

# KOLEJ YAYASAN PELAJARAN JOHOR ONLINE FINAL EXAMINATION

COURSE NAME : HALAL PRACTICE

COURSE CODE : DCA 2133

**EXAMINATION**: JUNE 2022

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 **7** printed pages including front page

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## PART A

Α	
oart	consists of FIFTEEN (15) questions.
er A	ALL in Answer Sheet.
Ha	alalan Toyyiban means
	permitted and lawful.
_	safe and not harmful.
_	uncertainty and doubtful.
	•
U	permissible and wholesome.
W	hich of the following is the primary objective of Shariah law?
Α	Preservation of family.
В	Preservation of assets.
С	Preservation of intellect.
D	Preservation of knowledge.
Th	ne word " <i>Syubhah</i> " can be defined as
Α	good.
В	lucky.
С	doubtful.
D	wholesome.
"de	efined as the explanation of Prophet <i>Muhammad</i> in terms of his speech,
	tions and silence." Based on the definition, it refers to
	ljma'
В	Qiyas.
С	Al-Quran.
D	As-Sunnah.
Sla	aughtering by severing the <i>labbah</i> (bottom end of the long neck) for animal such as
	mel. This statement refers to the method of <i>halal</i> slaughtering that known as
Α	Al-Nahr.
	er A B C D W A B C D Th A B C D "de ac A B C D Sia ca

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B Al-Aqru.C Al-Zabh.

**D** At-Tazkiah.

- 6. Which of the following is the sunat practice during slaughtering?
  - A Slaughtering during day times.
  - **B** Sharpen the knife in front of the animal.
  - **C** Slaughtering until the head is totally severed from the body.
  - **D** Proceed to the next process before the animal had really died.
- 7. Malaysia Halal logo consists of all the following below, except
  - A A word Halal in Arabic.
  - **B** Six-pointed star in the middle.
  - **C** "Halal" is placed in the middle of the star.
  - **D** The circle of the logo contains the word "Malaysia" in Roman and Arabic.
- 8. Based on the table below, fee rate for small and medium industry is \_\_\_\_\_

Industry	Rate (RM)
Small	100
Small and Medium	
Multinational	700

- **A** RM 400.
- **B** RM 500.
- **C** RM 600.
- **D** RM 1000.
- **9.** "Animals that has been fed with *najs* or live in a filthy condition". This statement refers to
  - A pest.
  - B land animal.
  - **C** jalalah animal.
  - **D** aquatic animal.
- 10. Which of the following ingredients are permissible to be consumed by Muslims?
  - A Birds of prey.
  - **B** Animals with long pointed teeth.
  - C Plants that are hazardous to health.
  - **D** Aquatic animals that live under the sea.

[15 MARKS]

11.	Th	e following below are the reasons for unsuccessful <i>halal</i> certificate application,		
	except			
	A	Product is not halal.		
	В	Natural substances.		
	С	Local processed products.		
	D	Fertilizers and animal feed.		
12.	4P	's consists four business opportunity for <i>halal</i> industry which refers to		
		price, product, promotion, place.		
	В	people, place, picture, prohibited.		
	С	product, people, promotion, place.		
	D	product, premium, place, promotion.		
13	"D	efined as production and testing practice that helps to ensure a quality product".		
		is statement refers to		
		Good Hygiene Practice (GHP).		
	В	Halal Assurance system (HAS).		
	С	Good Manufacturing Practice (GMP).		
	D	Hazardous Analysis Critical Control Point (HACCP).		
14.	Ch	noose the role of JAKIM in <i>halal</i> industry.		
		Authority for <i>halal</i> food.		
	В	Responsible for food safety.		
	С	Responsible for food analysis.		
	D	Responsible for animal health and abattoirs.		
15.	All	of the following are the laws and regulations related to <i>halal</i> industry, <b>except</b>		
	Α	Food Act 1983.		
	В	Audit Act 1957.		
	С	Food Regulation 1985.		
	D	Trade Description Act 2011.		

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#### **PART B**

This part consists of **FIVE (5)** questions. Answer ALL questions in Answer Sheet.

#### **QUESTION 1**

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

a. Interpret the meaning of Najs according to Shariah law.

(4 marks)

b. Explain **three (3)** primary objectives of *Shariah* (*Magasid As-Shariah*).

(6 marks)

#### **QUESTION 2**

Malaysian Protocol for *Halal* Meat and Poultry production was developed by the Department of Islamic Development Malaysia (JAKIM) to give clear guidance toward the production of *halal* meat and poultry.

a. Discover two (2) pillars of slaughtering according to Shariah law.

(4 marks)

b. Demonstrate the process of halal slaughtering of ruminant that are permitted in Islam.

(6 marks)

#### **QUESTION 3**

*Halal* certification is a guarantee that products and services meet the requirements of *halal* which produce *halal*, safe and wholesome products that are suitable for consumption.

Describe details about Malaysia *halal* logo and Malaysia *halal* certification that has been set by JAKIM.

(10 marks)

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**QUESTION 4** 

Halal certification provides assurance to all Muslim consumers because it fulfills the *Shariah* law which is a must for Muslims. Halal certification is becoming more relevant in today's market mainly because people are more aware of the halal concept.

**a.** Discuss **two (2)** requirements that a company must abide according to guidelines given by JAKIM.

(4 marks)

**b.** Explain **three (3)** types of *halal* certificate that are currently used in Malaysia *halal* industry.

(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. The issue of *halal* food usually attracts public attention as well as Malaysian's government especially issues regarding *Halalan Toyyiban* issues.

a. Discover five (5) requirements for a food to be considered halal in Malaysia.

(5 marks)

**b.** Explain **five (5)** requirements on handling processed *halal* food according to Malaysian *Halal* Certification Procedure Manual (Domestic) 2020.

(10 marks)

[55 MARKS]

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**PART C** 

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

Answer ALL questions in Answer Sheet.

**QUESTION 1** 

Halal certification is becoming more relevant in today's market mainly because people are more aware of the halal concept. It is not just about religious related matters but it extends to

the products and services being safe for consumption.

Prepare five (5) relevant documents that must be included during submitted online

application of Malaysian Halal Certification.

(10 marks)

**QUESTION 2** 

The world communities from different geographical regions have begun to understand the importance of the Muslim requirements for food and other consumption known as *halal*. The

growth of halal market can be seen by recognized certificate in both the domestic and

international arenas which also increase the trust of Muslim consumers worldwide.

Discover four (4) business opportunities that can help halal food market to grow further with

appropriate examples for each opportunity.

(10 marks)

**QUESTION 3** 

Good Manufacturing Practices (GMP) is designed to assure that the foods are produced

under hygienic conditions and that microbiological, chemical and physical hazards were

prevented.

Discuss five (5) ways to maintain personal hygiene within a food premise according to Good

Manufacturing Practice (GMP).

(10 marks)

[30 MARKS]

**END OF QUESTION PAPER**