

SULIT

SHP/JAN2024/DCA2133/DCA2113



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FINAL EXAMINATION

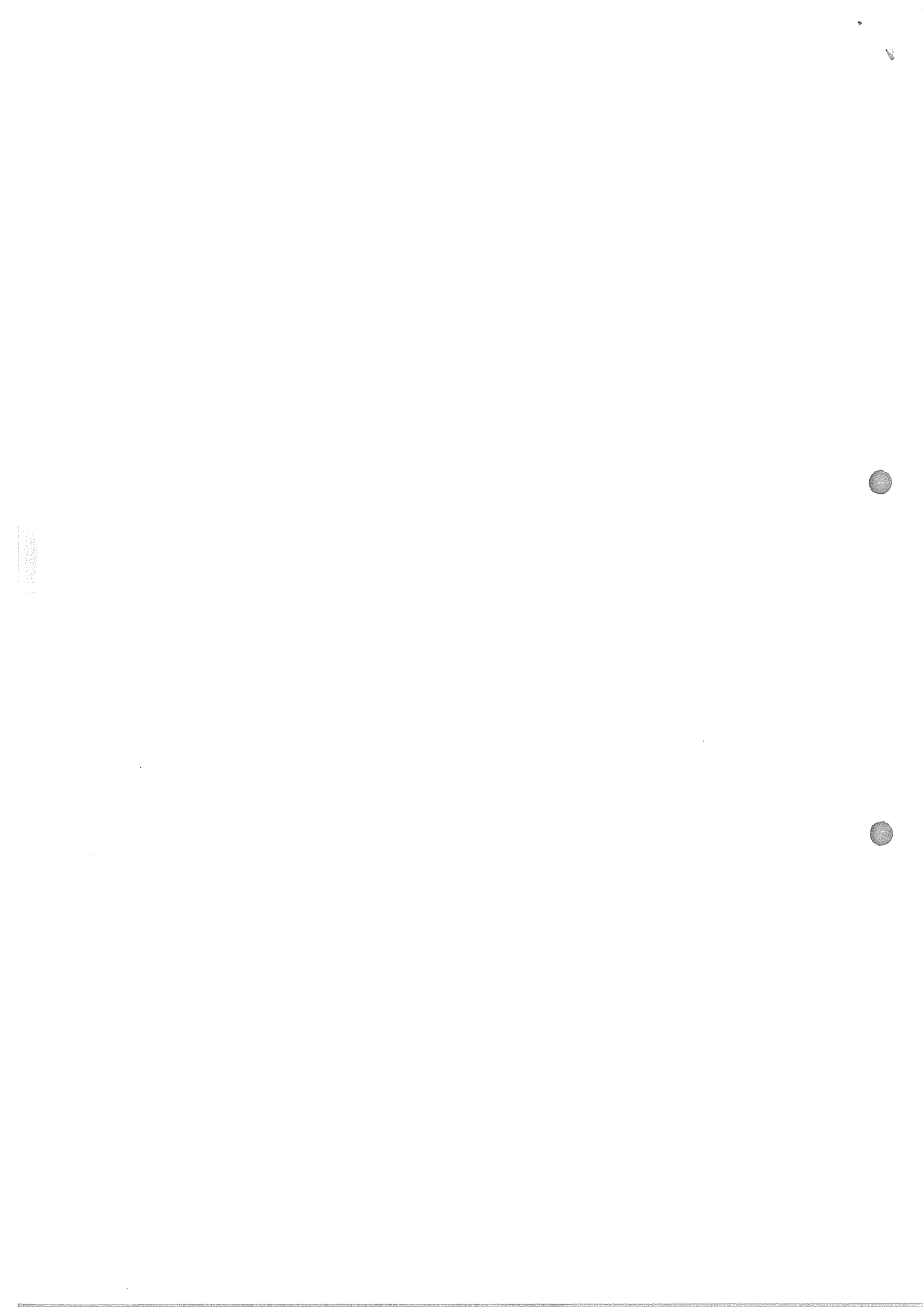
COURSE NAME : HALAL PRACTICE
COURSE CODE : DCA2133/DCA 2113
EXAMINATION : JANUARY 2024
DURATION : 3 HOURS

INSTRUCTION TO CANDIDATES

1. This question paper consists of **THREE (3)** parts: PART A (20 Marks)
PART B (50 Marks)
PART C (30 Marks)
2. Candidates are not allowed to bring any material to examination room except with the permission from the invigilator.
3. Please check to make sure that this examination pack consists of:
 - i. The Question Paper
 - ii. An Objective Answer Paper
 - iii. An Answering Booklet

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*This examination paper consists of **10** printed pages including front page*



PART A

This part consists of **TWENTY (20)** questions.
Answer ALL in Objective Answer Paper.

1. What is the meaning of "*Syubhah*" in the context of *Halal* and *Haram*?
 - A Permitted and lawful.
 - B Questionable or dubious.
 - C Forbidden and prohibited.
 - D Allowed and permissible for consumption.

2. According to the Malaysian *Halal* standards MS1500:2019 guidelines, which of the following is a condition for food to be considered *Halal*?
 - A Contains non-halal animal parts.
 - B Safe for consumption, non-poisonous.
 - C Prepared using equipment contaminated with *najs*.
 - D Contains human parts not permitted by *Shariah* law.

3. What does the term "*Halal*" mean in the context of Islamic principles?
 - A Doubtful or suspect.
 - B Lawful or permissible.
 - C Unlawful or prohibited.
 - D Wholesome or nutritious.

4. Which source of Islamic law is considered the direct commandment of Allah?
 - A *Qiyas*.
 - B The *Quran*.
 - C *Ijma' Ulama'*.
 - D The *Sunnah/hadith*.

5. What is the main purpose of the process of slaughtering in Islam?
- A To render the animal unconscious.
 - B To produce leather and other by-products.
 - C To extract a large amount of blood from the animal.
 - D To kill the animal as humanely as possible within the quickest time.
6. Which of the following animals is **not** permitted to be slaughtered in a Malaysian approved establishment?
- A Pig.
 - B Cattle.
 - C Buffalo.
 - D Ostrich.
7. What features are required in a proper and recognized Malaysia *Halal* Logo?
- A A ten-pointed star, "*Halal*" only in Roman, and no mention of "Malaysia".
 - B A circular logo with no star, "*Halal*" in English only, and no mention of "Malaysia".
 - C A six-pointed star, "*HALAL*" in Roman and Arabic, and no separation of Roman and Arabic words.
 - D An eight-pointed star in the circle, "*HALAL*" in Arabic and Roman, and "Malaysia" in both languages.
8. Malaysia *halal* certification is granted by _____
- A China Islamic Association.
 - B *Halal* Monitoring Authority.
 - C Agency for *Halal* Quality Certification.
 - D Department of Islamic Development Malaysia.
9. The following below are *halal* and acceptable to be eaten according to MS1500:2019, **except**
- A Beverages that contain 0.05% of alcohol. hany ada
 - B Plants and plant products and, their derivatives. hany ada
 - C All types of microorganisms and, their by-products.
 - D Poisonous aquatic animals that have been eliminated from their poison. hany ada

10. Which of the following ingredients are forbidden to be consumed by Muslims?
- A Aquatic animals that lives in water.
 - B Plants that are hazardous to health.
 - C Mushrooms that are non-poisonous and edible.
 - D Land animals that have been slaughtered according to *Shariah* law.
11. According to MS1500:2019, all processed *Halal* food during its preparation, processing, handling, packaging, storing, distributing and serving shall meet the following requirements **except**
- A Processed food or its ingredients shall be safe for consumption. *halal* ✓
 - B Food shall not be processed using anything that is decreed as *najs*. ✓
 - C Food or its ingredients shall not be processed using any components or products of animals that are non-*Halal*. ✓
 - D Food shall be prepared, processed or manufactured using equipment and facilities that are contaminated with *najs*.
12. What is one of the required documents for a *Halal* Confirmation Certificate?
- A Employee resumes.
 - B Type of packaging material.
 - C Social media profiles of the company.
 - D Weather forecast for the production location.
13. What factor has contributed to the increasing demand for *halal* food globally?
- A Growth in the Muslim population. ✓
 - B Lack of interest from food-producing countries. ✓
 - C Decline in awareness among Muslim consumers. ✗
 - D Availability of *halal* food only in OIC member countries. ✗

14. What marketing advantage does the *Halal* logo provide for *halal* products in Muslim countries?
- A Pricing strategy.
 - B Shariah principles.
 - C Trust and credibility.
 - D Business opportunity.
15. "Defined as production and testing practice that helps to ensure a quality product". This statement refers to _____
- A Good Hygiene Practice (GHP).
 - B *Halal* Assurance system (HAS).
 - C Good Manufacturing Practice (GMP).
 - D Hazardous Analysis Critical Control Point (HACCP).
16. In the implementation of *halal* practice in hotel and catering operations, why is it essential to have two Muslim cooks working full time in the kitchen?
- A To comply with GHP standards.
 - B To increase workforce efficiency.
 - C To ensure a diverse cooking style.
 - D To maintain halal cooking standards.
17. Choose the role of Ministry of Health (MOH) in *halal* industry.
- A Authority for *halal* food.
 - B Responsible for food safety.
 - C Responsible for food analysis.
 - D Responsible for animal health and abattoirs.

18. What is the primary role of the government in the *Halal* food industry?
- A Quality Assurance.
 - B Consumer Education.
 - C Production and Processing.
 - D Food Legislation and Enforcement.
19. All of the following are the laws and regulations related to *halal* industry, **except**
- A Food Act 1983.
 - B Audit Act 1957.
 - C Food Regulation 1985.
 - D Trade Description Act 2011.
20. What action can JAKIM take if a company fails to comply with the terms and conditions of the *Halal* Certification Procedure?
- A Issue a warning.
 - B Extend the expiry date.
 - C Terminate the certificate.
 - D Provide additional support.

[20 MARKS]

PART B

This part consists of **FIVE (5)** questions.

Answer ALL questions in Answering Booklet.

QUESTION 1

The word *Shariah* refers to the totality of *Allah's* commands that regulates the life of every Muslim in all aspects.

- a. Explain **two (2)** primary objective of *Shariah*, also known as "*Maqasid As-Shariah*".
- preservation of life
preservation of property (4 marks)
- b. According to the Malaysian *Halal* standards MS1500:2019 guidelines, explain **three (3)** conditions that food and drink must fulfill to be considered *Halal*?

(6 marks)

QUESTION 2

"Prohibited to you are dead animals, blood, the flesh of swine and that which has been dedicated to other than *Allah*, except what you are able to slaughter before its death." (Al-Maidah:3)

- a. Explain **two (2)** pillars of *halal* slaughtering in Islam.
- (4 marks)
- b. Explain **three (3)** *makruh* practices during slaughtering animals.

(6 marks)

QUESTION 3

Halal certification is a process which ensures the features and quality of the products according to the rules established by the Islamic council that allow the use of *halal* logo.

- a. Recognize **four (4)** features of Malaysian *Halal* Logo.

(4 marks)

- b. Explain **three (3)** reasons for an unworthy application for a *Halal* Certificate.

(6 marks)

QUESTION 4

The Quran states that: "Eat of what is on earth, lawful and good" (Al-Baqarah:168). This verse implies that humanity is expected to eat, use and act in accordance with what is not only permissible but also good, pure or wholesome. The verse expresses the godly commandment using two important words, namely "*halal*" and "*toyyib*".

- a. Discuss **two (2)** requirements for aquatic animals to be considered as *halal* according to MS1500:2019.

(4 marks)

- b. Explain **three (3)** requirements for land animals to be considered as *halal* according to MS1500:2019.

(6 marks)

QUESTION 5

The *halal* standard that guards the *halal* concept is crucial to control the safety and quality of consumable materials from the process of production to consumption.

- a. In the context of *Halal* production from farm to table, elaborate **two (2)** requirements for consumable products to be considered religiously lawful and certified as *Halal*.

(4 marks)

- b. Explain **three (3)** reasons for which applications for the *Halal* Confirmation Certificate may be unsuccessful.

(6 marks)

[50 MARKS]

PART C

This part consists of **THREE (3)** questions.
Answer ALL questions in Answering Booklet.

QUESTION 1

All *halal* food that are stored, transported, display, sold and served shall be categorized and labelled *halal* and segregated at every stage so as to prevent them from being mixed or contaminated with things that are non-*halal*.

Discover the significance of the requirements outlined for the storage, transportation, display, sale, and serving of *Halal* food.

(10 marks)

QUESTION 2

Halal market has grown rapidly and recognized certificates in both the domestic and international arenas have increased the trust of Muslim consumers and increased their numbers worldwide.

Discover the major importance of *halal* food from both Muslim and non-Muslim perspectives.

(10 marks)

QUESTION 3

Halal system is defined as the organizational structure, responsibilities, procedures, activities, capabilities and resources that together aim to ensure that products, processes or service will satisfy stated or implied aims.

Demonstrate **five (5)** implementation of *Halal* Practice in the hotel and catering operation.

(10 marks)

[30 MARKS]

END OF QUESTION PAPER

