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FINAL EXAMINATION**

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**COURSE NAME : INTRODUCTION TO HALAL FOOD**  
**COURSE CODE : DCA 1013**  
**EXAMINATION : NOVEMBER 2016**  
**TIME : 3 HOUR**

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**INSTRUCTION TO CANDIDATES**

1. This examination paper consists of **4 parts**:
  - PART A (15 Marks)
  - PART B (15 Marks)
  - PART C (40 Marks)
  - PART D (30 Marks)
2. Answer ALL questions.
3. Candidates are not allowed to bring any material to examination room **EXCEPT** with the permission of invigilator.
4. Please make sure that all material is available during this examination session:
  - i. Question paper
  - ii. Answer booklet
  - iii. Objective answer paper

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

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*This examination paper consists of 13 printed pages including front page*



**PART A****MULTIPLE CHOICE QUESTIONS**

INSTRUCTION: Answer **ALL** questions,

Please use the **OBJECTIVE** answer paper provided.

1. One of the statements below is **NOT** the importance of halal Certification to the Consumer.
  - A. It clears the doubt
  - B. Non-Muslim cannot buy the product
  - C. It saves time from reading the labels
  - D. Peace of mind and satisfaction
  
2. That is classification of halal and haram food. All food are halal **EXCEPT**.
  - A. Animal those are slaughtered according to the Shariah law.
  - B. Plants all can be eaten as long as they are not harmful to human beings.
  - C. Animal that slaughtered as a sacrifice for other than Allah.
  - D. All kind of water and beverage are halal as drinks accept that are hazardous to health.
  
3. Electrical stunning prior to slaughtering allowed under the MS1500:2009 for goat are?
  - A. 0.50-0.90A and 2.00-3.00 seconds
  - B. 0.70-3.50A and 2.00-3.00 seconds
  - C. 0.25-0.50A and 3.00-5.00 seconds
  - D. 1.50-2.50A and 2.00-3.00 seconds
  
4. Four pillars of halal slaughter, one of the pillars are the slaughterer. One of the statements below is **NOT** the slaughterer criteria.
  - A. The slaughterer must be practicing Muslim
  - B. He/she must be sound minded and baligh
  - C. The doer must be in ihram
  - D. During the slaughtering process, the slaughterer must invoke niyyah or niat.

5. What percentage of alcohol permitted for halal certification purpose according to Malaysia country?

- A. 0.5
- B. 1.0
- C. 0.01
- D. 0.0

6. **MAKRUH** means:

- A. Permitted but morally indifferent
- B. Discouraged or abominable
- C. Required, obligatory
- D. Recommended

7.

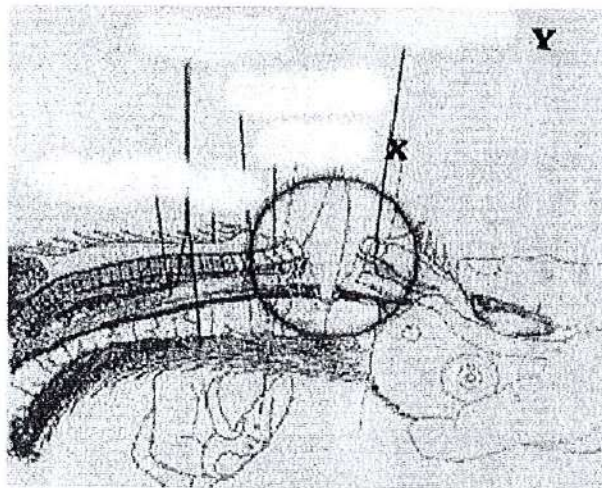


Figure 1: Show part slaughtering for chicken

X and Y are halkum and mari, another scientific name for halkum and mari are:

- A. X and Y : Trachea and Neck muscle
- B. X and Y : Jugular veins and Esophagus
- C. X and Y : Trachea and Esophagus
- D. X and Y : Arteries and Trachea

8. "The animals are deemed to be alive, when blood gushing out during slaughtering and movement of the animals after slaughtering", the definition given referred to:
- A. Al-Zabh
  - B. Hayat Al-Mustaqirrah
  - C. Wadajain
  - D. At-Tazkiah
9. The statement below are **CORRECT** for mechanical stunning **EXCEPT**:
- A. Only non-penetrative type are allowed
  - B. The stunner must not penetrate or break the head
  - C. Mechanical stunners can be used to all animal
  - D. The animal should be stunned temporarily only
10. Halal food in Malaysia, mean food and drink and or their ingredients permitted under the Shariah law and fulfill the following conditions, **EXCEPT**:
- A. Does not contain najis according to shariah law.
  - B. Not prepared, processed or manufactured using equipment contaminated with najis according to shariah law.
  - C. Contain only 0.1% alcohol in food ingredient.
  - D. Does not contain any parts or products of animals that are non-halal by shariah law.
11. All the statement a correct about Haram animal **EXCEPT**:
- A. Animal that are not slaughtered according to the syariah law
  - B. Meat of that which has been slaughtered as a sacrifice for other than Allah
  - C. Animals with long pointed teeth / fang or tusk
  - D. Animals that are proper slaughtered according to the syariah law



12. Najis according to syariah law are as below **EXCEPT**:

- A. Dogs and pigs and their descendants
- B. Halal food that is contaminated with things that are non-halal
- C. Halal food that comes into direct contact with things that are non-halal
- D. Food drink or their ingredients permitted under the syariah law

13. Statement below show the importance of Halal food from the perspectives of non-Muslim **EXCEPT** :

- A. Halal food as a business opportunity to provide the Muslim community with needed supplies of Halal food.
- B. Halal food signifies that the product is safe to be eaten when accompanied by halal certification logo.
- C. Halal foods with high esteem and associated it with high degree of quality.
- D. Halal food as the personal requirement and obligatory where permitted and possible.

14. Which of the statement below are **CORRECT** about definition for Ruminant?

- A. Mean bird include domestic fowls, duck, chicks geese, turkeys, guinea fowl and pigeons of any age of sex
- B. Only animals has a stomach with four complete cavities and that characteristically regurgitates undigested food from the rumen and masticates it when at rest
- C. Only the animals are permitted to be slaughtered, processed and stored on a Malaysian approved establishment
- D. The body of animal after bleeding and dressing includes any part thereof and the meet, bone and other

15. The statement below show the dedicated Halal establishment, **EXCEPT**:
- A. Approved establishments shall be dedicated to produce halal meat, poultry and their products throughout all the supply chain from slaughtering until transportation according to Syariah Law
  - B. Under no circumstances are najis that come under the category of najis mughallazah (i.e. pigs or dogs and their products) allowed inside a Malaysian approved establishment
  - C. Non-halal products from other sources shall be prohibited from entering the establishment
  - D. The establishment shall establish internal halal control system to ensure the effectiveness and implementation of halal system

**(15 Marks)**

**PART B****FILL IN THE BLANK**

INSTRUCTION: Answer **ALL** questions. This section consists of **15** questions.

Please use the answer booklet provided.

Land animal	muslim	MITI	3 year	method
Islamic law	Hayat Al Mustaqirrah	Product recall	Halalan toyyiban	Electrical stunning
2 year	Sanitation	Najs	MATRADE	Shariah law
Al aqru	Shubhah	Aquatic animal	Alcohol	KPDNKK

1. \_\_\_\_\_ , mean food and drink that are neither Halal nor Haram.
  
2. \_\_\_\_\_ , according to Shariah law are, dogs and pig and their descendants, halal food that are contaminated with things that are non-halal, halal food that comes into direct contact with things that are non-halal and other things that are non-halal.
  
3. \_\_\_\_\_ , the term describes goods or actions that are permissible and wholesome according Shariah law and Islamic principle. It means allowed and permissible for consumption with relation to Shariah law as long as they are safe and not harmful.
  
4. Animal that are not slaughtered according to the \_\_\_\_\_ and meet of that which has been slaughtered as a sacrifice for other than Allah are forbidden to eat.
  
5. The four (4) pillars of halal slaughtering are animal, \_\_\_\_\_ , slaughterer and tools.



6. \_\_\_\_\_, formulates strategies and provides incentives to encourage trade and investment in Halal products and service.
7. Halal certification is recognition that the products are permissible under \_\_\_\_\_.
8. The Halal certificate is valid for \_\_\_\_\_, and it can be revoked at any time when the owner is found to contravene with the halal certification procedures.
9. \_\_\_\_\_ is another essential component of any food safety program, need to help ensure that the food production environment and equipment are free from pathogens and other unwanted microorganism that could potentially contaminate the product.
10. \_\_\_\_\_ is a process taken by the responsible person who places the product on the market, to remove or withdraw a particular cosmetics product from all link of distribution.
11. The use of stunning equipment must be under the control of a \_\_\_\_\_ supervisor or a slaughter man or halal certification authority at all time.
12. \_\_\_\_\_ Should be of the type approved by the authority and of the type head only.
13. All \_\_\_\_\_ is Halal and does not need any slaughtering and not poisonous, intoxicating or hazardous to health.
14. \_\_\_\_\_, is a method of halal slaughtering that means slaughtering by inflicting wound at any parts of the animal bodies provided there is sufficient blood flow out from the wound.

15. One of the functions \_\_\_\_\_ is a managing matters related to intellectual property, covering matters of copyrights, trademarks, patents and industrial designs.

**(15 Marks)**

## PART C

## SHORT ESSAY

INSTRUCTION: Answer **ALL** questions. This section consists of **3** questions.

Please use the answer booklet provided.

1. The basic guidance about the halal food laws is revealed in the Quran (the divine book) from God (the Creator) to Muhammad (the Prophet) for all people.

a) Explain in detail the **DEFINITION** of:

i. Halalan toyyiban

(3 Marks)

ii. Haram

(3 Marks)

iii. Syubhah

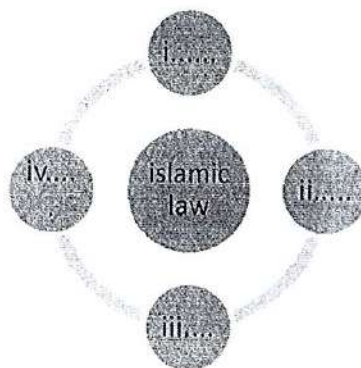
(3 Marks)

b) They have **SEVEN (7)** principles of halal and haram food. List only **FIVE (5)**.

(5 Marks)

2. The word Shariah refers to the totality of Allah's commands that regulates the life of every Muslim in all aspects. As every Muslim is responsible for his action, Sharia gives true prospective of his rights and duties.

a. Complete the diagram with the **CORRECT** sources of halal and haram rules and laws in Islam.



(4 Marks)

3. For certain food to be considered halal in Islam, it must go through a process of purification and cleansing. Among other is the process of slaughtering. Only a few types of food sources must be slaughtered before it is deemed halal to be eaten.

a. List out and explain the **FOUR** pillars and fundamental of halal slaughtering.

(8 Marks)

b. Explain in detail the **DEFINITION** of Hayat Al-Mustaqirrah?

(2 Marks)

c. List out **THREE (3)** types of stunning process.

(3 Marks)

d. Explain in detail the **DEFINITION** of:

i. Abattoir/Slaughterhouse

(3 Marks)

ii. Carcass

(3 Marks)

iii. Stunning

(3 Marks)

**(40 Marks)**



**PART D****LONG ESSAY**

INSTRUCTION: Answer **ALL** question. This section consists of **THREE (3)** questions.

1. The applicant must create a "Halal Confirmation Certificate" file to store all relevant documents and that can be referred to during premise inspection.

- a. **EXPLAIN** in detail and give example, application for Halal certificate will be **REJECTED**.

(10 Marks)

2. The Halal Certificate is valid for two (2) years. It can be revoked at any time when the owner is found to contravene with the Halal Certification Procedures. Renewal shall be made 6 months prior to expiry date. Owners of Halal certificate who fail to renew their certification will not be allowed to use the Malaysia halal logo at the premise or on the label of their manufactured products.



- a) From the logo shows, proper and recognized **FIVE (5)** features of halal logo.

(5 Marks)

- b) Jakim Halal Certificate and Malaysia Halal logo, have their term and condition. **Explain** the term and condition in detail.

(5 Marks)

3. One of the problems facing the global halal industry is the lack of recognition of a universal standard of halal practices. With diverse interpretations on what halal entails given regulatory pressure by the different halal certification bodies, the divisions hamper the growth and integration of halal practices into supply chain processes worldwide. Most pressing is the debate over the preferred method of slaughtering animals. The most prevalent technique is to stun an animal, typically by delivering an electric shock, before killing it.

- a. **DESCRIBE** in detail about issue of stunning in halal slaughtering

(10 Marks)

(30 Marks)

**END OF QUESTION PAPER**



