



TÜRK STANDARDLARI ENSTİTÜSÜ

HALAL TOURISM ACTIVITIES HELD BY TURKISH STANDARDS INSTITUTION

Özgün Ezgi Koç

July, 2017

Turkish Standards Institution, Turkey



T.C.

BİLİM SANAYİ VE TEKNOLOJİ BAKANLIĞI



OUTLINE

- Turkish Standards Institution
- Halal Certification Activities
- TS 13683 Halal Management System-Hotels standard
- TSI Activities in Halal Tourism
- Future Work



TÜRK STANDARLARI ENSTİTÜSÜ

TURKISH STANDARDS INSTITUTION

- Public institution founded in 1960
- Only authorized standardization body of Turkey
- Operates in diverse fields of the quality infrastructure
- Builds bridges between the industry and customer





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HALAL CERTIFICATION ACTIVITIES

Halal Food

- TS OIC/SMIIC 1 General Guidelines for Halal Food

Halal
Cosmetics

- TSE K 202 Halal Cosmetics

Halal
Management
System

- TS 13683 Halal Management System-Hotels





HALAL CERTIFICATION ACTIVITIES

Halal Food

- Approximately 400 issued certificate in 24 different product group

Halal Cosmetics

- 1 issued certificate in tooth paste

Halal Management System-Hotels

- No certificate yet





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HALAL CERTIFICATION ACTIVITIES

As Turkish Standards Institution, «Halal Certification» is implemented with the cooperation of Presidency of Religious Affairs in both audits and decision making committee for issuing the certificate.





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TS 13683

HALAL MANAGEMENT SYSTEM- HOTELS

- Published in February, 2016
- Scope: Hotels, holiday villages, guest houses, accommodation services





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TS 13683

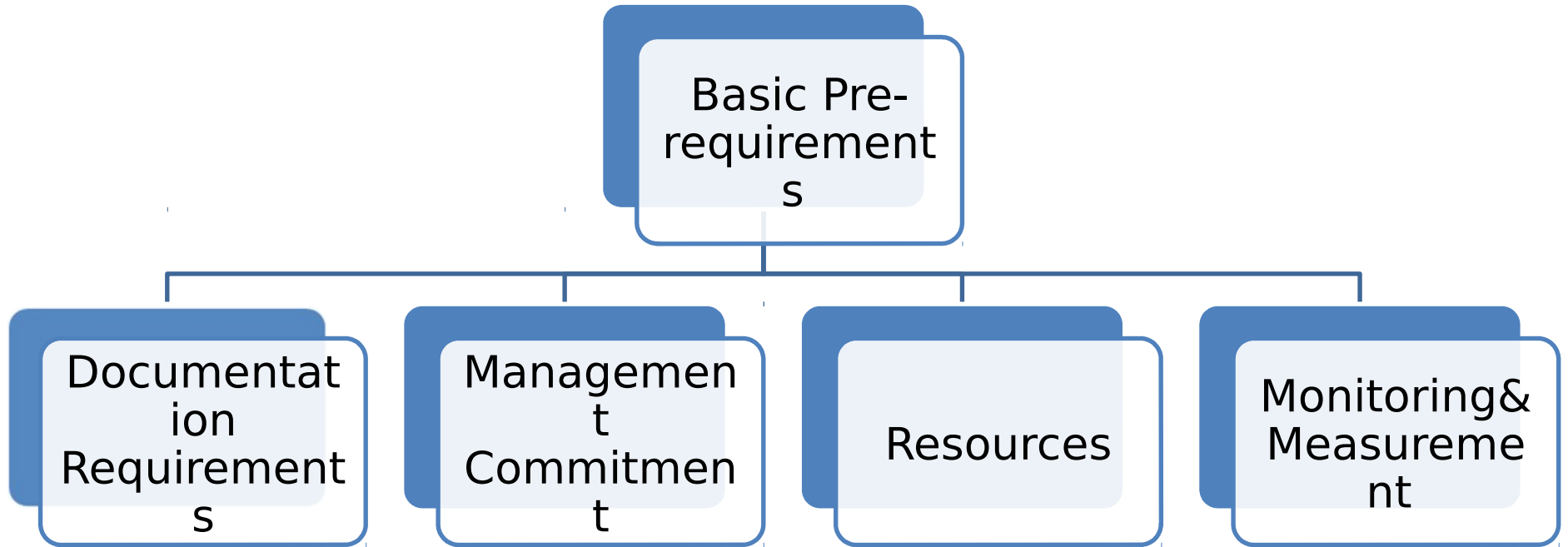
HALAL MANAGEMENT SYSTEM- HOTELS

Reference Standards	Name of the Standards
TS OIC/SMIIC 1	General guidelines on halal food
TSE K 202	Halal cosmetics
TS 6915	Accommodation facilities - General rules
TS 10082	Workplaces - Accommodation facilities - Hotels of tourism certificated - Classification - General and private rules
TS 13571	Particular requirements for the application of TS OIC/SMIIC 1 about places where Halal food and beverages prepared, stored and served



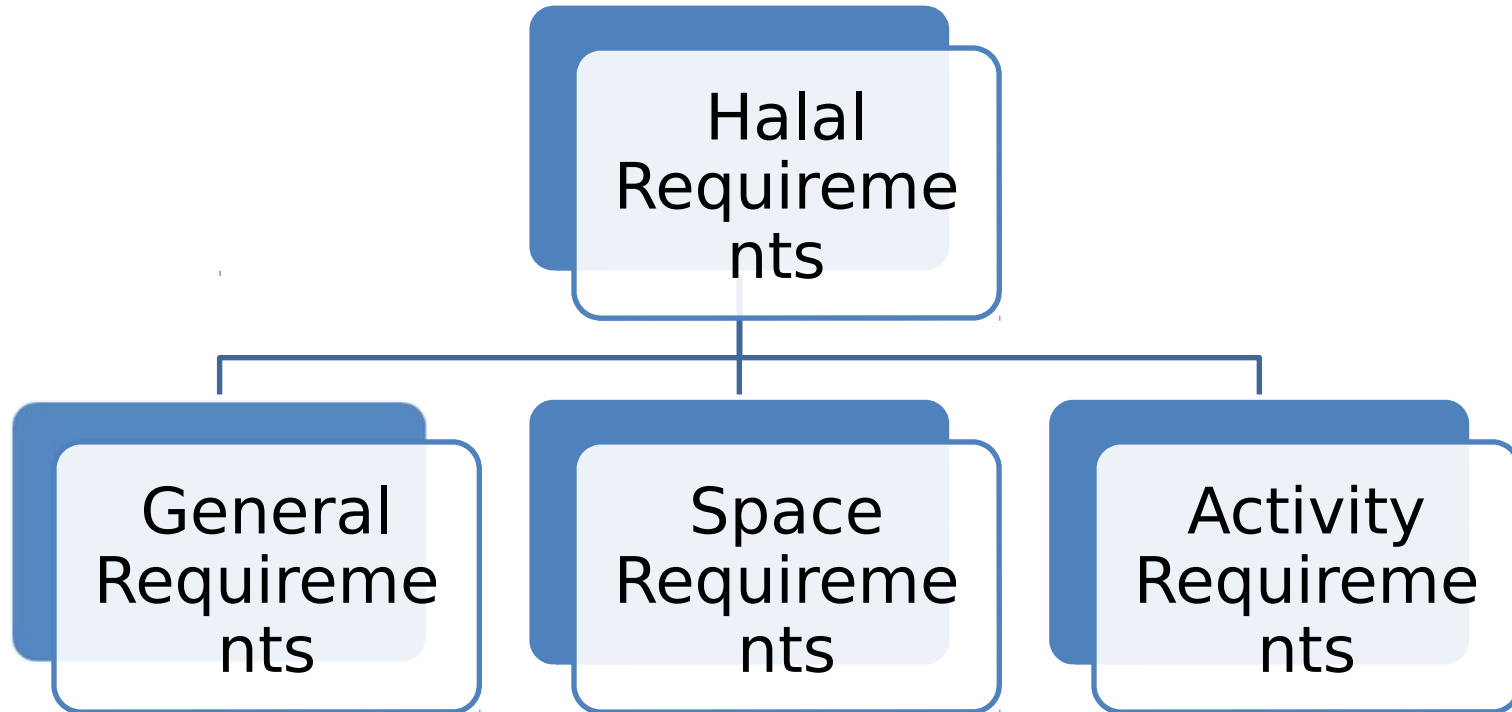


TS 13683 HALAL MANAGEMENT SYSTEM- HOTELS





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Space Requirements

- Sign showing the Kiblah direction
- Prayer rooms
- Washrooms for wudu
- Toilet with biddet nozzles
- Service for Friday Prayer
- Separated pools/Alternate schedule





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- Halal Requirements:

Firstly; **Informative Card** including the following shall be given to customers:



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Ingredients/ Supplier Controls



The origin of gelatin used in pastry

Halal Meat Products including:

From Halal slaughtering
requirements

~~To antibiotic residuals in meat~~





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Hygiene



Cross Contamination

The process by which bacteria or other microorganisms are unintentionally transferred from one substance or object to another, with harmful effect.





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Process



Storage room temperature or humid which will affect the freshness of the food & beverages





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TSI ACTIVITIES IN HALAL TOURISM

For now it is limited with issuing the standard and giving training six different hotels

Working on certification scheme & methods



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FUTURE WORK

Figure out the difficulties in implementation of the standard & try to find solution

Contribution and technical support to the activities in the frame of Muslim Friendly Tourism



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THANK YOU



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