



DIPLOMA IN HALAL PRODUCT MANUFACTURING



SENARAI KANDUNGAN

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- **Kenapa Perlu Pilih DHPM Kolej Uniti** 2
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PENGENALAN

Diploma in Halal Product Manufacturing (DHPM) memberi tumpuan kepada pembangunan, pengetahuan dan pelaksanaan amalan halal dalam pelbagai industri halal di Malaysia terutamanya dalam bidang pengeluaran dan pengurusan.

Program DHPM merupakan disiplin pengajian yang membolehkan pelajar mengembangkan potensi diri dalam mencipta produk halal baharu melibatkan makanan dan bukan makanan. Prospek kerjaya program ini adalah eksekutif halal atau usahawan halal yang mempunyai asas kukuh dalam pengetahuan industri halal yang berkemahiran dalam pelbagai sektor industri halal di dalam dan luar negara.

KENAPA PERLU PILIH DHPM KOLEJ UNITI?

- Syarat kemasukan yang minimum
- Silibus memenuhi asas pembuatan produk halal dan keperluan industri
- Kuliah yang komprehensif
 - Latihan amali disediakan di makmal halal
 - Menerapkan elemen keusahawanan
- Menyediakan latihan dan perundingan halal
- Maklum balas positif dari industri
- Menyediakan peluang pekerjaan yang luas

SYARAT KEMASUKAN

Lulus SPM dengan sekurang-kurangnya 3 kredit dalam mana-mana mata pelajaran.

STRUKTUR KURIKULUM

SEMESTER 1

- Pengantar Halal & Haram dalam Islam
- Introduction to Halal Industry
- Usul Fiqh
- Computing Technology
- Fiqh Tathir
- Bahasa Arab
- Ko-kurikulum

SEMESTER 2

- Introduction to Manufacturing
- Halal Legal Control
- Halal Malaysian Standard & Certification Procedure
- Mathematics for Manufacturing
- Fiqh Muamalat
- Business Communication I
- Penghantar Pemikiran Kritis dan Kreatif / Bahasa Kebangsaan

SEMESTER 3

SEMESTER 4

- Unit Operation
- Food Preservation
- Halal Ingredients & Additives in Manufacturing
- Qawaid Fiqhiyah
- Manufacturing Drawing
- Business Communication II
- Pengajian Malaysia 2

- Halal Supply Chain & Logistics
- GMP & HACCP
- Halal Cosmetics and Pharmaceutical
- Halal Product Processing Technology
- Business Accounting and Costing
- Asas Keusahawanan
- Etika & Moral

SEMESTER 5

- Halal Auditing & Trouble Shooting in Manufacturing
- Product Development & Innovation
- Halal and Quality Assurance in Manufacturing
- Introduction to OSH & Legislation
- Islamic Financial System
- Khidmat Sosial

SEMESTER 6

- Latihan Praktikal

RINGKASAN KURSUS

This course covers a knowledge of the halal principle and halal industry, its development, challenges and current policies. Strategies which support the halal industry will also be discussed in this subject, student able to describe the concept of halal industry and halal market, the sector that involve in the halal industry, the challenges and the opportunities in halal industry and the concept of Halalan Thoyyiban in halal industry.

**Introduction to
Halal Industry**

Introduction to Manufacturing

This course aims to provide the students with knowledges of types and materials which used in mass production, and also their characteristics. From this, student will able to understand the manufacturing process which involving different process for types of products, the mechanical and physical properties of material and the measurements used in manufacturing industry.

This course covers all the Malaysian Halal Standard related with Halal Industry, Halal certification guidelines for auditors, inspectors and manufacturers of halal products with the aim of clarifying the requirements to be complied to in order to obtain the Halal certification under the Department of Islamic Development (JAKIM) or State Islamic Religious Department (JAIN) / State Islamic Religious Council (MAIN). Students able to apply the knowledge acquired in dealing with issues which arise in the halal industry.

Halal Malaysian Standard and Certification Procedure

Unit Operation

This course covers methods and process flow involved in Halal product processing from sources of the raw material until distribution of finished products in the Halal food product industry. Students are expose and able to hands on in the production of beef patties, chili sauce, tomato puree, and manufacturing of bread.

This course covers on the principles of food processes that are used in Halal product manufacturing to preserve the quality of these foods, including refrigeration and freezing, heat processing, dehydration, fermentation, high pressure, irradiation, pulsed electric field and packaging. Throughout this course, there will be many opportunities to apply the concept of preservation to suit with the Halal food processing product such as pickling, salting, canning, pasteurization and many more.

Food Preservation

Halal Ingredients and Additives in Manufacturing

This course combines different type of ingredients and additive involved in Halal product processing. Students were exposed from the raw material until the selection to be used in Halal product processing, whereby this course also learn related to the requirements and important of Halal ingredients and to apply based on the suitability in formulating Halal food processing.

This course covers supply chain involved in pre and post processing in Halal product manufacturing such as storage, logistic, labeling R&D, and Halal related issues in this industry will be explained and discussed. Student will gain knowledge about the knowledge, complete process of Halal supply chain and logistics in the production of a product and able to seek solution for potential problems that arise in the manufacturing industry.

Halal Supply Chain and Logistics

Halal Product Processing Technology

These course covers requirement on the principle of halal product operation which involve the variety of principle processing of manufacturing and selection of equipment for product. In this course, student will expose to the basic knowledge in halal manufacturing, the operation system and management in the halal manufacturing and able to assist in solving problems related to products and services that occur in the industry.

This course covers processing process involve in cosmetic & pharmaceutical industry from selecting of the raw material until the selection of unit operation used, packaging, storage and transportation, as well as Halal related issues in this industry. It includes in managing the utilization and recognizing the suitability of halal ingredients in cosmetics and pharmaceuticals industry.

Halal Cosmetic and Pharmaceuticals

GMP & HACCP

This course covers sanitation and Food Safety Management System been implemented in Halal product manufacturing industry such as Good Manufacturing Practices (GMP) and Hazard Analysis and Critical Control Point (HACCP). Students will learn the elements in hygienic and safety practice, the concept and requirements of GMP and HACCP together with the development of documentation related to GMP and HACCP.

This course gives understanding in the internal halal auditing and covers from the definition of audit, type, personal attributes of an auditor, audit flow chart, audit planning, audit execution, audit report, nonconformance report and presentation of audit findings to obtain the halal certification under the Department of Islamic Development (JAKIM) or State Islamic Religious Department / State Islamic Religious Council.

Halal Auditing and Trouble Shooting in Manufacturing

Product Development and Innovation

This course covers principles in producing and innovating new Halal products. Important component of Halal product research and development such as idea brainstorming, product formulation, selection of raw materials, selection of packaging, processing method, preparation of finished product specification and storage research will be discussed. Students will develop their own food product by applying method and activity in product industrialization from laboratory phase, testing and production in the Halal Lab. This course also covers marketing strategy including the application of Business Model Canvas (BMC) in marketing of the product.

This course covers Halal Assurance Management System involved and been implemented in Halal industry. Other related recognized management systems such as Quality Management System (QMS). Besides, the basic of quality, quality control (QC), quality assurance (QA), standard operating procedure (SOP) and Codex Alimentarius also will be discussed.

Halal and Quality Assurance in Manufacturing



LALUAN SAMBUNG BELAJAR

- Ijazah Sarjana Muda Jaminan Kualiti Halal
- Ijazah Sarjana Muda Pembangunan Makanan Halal
- Ijazah Sarjana Muda Sains (Pengurusan Perkhidmatan Makanan)
- Ijazah Sarjana Muda Sains Gunaan (Teknologi Pembangunan Produk)



LALUAN KERJAYA

MAKAN GAJI

- Pegawai Jaminan Kualiti: RM1,500 - RM1,900
- Pegawai Kawalan Kualiti: RM1,800 - RM2,600
- Eksekutif Halal: RM2,000 - RM3,000
- Pegawai Pembangunan Produk: RM3,500- RM3,700
- Pengurus Penyelidik dan Pembangunan produk: RM3,600 - RM3,700

BEKERJA SENDIRI

- Usahawan Produk Makanan Halal.
- Usahawan Produk Kosmetik.
- Perunding Halal.
- Tenaga Pengajar Halal.

Jawatan	Minimum (RM)	Purata (RM)	Maksimum (RM)
Eksekutif Kanan	2,250	2,545	3,000
Eksekutif	1,800	2,000	2,400
Graduan Baharu	1,300	1,500	1,800
Bukan Eksekutif	1,700	2,000	2,500

Sumber: <https://myjobstreet.jobstreet.com.my>

PERMINTAAN PASARAN SEMASA

Peluang kerjaya yang meluas dan sangat diperlukan dalam bidang industri.

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Quality Assurance Executive
Bess Solution Sdn Bhd – Petaling
Missing: food
Preferably Junior Executive specialized in Quality Control/Assurance or equivalent. Fresh Graduate also encourage to apply Working knowledge of MS Office and...

Quality Assurance / Research Development Executive
Lay Hong Liquid Egg Sdn Bhd – Selangor
RM2,200 - RM2,800 per month
Missing: control
To perform R&D on the development of new and quality products. To perform any other duties from Senior Plant Manager from time to time. Job...

Quality Assurance Executive
Bess Solution Sdn Bhd – Petaling
Missing: food
Preferably Junior Executive specialized in Quality Control/Assurance or equivalent. MS Office and...
3 days ago

Quality Assurance / Research Development Executive
Lay Hong Liquid Egg Sdn Bhd – Selangor
RM2,200 - RM2,800 per month
Missing: control
To perform R&D on the development of new and quality products. To perform any
6 days ago

Quality Inspector/Assistant Quality Inspector
Sri Nona Food Industries Sdn Bhd – Kuala Lumpur, Kuala Lumpur
To perform in-process and out-going production inspection to ensure conformanc packaging...
12 days ago



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QA Executive
Emperor Marine Marketing Sdn Bhd – Perak
Provide oversight and monitoring of operational processes for compliance with policies and procedures to include, but not limited to, GMP, SSOP, HACCP, SQF,...

Quality Assurance Executive
Bess Solution Sdn Bhd – Petaling
Missing: food
Preferably Junior Executive specialized in Quality Control/Assurance or equivalent. Fresh Graduate also encourage to apply Working knowledge of MS Office and...
4 days ago

QA Executive
Emperor Marine Marketing Sdn Bhd – Perak
Provide oversight and monitoring of operational processes for compliance with policies and procedures to include, but not limited to, GMP, SSOP, HACCP, SQF,...
4 days ago

Quality Assurance Executive
Bess Solution Sdn Bhd – Petaling
Missing: food
Preferably Junior Executive specialized in Quality Control/Assurance or equivalent. Fresh Graduate also encourage to apply Working knowledge of MS Office and...
3 days ago

Quality Assurance Executive
VST CORPORATION SDN BHD – Klang, Selangor
Missing: food
1) To assist the Quality Assurance HOD on the daily function of the Quality Assurance Department. 2) To supervise the Incoming & Out-Going Assurance...
4 days ago

Sumber : <https://my.jora.com>

PROGRAM PELAJAR/ PROJEK PELAJAR/ LATIHAN INDUSTRI





**Assoc. Prof. Dr. Maa'ruf
Abd Ghani**

Timbalan Dekan,
Jaringan dan Alumni,
Fakulti Sains dan Teknologi,
Universiti Kebangsaan Malaysia.



**PENILAI LUAR
AKADEMIK**



**En. Ahmad Syukry bin
Ibrahim**

Pengarah,
Halal Ehwat Islam & Hubungan
Kerajaan
Mamee Double Decker (M) Sdn. Bhd

**PENILAI LUAR
INDUSTRI**



SIJIL AKREDITASI



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