



**KOLEJ YAYASAN PELAJARAN JOHOR
FINAL EXAMINATION**

COURSE : HALAL PRACTICE
COURSE CODE : DCA 2133
EXAMINATION : APRIL 2018
TIME : 3 HOURS

INSTRUCTION TO CANDIDATES

1. This examination paper consist of **FOUR (4)** parts:
 - PART A (15 Marks)
 - PART B (15 Marks)
 - PART C (40 Marks)
 - PART D (30 Marks)

2. Answer **ALL** questions.

3. Candidates are not allowed to bring any material to examination room **EXCEPT** with the permission of invigilator.

4. Please make sure that all material is available during this examination session:
 - i. Question paper
 - ii. Objective answer sheet
 - iii. Answer booklet

DO NOT TURN THIS PAGE UNTIL YOU ARE TOLD TO DO SO

THIS EXAMINATION PAPER CONSISTS OF 11 PRINTED PAGES

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PART A

This section contain **FIFTEEN (15)** question.

Answer **ALL** questions, please use the **OBJECTIVE ANSWER** sheet provided.

1. Halalan toyyiban means:

- A Food and drinks that are neither Halal nor Haram
- B Muslims can make the decision whether or not to perform any act that is considered mubah.
- C Another Islamic principle is that if something is prohibited anything which leads to it is likewise prohibited
- D The term describes good or actions that are permissible and whole same according syariah law Islamic principles

2. All the statement a correct about Haram animal **EXCEPT**:

- A Animals with long pointed teeth / fang or tusk ✗
- B Animal that are not slaughtered according to the syariah law ✗
- C Animals that are proper slaughtered according to the syariah law
- D Meat of that which has been slaughtered as a sacrifice for other than Allah

3. Najs according to syariah law are as below **EXCEPT**:

- A Dogs and pigs and their descendants
- B Halal food that is contaminated with things that are non-halal
- C Food drink or their ingredients permitted under the syariah law
- D Halal food that comes into direct contact with things that are non-halal

4. Good Manufacturing Practice (GMP) is a :

- A Production and testing practice that helps to ensure a quality product.
- B Given the extra food safety rigor applied to the production of kosher and Halal food.
- C Production of Halal products requires certain raw materials, additives, process, handling and transportation to meet the Halal criteria.
- D Certificate can also be used to declare that the products are Halal and hence the products can be imported to Muslim countries.

5. Good Hygiene Practice (GHP) is a :
- A Production and testing practice that helps to ensure a quality product.
 - B Given the extra food safety rigor applied to the production of kosher and Halal food.
 - C Quality practices are impacting the fortunes of manufacturing, supplies and retailer.
 - D Describes the conditions, measures and control for building, facilities, equipment, personnel, process, storage, distribution and environment required for production of wholesome food for human consumption.
6. That is classification of halal and haram food. All food are halal **EXCEPT**.
- A Animal those are slaughtered according to the Shariah law.
 - B Plants all can be eaten as long as they are not harmful to human beings.
 - C Animal that slaughtered as a sacrifice for other than Allah.
 - D All kind of water and beverage are halal as drinks accept that are hazardous to health.
7. Four pillars of halal slaughter, one of the pillars are the slaughterer. One of the statements below is **NOT** the slaughterer criteria.
- A The doer must be in ihram
 - B The slaughterer must be practicing Muslim
 - C He/she must be sound minded and baligh
 - D During the slaughtering process, the slaughterer must invoke niyyah or niat
8. What is function of JAKIM in Halal :
- A Determining and supervising the prices of items of necessities.
 - B Licensing and controlling 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. Which of the statement below is a Definition of Establishment?
- A A building for the slaughter of animals for human food
 - B The establishment shall establish internal halal control system to ensure the effectiveness and implementation of halal system
 - C Any building or any other structure, permanent or attach together with the land on which the building, or other structure is situated and any adjoining land used in connection with the preparation, slaughtering, processing, chilling and other
 - D This protocol prescribes practical guidelines for abattoir and poultry processing plant on slaughtering, stunning method, further dressing process
10. Which of the statement below are **CORRECT** about definition for Ruminant?
- A Mean bird include domestic fowls, duck, chicks geese, turkeys, guinea fowl and pigeons of any age of sex
 - B Only the animals are permitted to be slaughtered, processed and stored on a Malaysian approved establishment
 - C The body of animal after bleeding and dressing includes any part thereof and the meet, bone and other
 - 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
11. Hayat Al-mustaqirrah means:
- A The animal is left to die without its halqum and mari' not properly servered, 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 are deemed to be alive, when blood gushing out during slaughtering and movement of the animals after slaughtering
 - D Cleansing from impurity and najs white according to syariah law, it means cutting the animal which can be control and halal to be eaten by severing it trachea and esophagus

12. There are three acceptable methods for use electrical stunning, EXCEPT:

- A All type of penetrative type is allowed to 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 Stunning should not damage the head or brain or cause physical disability or death

13. The statement 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 products throughout all the supply chain from slaughtering until transportation according to Syariah Law
- D Under no circumstances are najis that come under the category of najis mughallazah (i.e. pigs or dogs and their products) allowed inside a Malaysian approved establishment

14. Electrical stunning prior to slaughtering allowed under the MS1500:2009 for cow is a:

- A 2.00-3.00 A : 2.50-3.50(second)
- B 2.50-3.50 A : 3.00-4.00(second)
- C 0.70-3.50 A : 2.00-3.00(second)
- D 0.70-1.20 A : 2.00-3.00(second)

15. There have 3 types of Halal certificates, one of the Halal certificate are:

- A Date certification
- B Halal logo certification
- C Halal certification process
- D Registration of a site certificate

(15 MARKS)

PART B

This section consists of FIFTEEN(15) questions.

Answer ALL questions, please use the answer booklet provided.

AL ZABH ✓	ALCOHOL ✓	MS2200:2008	HARUS ✓	GHP ✓
MS1500:2009 ✓	QURAN ✓	ELECTRICAL STUNNING	BEES ✓	MAKRUH
PRODUCT RECALL ✓	GMP ✓	NIYYAH	HADITH ✓	ISO22000
FARDHU AIN	HARAM	LIFE ✓	AL AQRU	HALAL

1. The Qur'an is the direct words of Allah, as revealed and transmitted by the prophet Muhammad.
2. It is considered _____ for a Muslim to provide halal food and halal related services to the community where previously there is none.
3. To preserve _____ is one of the primary objective of Shariah, for example islam prohibits causing haram to oneself and encourage muslim to be keen to do whatever is beneficial to his health and take all preventive measure.
4. Woodpecker and _____ are among those animals forbidden to be killed in islam.
5. Genetic modification will be considered MS1500:2009 as long as the source animal is halal.
6. Method of halal slaughtering _____ mean slaughtering by cutting at the trachea for animal such cow and sheep.
7. The _____ of performing the halal slaughtering must be only to Allah alone.
8. Slaughtering the animal with dull blades are _____ practice in slaughtering.

9. An act that avoiding it's doing is preferable over doing it."the most abominable of permissible things in the sight of Allah is divorce", (prophet Muhammad said). This statement also know as _____ in islamic ruling.
10. For the cosmetics and personal care products the require halal certification, the products must comply with the Malaysia Standard _____ .
11. The _____ Food Safety Management System emphasizes communication, systems management, prerequisite programs, and HACCP principles to assure complete food safety along the food chain.
12. _____ program is a process taken by the responsible person who places the product on the market, to remove or withdraw a particular cosmetics product from all links of distribution.
13. Consumers and Islamic jurists have identified _____ as a substance that is haram for consumption, whilst the process of fermentation is perceived as an unethical process as it produces intoxicants.
14. _____ is a production and testing practice that helps to ensure a quality product.
15. _____ , the stunner should be of the type approved by the authority and of the type head only.

(15 MARKS)

PART C

This section consists of **EIGHT(8)** questions.

Answer **ALL** questions, please use the answer booklet provided.

1. One of Islam's initial accomplishments was, therefore, to establish certain legal principles and measures for rectifying this important matter, these principles were then made the determining criteria on which the questions of what is halal and what is haram were to be based.

- a) Those have seven (7) principles of halal and haram food, list down **four (4)** principles of halal and haram food:

(4 Marks)

- b) List down **two (2)** importance of halal food from the perspectives of non-Muslims.

(2 Marks)

- c) Explain in detail the **DEFINITION** of:

- i. Halal

(2 Marks)

- ii. Mushbooh

(2 Marks)

- iii. Haram

(2 Marks)

2. The global Halal market has gained its attention from the trade merchant world. Many Halal Expos had been held around the world, for example in Malaysia, Singapore, Turkey, Dubai-UAE and Iran.

- d) What are dynamics driving forces of the global halal food market?

(2 Marks)

3. Explain the criteria for land animal are haram in Shariah law:
(2 Marks)
4. Explain about **HARAM** practice in slaughtering.
(2 Marks)
5. Explain about **DEFINITION** of ruminant
(2 Marks)
6. Halal certification is recognition that the products are permissible under Islamic law. These products are thus edible, drinkable or usable by Muslims.
- a) Give **two (2)** terms and condition to use JAKIM Halal certificate and Malaysia Halal logo.
(4 Marks)
- b) Table below show fee rate for Product Manufacturing Industry

Industry	Rate (MYR)
Small industry	100.00 / year
Small & medium industry (SME)	?
Multinational industry	700.00 / year

250 000

- i. Give the fee rate and type of classification for small & medium industry (SME).

(4 Marks)

Two Muslim cooks should be working full time in
the kitchen

7. Table above show the implementation of halal practice in the hotel and catering operation.

a) List **four (4)** other implementation of halal practice in the hotel and catering operation.

(4 Marks)

b) List **four (4)** general Good Manufacturing Practice (GMP's) requirement of staff/worker in halal operation.

(4 Marks)

8. Explain about:

a. pneumatic stunning.

(2 Marks)

b. Mechanical stunning.

(2 Marks)

(40 MARKS)

PART D

This section contain **THREE(3)** question.

Answer **ALL** questions, please use the answer booklet sheet provided.

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

- a. **EXPLAIN** in detail about workers are required to practice code of ethics and good hygiene practice

(10 Marks)

2. The reason for having and taking halal food are of religious obligation. In a multicultural nation such as Malaysia, the non-Muslim also regards halal food with high esteem and associated it with high degree of quality.

- a. **EXPLAIN** the importance of halal food from the perspectives of Muslim and non-Muslims

(10 Marks)

3. 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. In addition, the industry should have a good system in order to assure that the products meet this requirement forever and no mistake can be made during the production period. Halal management is managing of all the function and activities necessary to determine and achieve halal products.

- a) **EXPLAIN** about insect control.

(5 Marks)

- b) **EXPLAIN** about raw material receiving and storage.

(5 Marks)

(30 MARKS)

END OF QUESTION PAPER

