Halal Compliance and Food Safety in Customs Clearance Training Course



02 - 06 Nov 2026

Rome

5800 € (Per Person)

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Course Introduction / Overview:

This comprehensive training course is designed to provide a deep understanding of the critical intersection between food safety regulations, Halal compliance standards, and customs clearance procedures. In today's globalized market, ensuring that imported food products are both safe and compliant with religious dietary laws is paramount for consumer protection and market access. This course addresses the complex challenges faced by professionals in the food import and export sector, offering practical solutions and strategic insights. As discussed by food safety expert Dr. John M. Ryan, a proactive approach to compliance is essential for mitigating risks in the international supply chain. Participants will explore international frameworks such as HACCP and ISO 22000 alongside specific Halal certification requirements, learning how to navigate the intricate documentation and inspection processes at border controls. BIG BEN Training Center has developed this program to bridge the knowledge gap between regulatory bodies, logistics providers, and food businesses, referencing key principles from texts like "Global Food Safety Regulations and Compliance". This course empowers attendees to build robust compliance systems, prevent costly delays, and ensure the seamless flow of safe and Halal-certified food products across international borders.

Target Audience / This training course is suitable for:

- Customs Clearance Officers and Agents.
- Food Importers and Exporters.
- Supply Chain and Logistics Managers.
- Quality Assurance and Quality Control Professionals.
- Regulatory Affairs Specialists.
- Halal Certification Auditors and Consultants.
- Procurement Managers in the food industry.
- Food Safety Officers and Managers.
- Government Officials from Ministries of Health, Trade, and Agriculture.
- Compliance Officers in food manufacturing and retail companies.

Target Sectors and Industries:

- Food and Beverage Manufacturing.
- International Trade and Logistics.
- Freight Forwarding and Shipping.
- Wholesale and Retail Food Distribution.
- Governmental and Regulatory Bodies (Customs Authorities, Port Health).
- Halal Certification Bodies.
- Hospitality and Catering Services.
- Agricultural Production and Export.
- Pharmaceuticals and Nutraceuticals.

Target Organizations Departments:

- Logistics and Supply Chain Management.
- Import and Export Operations.
- Quality Assurance and Control (QA/QC).
- Compliance and Regulatory Affairs.
- Procurement and Sourcing.
- Product Development and Innovation.
- Legal and Corporate Governance.
- Operations Management.
- Warehouse and Distribution.

Course Offerings:

By the end of this course, the participants will have able to:

- Analyze international food safety standards like HACCP and ISO 22000.
- Interpret and apply Halal compliance requirements in the supply chain.
- Navigate the specific customs documentation needed for food and Halal products.
- Develop effective inspection and verification procedures at customs checkpoints.
- Manage risks associated with non-compliance, including shipment rejections and penalties.
- Implement traceability systems for Halal and food safety verification.
- Understand the role of different international and regional regulatory bodies.
- Conduct internal audits for Halal and food safety compliance.
- Resolve common customs clearance issues related to food imports.
- Stay updated on emerging trends and changes in global food regulations.

Course Methodology:

The training methodology at BIG BEN Training Center is designed to be highly interactive, practical, and engaging, ensuring that participants can directly apply the learned concepts to their professional roles. We move beyond traditional lectures by incorporating a dynamic blend of learning techniques. The course heavily relies on real-world case studies of customs clearance challenges, allowing participants to analyze complex scenarios and develop effective problem-solving strategies. Interactive group discussions and workshops will facilitate peer-to-peer learning and the exchange of diverse industry experiences. Practical exercises will focus on critical tasks such as completing customs documentation, conducting risk assessments for food shipments, and designing mock inspection plans. Our expert instructors provide continuous feedback and facilitate sessions that encourage critical thinking and active participation. The program fosters a collaborative environment where attendees can build a strong professional network while mastering the intricacies of food safety and Halal compliance in the context of international trade and customs procedures.

Course Agenda (Course Units):

Unit One: Foundations of Food Safety and Halal Principles

- Introduction to International Food Safety Standards (Codex Alimentarius, HACCP).
- Core Principles of Halal and Haram in the Context of Food Products.
- The Role of Customs Authorities in Public Health and Trade Facilitation.
- Understanding the Global Food Supply Chain and Its Vulnerabilities.
- Key Terminology in Food Safety, Halal Compliance, and Customs.
- The Economic and Social Impact of Non-Compliance.
- Introduction to Sanitary and Phytosanitary (SPS) Measures.

Unit Two: International and Regional Regulatory Frameworks

- Overview of ISO 22000 Food Safety Management Systems.
- In-depth Look at Hazard Analysis and Critical Control Points (HACCP).
- Understanding GCC/GSO Standards for Halal Food and Imports.
- Comparing EU, FDA, and other major international food regulations.
- The Role of the World Trade Organization (WTO) in Food Trade.
- Mutual Recognition Agreements (MRAs) and their impact on trade.
- Navigating national food control systems and import requirements.

Unit Three: Halal Compliance and Certification in Detail

- The Halal Certification Process from Farm to Fork.
- Requirements for Halal Slaughtering, Processing, and Handling.
- Ensuring Halal Integrity in Logistics, Storage, and Transportation.
- Auditing and Monitoring for Halal Compliance.
- Common Sources of Cross-Contamination and Prevention Strategies.
- Labeling and Packaging Requirements for Halal Products.
- Managing a Halal Assurance System within an organization.

Unit Four: The Customs Clearance Process for Food Products

- Step-by-Step Guide to the Import/Export Clearance Process.
- Essential Documentation. Certificate of Origin, Health Certificates, Halal Certificates.
- Risk Assessment and Profiling for Food Shipments by Customs.
- Physical Inspection, Sampling, and Laboratory Testing Procedures.
- Understanding Tariff Codes (HS Codes) for Food and Halal Products.
- Managing Rejected or Detained Shipments.
- Leveraging Authorized Economic Operator (AEO) programs for faster clearance.

Unit Five: Advanced Topics and Future Trends

- Combating Food Fraud and Adulteration in the Supply Chain.
- Implementing Traceability Technologies like Blockchain for Enhanced Security.
- Crisis Management and Product Recall Procedures for Imported Goods.
- The Impact of E-commerce on Food Imports and Customs Controls.
- Sustainability and Ethical Sourcing in the Halal Food Industry.
- Future of Food Safety Regulations and Digitalization in Customs.
- Developing a Robust and Integrated Compliance Strategy.

FAQ:

Qualifications required for registering to this course?

There are no requirements.

How long is each daily session, and what is the total number of training hours for the course?

This training course spans five days, with daily sessions ranging between 4 to 5 hours, including breaks and interactive activities, bringing the total duration to 20 - 25 training hours.

Something to think about:

How can customs authorities balance the need for rapid trade facilitation with the non-negotiable requirements of stringent food safety and Halal integrity checks in an increasingly globalized supply chain?

What unique qualities does this course offer compared to other courses?

This course distinguishes itself by uniquely integrating three highly specialized yet interdependent domains. food safety, Halal compliance, and customs clearance. While other programs may focus on one of these areas, this curriculum is meticulously designed to address the complex intersection where they meet, which is the most critical point for international trade in food products. It moves beyond theoretical knowledge by focusing on the practical application of regulations at the border, providing participants with the skills to manage real-world challenges such as documentation discrepancies, inspection protocols, and non-compliance issues. The content is built upon a global perspective, comparing various international regulatory frameworks like FDA, EFSA, and GSO, making it relevant for professionals operating in diverse markets. Furthermore, the course is forward-looking, incorporating advanced topics such as the use of blockchain for traceability and strategies to combat food fraud, equipping participants not just for today's challenges but also for the future of the industry. The emphasis on case studies drawn from actual customs detentions and successful import scenarios provides an unparalleled, practical learning experience.