



**KOLEJ YAYASAN PELAJARAN JOHOR
FINAL EXAMINATION**

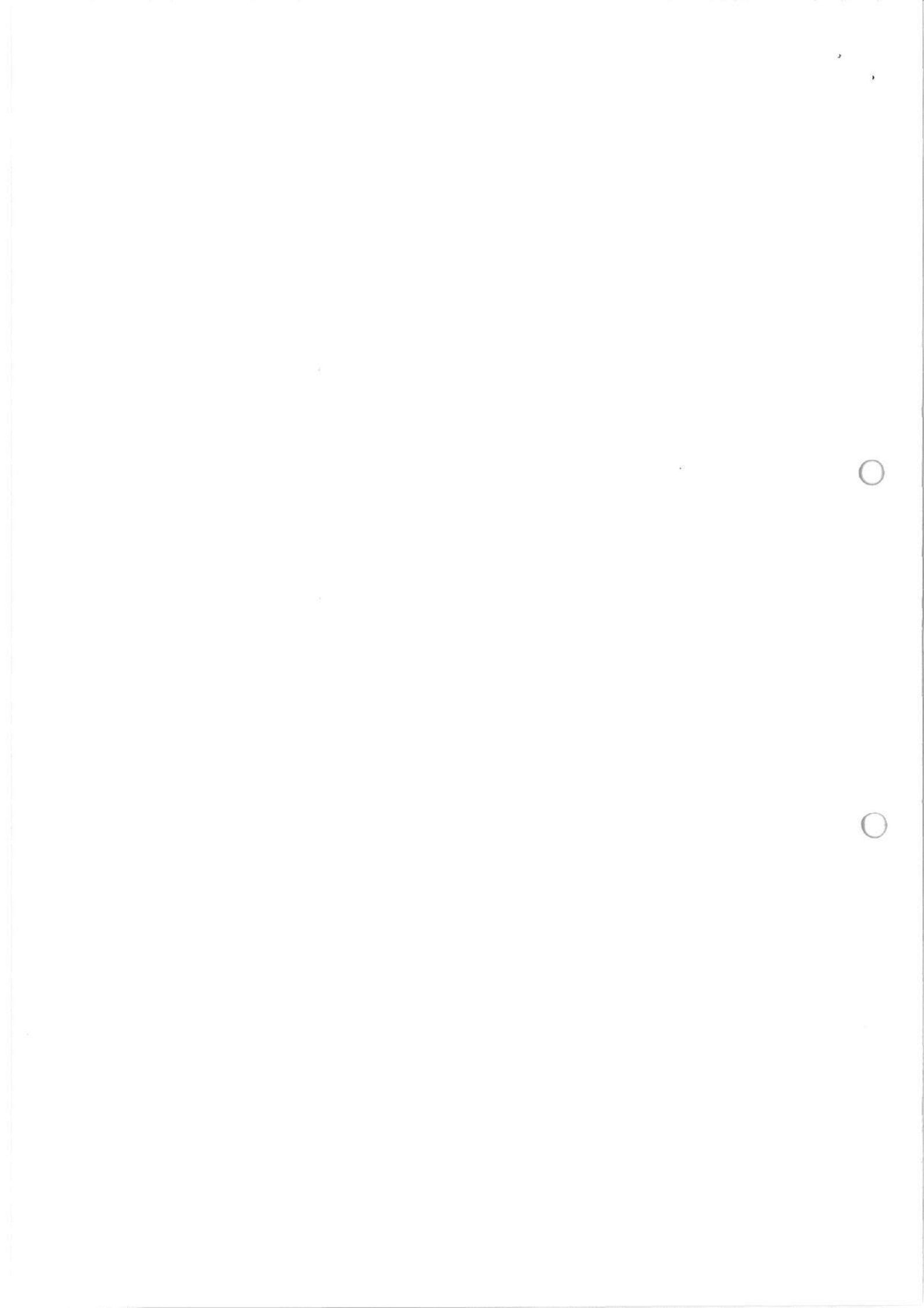
COURSE NAME : HALAL CERTIFICATION AND
AUDITING
COURSE CODE : DHF 3083
EXAMINATION : OCTOBER 2019
DURATION : 3 HOURS

INSTRUCTION TO CANDIDATES

1. This examination paper consists of **FOUR (4)** parts :
 - PART A (30 Marks)
 - PART B (10 Marks)
 - PART C (40 Marks)
 - PART D (20 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 Sheet
 - iii. An Answering Booklet

DO NOT TURN THIS PAGE UNTIL YOU ARE TOLD TO DO SO

*This examination paper consists of **15** printed pages including front page
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PART A

This part contains of **THIRTY (30)** objectives questions.
Answer ALL in Objective Answer Paper.

1. Choose the correct definition of animal that is prohibited to consume in Islamic Law.
 - A Animal that only eats plants.
 - B Animal that stated in Al-Quran as najis.
 - C Animal that not hazardous to human consume.
 - D Animal that slaughtered according to shariah law.

2. What is the correct way of slaughtering of an animal in Islam?
 - A Put the animal into a hot water.
 - B Kill the animal first before do the slaughtering process.
 - C Abuse the animal to make sure the animal did not have enough energy during slaughtering.
 - D Severing the trachea (halkum), oesophagus (mari') and both carotid arteries and jugular veins (wadajain) to hasten the bleeding and death of the animal using a sharp tool with the intention due to Allah.

3. Give the definition of najis
 - A Blood.
 - B Impurity.
 - C Dogs and pigs.
 - D All impurity that nullifies prayers.

4. The internal halal committee must be _____ and well trained in halal standard and halal certification requirement.
 - A honest
 - B effective
 - C strong moral
 - D knowledgeable

5. Below are the criteria of the auditor from JAKIM/JAIN, **except**:
- A Grade 27 and below.
 - B Shariah background.
 - C Technical background.
 - D Not involve in Halal Certification Panel.
6. Huda and Afifa are working together in halal food frozen company. One day, Afifa brings his own food from home to work and put at chiller storage while waiting for lunch hour. In this situation which is a correct action must be taken by Huda and Afifa?
- A Afifa can do that if he wants to do that again.
 - B Afifa must follow the guidelines and SOP in their company.
 - C Huda must advise Jerry for did not repeat the mistakes again.
 - D Afifa cannot simply put his food in company storage because it can affect halal assurance system in their company.
7. Choose the correct definition for **Sertu** .
- A All impurity that nullifies prayers.
 - B Impurity such as blood, urine and faeces.
 - C Purifying animal skins besides dogs and pigs with certain condition.
 - D Cleansing something from mughallazah najas. Using 1-time water mixed with soil and followed with 6 times clean/ mutlak water.
8. What is the action to be taken by the organization to make any changes in ingredients used in halal food product?
- A Sent a memo to JAKIM.
 - B Call JAKIM without write a report.
 - C Wait until JAKIM inspect your company.
 - D Immediately write a report to JAKIM for further action.

9. There are six benefits of halal certification and the halal logo, **except**:
- A cheap.
 - B authority.
 - C confidence.
 - D informed choice.
10. Packaging label should contain information in accordance with the regulations, acts and related standards:
- i. list of ingredients.
 - ii. name of the products.
 - iii. products country of origin.
 - iv. name and address of manufacturer.
- A i,ii
 - B i, ii , iv
 - C i, iii,iv
 - D all above
11. Documents for application must be submitted within ____ working days after on-line submission.
- A 4
 - B 3
 - C 2
 - D 5
12. Below is the application which are qualified to apply Halal certification **except**:
- A toiletries.
 - B logistics.
 - C cosmetics.
 - D natural products.

13. "Set of policies, procedures or requirements. Also, used as a reference against which audit evidence is compared". This statement is referring to:

- A audit criteria
- B audit evidence
- C conformance
- D corrective action request

14. The action to be taken for serious offences are:

- i. legal action will be taken.
- ii. corrective action request .
- iii. the company will be blacklisted.
- iv. halal certificate or logo will be seized.

- A i, ii,iii
- B i, ii , iv
- C ii, iii, iv
- D iii, iv

15. State the three types of category that include in halal certification service fees.

- i. Multinational.
- ii. Micro industries.
- iii. Small and medium enterprise.
- iv. Small and medium industries.

- A i , ii
- B ii, iii
- C i,ii , iii
- D all the above

16. Below is the category of product application which are qualified to apply Malaysia Halal certification, **except**:
- A logistics.
 - B toiletries.
 - C cosmetics.
 - D natural products.
17. After the monitoring the inspection is completed, related notices should be issues accordingly **except** :
- A reminder notice.
 - B correction notice.
 - C withdrawal notice of halal certificate.
 - D temporary holding notice of halal certificate.
18. The audit process during application for halal certification is JAKIM / JAIN officer will evaluate the received _____.
- A file.
 - B logo.
 - C certificate.
 - D documents.
19. Why the producer must inform JAKIM if they move to another place?
- A To ease JAKIM do an inspection.
 - B To make sure their company still exist.
 - C To ensure they still produce halal products.
 - D Avoid miscommunication from customer to local authorities.

20. Choose the correct answer about basic reference use for food industry:

- i. MS1500:2019
 - ii. Food Act 1983
 - iii. MPPHM2014
 - iv. MS 1372:1995
- A** i, ii
B ii, iii
C i, ii, iii
D all above

21. Find the correct definition for transportation and logistics.

- A** Products which are not consumable.
- B** Products made or produced for human use.
- C** Building/ structure, permanent or otherwise for preparation, serving and sale of any food.
- D** Services for transportation of goods and/ or cargo chain services or warehousing and related activities or retailing related to management and handling of food, beverages, and goods.

22. In factory plant area shall be _____ or have a control mechanism to prevent domestic or wild animals from entering or being in the factory area.

- A** fenced
B cover
C hide
D clean

23. Halal checker is a Muslim who is _____, *baligh* and practice the teaching of Islam.

- A** sane
B honest
C understanding
D knowledgeable

24. Packaging label shall contain information in accordance with the regulations, acts and related standards, **including**:

- i. Name of the products.
- ii. Equipment used must be free from impurities.
- iii. Name and address of manufacturer, importer or distributors and trademarks.
- iv. Malaysia Halal logo and numbers of Malaysian Standard (MS) and the number of file reference number (last 10 digits).

- A i, ii, iii
B i, ii, iv
C ii, iii
D all above

25. Employees are not allowed to stay in the factory area, their employees' residences, **must**:

- i. In a separate building.
- ii. In the factory area behind the factory.
- iii. If in the same building, shall have a separate entrance to the processing area.
- iv. There is no direct access from the place of workers residence into the processing area.

- A i, ii, iii
B ii and iii
C i, iii, iv
D ii, iii, iv

26. Employees should practice a code of ethics and good hygiene practices (Good Hygiene Practices) as prescribed in the Food Hygiene Regulations _____ and other regulations related.

- A 2004
B 2009
C 2006
D 2008

27. Slaughterhouse in small category must appoint minimum of _____ slaughterers. Total slaughterer shall be appropriate to the slaughter.

- A 1
- B 3
- C 2
- D 4

28. Products should be arranged according to _____ such as wet ingredients, dry raw ingredients and so on in supermarket.

- A halal
- B category
- C non-halal
- D classification

29. Choose the right criteria of slaughter tools for slaughterhouse.

- i. Equipment should be sanitary and clean from najs and do not mixed with other non-halal materials.
- ii. Knives should be enough and not made from bones, nails and teeth.
- iii. The use of electric shock (stunning) subject to the MS1500: 2009 and Decision of the Fatwa Committee of the National Council for Islamic Affairs or fatwa proclaimed by the state.
- iv. Guidelines for electric shock parameters (stunning) to be in comply with the MS1500: 2009 and have appropriate control mechanisms.

- A i ,ii
- B ii, iii
- C iii, iv
- D all above

30. Below is the supermarket requirement for halal certification, **except**:

- i. Area for halal and non halal category must not be near or alongside and must be clearly label.
- ii. Halal products must be separated from non-halal products even though there are the same categories.
- iii. Halal and non-halal label or tag for food must be clearly displayed.
- iv. Muslims workers can be put in non-halal area.

- A i ii
- B ii , iii
- C iv only
- D all above

[30 marks]

PART B

This part contains of **TEN (10)** fill in the blank questions. Choose the correct answer.

Answer ALL in ANSWER BOOKLET.

local authorities	serious	MS2424:2004	listed	minor
recorded	auditee	corrupt	jakim	money
non-government organization bodies	government	MS1500:2019	three	ten
halal certification	independent	halal -hub	auditor	training

1. The use of Malaysia Halal Logo at product packaging must get approval from _____ through application for Halal Certification and Logo.
2. _____ is a concerted effort among the Islamic organizations or bodies such as Halal manufacturers, Halal traders, buyers, and consumers from all over the world.
3. Malaysia is the only country whose Halal certification is issued by the _____, unlike in other countries whose certifications are endorsed by their respective Islamic associations.
4. In foodservice sector they use _____ as a guideline for operations to make sure their process flow of products is *halalan - toyyiban*.
5. There are _____ categories of offences during audit inspection.
6. A _____ non-conformance is an unacceptable or critical situation representing a non halal risk.
7. A non-conformance will be _____ whenever the auditor discovers that the halal requirements are inadequate or adequate.
8. The internal halal committee teams must be _____ and free from any influences.

9. The _____ roles include checking the current compliance status, identify non-conformances and conduct follow-up audit.

10. The management shall provide adequate and continuous _____ for management members and workers in their establishment.

[10 MARKS]

PART C

This part contains of **TEN (10)** structured questions.

Answer ALL in Answer Booklet.

QUESTION 1

As a foodservice student, a production of halal food must be clean and halal at all areas of production. State **five (5)** ways to prevent halal food production from haram contamination.

(5 marks)

QUESTION 2

List **five (5)** terms and conditions for international halal bodies to get accreditation from JAKIM.

(5 marks)

QUESTION 3

State **five (5)** responsibility of international Islamic certification body.

(5 marks)

QUESTION 4

As an auditor in your organization, give **three (3)** purposes of adequacy audit.

(3 marks)

QUESTION 5

Checklist is very important during process of audit. List **five (5)** importance of checklist for an auditor.

(5 marks)

QUESTION 6

List the responsibilities of an auditor or chairperson during opening meeting.

(3 marks)

QUESTION 7

Define the term for non-conformances.

(1 marks)

QUESTION 8

Any non-conformances must be formally presented to the auditee in order to initiate corrective actions. List **three (3)** example of non-conformances presented to auditee.

(3 marks)

QUESTION 9

In your opinion, give **five (5)** benefits of Malaysia Halal Certification towards halal food producers in Malaysia?

(5 marks)

QUESTION 10

Halal food that contaminated with najis will considered as haram. Define najis in Syariah law and state **three (3)** types of najis.

(5 marks)

[40 Marks]

PART D

This part contains of **TWO (2)** long structured questions.
Answer ALL in Answer Booklet.

QUESTION 1

Explain **two (2)** types of audit used in halal auditing which are adequacy audit and compliance audit.

(10 marks)

QUESTION 2

Recognize the Malaysia Halal Logo by draw the logo and state **five (5)** criteria of Malaysia Halal Logo.

(10 marks)

[20 Marks]

END OF QUESTION PAPER