



MALAYSIAN TECHNICAL COOPERATION PROGRAM (MTCP) 2021

ONLINE PROGRAMME ON HALALAN-THOYYIBAN AND ITS APPLICATION FOR GLOBAL BUSINESS SUSTAINABILITY

14 -18 June 2021

Time: 1000 – 1700 Malaysian Time (GMT+8)

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 trainings in various areas which are essential for a country's development such as the public administration, good governance, health, education, agriculture, sustainable development, poverty alleviation, economy and finance, ICT and environment. Annually, Malaysia offered more than 65 capacity-building and technical assistance programmes under the MTCP, which have benefited more than 34,000 participants from 144 countries.

For more information, you can kindly visit to MTCP website:
https://mtcpcoms.kln.gov.my/mtcpcoms/online/list_course

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 the technical cooperation among developing country.

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

This on-line training will, therefore, stimulate investment in small and medium scale Halalan Thoyyiban for any kind of food industries and services throughout supply chain in these entire countries. Many people are choosing to consume Halal food despite not being Muslim themselves. Many consumers believe that Halal food offers many additional health benefits as well as ethical ones. A Halal certified product means that the product is raised and slaughtered in accordance with Islamic law. This programme is designed mainly to provide an understanding on the requirements of the related standard and practical guidance on the implementation on the preparation and handling of halal food in food industries and services. Halal certification is to ensure that Muslim consumer be guaranteed for halal food product that comply with Shariah principles. Halal certification also address about the "Thoyyiban" or wholesomeness concept that must be applied in food processing and handling.

COURSE OBJECTIVE

The objective of the program:

- To educate and train the potential halal managers, executives, coordinators on the process of halal certification and compliance
- To understand of the requirement of Malaysian Standards use for reference of producing the halal food. Therefore, it increases the understanding on Halalan Thoyyiban requirements in any food industries and services
- Increase awareness on pre-requisite requirements for Halal food and its supply chain
- Implement the halal food production and food services activities to comply with the local and international requirements
- Understand the Halal Food Requirements according to Malaysian Islamic Syari'ah law
- Provide understanding on the concepts and principles of Green 5S system
- Provide guidance on step-by-step implementation of Green 5S system
- How to apply the Green 5S elements within the organization along with the halal supply chain

COURSE METHODOLOGY

- Introduction to Halal food industry in Malaysia
- Shariah and technical requirements of related references for halal food and services
- Implementation of the requirements to the industry Halal certification process throughout the global supply chain
- Understand concepts and principles of Green 5S system
- Explanation of Green 5S elements

CRITERIA OF APPLICANT

- All Manager, Head, Executive, Supervisor, Leader and Employees involved in any food industries and services like food manufacturers, caterers, hotels, kitchen, warehousing, retailers, food service delivery
- 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

HOW TO APPLY

- Application should be made using the prescribed MTCP forms available at https://mtcpcoms.kln.gov.my/mtcpcoms/online/list_course
- Please send the completed application form to the Malaysian Embassy or Malaysian Focal Point in your country or neighbouring country for verification and interview
- Applicants will be notified of their acceptance to the course
- either through the Malaysian Embassy or SIRIM Berhad
- Online training link will be sent out via email to successful candidate
- **INCOMPLETE AND/OR UNENDORSED FORMS WILL NOT BE PROCESSED**

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: 14 to 18 June 2021
 - Time: 1000 – 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

FURTHER ENQUIRIES:

Coordinator of MTCP

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Closing Date: 1st June 2021