Food safety

Halal (IMANOR) and Kosher Certification

One day to prepare a food site for Halal certification, in Morocco with IMANOR or for export with the body recognised by the destination country, and for Kosher certification. Ingredient status and supplier certificates, segregation, cleaning, traceability and labelling are worked on your recipes and your lines, building on your HACCP plan.

Duration : 1 day

Objectives

1. Explain the principles of Halal certification and the role of IMANOR in Morocco
2. Identify the body and standard recognised by each target export market
3. Establish the Halal status of each ingredient, additive and processing aid, with its evidence
4. Define segregation, cleaning and traceability rules for certified batches
5. Describe the requirements specific to Kosher certification and how to organise for them on site

Programme

Day 1 — morning

• Principles of Halal certification: ingredients, animal origin, slaughter, segregation, labelling

• In Morocco, IMANOR Halal certification; for export, the bodies recognised by the destination country and the buyer's requirements

• Sensitive ingredients: gelatine, enzymes, flavourings with an alcohol carrier, emulsifiers, processing aids

• Register of ingredients and supplier certificates: validity, site covered, expiry

Day 1 — afternoon (workshop)

• Halal and non-Halal segregation: storage, production, transport, returns and rework

• Cleaning, changeovers, labelling and use of the body's logo

• Kosher: product categories, supervision by the certification agency, preparation of equipment

• Workshop: review of three recipes from your range, then knowledge test

Teaching methods

• Review of your technical data sheets and supplier certificates

• Case studies of ingredients with uncertain status

• Spotting cross-contamination risks on your plant layout

• Delivered in French, Darija or English depending on the group

• Final quiz on Halal and Kosher requirements

Assessment and documents

Knowledge test at the end of the day and a reaction survey at D+1. Numbered training certificate, verifiable online; training report and the list of ingredients to document handed to the company.

Bilingual materials for every participant; each classroom course comes with its digital twin on OmniLearn.

Good to know

ACG prepares the site for the audit but does not issue any Halal or Kosher certificate: only the certification body does so. For traceability of certified batches, see also “Traceability, Withdrawal, Recall and Crisis Management”.

Practical information

Duration	1 day
Audience	Quality managers, Halal manager, production, purchasing, export
Prerequisites	Knowledge of the site’s HACCP plan and prerequisite programmes
Group size	Groups of 6 to 12 participants, in-company
Format	In-company, face to face on your site
Language	French, Darija or English; bilingual materials
Funding	OFPPT special training contracts (TFP), GIAC, Maroc PME: we prepare the applications with you, at no extra cost.
Programme customisation	Programme adapted to your procedures, your equipment and your audience

Frequently asked questions

Does the training deliver a Halal certification?

No. It delivers a training certificate. Halal certification of a product or a site is issued after an audit by a certification body: IMANOR in Morocco, or the body recognised by the importing country.

Is a Moroccan Halal certificate accepted everywhere?

There is no universal Halal certificate. Each importing country may require a standard or bodies that it recognises, and the buyer may add conditions. The course teaches you to ask these questions in writing before choosing the body.

Can Halal and non-Halal be produced on the same line?

It depends on the standard targeted and the nature of the products. Where it is allowed, written rules for segregation, cleaning and traceability are needed, which the auditor will check. The workshop applies these rules to your lines.

Is the Kosher part enough to prepare for a Kosher audit?

It gives the principles and the organisation to plan for. Kosher certification depends on the agency chosen, which sets its own requirements and supervision: additional support is often useful once the agency is known.