

TRAINER'S PROFILE



ALYIA NURDINA

Trainer, Halal Centre of Excellence

Alyia Nurdina has extensive training experiences in Halal industry, especially in Food & Beverage (F&B). Her previous working experiences in F&B industry sees her being exposed to various situations need to be handled and solved. The knowledge and skills acquired allows her to provide practical advisory to solve variants of problems related to Halal certification requirements, best practices in manufacturing and food premises, Halal assurance system and Halal auditing.



PROFESSIONAL QUALIFICATION

- Sijil Kemahiran Malaysia Tahap 3 – Operasi Halal (Pengeluaran) (2019)
- Halal Professional Board - Certified Internal Halal Auditor (2019)
- Halal Professional Board - Certified Trainer (2017)
- Halal Professional Board - Certified Halal Executive (2017)
- HRDF Certified Trainer (No. TTT/16139) (2016)



EDUCATION & COURSES ATTENDED

- Bach. Of Food Science & Technology, Univ. Putra Malaysia
- Diploma of Fisheries, Univ. Putra Malaysia Kampus Bintulu
- Kursus Induksi PP-PPD-PPB, JPK (2021)
- Pelatihan Interpretasi dan Implementasi Sistem Jaminan Halal, Majelis Ulama Indonesia (2019)
- Local Industry Development through Enhancement of Hygiene and Quality Management for Animal Sourced Foods, JICA (2019)
- Halal Internal Auditor Program, HDC (2019)
- Kursus Wajib Tenaga Pengajar Halal, HPB (2017)
- Professional Certified Halal Executive Program, HDC (2017)
- Halal Assurance Management System (2017)
- Halal Industry Fundamental (2017)
- Induksi Sistem Latihan Dual Nasional SLDN (2017)
- Food Safety Seminar (MARPA) 2017
- Train the Trainer, HRDF (2016)
- Evaluation of Effectiveness of Training, HRDF (2016)
- Best Practices for Halal Industry – Food and Food Services (2016)
- ISO 22000 and HACCP Food Safety Management System (2016)
- Good Manufacturing Practices (2016)