

Course Outline

Institut Pertanian Bogor - ACICIS' Agriculture Semester Program

Unit name	Halal Assurance System (ITP336)
Department/ Faculty	Food Science and Technology Faculty of Agriculture Technology
Course credit (SKS)	2 (2-0)
Offered in	Every semester, third year subject
Pre-requisite	-
Course Coordinator	Dr. Nancy Dewi Yuliana
Language	Indonesian English <input checked="" type="checkbox"/> Both
Course description This course is designed to provide students with cognitive knowledge and understanding of halal aspects in relation to the principles, regulation and food production in industrial level. This elective course covers the importance of halal foods in the perspective of consumer's protection and food trade, the principles of halal (lawful) and haram (unlawful) in Islamic law, especially related to foods, Islamic law cited in the Quran and Hadiths that are relevant to foods, national and international regulation related to halal food production, principles of halal food production and its critical control point, halal certifying body, process of halal certification and labeling, and principle of halal assurance system.	
Learning outcomes Upon successful completion of this course, students will be able: <ul style="list-style-type: none">• To describe food legislations at national and international level which relate to halal• To understand the procedures of halal certification and halal labelling in Indonesia• To be aware on recent emerging issues related to halal certification worldwide• To describe halal-haram principles according to Islamic Syari'ah• To understand the importance of halal assurance system for the continuity of halal status of the product• To understand basic principles of halal assurance system according to HAS 2300 guideline• To understand halal auditing technique in different food industry categories• To identify critical halal point for different type of materials and to identify suitable supporting documents for different type of materials required for halal certification• To be able to set up halal assurance system documentation for particular company according to HAS 23000 guideline and how to incorporate it with other quality systems available in the studied company• To understand the role of analytical lab to support halal status decision making• To describe several advanced analytical methods useful for halal status decision making	
Indicative assessment <ul style="list-style-type: none">• Group paper (20%)• Group oral presentation (20%)• Mid-exam (30%)• Final exam (30%).	
Contact Hours 2 hours lecture and group presentation, 14 weeks; no laboratory work	
Readings <ul style="list-style-type: none">• Qardhawi, Y. 2007. Halal dan Haram. Robbani Press. Jakarta• Anonim. HAS 23000. Persyaratan Sertifikasi Halal. LPPOM MUI. Bogor• Anonim. 2012. HAS 23201. Persyaratan Bahan Pangan Halal• Riaz, M.N. and Chaudry, M.M. 2004. Halal Food Production. CRC Press, Boca Raton.• Related scientific journals on analytical method related to halal	

Course topics (subject to change)

Week	Topic	Sub-topic
1	Course introduction	<ul style="list-style-type: none">• The importance of the course for those who involve in food industry as researcher, practitioner, or legislator• Highlight of the course topics in general• International and national halal legislation on halal• Halal certification and halal labelling procedures in Indonesia• Halal certifier bodies abroad• Emerging issue on halal worldwide• Global market for halal food
2	Principles of Halal and Haram	<ul style="list-style-type: none">• Diet restrictions in several religions• Eleven Halal Haram principles• Qur'anic verses and al Hadits regarding muslim's obligatory to consume halal food• Current challenges and problems related to halal foods: advance progress in food science and technology• Complexity of halal haram situation in a company : global materials outsourcing• Factory requirements: lay out suitable for halal production
3, 4,5	Halal assurance system	<ul style="list-style-type: none">• The importance of halal assurance system• HAS 23000• Basic criteria of HAS• HAS documentations set up• HAS evaluation• HAS for restaurant• HAS for slaughtering house
18/3 Invited Lecturer from LPPOM MUI		
Mid Exam		
7, 8	Halal Auditing Technique	<ul style="list-style-type: none">• Audit technique for very high risk materials: e.g. gelatine, lactose/whey• Slaughtering house audit• Flavour house audit• Processed food audit• Restaurant audit• Halal auditor and auditee teams appointed
9,10	Requirement of halal food materials: critical halal point and supporting documents	<ul style="list-style-type: none">• HAS 23201• Plant derived materials• Animal derived material• Alcohol, khamr, and its derivatives• Microbial derived materials• Genetically modified organism
11	Advance analytical technology to support halal decision making	<ul style="list-style-type: none">• Role of analytical lab for halal status determination• PCR• Fingerprinting analysis (FTIR, GC, MS, NMR)• Alcohol analysis• Others
12	Invited Lecturer from industry and LPPOM	
	Halal Audit and HAS Documentation Practice completed	
13, 14	Student Presentations : starting after mid exam 1. Small food industry around campus (Bread Unit, Techno-Park , SUA noodle, Corn) 2. Canteen Dokumen penunjang dan draft SJH harus sudah selesai saat audit	
Final Exam		