



**KOLEJ YAYASAN PELAJARAN JOHOR
ONLINE FINAL EXAMINATION
(SET A SCHEME ANSWER)**

COURSE NAME : HALAL CERTIFICATE AND AUDITING
COURSE CODE : DHF 3083
EXAMINATION : DECEMBER 2021
DURATION : 3 HOURS

INSTRUCTION TO CANDIDATES

1. This question paper consists of **FOUR (4)** parts: PART A (30 Marks)
PART B (10 Marks)
PART C (40 Marks)
PART D (20 Marks)
2. Please refer to the detailed instructions in this question paper.
3. Answer ALL questions in the answer sheet which is A4 size paper (or other paper with the consent of the relevant lecturer).
4. Write your details as follows in the upper left corner for each answer sheet:
 - i. Student Full Name
 - ii. Identification Card (I/C) No.
 - iii. Class Section
 - iv. Course Code
 - v. Course Name
 - vi. Lecturer Name
5. Each answer sheet must have a page number written at the bottom right corner.
6. Answers should be neat and clear in handwritten form.

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 consist of **THIRTY (30)** questions.
Answer ALL in Answer Sheet.

1. Official documents that stated the products and services are *halal*. This statement is refer to _____
 - A *halal* assurance.
 - B *halal* certification.**
 - C *halal* government.
 - D *halal* authorization.

2. *Halal* food production can be non conformance if contain _____
 - A pure element.
 - B part of human.**
 - C part of bovine animal.
 - D prepare in the *halal* way.

3. When the ritual cleansing should be implemented?
 - A Contaminated with urine.
 - B Contaminated with blood.
 - C Contaminated with faeces.
 - D Contaminated with porcine.**

4. Which one is the guideline for *Halal* Food – Production, Preparation, Handling and Storage?
 - A MS2424:2012.
 - B MS1500:2009.**
 - C MS2200:2008.
 - D MS1514:2009.

5. There are benefits of *Halal* Certification and Logo **except**
 - A cheap.**
 - B authority.
 - C confidence.
 - D informed choice.

6. How long is the *halal* certification valid for the hotel?
- A 1 year.
 - B 2 years.**
 - C 3 years.
 - D 4 years.
7. Which one is the document that must be submit for *halal* application?
- A Worker's picture.
 - B Medical health record.
 - C Company organization chart.
 - D Company registration certificate.**
8. How many Muslim employees must be hired in a chain restaurant?
- A 1 muslim worker.
 - B 2 muslim workers.**
 - C 3 muslim workers.
 - D 4 muslim workers.
9. What type of the facilities that must be provided by management to workers?
- A Gym.
 - B Mosque.
 - C Garden.
 - D Dining area.**
10. Which type of brush are eligible to use in the food industry?
- A Bovine.
 - B Porcine.
 - C Kolinsky.
 - D Synthetic.**

11. Records, statements of fact or other information which are relevant to the audit criteria are verifiable may be qualitative or quantitative. This statement refers to _____
- A audit criteria.
 - B conformance.
 - C **audit evidence.**
 - D non-conformance.
12. Malaysia *Halal* Certification Panel membership requires the appointment of a minimum least _____ members.
- A 2.
 - B 5.
 - C 6.
 - D 7.
13. Why *halal* certification is becoming more relevant in today's market?
- A People are more strict towards religion.
 - B **People are more aware of *halal* concept.**
 - C People are more tend to spend towards *halal* products.
 - D People are more likely to be influenced by *halal* advertisement.
14. Which one is **true** about Malaysia *halal* logo?
- A Six pointed star is placed in the middle of circle.
 - B A word *Halal* in Roman is placed below of the star.
 - C The circle of the logo contains the word Malaysia in Arabic only.
 - D **Two small five-pointed star are placed to separate the Roman and Arabic word.**

15. As a consumer, there are several ways to make a complain. Which one is a right way to make a complain?
- Online.
 - Verbal.
 - Written.
 - Face to face.
- A** i, ii and iii.
B i, ii and iv.
C ii, iii and iv.
D All the statements above.
16. Which one is the enforcement agency that are related to *halal* inspection?
- A Ministry of Health.**
B Ministry of Finance.
C Ministry of Agriculture.
D Ministry of Community.
17. What is the action of the authorities if a company does not comply with *halal* guidelines?
- A** *Halal* certificate can be used.
B *Halal* certificate can be traded.
C *Halal* certificate can be borrowed.
D Halal certificate can be suspended.
18. The law that related to food safety is _____
- A** Food Act 1984.
B Food Regulations 1985.
C Food Safety Regulation 2009.
D Food Hygiene Regulation 2010.

19. What is the *halal* internal audit?
- A Audit that is performed by authorities.
 - B Audit that is performed by consumer.
 - C Audit that is performed by organization.**
 - D Audit that is performed by competitors.
20. Which one is the responsibility of management that produce *halal* products?
- A Record *halal* external audit.
 - B Establish *halal* external audit procedure.
 - C Conduct external audits at planned intervals.
 - D Ensure product comply to reference standards.**
21. Choose the correct flow chart of compliance audit.
- A Opening audit, review audit findings, conduct audit, closing meeting.
 - B Opening audit, conduct audit, review audit findings, closing meeting.**
 - C Opening audit, site inspection, documents checking, closing meeting.
 - D Opening audit, documents checking, site inspection, opening meeting.
22. Choose the right consideration in deciding the audit team members.
- i. Legal and other requirements.
 - ii. The audit methods that have been selected.
 - iii. The overall competence of the audit team needed.
 - iv. The need to ensure the independence of the audit team members.
- A i, ii and iii.
 - B i, iii and iv.
 - C ii, iii and iv.
 - D All the statement above.**
23. Why opening meeting should be held?
- A To explain to the auditor the purpose of the audit.
 - B To explain to the auditee the purpose of the audit.**
 - C To explain to the employee the purpose of the audit.
 - D To explain to the consumer the purpose of the audit.

24. Choose the correct sequences of checklist question in auditing skills.
- A Observing, listening, check, record.
 - B Check, listening, observing, record.
 - C Listening, observing, check, record.**
 - D Listening, check, observing, record.
25. The requirements for the animal in *halal* abattoir _____
- A alive.**
 - B dead.
 - C disease.
 - D mashbooh.
26. What is the condition for the *halal* transportation?
- A Have a good temperature control and appropriate for goods.**
 - B Doubtful transportation does not need to be sertu before use.
 - C Products cannot be separated according to appropriate categories.
 - D All transported goods can be mixed between *halal* and non-*halal* products.
27. Which of the following are content in the audit report.
- i. Company's name.
 - ii. Result of the audit.
 - iii. Reference document.
 - iv. Total number of conformances.
- A i, ii and iv.
 - B i, ii and iii.**
 - C i, iii and iv.
 - D All the statement above.

28. Why any non-conformance must be formally presented to the auditee?
- A To blame the auditee.
 - B To initiate corrective action.**
 - C To revoke the *halal* certification.
 - D To find out any non-compliance.
29. Periodic review by management to ensure the continuing suitability of the *halal* practices. This statement refers to _____
- A management action.
 - B management review.**
 - C management control.
 - D management authority.
30. When the management review can be conducted?
- A Once a year.**
 - B Every month.
 - C Twice a year.
 - D Every two years.

[30 MARKS]

PART B

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

Answer ALL questions in Answer Sheet.

three	evaluate	permanent	permissible
prohibited	transportation	warehouse	condition
category	temporary	safe	certification
production	sewege	four	dangerous

1. Logistics refers to the service of transportation.
2. *Halal* food must in good quality is the objective of halal certification.
3. *Halal* logo is a signals which food are permissible to consume by Muslim.
4. Organization must submit at least three months before expiry date of the *halal* certificate.
5. The organization must pay the fees according to the category of industry.
6. A muslim worker must work full time and permanent post in food handling section.
7. All the raw materials must *halal* and safe for human consumption.
8. The plant shall have an effective system of pollution control from system of sewege plant.
9. Officer will check and evaluate the received documents.
10. Audit will be conducted after applicant had fulfill all terms and condition.

[10 MARKS]

PART C

This part consist of **EIGHT (8)** questions.

Answer ALL questions in Answer Sheet.

QUESTION 1

Identify and explain **three (3)** types of *najs* in Islam.

1. Najs Mukhaffafah (1 mark)

- Urine of a baby boy who is solely on breast feeding and has not reached the age of 2 years old. **(1 mark)**

2. Najs Mutawassitah (1 mark)

- Apart from the above two, examples blood, pus and faeces. **(1 mark)**

3. Najs Mughallazah (1 mark)

- Dogs, pigs and their descendants or birth from either one of them. **(1 mark)**

(6 marks)

QUESTION 2

Discover **five (5)** responsibilities of the International Islamic Certification Body.

1. Comply with MS1500:2009 and other Malaysia's requirement. (1 mark)

2. Submit to JAKIM an audit report on the plants under its supervision in every six months. (1 mark)

3. Inform JAKIM any changes regarding the plant monitored. (1 mark)

4. Inform JAKIM any changes in the organization including the Halal certification procedures. (1 mark)

5. Submit a six-month report on its monitoring and audit activities of the plants concerned. (1 mark)

(5 marks)

QUESTION 3

List **five (5)** specific requirements of certification during inspection.

1. Document and company profile. (1 mark)
2. Internal Halal control system. (1 mark)
3. Raw material / ingredient and processing aid. (1 mark)
4. Equipment. (1 mark)
5. Packaging and labelling. (1 mark)
6. Storage. (1 mark)
7. Processing. (1 mark)
8. Transportation. (1 mark)
9. Workers. (1 mark)
10. Sanitation system and premise cleanliness. (1 mark)
11. Waste disposal management. (1 mark)
12. Premise compound. (1 mark)

(5 marks)

QUESTION 4

Identify **two (2)** responsibilities of small industry category for the *halal* certificate application.

1. Appoint a muslim Muslim supervisor, a permanent post, Malaysia citizen and works along the supply chain of the food handling / processing + explanation.
(2 marks)
2. Appoint minimum of one Muslim worker, a permanent post and work fulltime in the food handling / processing section + explanation (2 marks)

(4 marks)

QUESTION 5

Outline **three (3)** requirements of sanitation system in the *halal* industry.

- 1. Environment should be clean and cleaning shall follow regular sanitary schedule and free from contamination + explanation. (2 marks)**
- 2. Equipment used must be pure and clean + explanation. (2 marks)**
- 3. Equipment, machinery and processing aids that have been used or come into contact with the najis mughallazah should be sertu + explanation (2 marks)**
- 4. Equipment/brush from animal's fur are not allowed + explanation (2 marks)**
- 5. Applicants must have a record of periodically pest control system + explanation (2 marks)**
- 6. A cleaning schedule should be provided and properly supervised + explanation (2 marks)**

(6 marks)

QUESTION 6

Briefly explain about the adequacy audit.

- 1. A desk-top/document audit to examine the contents of all supportive documents as required by the audit has been addressed (1 mark)**
- 2. Officer will check and evaluate the received documents area (1 mark)**
- 3. Stress more on ingredients part and the Halal certificates (1 mark)**
- 4. If complete and no any non-conformance occur, the applicants will be informed through notice in E-Halal (1 mark)**

(4 marks)

QUESTION 7

Point out **four (4)** benefits of Malaysia *Halal* logo to consumers.

1. Halal logo as instant recognition that the product has undergone stringent processes before being certified as sale for consumption. (1 mark)
2. The product shall be automatically be the first choice for Muslim consumers especially the products that are exported to other countries as they obliged to consume Halal food only. (1 mark)
3. Products that were Halal certified means it is wholesome, healthy and safe to consume and this gives confidence to consumers (1 mark).
4. Gives and assurance to consumers prior to making a decision on purchasing a product. (1 mark)

(4 marks)

QUESTION 8

Identify **three (3)** reasons about public complain inspection.

1. Abuse/mislead of Halal logo/certificate + explanation. (2 marks)
2. Doubtful on ingredients, formulation, product/consumer goods, food premise, slaughterhouse, logistic + explanation (2 marks)
3. Lack of Cleanliness + explanation (2 marks)
4. Doubtful on slaughterhouse (including incorrect slaughter and stunning + explanation. (2 marks)

(6 marks)

[40 MARKS]

PART D

This part consist of **TWO (2)** long structured questions.

Answer ALL questions in Answer Sheet.

QUESTION 1

A *halal* internal audit checklist is used to check if the ingredients and steps in food production are compliant with the *halal* certification requirements of the *halal* certifier.

Examine **five (5)** *halal* audit checklists.

1. A list that contains points/elements for assessment (1 mark) + explanation (1 mark).
2. Tool prepared by auditors for assessing the assurance of the Halal product. (1 mark) + explanation (1 mark)
3. It ensures that every aspect of the element/operation clearly defined and covered (1 mark) + explanation (1 mark)
4. Objective evidence that an audit was performed (1 mark) + explanation (1 mark)
5. Think in terms of “WHAT TO LOOK” and “WHAT TO LOOK FOR” when preparing checklist questions (1 mark) + explanation (1 mark)
6. Auditors need to prepare checklist for adequacy audit and on-site audit. (1 mark) + explanation (1 mark)
7. Auditors need to be trained in the use of checklist. (1 mark) + explanation (1 mark)

*Appropriate answers are accepted

(10 marks)

QUESTION 2

When auditors visit the auditee's location, they must use caution to avoid interfering with ongoing procedures.

Outline **five (5)** guidances on visiting auditees location.

1. **Avoid any unnecessary disturbance of the operational process + explanation. (2 marks)**
2. **Ensure that audit team is using PPE properly + explanation (2 marks)**
3. **Ensure emergency procedures are communicated. + explanation (2 marks)**
4. **Schedule communication to minimize disruption. + explanation (2 marks)**
5. **Do not touch or manipulate any equipment. + explanation (2 marks)**
6. **If taking photo or video material, ask for authorization from management in advance and consider security and confidentiality matters. + explanation (2 marks)**
7. **If taking copies of documents, ask for authorization from management in advance and consider security and confidentiality matters. + explanation (2 marks)**
8. **When taking notes, avoid collecting personal information unless required by the audit objectives or criteria. + explanation (2 marks)**

(10 marks)

[20 MARKS]

END OF ANSWER SCHEME