



Add value. Boost. Grow.

BQC Certification & Training Body
www.bqc.gr | info@bqc.gr

TRAINING COURSE:

GSO 2055-1:2015 – Halal Food/ General Requirements & GSO 993: 2015- Animal Slaughtering Requirements According to Islamic Rules

The term Halal Food means food and drinks, which are allowed to be consumed according to Islamic rules by eating, drinking, injecting or inhaling, and that should comply with the requirements mentioned in the standard. It is very important to note that Global Muslim consumers have spent \$1.17 trillion in 2015 (17 percent of global expenditure) on Food and Beverages. The Halal Certified Food and Beverage Market has been estimated at \$415 billion.

Importance of Halal Certification to the Consumer and the Producer:

It clears the doubt.

It saves time from reading the labels.

Peace of mind and satisfaction.

Market/competition driven.

Customer requirement.

Increase the demand and acceptance of producer products.

TRAINING COURSE GSO 2055-1:2015 – Halal Food/ General Requirements & GSO 993: 2015- Animal Slaughtering Requirements According to Islamic Rules

This workshop provides training for professionals to understand the importance of the requirements of halal food production. More specifically GSO 2055-1:2015 Standard defines the general requirements for Halal food that shall be followed at any stage of Halal food chain including, receiving, preparation, packaging, labelling, handling, transportation, distributing, storage, displaying and Halal food services. GSO 993:2015 Standard sets the general requirements for animal – and bird - slaughtering according to Islamic Law. At the end of the workshop, participants will be able to:

1. Describe the general requirements for halal food.
2. Apply the different terms and definitions of Halal food.
3. Have knowledge about the animal slaughtering requirements according to Islamic Rules.
4. Have knowledge about principles of food hygiene and labeling of prepackaged food stuffs.

Course Duration: 2 Days

Target Audience

Professionals who are working or wish to work in Halal food production companies.

Professionals who are working or wish to work in Halal food certification bodies.

Food handlers

Training Methodology

The training methodology includes lectures, practical exercises and teamwork. In this context, the participants are asked to carry out group and individual exercises, Role playing exercises which aim to develop their skills (time management, teamwork, cooperation) and evaluation tests.

Training Course Contents

- GSO 2055-1: 2015 Halal products – Part 1: General Requirements for Halal Food:** Scope, Definitions, General Requirements for Halal Food, Packaging Materials, Halal Food Retail, Handling and Service Outlets, Storage, Display and Transportation, Labeling. Analysis of all the clauses of the Standard and good practices for compliance to the requirements. Exercises and practical examples.
- GSO 993: 2015 - Animal Slaughtering Requirements According to Islamic Rules:** Scope, Definitions, Sharea tazkeya requirements according to Islamic rules, Requirements of Slaughtered Animals Packaging Materials, Tazkeya Performer Requirements, Devices and tools requirements, Slaughtering procedure Requirements, General Slaughtering Morals, Slaughtering Practice Requirements, Slaughtering Place Requirements, Supervision, Monitoring and Stamping, Slaughtered Animals, Labeling. Analysis of all the clauses of the Standard and of the compliance practices to the requirements. Exercises and practical examples.

To apply

contact us

Niki Panopoulou, Training Dept. Manager BQC
T: +30 2112213726, Email: training@bqc.gr

www.bqc.gr