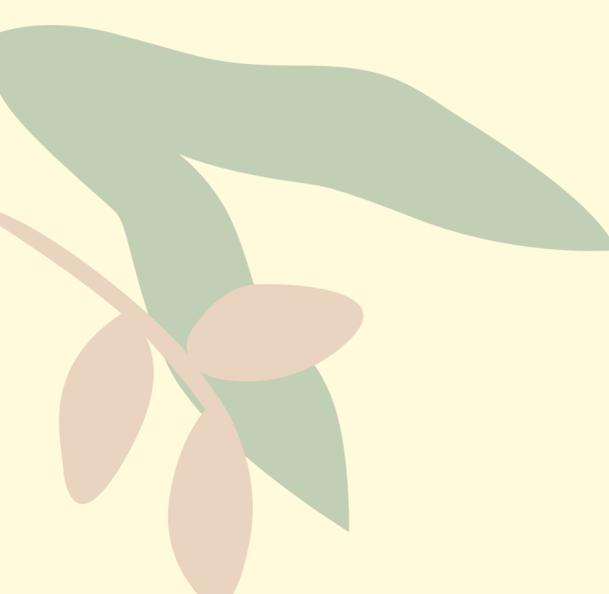


The recognition of halal has become very important in the industry and the demand for it has increased globally. Therefore, the understanding of principle and concept of halal is aptly important to all interested parties in the halal industry. It is crucial that the industry players have to understand the requirements and process of Malaysian halal certification issued by JAKIM or JAIN. The understanding and awareness of halal will provide great assistance in complying their products with halal and thoyibban (wholesome) requirements of the Malaysian halal certification and prepare their products to gain access the global market.



## LEARNING OUTCOME



1. Understand basic halal principle
  2. Understand the requirements and process of halal industry and Malaysian halal certification
  3. Understand the potential halal industry
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# SPEAKER'S PROFILE



**Dr. Puziah Hashim** is a well-known expert in halal food, cosmetic and pharmaceutical. Having over 30 years of experience in the halal subject, she has conducted many public and in-house training, consultancy and audit. She has served as a panel approval of the Halal Industry Development Corporation (HDC) and the Selangor State Islamic Department (JAIS).

She is passionate about this subject of halal having started as a pioneer committee member serving the Islamic Centre of Malaysia (Pusat Islam Malaysia) way back in 1985. Since then, she has been actively involved in various capacity as a halal committee member at both state and national level. Some of her contribution are developing the halal training module for HDC and halal module syllabus for MARA colleges.

As a SIRIM officer for 29 years, she is very familiar with area of audit and quality of products where as a Head of Department, she personally lead the team to obtaining the accreditation of laboratory competencies under MS ISO/IEC 17025, ISO 9001 and the GMP for her cosmetic pilot plant. She has conducted several GMP trainings for BioNexus companies funded by Biotech Corporation.

She took early retirement from SIRIM and joined Halal Products Research Institute (HPRI), UPM in 2009 as a principal research Fellow for halal ingredients and cosmetic products. Her main responsibility are to supervise Masters and PhD students in their research works as well as carrying out R&D, providing training and consultancies in the subjects. While in UPM, she was also the coordinator for the competence of testing laboratories in UPM. Under her consultancy effort, Halal Analysis laboratory in HPRI and Food Testing laboratory in the Faculty of Food Science and Technology were accredited under the Skim Akreditasi Makmal Malaysia (SAMM) for the competence of testing laboratory compliance of MS ISO/IEC 17025.

Besides halal, she is also an expert in HACCP and MeSTI for foods; where she conducted training, consultancy and audited many food manufacturers as an associate auditor under SIRIM QASI Sdn Bhd.

Today, she is one of a well-known trainers, consultant, auditor in halal certification, HACCP and GMP whom delivers quality knowledge to her participants and clients.