



**KOLEJ YAYASAN PELAJARAN JOHOR
FINAL EXAMINATION**

COURSE NAME : HALAL ASSURANCE SYSTEM
COURSE CODE : DHF2073
EXAMINATION : APRIL 2018
DURATION : 3 HOURS

INSTRUCTION TO CANDIDATES

1. This examination paper consists of **THREE (3)** parts :
 - PART A (20 Marks)
 - PART B (20 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 consist of:
 - i. Question Paper
 - ii. Objective Answer Paper
 - iii. Answer Booklet

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*This examination paper consists of **17** printed pages including front page*

PART A

This part contains of **TWENTY (20)** multiple questions.

Answer ALL in Objective Answer Paper.

1. When MS1500 guidelines is drafted in Malaysia?
 - A 2009
 - B 2008
 - C 1983
 - D 2004

2. Choose the correct answer for principle 3 in HACCP principles.
 - A Establish critical limit
 - B Establish procedure to monitor CCP
 - C Establish Corrective action
 - D Identify critical control points

3. Which one is true about ISO standard ?
 - i. Making the development, manufacturing and supply of products and services more efficient, safer and cleaner.
 - ii. Making business become difficult because need to have a lot of documents.
 - iii. Serve to safeguard consumers, and users in general, of products and services – as well as to making their lives simpler
 - iv. ISO standard is a standard that has been set up by malaysian government to ease trade between country.
 - A i and ii
 - B iii and iv
 - C i and iii
 - D all above

4. Halal industry is a industry that has a big potential of growth. What is definition of halal?
- A Permissible according to syariah law
 - B Permissible according to malaysia regulation
 - C Permissible according to local authorities
 - D Permissible according to JAKIM
5. GMP is a set of regulations codes and guidelines that control the operational conditions within a food establishment allowing for the production of safe food. Choose the correct gmp elements below :
- i. Training
 - ii. Traceability
 - iii. Top management
 - iv. Transportation and distribution
- A i and ii
 - B ii and iv
 - C i, ii and iii
 - D i, ii and iv
6. What is a correct concept of "farm to fork" in Halal Assurance System based on statement above?
- A It is a concept to make sure halal system is applied in all procedure of processing of food.
 - B To check either there is has NCR (non conformance) or not.
 - C Concept where is the origin of the material are crucial to being observed
 - D HAS (halal assurance system) is a procedure manual should be simple to read and use.

7. Define internal halal committee in halal assurance system management.
- A A committee that set up a rules and regulations for their company
 - B A committee that be in top management.
 - C A committee established by the organizations to be responsible for developing, monitoring and controlling the halal assurance system to ensure its effectiveness.
 - D A committee that responsables in any works related to production area.
8. Non compliances is the absence of and/or the failure to fullfill requirement of any halal standards or guidelines. There is three categories in non-compliance. Choose the correct answer.
- i. Major
 - ii. Serios
 - iii. Minor
 - iv. Small
- A i and ii
 - B ii and iii
 - C iv and ii
 - D i, ii and iii
9. Why trrainig for workers are important in an organization?
- A To increase workers salary
 - B To increase workers jobscope
 - C To increase workers knowledge
 - D To increase workers knowledge and how they overcome problems.
10. As halal executives, what you will do if your internal halal committee is having problems among the members?
- A Changes in the IHC
 - B Make a new rules and regulations
 - C Set up new internal halal committee
 - D Make a meeting to discuss the problems

11. Why we need to do correctives actions after find non-conformances in our establishment?
- A To ensure halal integrity in your company
 - B To ensure safety of product
 - C To ensure people buy your product.
 - D Increase productivity
12. Halal assurance system manual content procedure consists a few elements. Choose the correct element for areas document control in HAS manual content.
- i. List of content
 - ii. Approval page
 - iii. List of manual distribution
 - iv. Amendment list
- A i and iii
 - B i, ii and iii
 - C ii, iii and iv
 - D all above
13. The last steps in implementing HAS is to verify that all record and documentations. Who will verify this record and documentations in an organization?
- A Halal checker
 - B Halal Assistant
 - C Halal Executive
 - D Top Management

14. Why product storage document is important in record and documentation for Halal Assurance System?

- A To ensure all items are in good temperature
- B To make sure product are safe to use
- C To make sure there is no non-halal item put in the storage and it is valid item to use.
- D To make sure the storage always clean.

15. Tools that can use to check compliances are :

- i. Checklist
- ii. Cross checking
- iii. Torchlight
- iv. Picture

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

16. There are six key principles in implementing Halal Assurance System.

Choose the correct key principles in implementing HAS :

- i. Determination of Halal critical point
- ii. Development and verification of flow chart
- iii. Process verification
- iv. Top management

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

17. Find the correct definition for determination of halal critical control point.
- A The IHC should determine all possible sources of contamination halal critical point through the supply chain.
 - B The IHC shall develop appropriate flow charts which consists of all steps involved in the entire supply chain process.
 - C The IHC shall determine appropriate control measures to be taken.
 - D Corrective actions have to be developed whenever monitoring indicates non compliances has occurred.
18. Find the correct definition for determination of development and verification of flow chart.
- A The IHC should determine all possible sources of contamination halal critical point through the supply chain.
 - B The IHC shall develop appropriate flow charts which consists of all steps involved in the entire supply chain process.
 - C The IHC shall determine appropriate control measures to be taken.
 - D Corrective actions have to be developed whenever monitoring indicates non compliances has occurred.
19. Find the correct definition for determination of implementations of control measures.
- A The IHC should determine all possible sources of contamination halal critical point through the supply chain.
 - B The IHC shall develop appropriate flow charts which consists of all steps involved in the entire supply chain process.
 - C The IHC shall determine appropriate control measures to be taken.
 - D Corrective actions have to be developed whenever monitoring indicates non compliances has occurred.

20. Find the correct definition for determination of development of corrective action .
- A The IHC should determine all possible sources of contamination halal critical point through the supply chain.
 - B The IHC shall develop appropriate flow charts which consists of all steps involved in the entire supply chain process.
 - C The IHC shall determine appropriate control measures to be taken.
 - D Corrective actions have to be developed whenever monitoring indicates non compliances has occurred.

[20 marks]

PART B

This part contains of **TWENTY (20)** fill in the blanks questions.

Answer ALL in Objective Answer Paper.

1. Malaysia Standard is a guidelines that will be use in halal _____ in Malaysia. This guidelines had been set up by JAKIM to guide halal industries (foods services, cosmetics, pharmaceuticals, and halal pipeline) in MALAYSIA in a right path.
 - A product preparations
 - B law and regulations
 - C manual and records
 - D management

2. _____ use for halalan toyyiban assurance pipeline.
 - A MS1500:2009
 - B MS2400:2010
 - C MS2300:2009
 - D MS2200

3. _____ A set of regulations, codes and guidelines that control the operational conditions within a food establishment allowing for the production of safe food.
 - A HACCP
 - B GMP
 - C GHP
 - D ISO

4. HACCP system can control _____, such as disease-causing microorganisms, chemical substances, and physical objects that are common causes of food borne illness.
 - A document
 - B hazards
 - C evidence
 - D record

5. _____ is an operation (practice, preparation step, or procedure) in the flow of food that will prevent, eliminate, or reduce hazards to acceptable levels.
- A GMP
 - B HACCP
 - C CCP
 - D HCP
6. The HACCP _____ should provide information about the hazards associated with individual food items or group of food items covered by the systems.
- A record
 - B organization
 - C committee
 - D plan
7. _____ as we known as a Muslims is something that permissible in Islamic Law (syari'a law). In other words for halal is permitted, allowed, authorized and approved.
- A Halal
 - B Haram
 - C Syubhah
8. _____ is a point in product process flow that will determine products as a halal or haram.
- A GMP
 - B HACCP
 - C CCP
 - D HCP

9. Implementation of HAS is the _____ of all stakeholders from top management to the employees, so that HAS must be well-socialized in the company.

- A responsibilities
- B primary
- C trusted
- D report

10. Criteria of internal halal committee is a _____ employee of the company.

- A contract
- B permanent
- C part time
- D temporary

11. Internal halal committee shall consist _____ members where two of them must be Muslim at management level , one person shall be responsible for purchasing.

- A at least four
- B at least one
- C at least six
- D at least seven

12. In the event halal threats are found at any stage of the Halal supply chain process, _____ shall determine appropriate control measure taken.

- A Internal halal committee
- B Top management
- C Halal executive
- D Halal checker

13. _____ is any action to be taken when the results of monitoring at the IHC indicate a loss of control.
- A Develop measure
 - B Determine halal critical point
 - C Corrective action
 - D Record and documentation
14. Non – compliances is the _____ of and/ or the failure to fulfill requirement of any Halal standards or guidelines
- A existances
 - B absence
 - C moving
 - D faulty
15. There is _____ principle of Halal Assurance System .
- A 6
 - B 5
 - C 7
 - D 9
16. There is two categories for halal risk analysis which is _____ risks and _____ risks.
- A shariah , technical
 - B technical , documentation
 - C shariah , record
 - D shariah, regulation
17. A proper _____ shall be maintained to document the non compliance incidence which includes the product description of the non compliance and the correctives actions taken.
- A control measures
 - B laws and regulations
 - C record
 - D evidence

18. The process _____ by the internal halal committee shall include checking records and operational compliance.
- A verification
 - B recall
 - C documentation
 - D procedure
19. Internal halal committee members must be _____ and well _____ in halal standards and halal certification requirements.
- A knowledgeable , trained
 - B sanctity , integrity
 - C lazy , dignity
 - D hardworking , coordinating
20. The management shall provide adequate and continuous _____ for management members and relevant employees on the Malaysian halal standards and certification requirements.
- A course
 - B training
 - C skills
 - D requirement

[20 marks]

PART C

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

Answer ALL in Answer Booklet.

QUESTION 1

Define the words below :

- i. Halal : _____
- ii. Haram: _____
- iii. Syubhah: _____

(3 marks)

QUESTION 2

Based on your studies in foodservice, give definition of HACCP and list 7 principles of HACCP (Hazard Analysis Critical Control Point).

(8 marks)

QUESTION 3

What is the importance of documentation and record in Halal Assurance System?

(2 marks)

QUESTION 4

Based on diagram below, who is responsible to do and ownership for each document below :

No	Types of documents	People who responsible to do
1.	Halal manual	
2.	Halal SOP	
3.	Halal Technical References	
4.	Halal working instructions	

(3 marks)

QUESTION 5

Give **FOUR (4)** key personal attributes needed by an auditor.

(4 marks)

QUESTION 6

There are 6 principles in Halal Assurance System, **list and explain only FOUR (4)** principles in halal assurance system based on your study in this subject.

(8 marks)

QUESTION 7

The halal traceability system is the system to prepare for accidents and non-conformity regarding halal risk. As halal executive in your company, how you can trace any risks in your company that will lead to non-conformity? Give **THREE (3)** types of non-conformance.

(3 marks)

QUESTION 8

List **THREE (3)** key areas in traceability system.

(3 marks)

QUESTION 9

Halal risk analysis use to determine the halal critical points. List and explain **TWO (2)** categories of halal risk analysis.

(4 marks)

QUESTION 10

Internal halal committee is play important role in an organization. What is the requirement needed to a person to be a part of internal halal committee? List **TWO (2)** requirement.

(2 marks)

[40 marks]

PART D

This part contains of **TWO (2)** essay questions.

Answer ALL questions in Answer Booklet.

QUESTION 1

Amirah and her husband are operating one famous restaurant which is situated at Sri Damansara, Selangor. The best-selling dish at their restaurant is Spicy Fried Chicken, because of this demand of spicy fried chicken, Amirah and her husband wants to open more outlet for their restaurant.

- i) You must help Amirah and her husband draw a process flow for spicy fried chicken based on your knowledge as halal executive. (5 marks)
- ii) If the food items involve meat and by meat products, you must check halal risk analysis for spicy fried chicken. Based on table given below, state the halal risk (shariah) analysis for spicy fried chicken in this worksheet
(instructions : please copy this worksheet in your answer paper).

HALAL RISK (SHARIAH) ANALYSIS WORKSHEET

Product name : Spicy fried chicken	
Sections	: Kitchen
Assessment criteria	

1	2	3	4	5	6
Ingredients / Processing steps	Identify Potential Halal risk	Severity or significance of each risk (low,medium, high)	Justification of severity assessment (column 3)	What control measure to prevent and eliminate or reduce the hazards to an acceptable level? (no acceptable level for shariah risk)	Is this step a halal control point (HCP)?

(5 marks)

QUESTION 2

HACCP system is the most effective method created to date to ensure. Nowadays most of foodservice operation has certified HACCP to ensure food is safe and consumer safety.

1. EXPLAIN **FIVE (5)** things how cross contamination can happen in food establishment.

(5 marks)

2. Good Hygiene Practices and good manufacturing practices in food establishment are important. Give **THREE (3)** good manufacturing practices for food services establishment.

(3 marks)

3. Hiroshi Fujimoto and Motoo Abiko is a receiving officer in Shangri-La Hotel, Kuala Lumpur. During receiving items for foods items, they will make an inspections to make sure that food item receive are in good quality. Give **TWO (2)** tasks that need to do by receiving officer when receive item at receiving other than inspections.

(2 marks)

[20 marks]

END OF QUESTION PAPER

