

# REASONS WHY YOU SHOULD REGISTER FOR HCT-FL / HCR-FL

LET'S LEARN TOGETHER

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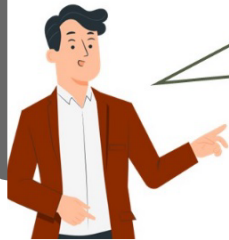
让我们一起学习

## #1

Courses are available in English, Malay and Chinese.

### Requirements for Purchasing of Ingredients from Retail Stores

Types of Halal Risk	Low	Medium - Low	Medium - High
Types of Halal Certification Mark (HCM) required	Not Required	HCM of Muis – recognized Halal certification bodies	HCM of Muis – recognized Halal certification bodies



#### IMPORTANT!

You can only purchase ingredients from retail stores for those that are categorised between **Low to Medium-High risk**.

**High-Risk ingredients** such as meat and/or meat-based are to be purchased from a **supplier** that is able to provide you with Halal certificates from Muis and/or Muis-recognised Halal certification bodies.

## #2

Improve your knowledge of the revised **Muis Halal Certification Conditions**

## #3

**Case studies** to enhance understanding and applicability of Halal requirements to your company's nature of business



#### Differences between PRO & WP

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Watch Later

What Halal certification scheme can Manufacturer A & Manufacturer B apply for?

ABC Supermarket

Manufacturer A

Manufacturer B

MORE VIDEOS

What Halal certification schemes are they eligible for?

#### Exam : Quiz on Publicity

##### Q1. MULTIPLE CHOICE

Sedap Food Court has 3 stalls that are all Halal-certified. The management at Sedap Food Court decided to print a large banner stating, "Sedap Food Court- We are Halal-certified!"  
Can Sedap Food Court make such claim?

Sedap Food Court- We are Halal-Certified!

May's Chinese Cuisine Halal-certified

Nasi Padang Special Halal-certified

Muthu's Best Halal-certified

A.  Yes  
B.  No

Answers : **CORRECT**

No

Explanation :

Yes, you are right!

The Halal certification is given to individual hawker stalls. The Halal marks can only be displayed at the individual stalls. There is no scheme applicable to a food court.

#### Result

score achieved: 5

Total score: 5

Time spent: 00:00:32(HH:MM:SS)

Re-Take

Return

## #4

**Lots of quizzes** with answers and explanations to test your understanding

# ADDITIONAL RESOURCES IN ENGLISH, MALAY, OR CHINESE RELATING TO YOUR COMPANY'S CERTIFICATION SCHEME / SCHEME OF INTEREST

**Understanding Muis Halal Certification Conditions**  
(Food Preparation Area Scheme)

4.3. Scenario #3 – Not Certified, Different Management

Companies that deliver fully and/or semi processed food to retail outlets that are not certified and not under the same management are not eligible for Halal certification under the FPA scheme, as shown in Figure 3.

To obtain Halal certification, the company is eligible to apply under either the Product or Whole Plant Scheme.

**Updates on Singapore Halal Certification Requirements (2022)**  
(Eating Establishment scheme – Category 1 & 2)

3.5. Clause #5 – No Undeclared, Doubtful and/or Non-Halal Items

As for this topic, Clause 3.4 of the previous Muis HCC, ingredients that are undeclared, doubtful, non-Halal and/or Halal according to Shariah law are not to be stored, used, sold, offered for sale and/or brought within into the scope of certification of the certified kitchens.

EXTRACT FROM PREVIOUS MUIS HALAL CERTIFICATION CONDITIONS

Clause 3.4. Process, menu items, the robotics, processing unit, additives and packaging materials that are undeclared, doubtful, non-Halal and/or Halal according to Shariah law are not to be stored, used, sold, offered for sale and/or brought into the scope of certification.

The condition has been revised to provide clarity as shown in Clause 3.4 of the revised Muis HCC (Version 2.0) for Category 1 and Category 2, where establishments can only order, purchase, receive, store, prepare, cook, offer to sell and sell Halal food and ingredients that have been declared to Muis.

EXTRACT FROM REVISED MUIS HALAL CERTIFICATION CONDITIONS

Clause 3.4.4. Item 1 & 2: The applicant must only order, purchase, receive, store, prepare, cook, offer to sell and sell Halal food and ingredients that have been declared to Muis.

Declaration of ingredients and menu items shall be done during the inspection.

Handling of menu items that take the section culture and religious sensitivities, and may be subject to change if Muis deems that the menu item name is inappropriate.

Details of ingredients declaration shall include: For menu and menu-based (including passing items)

- Item name, brand and/or description
- Name of supplier (as reflected on invoice)
- Source of halal certification only

For all other items

- Item name, brand or description
- Name of supplier (as reflected on invoice)

With this revision, establishments are encouraged to develop & implement Halal Food & Ingredient Management System (HFIMS), where they have to ensure that only Halal-certified ingredients are handled from start to end.

The following case scenarios will provide clarity regarding this requirement.

**HCT-FL – Guidebook on Understanding Muis Halal Certification Conditions (Scheme specific)**

**HCR-FL – Guidebook on Updates on Singapore Halal Certification Requirements (Scheme specific)**

## LEARNER'S GUIDE IN ENGLISH, MALAY, OR CHINESE FOR FUTURE REFERENCING

**Halal Certification Training Foundational Level (HCT-FL)**

Section 2 – Halal Certification & Schemes

CAT 1 is only applicable to STANDALONE Hawker Stall, School Canteen Stall and Snack Bar/Bakery

CAT 2 is applicable to all other sub-schemes and franchise or chain hawker stalls, school canteen stalls and snack bars/bakeries

Similarities & differences between CAT 1 and CAT 2:

DETAILS	CATEGORY 1	CATEGORY 2
Engage at least 2 competent Muslim personnel	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
At least 2 valid Certificate of Attainment/Competency	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Maintain the following documentation records: <ol style="list-style-type: none"> <li>1) License issued by relevant food authority</li> <li>2) Training certificate to prove competency</li> <li>3) Proof of attendance for current Muslim personnel</li> <li>4) List of menu items</li> <li>5) List of ingredients, and their supporting documents</li> <li>6) Past records of original invoices and delivery orders</li> <li>7) Post Certification Compliance (PCC) Report</li> <li>8) Any other communications from Muis</li> </ol>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Implementation of the Halal Quality Management System	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Require to submit floor plan indicating the scope of certification	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Purchase of low to medium-high ingredients from retail stores	Applicable to Hawker & School Canteen stalls sub-schemes only	<input checked="" type="checkbox"/>
Halal Certification Mark (HCM) from recognized Halal certification bodies as supporting document for retail purchased items	Applicable to Hawker & School Canteen stalls sub-schemes only	<input checked="" type="checkbox"/>

**Halal Certification Refresher Foundational Level (HCR-FL)**

Section 3 – Halal Quality Management System

Principle 1: Establish a Halal Team

1. Halal Team Leader 2. Halal Assurance Officer (Muis) 3. Processment/Steering Committee 4. Any other personnel

**Halal Team Members Roles & Responsibilities**

- Halal Team Leader (Muis/Non-Muis):** Supervise & inspect regularly in the form of internal audit to ensure operations done within the scope of certification in accordance with the HCC. Establish & implement the HFIMS.
- Halal Assurance Officer (Muis/Non-Muis):** Supervise & inspect regularly in the form of internal audit to ensure operations done within the scope of certification in accordance with the HCC. Establish & implement the HFIMS.
- Processment/Steering Committee:** Only accept ingredients and food products that satisfy along with their process to delivery documents with accurate information verified by Muis. Establish & implement the HFIMS.
- Any other personnel:** Establish & implement the HFIMS.

**Halal Assurance Officer Roles & Responsibilities**

- Advise the food business on Halal food matters as well as culture and religious sensitivities relating to the food.
- Supervised or assist in complying with Muis Halal Certification Conditions.
- Explore the original choices and specify orders as mentioned in Clause 3.1 (Halal) with the Halal Assurance Officer (Muis) to ensure the food is Halal.

**Staffing Requirement in a Nutshell**

Staffing Requirement	Eating Establishment (Cat 1)	Eating Establishment (Cat 2)	Food Preparation Area scheme	Product scheme	Whole Plant scheme	Storage facility scheme	Priority scheme
2 Muslim Personnel	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
1 Muslim Personnel	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
1 Muslim Personnel	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>

**HCT-FL Learner's Guide**

**HCR-FL Learner's Guide**

Scan the QR code to get your access to the learning resources for learners

