



**KOLEJ YAYASAN PELAJARAN JOHOR
ONLINE FINAL EXAMINATION**

COURSE NAME : HALAL PRACTICE
COURSE CODE : DCA 2133
EXAMINATION : DECEMBER 2021
DURATION : 3 HOURS

INSTRUCTION TO CANDIDATES

1. This question paper consists of **THREE (3)** parts: PART A (15 Marks)
PART B (55 Marks)
PART C (30 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 8 printed pages including front page

PART A

This part consist of **FIFTEEN (15)** questions.
Answer ALL in Answer Sheet.

1. *Syubhah* means _____
 - A *halal*.
 - B *haram*.
 - C healthy.
 - D unclear.

2. *Halal* food that is contaminated with things that are *Non-Halal* is considered as _____ according to *Shariah* law.
 - A *najs*.
 - B *halal*.
 - C *mubah*.
 - D *syubhah*.

3. The fourth sources of *Shariah* law is _____
 - A *ijmak*.
 - B *qiyas*.
 - C *hadith*.
 - D *al-quran*.

4. *Makruh* is also known as _____
 - A forbidden.
 - B obligatory.
 - C abominable.
 - D encourageable.

5. _____ is one of the pillars of *halal* slaughtering.
 - A Time
 - B Place
 - C Method
 - D Certificate

6. The guidance that are suitable to be used in *halal* slaughtering industry is _____
- A MS1514:2009.
 - B MS1500:2009.
 - C MS2424:2012.
 - D MS2200:2008
7. The *halal* certification for slaughtering industry is _____
- A 1 years.
 - B 2 years.
 - C 3 years.
 - D 4 months.
8. When is the suitable condition for the employees wash their hand?
- A Before using washroom.
 - B Before handling contaminated material.
 - C Before starting any food handling activity.
 - D Before shake hand among their colleague.
9. The quarantine for cow in *Istihalah* process is _____
- A 3 days.
 - B 7 days.
 - C 10 days.
 - D 15 days.
10. Which one of the animals below are forbidden to be killed in Islam?
- A Ant.
 - B Lies.
 - C Flies.
 - D Bees.

11. *Halal* products must be suitably packed and fulfill the following requirements, **except**
- A Packaging materials should not made from najis.
 - B *Halal* product transportation should be separated from non *halal* product.
 - C The equipments used to prepare and process the product is not contaminated with najis.
 - D Packaging design can be design with any logo, symbol, name and picture that misleading to *Shariah* law.
12. The *halal* food market strategies known as “4Ps” includes _____.
- A product.
 - B postage.
 - C premium.
 - D packaging.
13. Which one of the following methods is used to control the insects?
- A Instruction for closing doors.
 - B Elimination of their food and water.
 - C Storing foods 5 – 10 cm off the floor.
 - D Leaving aisles at least 30 cm along the walls.
14. In Malaysia, the government controls the *halal* food through multi-agency. Choose the **true** pair of role and duty of the following government agencies.
- A MOH is responsible for food safety.
 - B JAKIM is authority for food analysis.
 - C DVS is responsible for border enforcement.
 - D KPDNHEP is responsible for religious affairs.
15. All imported and local manufactured food must comply with _____
- A Food Act 1983.
 - B Animal Act 1953.
 - C Trade Description Order 2011.
 - D Animal Importation Order 1962.

[15 MARKS]

PART B

This part consist of **SIX (6)** questions.

Answer ALL questions in Answer Sheet.

QUESTION 1

The word *Shariah* refers to the totality of *Allah's* commands that regulates the life of every Muslim in all aspects.

- a. Write **five (5)** requirements of *halal* according to Malaysia Standards (MS1500:2009)

(5 marks)

- b. Discover **three (3)** main functions of JAKIM.

(6 marks)

QUESTION 2

“Prohibited to you are dead animals, blood, the flesh of swine and that which has been dedicated to other than Allah, except what you are able to slaughter before its death.”

(Al-Maidah:3)

- a. Identify **four (4)** methods of *halal* slaughtering in Islam.

(8 marks)

- b. Write **four (4)** *haram* practices during slaughtering animals.

(4 marks)

QUESTION 3

Halal certification is a process which ensures the features and quality of the products according to the rules established by the Islamic council that allow the use of *halal* logo.

- a. Recognize **six (6)** features of Malaysian *Halal* Logo.

(6 marks)

- b. Point out **four (4)** relevant documents that are needed to apply *halal* certification for slaughterhouse

(4 marks)

QUESTION 4

- a. Construct the *halal* certification fee for slaughterhouse industry.

(6 marks)

- b. Malaysia's *Halal* Certification is recognized worldwide among Muslim and non-Muslim countries. The industry should have a good system in order to assure that the products meet the requirement during the production period.

Identify **three (3)** levels of product recall.

(6 marks)

QUESTION 5

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.

- a. List **five (5)** applicants who are eligible to apply for *halal* certification.

(5 marks)

- b. State **five (5)** requirements for the *halal* packaging materials.

(5 marks)

[55 MARKS]

PART C

This part consist of **THREE (3)** questions.

Answer ALL questions in Answer Sheet.

QUESTION 1

Consumable materials could range from food, drinks, cosmetics, medicine, detergents, soaps, shampoo and deodorants to antiperspirants for human beings and feed for animals.

Explain details the requirements for *halal* consumable products.

(10 marks)

QUESTION 2

The global *halal* market size was valued at USD 7.2 trillion in 2020. *Halal* food refers to foods and beverages that are prepared according to the Islamic dietary law's rigorous guidelines.

Examine the perspectives between Muslim community and Non-Muslim community towards *halal* food.

(10 marks)

QUESTION 3

Good manufacturing practices (GMP) are the practices required in order to conform to the guidelines recommended by agencies that control the authorization and licensing of the manufacture and sale of food and beverages, cosmetics, pharmaceutical products, dietary supplements, and medical devices.

Explain in details about cleaning and sanitation procedures for GMP implementation in food services industry.

(10 marks)

[30 MARKS]

END OF QUESTION PAPER