MALAYSIAN TECHNICAL COOPERATION PROGRAM (MTCP) 2022

INTEGRATION OF HALAL PRACTICES & FOOD SAFETY SYSTEM FOR SMALL MEDIUM INDUSTRIES

23 – 27 May 2022

Closing Date: 22 April 2022

Time: 1200 – 1700 Malaysian Time (GMT+8)**

**class timing will be arranged according to participants' time zone suitability

Organised by:

SIRIM BERHAD

No. 1 Persiaran Dato' Menteri

P.O Box 7035 Seksyen 2,

40700 Shah Alam, Selangor

MALAYSIa

MALAYSIAN TECHNICAL COOPERATION PROGRAMME (MTCP)

The Malaysian Technical Cooperation Programme (MTCP) was officially launched on 7 September 1980 at the Commonwealth Heads of State Meeting in New Delhi, India, to signify Malaysia's commitment to the South-South Cooperation, in particular, the Technical Cooperation among Developing Countries (TCDC).

The MTCP emphasizes on the development of human resources through the provision of training in various areas which are essential for a country's development such as agriculture, economy, finance, public management and administration, science & technology and ICT, health diplomacy, safety and security including cyber security, cultural diplomacy, social development, environment-related to SDG2030, education, industrial and technical training. Annually, Malaysia offered more than 60 technical and capacity-building programs under the MTCP, which have benefited more than 35,500 participants from 144 countries.

OBJECTIVES OF MTCP

- To share the development experience with other countries;
- To strengthen bilateral relations between Malaysia and other developing countries;
- To promote South-South Cooperation (SSC); and
- To promote technical cooperation among Developing Countries.

ABOUT SIRIM BERHAD

SIRIM is a premier industrial research and technology organisation in Malaysia, wholly owned by the Ministry of Finance incorporated. With over forty years of experience and expertise, SIRIM is mandated as the machinery for research and technology development, and the national champion of quality. SIRIM has always played a major role in the development of the country's private sector. With its unique advantages in research and technology innovation, industry standards and quality, SIRIM offers specialised solutions to serve the needs of all industry sectors, making it the deal technology partner for SMEs. By tapping into our expertise and knowledge base, we focus on developing new technologies and improvements in the manufacturing, technology and services sector enable business and enhance lives. Together with our industry partners, SIRIM has enable Malaysian products and services achieve due recognition in quality and innovativeness worldwide.

COURSE BACKGROUND

The Islamic economic continues to evolve. Halal food is the largest Islamic economy pillar by revenue has shown clear signs of maturity with increased in demand throughout the world food market. Trend in Halal food industry has shown increasing to not only high Muslim population country but also to other countries. Malaysia has been the example of other countries on how

Malaysia has successfully embarked Halal certification in small medium industries with implementation of food safety and hygiene system as pre-requisite at the same time. Its in improved productivity, increased uptime, and higher efficiency. Halal certifications emphasize on processing of food products from only halal ingredients with hygiene environment to ensure safety and halal product. To implement this, Halal practices shall be implemented together with food safety system such as GMP and HACCP where the elements of hygiene and food safety will manage through these standards. However, the sector remains fragmented over understanding of halal and food safety. The integration of food safety and halal is undeniable as food safety and halal complement each other. Knowing Halal requirements has embedded food safety elements in Halal requirement by the concept of Halalan Toyyiban where Halal food must be from halal source of ingredients but must be quality and safe also to be consumed.

However, the understanding is still lacking among the food industry especially to small medium industry on how the integration of food safety system and Halal concept can be implemented. Through this program, the concept of halal practices is introduced including the integration process with food safety system through GMP and HACCP Standard.

COURSE OBJECTIVE

The objectives of the program are mainly to provide the participants among small and medium business holder who in the food industry with the understanding of Halal Toyyiban concept, Halal certification including food safety system standard through Good Manufacturing Practices (GMP) and Hazard Analysis Critical Control Point (HACCP).

- To provide understanding on the requirement of Halal for food industry in small medium organization.
- To provide understanding on integrated system of halal and GMP & HACCP as pre-requisite to ensure halal, quality, hygiene, and safety of products.
- To have clear understanding on how integration system of Halal and food safety system implementation in small medium organization.

COURSE METHODOLOGY

Methodology of the training will be as follows:

- **Lectures/Workshop**: Lectures, exercises, case study or group discussion will be conducted in between the session.
- **Test/Quiz:** Short tests will be given to evaluate the understanding of participants of the subjects given and to qualify the certificate of attendance.

- **Q&A session**: A forum with the facilitator will be provided at the end to provide participants to put forward any doubts and questions.

The training will cover the following subjects:
- Introduction on Halal syariah concept
- Introduction on technical halal in food manufacturing environment
- Introduction on food safety concept and contamination control
- Good Manufacturing Practices (GMP) elements
- Hazard Analysis Critical Control Point (HACCP)
- Halal Assurance System (HAS)
- Integration process of Halal and GMP & HACCP system
- Documentation
- Internal Audit

CRITERIA OF APPLICANT

- Intermediaries with the mandate to assist their government and Small Medium Enterprises (SMEs) in promoting Halal for food industries with GMP & HACCP system requirements for any related food products manufacturers/industries in their respective countries.
- Age between 25 - 50 years old
- Basic knowledge of computers and ICT skills
- Has not participated in any course under MTCP
- Minimal proficiency in English

MANNERS

- The course is held entirely on-line, participants must adhere to the schedule by filling up the attendance form each time the course session takes place. This course will be conducted from:

  - ➢ Date: **23 – 27 May 2022**
  - ➢ Time: **1200 – 1700 Malaysian Time (GMT+8)****
    **subject to change

- Participants are required to turn **ON** their video throughout the course
- Participants are required to maintain order and adhere to a proper dress code during the sessions
- Participants must follow all the given instructions and complete each assignment/ task given for each session
- Participants need to make sure that they are in a place where internet access is excellent and avoid noisy areas to ensure that there is no disturbance throughout the course
- If the participant fails to complete the total allocated course hours, the certificate will not be issued

HOW TO APPLY

- The course fees are fully sponsored by the Government of Malaysia.
- Applications should be made using the prescribed MTCP forms available at http://mtcpcoms.kln.gov.my/mtcpcoms/upload/MTCP_2022_ApplicationForm.pdf
- MTCP application forms can also be obtained from the nearest Malaysian Embassy/High Commission in recipient countries.
- All application forms must be duly completed and endorsed by the Ministry of Foreign Affairs or National Focal/Aid Coordinator Agency in the respective countries and submitted ONLY through the diplomatic channel via the Embassy/High Commission of Malaysia.
- Only successful applicants will receive the Official Invitation notification one (1) week from the course date, by the Training Institute via email
- Online training link will be sent out via email to successful candidate
- Incomplete and/or unendorsed forms will not be processed

FURTHER ENQUIRIES:
Coordinator of MTCP
SIRIM Berhad - Managed by SIRIM STS Sdn Bhd
1st Floor Building 3, SIRIM Complex
1, Persiaran Dato' Menteri, Section 2
40700 Shah Alam, Selangor, MALAYSIA
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