

PART A

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

1. *Halal* means _____
 - A permitted and lawful.
 - B safe and not harmful.
 - C prohibited and unlawful.
 - D uncertainty and doubtful.

2. Which of the following is second source of *Shariah* law?
 - A *Qiyas*
 - B *Al-Ikhlās*
 - C *As-Sunnah*
 - D *Ijma' Ulama*

3. The word "*THOYYIB*" define as _____
 - A pure.
 - B good.
 - C lucky.
 - D wholesome.

4. "Define as direct words of Allah, as revealed to and transmitted by the Prophet *Muhammad*." Based on the definition, it refers to _____
 - A *Al-Urf*.
 - B *Al-Quran*.
 - C *Al-Istihsan*.
 - D *Al-Maslahah Al-Mursalah*

5. Slaughtering by cutting at the trachea (*halqum*) for animal such as cow and sheep. This statement refer to the method of *halal* slaughtering that known as _____
 - A *Al-Nahr*.
 - B *Al-Aqru*.
 - C *Al-Zabh*.
 - D *At-Tazkiah*.

6. Which of the following is the *haram* practice during slaughtering?
- A Slaughtering with dull blades.
 - B Sharpen the knife as sharp as possible.
 - C Proceed to the next process before the animal had really died.
 - D Laying animal on its left side with care and its head is put up a bit.
7. *Halal* certification for slaughterhouse valid within _____
- A 1 year.
 - B 2 years.
 - C 3 months.
 - D 6 months.
8. Based on the table below, fee rate for small industry is _____

Industry	Rate (RM)
Small	
Small and Medium	400
Multinational	700

- A RM 100.
 - B RM 150.
 - C RM 200.
 - D RM 250.
9. Which of the following land animal that *haram* to be eaten by Muslim?
- A Cow
 - B Swine
 - C Horse
 - D Buffalo
10. All following below are categorizes as pest, **except**
- A Ant
 - B Rat
 - C Crab
 - D Cockroach

11. The application of *halal* certification should submitted relevant documents, **except**
- A Company profile.
 - B Worker monthly payslip.
 - C Location map of premise.
 - D Type of packaging material.
12. 4Ps consists four business opportunity for *halal* industry which refers to _____
- A Price, product, promotion, place.
 - B People, place, picture, prohibited.
 - C Product, people, promotion, place.
 - D Product, premium, place, promotion.
13. Which is the correct GMP requirement in *halal* operation?
- A Pest control.
 - B Documentation.
 - C Adequate space.
 - D Processing food.
14. Choose the role of the government in *halal* industry.
- A Maintain quality assurance.
 - B Information gathering and research.
 - C Trained managers and food handlers.
 - D Practice *halal* and good hygiene practice during producing products.
15. MS1500:2009 is a guideline for _____ industry.
- A food
 - B logistic
 - C cosmetic
 - D pharmaceutical

[15 MARKS]

PART B

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

Answer ALL questions in Answer Sheet.

QUESTION 1

“O mankind!, there hath come to you direction from your lord and a healing for the (disease) in your hearts and for those who believe, a guidance and a mercy.”

(Yunus:57)

a. Explain briefly *Najs* according to *Shariah* law.

(2 marks)

b. According to the Malaysian Standards MS1500:2009, state **four (4)** conditions of *halal* food and drink permitted under *Shariah* law.

(4 marks)

c. Describes the **five (5)** primary objectives of *Shariah* (*Maqasid Shariah*) below:

- i. Preservation of religion
- ii. Presevation of life
- iii. Preservation of intellect
- iv. Preservation of progeny
- v. Preservation of property

(5 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. Define the terms below:

- i. Abattoir
- ii. Carcass
- iii. Poultry
- iv. Ruminant

(4 marks)

b. Explain **three (3)** types of stunning.

(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.

a) Describes **five (5)** terms and conditions to use JAKIM *Halal* Certificate and Malaysia *Halal* Logo.

(5 marks)

b) List **five (5)** good hygiene practices for workers in processing area.

(5 marks)

QUESTION 4

“Forbidden to you, meat of that has been slaughtered as a sacrifice for other than Allah or has been not mentioned the name of Allah.”

(*Al-Maidah: 3*)

a) Define the terms below:

i. *Al-Jalalah* animal (2 marks)

ii. Genetically Modified Organisms (GMO) (2 marks)

b. Describes the definition of pest and give **three (3)** examples of pest that are *haram* to be eaten in Islam.

(5 marks)

QUESTION 5

Muslim consumers are very concern towards the ingredients of product that they used in daily routine. Doubtful about the product quality in every aspects of ingredients, processing and handling the products especially on the *Halalan Toyyiban* issues.

a. State **five (5)** criterias of *halal* certified products.

(5 marks)

b. Explain the correct handling *halal* product during storage and transportation the products.

(4 marks)

QUESTION 6

The global *halal* market has gained its attention from the trade merchant world which many *halal* expos had been held around the world for example in Singapore, Turkey, Dubai-UAE and Iran.

a. Identify **two (2)** dynamics of driving forces in global *halal* market.

(2 marks)

b. Describes **four (4)** ways to promote *halal* product in global *halal* market.

(4 marks)

[55 MARKS]

PART C

This part consist 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.

Discuss **five (5)** relevant documents that must be included during submitted online application of *halal* certification.

(10 marks)

QUESTION 2

In Malaysia, which are multicultural nation including non-Muslim are aware about the *halal* food in the market today.

Explain **five (5)** importances of *halal* food from the perspective of Muslim and non-Muslim in Malaysia.

(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.

Dicuss **five (5)** ways to control insect in food premise.

(10 marks)

[30 MARKS]

END OF QUESTION PAPER