



**KOLEJ YAYASAN PELAJARAN JOHOR
FINAL EXAMINATION**

COURSE NAME : HALAL PRACTICE
COURSE CODE : DCA 2133
EXAMINATION : OCTOBER 2019
DURATION : 3 HOURS

INSTRUCTION TO CANDIDATES

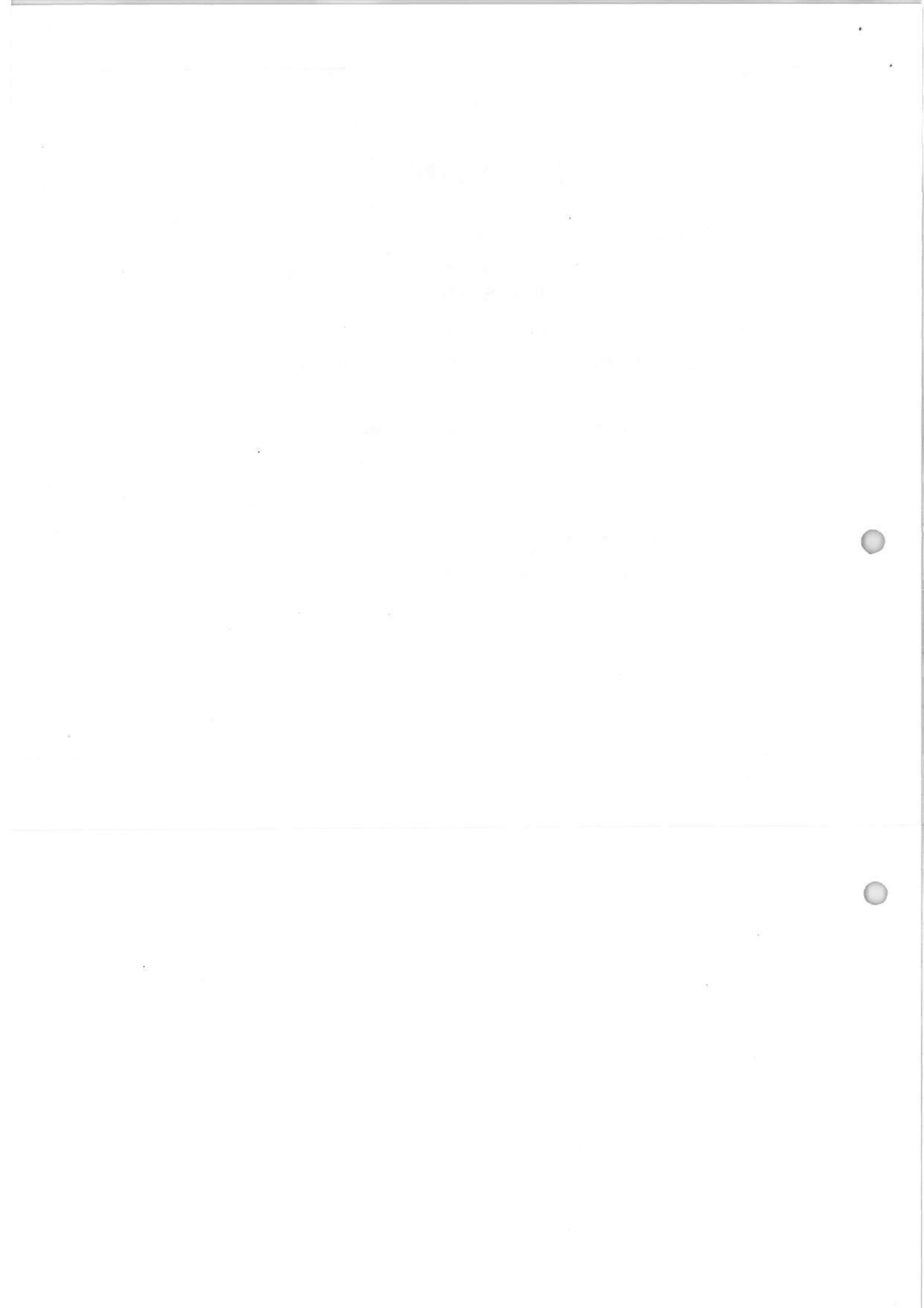
1. This examination paper consists of **THREE (3)** parts :
 - PART A (15 Marks)
 - PART B (55 Marks)
 - PART C (30 Marks)

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 9 printed pages including front page



PART A

This part contains **FIFTEEN (15)** questions.

Answer ALL in Objective Answer Paper.

1. To be halal, food must be prepared in accordance with the laws described in the?
 - A quran.
 - B diaries.
 - C JAKIM.
 - D newspaper.

2. Based on the factors below which one do you think contributes to the toyyiban concepts?
 - A Cheap product.
 - B Harmful product.
 - C Safe and clean products.
 - D Halal raw material sources.

3. There are 3 types of Halal certification, one of the Halal certification is _____ .
 - A date certification.
 - B halal logo certification.
 - C halal certification process.
 - D registration of a site certificate.

4. All of these are criteria of thoyyib **except**
 - A nutritious.
 - B clean and safe.
 - C good and quality.
 - D delicious and affordable.

5. What is the key factor that cause growth in halal market?
 - A Increase currency.
 - B New muslim consumer.
 - C Uses od latest technology.
 - D Lack of knowledge about halal.

6. Which of the following is the serious mistake in halal certificate?
- A Exhibit the expired halal certificate.
 - B Food handler no thypoid vaccination.
 - C Changing ingredients without any permission from JAKIM.
 - D Non halal material in the premse or compony which has halal certificate.
7. Ms 1500 prescribes the practical guideline for the halal _____ industry on the preparation and handling.
- A food
 - B logistics
 - C cosmetics
 - D pharmaceutical
8. What is the function of JAKIM in halal certification?
- A Determining and supervising the prices of items of necessities.
 - B Licensing and control the manufacturing and sales of such items.
 - C Established Malaysia Halal logo and implemented Halal certification.
 - D To promote Malaysia's exports of manufacturing Halal products and service by strengthening bilateral and multilateral.
9. Halal supply chain can be defined as the integration of business process and activities from point of origin to the point of consumption according to _____ .
- A GMP
 - B HACCP
 - C shariah law
 - D codex principles
10. What is the definition of 'halal'?
- A Halal is forbidden, unlawful or illegal.
 - B Halal is any free food that available to eat.
 - C Halal is a Quran term that means permitted, allowed lawful or legal.
 - D Halal is the way that defines how the animas must be slaughtered in humane way.

11. What is Hayat Al-mustaqirrah ?

- A The animal is left to die without its halqum and mari' not properly severed, the animal is considered as non-halal.
- B When doing the slaughtering, the cut must be made at the neck if possible because all the major veins concentrated at this point.
- C The animal is deemed to be alive, when blood gushing out during slaughtering and movement of the animals after slaughtering.
- D Cleansing from impurity and najis while according to syariah law, it means cutting the animal which can be control and halal to be eaten by severing its trachea and esophagus.

12. Which of the statement is **correct** about definition of Ruminant?

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

13. The statements below show the dedicated Halal establishment, **except**

- A non-halal products from other sources shall be prohibited from entering the establishment.
- B the establishment shall establish internal halal control system to ensure the effectiveness and implementation of halal system.
- C approved establishments shall be dedicated to produce halal meat, poultry and their product throughout all the supply chain from slaughtering until transportation according to syariah law.
- D under no circumstances are najis that come under category of najis mughallazah [i.e pig or dog and their products] allowed inside a Malaysian approved establishment.

14. There are three acceptable methods for using electrical stunning, **except**

- A all type of penetrative type is to allowe be use.
- B electrical stunning of poultry is allowed using water bath stunner only.
- C the stunner should be of the type approved by the authority and of the type head only.
- D stunner should not damage the head or brain or cause physical disability or death.

15. Which answer is not the reason islam prohibited alcohol and haram to drink?

- A Alcohol able to reduce level of human stress.
- B Alcohol cause impaired memory and affects the brain.
- C Alcohol will give effect to human judgemenet, concentration and reasoning.
- D Alcohol is bad for our health, it can damage organ, weaken the immune system and contribute to cancers.

[15 Marks]

PART B

This part contains **SIX (6)** questions.

Answer ALL questions in the Answering Booklet.

QUESTION 1

What is Halal is clear. And what is Haram is also clear. And in between those two is a dubious area in which many people do not know about. So whoever distanced himself from it, he has acquitted himself (from blame).

a. Explain in detail the definition of

i. Halalan Toyyiban

(2 marks)

ii. Syubhah

(1 marks)

b. Give **three (3)** functions of JAKIM in halal.

(3 marks)

c. List **four (4)** sources of halal and haram rules and laws in islam.

(2 marks)

QUESTION 2

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. Recognize **three (3)** makruh practices and **three (3)** sunnat practices in slaughtering process.

(6 marks)

b. What is Najs?

(2 marks)

- c. Identify the **four (4)** criterias for land animal which are haram in Shariah law.
(4 marks)
- d. Briefly explain about
- i. Mechanical stunning.
(2 marks)
 - ii. Abattoir
(2 marks)

QUESTION 3

Halal certification bodies in other countries are either developed by the individual provinces or states or backed by their non-governmental organizations (NGOs).

- a. Give **five (5)** reasons why application for halal certificate will be rejected.
(5 marks)
- b. Explain about industry classification and service charge rate for halal certification for product manufacturing industry below
- i. Small industry
(2 marks)
 - ii. Multinational industry
(2 marks)

QUESTION 4

- a. Recognize if genetic modifications are halal or haram in syariah law and give **three (3)** benefits of genetic modification.
(4 marks)
- b. What is the importance of halal food from the perspectives of non-muslim.
(2 marks)

QUESTION 5

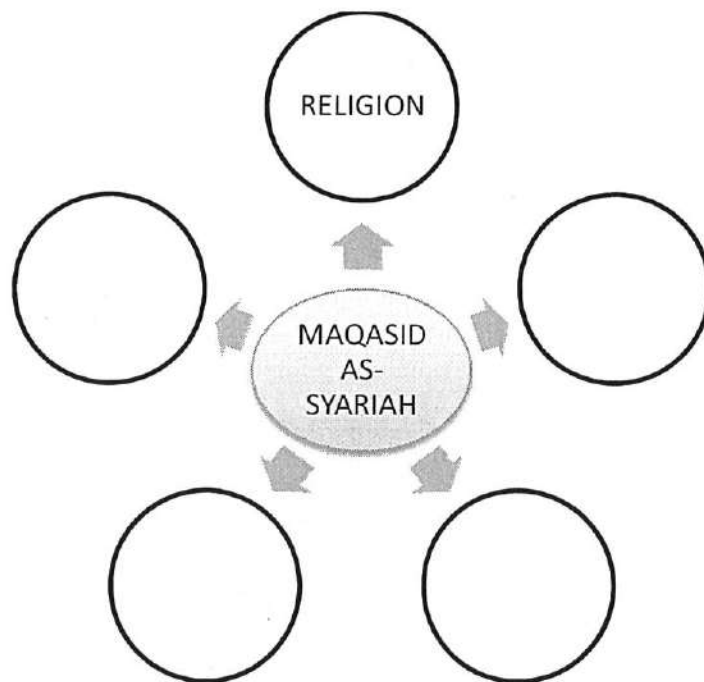
Production of halal products requires certain raw materials, additives, process, handling, and transportation to meet the criteria of the term of halal as mentioned above.

- a. Explain **three (3)** levels of recall. (3 marks)

- b. List **three (3)** principles of halal assurance system. (3 marks)

- c. Discuss about pest control activities and insect control. (5 marks)

QUESTION 6



- a. Complete the diagram with the correct other **four (4)** maqasid shariah. (2 marks)

- b. List **three (3)** the basic principles of halal and haram.

(3 marks)

[55 MARKS]

PART C

This part contains **THREE (3)** questions. Answer all questions.
Answer ALL questions in the Answering Booklet.

QUESTION 1

One of the guidelines for halal certification is, all worker are required to practice code of ethics of good hygiene practice

Describes about halal certification guideline.

(10 marks)

QUESTION 2

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.

Briefly discuss, halal requirement in processing, handling, distribution and serving of halal food.

(10 marks)

QUESTION 3

There are seven (7) general requirements required in the implementation of Good Manufacturing Practices in food industry.

Explains, about GMP requirements for operation equipment and utensil.

(10 marks)

[30 MARKS]

END OF QUESTION PAPER