



**KOLEJ YAYASAN PELAJARAN JOHOR
ONLINE FINAL EXAMINATION
(SKEMA JAWAPAN SET B)**

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 **11** printed pages including front page*

PART A

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

1. *Toyyib* means _____
 - A **superb.**
 - B disgust.
 - C hazardous.
 - D abominable.

2. Any food or drink which does not fall clearly under the *halal* or *haram* category is considered as _____
 - A *najs.*
 - B *halal.*
 - C *mubah.*
 - D ***syubhah.***

3. The totality of Allah's commands that regulates the life of every Muslim in all aspects is the meaning of _____
 - A *law.*
 - B *qiyas.*
 - C ***shariah.***
 - D *al-quran.*

4. *Mubah* is also known as _____
 - A obligatory.
 - B **permitted.**
 - C forbidden.
 - D discouraged.

5. Which parts of the animal's body must be severed in order to make it *halal*?
 - A **Trachea.**
 - B Stomach.
 - C Faced knob.
 - D Frontal bone.

6. The example of *haram* practice during slaughtering is _____
- A **still within ihram.**
 - B invoke the name of Allah.
 - C slaughtering while facing kiblah.
 - D slaughtering conducted by a blind person.
7. Religious dietary practice that is rooted in Jewish tradition is the meaning of _____
- A *halal*.
 - B **kosher.**
 - C sattvic.
 - D ahisma.
8. If the employees are sick, what should the employer do?
- A Ask them to wash their hand frequently.
 - B Maintain the cleanliness in the production.
 - C **Not be allowed to work until they have recovered.**
 - D Direct contact between employee's hand and raw materials.
9. The quarantine period for poultry in *Istihalah* process is _____
- A **3 days.**
 - B 7 days.
 - C 10 days.
 - D 15 days.
10. Which one of the aquatic animals below are forbidden to eat?
- A **Puffer.**
 - B Tilapia.
 - C Sardine.
 - D Mackerel

11. Which one of the following below are eligible to apply for the *Halal* Certification?
- A **Trader.**
 - B Auditor.
 - C Customer.
 - D Consumer.
12. Why non-Muslim community also have a demand in *halal* foods?
- A To obey God's commands.
 - B It is considered as the community requirement.
 - C **Signifies that the products is wholesome, clean and safe to be eaten.**
 - D Sees halal foods as the personal requirement and obligatory to consume.
13. What is the meaning of Good Hygiene Practice (GHP)?
- A Production and testing practice that helps to ensure the quality products.
 - B Scientific discipline describing handling in ways that prevent food-borne illness.
 - C The state of having reliable access to a sufficient quantity of affordable, nutritious.
 - D **The conditions, measures and control for building, facilities, personnel, required for production of wholesome food for human consumption.**
14. In Malaysia, the government controls the *halal* food through multi-agency. Choose the **false** pair of role and duty of the following government agencies.
- A MOH is responsible for food safety.
 - B JAKIM is authority for halal certification.
 - C **DVS is responsible for border enforcement.**
 - D KPDNHEP is responsible for monitor prices of essential goods.
15. Why do laws and regulations need to be implemented on *halal* production?
- A To facilitate *halal* food trade only for global market only.
 - B **Guideline to Muslim and non-Muslim food manufactures.**
 - C Guideline to consumers when purchase the *halal* products.
 - D To ensure that *halal* food consumers fulfill their moral obligation.

[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. Explain **four (4)** sources of Shariah.

1. Al-Quran + explanation. (2 marks)

2. Sunnah/hadith + explanation (2 marks)

3. Ijma' Ulama' + explanation (2 marks)

4. Qiyas + explanation (2 marks)

(8 marks)

b. Why the *Shariah* law is implemented?

1. To preserve the maslahah or general welfare such as to secure the welfare of humanity physically, morally and spiritually in this world and hereafter. (2 marks)

2. Prevalent on the benefits of the individual and that of the community. Simultaneously it facilitates improvement and perfection of human life. (2 marks)

(4 marks)

QUESTION 2

a. State **three (3)** conditions using the stunning method prior to slaughtering.

1. The animal should be stunned temporarily only. (1 mark)

2. The stunning should neither kill nor cause permanent injury to the animal.

(1 mark)

3. Gadgets used to stun pigs must not be used to stun halal animals. (1 mark)

(3 marks)

b. Explain briefly the using of mechanical and electrical stunning.

Mechanical:

1. It can be use on cows and buffaloes only (1 mark)
2. Only non-penetrative type is allowed (1 mark)
3. The stunner must not penetrate or break the head. Any injury caused should not be permanent (1 mark)
4. The skull of the animal after being skinned should be checked for permanent injury (1 mark)
5. If found to be broken or penetrated, the carcass shall be deemed non-Halal (1 mark)

Electrical:

1. The stunner should be of the type approved by the authority and of the type Head-Only Stunner where electrodes are place on head region only (1 mark)
2. Stunning should not damage the heart or brains or cause physical disability or death (1 mark)
3. Electrical stunning of poultry is allowed using water bath stunner only (1 mark)
4. Electrical stunning prior to slaughtering allowed under the MS1500:2009 (1 mark)

(9 marks)

QUESTION 3

a. Recognize **six (6)** terms and condition to use JAKIM *halal* certificate.

1. The Halal certificate cannot be traded, leased, exchanged, forged, abused or amended in whatever way (1 mark)
2. The use of Halal logo is subjected to existing laws and regulations of the country (1 mark)
3. Any changes on the name and address of the company, factory/premise, brand name, ingredient, manufacturers and other related matters should be reported to JAKIM in writing for further action (1 mark)
4. The Halal certificate owner is responsible on the loss or damage of the certificate whereby a police report should be made and should be informed in writing as soon as possible (1 mark)

5. The Halal certificate can be withdrawn or terminated at any time before its expiry date and the use of Halal logo is not allowed when the company is found to contravene with Halal certification procedures or if there is any matter or way of handling which is doubtful according to Shariah law (1 mark)

6. JAKIM can blacklist and publish any company which had failed to comply with the terms and condition of JAKIM Halal certification procedure (1 mark)

(6 marks)

b. Point out **five (5)** relevant documents that are needed to apply *halal* certification for food premise.

1. Copy of company registration certificate (1 mark)

2. Copy of business license from the local authority (1 mark)

3. Copy of identity card & appointment letters of 2 Muslim Malaysian cooks/food handlers for each outlet /premises/kitchen (1 mark)

4. Copy of valid Halal certificate for ingredients from the State Islamic Religious Department (JAIN) and recognized foreign Islamic body (1 mark)

5. Copy of product specifications for each ingredient (1 mark)

6. Location map of premises (1 mark)

(5 marks)

QUESTION 4

a) Discuss **six (6)** good ethics that must be adopt by the employees on the food processing area.

1. All employees must receive certain specified injections at any health centers recognized by the government before and after being taken into employment (1 mark)

2. All employees must maintain good health and cleanliness especially those who work as production operators (1 mark)

3. Employees who are sick or injured or suffering open wounds that could jeopardize production quality must not be allowed to work until they have recovered (1 mark)

4. Direct contact between employees' hands and raw materials or unfinished products must be avoided (1 mark)

5. Smoking, eating, drinking or storing of food, drinks, cigarettes or medicines must be done in specially designated areas and not allowed in the production area or any other area so as not to jeopardize quality of production (1 mark)
6. All personnel entering the production area must wear proper factory attire or clean and decent clothing (if there is no designated factory attire) according to the health and cleanliness procedures. This applies to permanent and part time staff, management personnel and visitors and so on. (1 mark)
7. Employees must practice good hygiene and wear proper attire, head and mouth cover, gloves and proper shoes (1 mark)
8. Employees must wash their hands thoroughly with appropriate hand sanitizers (1 mark)
9. Employees are not allowed to wear jewelry, watches and other accessories at the food processing area to avoid possible contamination during the food handling process (1 mark)
10. Employees must always be present at their designated duty areas (1 mark)
11. Employees must be responsible and committed to abiding by the underlined Halal policy (1 mark)

(6 marks)

b) State **three (3)** benefits of *Halal* Assurance implementation.

1. To maintain the consistency of Halal product during Halal certificate validity. (1 mark)
2. To arise internal awareness in the company. (1 mark)
3. The company has a guideline on Halal production process. (1 mark)

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)** reasons the application of *halal* certificate are unsuccessful.

1. The company is producing and distributing Halal and non-Halal products (1 mark)
2. Product is not Halal (1 mark)
3. Natural substances that do not involve any processing (1 mark)

4. Drugs or products that are categorized as pharmaceutical products by the Ministry of Health Malaysia (1 mark)
5. Hair color/hair dye (1 mark)
6. Processed products which were manufactured overseas (1 mark)
7. Products that are labeled with names synonymous to confusing terminologies such as 'bak kut teh', 'ham', 'hot dog' and so on (1 mark)
8. Fertilizers and animal feed (1 mark)

(5 marks)

b. Explain **three (3)** requirements for the storage and transportation of *halal* food.

1. All Halal food that are stored, transported, display, sold and served shall be categorized and labeled Halal and segregated at every stage so as to prevent them from being mixed or contaminated with things that are non-Halal.

(2 marks)

2. Products based on najis Mughallazah shall be stored in dedicated place. For example, pork cannot be mixed with bovine meat (2 marks)

3. Transportation vehicles such as bonded truck shall be dedicated and appropriate to the type of the Halal food and satisfy hygiene and sanitation condition. (2 marks)

(6 marks)

[55 MARKS]

PART C

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

Answer ALL questions in Answer Sheet.

QUESTION 1

Packaging is essential as it is used for the identification of the products in marketing. It enhances the appearance of the label for promoting the product. This is the major importance of labeling in marketing.

Explain **five (5)** information that shall be attached to the container.

- **Name of the product + explanation. (2 marks)**
- **Net content expressed in metric system + explanation (SI units). (2 marks)**
- **Does not contain any ingredients that are Najs according to Shariah + explanation (2 marks)**
- **Name and address of the manufacturer, importer and distributor and trademark. + explanation (2 marks)**
- **List of ingredients + explanation (2 marks)**
- **Code number identifying date and batch number of manufacture and expiry date + explanation (2 marks)**
- **Country of origin + explanation (2 marks)**

(10 marks)

QUESTION 2

Halal certification is not only a valuable tool for consumers, it also allows companies to market their products to a whole new sector of the population.

Discuss the business opportunity for halal food market.

- 1. Product + explanations (3 marks)**
- 2. Price + explanations. (3 marks)**
- 3. Place + explanations. (3 marks)**
- 4. Promotion + explanations. (3 marks)**

(12 marks)

QUESTION 3

Recall is the act of officially summoning someone or something back to its place of origin. A product recall is defined as a request to return, exchange, or replace a product after a manufacturer or consumer watch group discovers defects that could hinder performance, harm consumers, or produce legal issues for the producers.

Point out steps of product recall based on GMP requirements.

- 1. Responsible person should be independent from seller or marketing. (1 mark)**
- 2. Must have an effective recall SOP in place, must be tested. (1 mark)**
- 3. Must notify all supplier and all countries to which product may have been distributed. (1 mark)**
- 4. Must liaise with suppliers for all recall events. (1 mark)**
- 5. Distribution records should be readily available to responsible person. (1 mark)**
- 6. Secure storage of goods awaiting disposition. (1 mark)**
- 7. Progress recorded and final report issued. (1 mark)**
- 8. Reconciliation between delivered and recovered quantities. (1 mark)**

(8 marks)

[30 MARKS]

END OF SCHEME ANSWER