

SULIT



BAHAGIAN PEPERIKSAAN DAN PENILAIAN  
JABATAN PENDIDIKAN POLITEKNIK  
KEMENTERIAN PENDIDIKAN MALAYSIA

JABATAN PELANCONGAN DAN HOSPITALITI

PEPERIKSAAN AKHIR  
SESI DISEMBER 2014

**HH311: HALAL PRACTICE**

**TARIKH : 08 APRIL 2015**  
**MASA : 8.30 AM – 10.30 AM (2 JAM)**

Kertas ini mengandungi **DUA PULUH (20)** halaman bercetak.

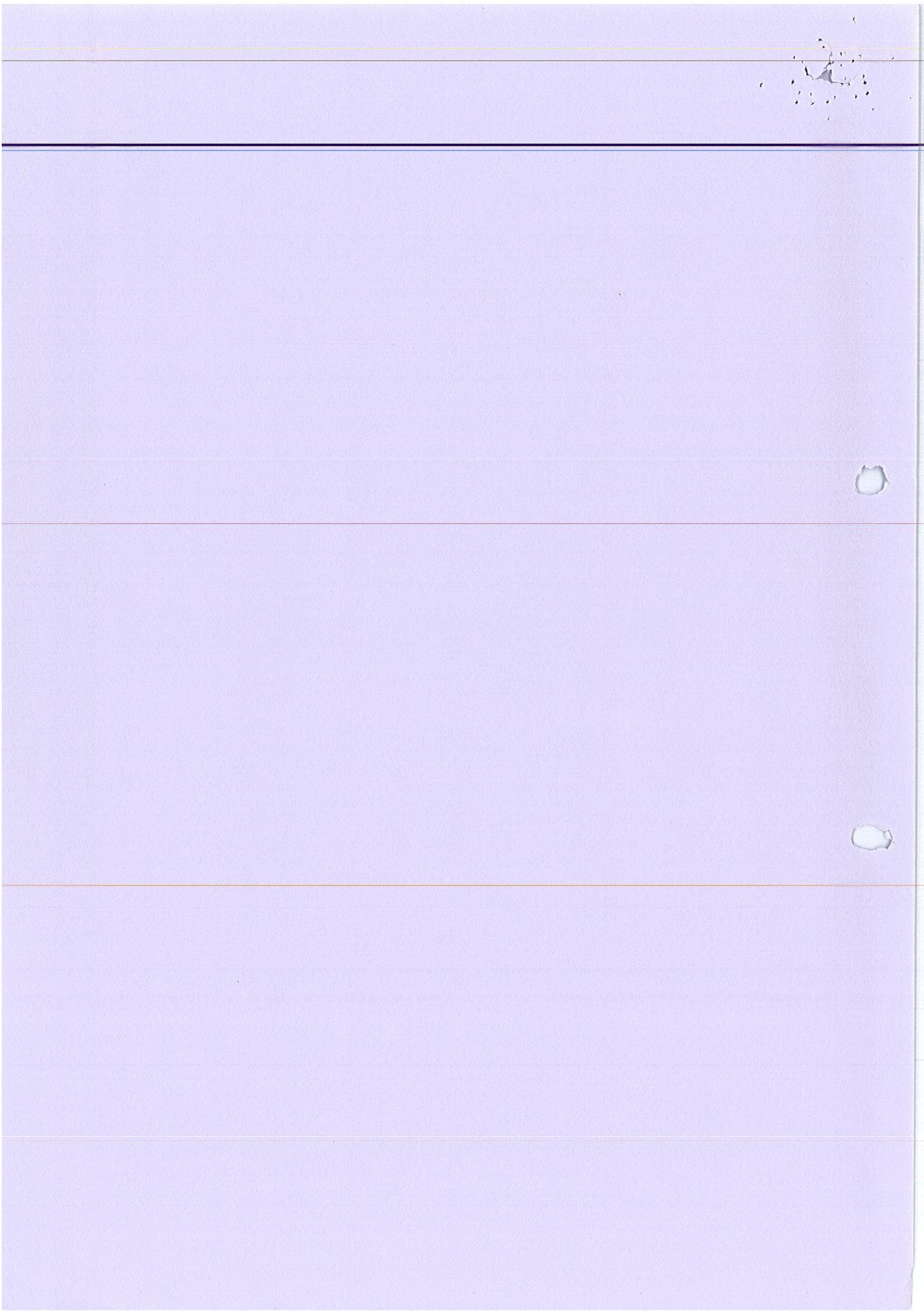
Bahagian A: Struktur (6 soalan)

Dokumen sokongan yang disertakan : Kertas Graf, Formula dsb / Tiada

**JANGAN BUKA KERTAS SOALANINI SEHINGGA DIARAHKAN**

(CLO yang tertera hanya sebagai rujukan)

**SULIT**



**SECTION A: 20 MARKS****BAHAGIAN A. 20 MARKAH****INSTRUCTION:**

This section consists of **TWENTY (20)** objective questions. Mark your answers in the OMR form provided.

**ARAHAN:**

Bahagian ini mengandungi **DUA PULUH (20)** soalan objektif. Tandakan jawapan anda di dalam borang OMR yang disediakan.

CLO 1

C1

1. Which of the animals is **TRUE** about the quarantine days for *Jallalah* animals

*Manakah diantara berikut **BENAR** tentang tempoh pengasingan untuk haiwan Jallalah*

- A. Cow – 30 days  
*Lembu*
- B. Camel – 40 days  
*Unta*
- C. Sheep – 7 days  
*Biri-biri*
- D. Fish – 5 days  
*Ikan*

CLO 2  
C2

2. Categorize the animals stated in the above statement.

- Kategorikan haiwan yang telah dinyatakan di atas.*
- A. Animals that are forbidden to be killed  
*Haiwan yang tidak dibenarkan untuk dibunuh*
  - B. Creatures that are considered repulsive  
*Haiwan yang dianggap menjijikkan*
  - C. Intentionally and continually fed with najis  
*Diberi makan najis dengan sengaja atau secara berterusan*
  - D. Animals with long pointed teeth or tusks  
*Haiwan yang mempunyai taring atau gading*

CLO 3  
C3

3. Which of the following sources of Islamic law are taken from the prophetic tradition?

- Manakah antara sumber perundangan Islam berikut diambil dari tradisi kenabian?*
- A. Al-Quran  
*Al-Quran*
  - B. Al-Hadith  
*Hadis*
  - C. Analogous  
*Qias*
  - D. Consensus of Scholars  
*Kesepakatan Ulama*

CLO 1

4. Which department has the authority in awarding Veterinary Health Mark logo?

C2

*Jabatan manakah yang berkuasa menganugerahkan logo Veterinary Health Mark?*

- A. Department of Health  
*Jabatan Kesihatan*
- B. State Islamic Religion Council  
*Jabatan / Majlis Agama Islam*
- C. Department of Veterinary Services  
*Jabatan Perkhidmatan Veterinar*
- D. Department of Islamic Development Malaysia (JAKIM)  
*Jabatan Kemajuan Islam Malaysia*

CLO 1

5. Which of the following department has the full authority on Food Act 1983?

C2

*Manakah antara jabatan berikut yang mempunyai kuasa penuh ke atas Akta Makanan 1983?*

- A. Health Department  
*Jabatan Kesihatan*
- B. Immigration Department  
*Jabatan Imigresen*
- C. Royal Malaysian Custom  
*Kastam Di Raja Malaysia*
- D. Veterinary Service Department  
*Jabatan Perkhidmatan Veterina*

CLO 1

6. Which of the following are the non-governments organizations (NGO's) that protect the consumer rights?

C2

*Manakah antara berikut merupakan pertubuhan bukan kerajaan yang melindungi hak-hak pengguna?*

- I. CAP
  - II. PPIM
  - III. FOMCA
  - IV. CUEPACS
- 
- A. I, II and III only
  - B. I, II and IV only
  - C. II, III and IV only
  - D. All of the above  
*Semua di atas*

CLO 3

7. Identify the title for Malaysian Standard MS 2200: Part 1: 2008

C1

*Kenalpasti tajuk bagi dokumen Standard Malaysia 2200: Part 1: 2008*

- A. Islam and Halal Principle – Definition and Explanation of Terms  
*Prinsip Islam dan Halal – Definisi dan Penjelasan Istilah*
- B. Quality Management Systems – Requirements from Islamic Perspective  
*Sistem Pengurusan Kualiti – Keperluan Mengikut Perspektif Islam*
- C. Islamic Consumer Goods – Part 1: Cosmetic and Personal Care – General Guidelines  
*Barang Gunaan Islam – Bahagian 1: Kosmetik dan Dandanan Diri – Garis Panduan Umum*
- D. Halal Food – Production, Preparation, Handling and Storage – General Guidelines Second Revision)  
*Makanan Halal – Pengeluaran, Penyediaan, Pengendalian dan Penyimpanan – Garis Panduan Umum (Semakan Kedua)*

CLO 3

8. Which of the following statements are **TRUE** for a franchise restaurant?

C3

*Manakah antara pernyataan berikut adalah **BENAR** mengenai restoran francis?*

- I. The application fee for franchise restaurant is RM100.00  
*Yuran permohonan bagi restoran francis adalah RM100.00*
  - II. Each franchise restaurant must have minimum of two Muslim workers  
*Setiap restoran francis mestilah mempunyai sekurang-kurangnya dua pekerja Muslim*
  - III. Halal certification can only be applied by the Headquarters or the main restaurant  
*Permohonan pensijilan halal hanya dipohon oleh ibu pejabat atau restoran utama sahaja*
  - IV. If one of the franchise restaurant are closed because of using non-halal ingredients, others restaurants will be closed too  
*Jika salah satu restoran francis di tutup kerana menggunakan ramuan tidak halal, maka lain-lain restoran juga akan ditutup*
- A. I, II and III
  - B. I, II and IV
  - C. II, III and IV
  - D. All of the above  
*Semua di atas*

CLO 4

C3

9. Audit process will be conducted within \_\_\_\_\_ days after payment is received.

*Proses audit akan dijalankan dalam masa \_\_\_\_\_ hari selepas pembayaran dibuat.*

- A. 10 hari  
*10 days*
- B. 20 hari  
*20 days*
- C. 30 hari  
*30 days*
- D. 40 hari  
*40 days*

Certification fee charges for applying Malaysia Halal Certification is based on its type and criteria:

- Global Chain
- Annual Revenue >RM25million

*Yuran pensijilan bagi memohon sijil Halal Malaysia adalah berdasarkan kepada jenis dan kriteria:*

- Rantaian Global
- Keuntungan Tahunan >RM25juta

- CLO 1      10. Identify the type of industry that is suitable with the statement above.

C2            *Kenalpasti jenis industri yang sesuai bagi penyataan ayat di atas.*

- A. Franchise  
*Francais*
- B. Small Industry  
*Industri Kecil*
- C. Multi National  
*Antarabangsa*
- D. Small and Medium Industry  
*Industri Kecil dan Sederhana*

- CLO 3      11. Which of the following statements are **TRUE** about certification for kitchen outlet?

C3            *Manakah antara penyataan berikut **BENAR** berkenaan persijilan bahagian dapur?*

- I. The application fee is RM100.00  
*Yuran permohonan yang dikenakan adalah RM100.00*
- II. Must have minimum two Muslim workers  
*Mempunyai sekurang-kurangnya dua pekerja Muslim*
- III. Halal certification must be applied by outlet  
*Permohonan pensijilan halal mestilah mengikut premis*
- IV. Store must be separated between halal and haram  
*Stor mestilah terasing antara halal dan haram*

- A. I, II and III
- B. I, III and IV
- C. II, III and IV
- D. All of the above  
*Semua di atas*

CLO 1  
C2

12. Which of the following statements are **TRUE** about slaughter house that is categorized as small size?

- Manakah antara pernyataan berikut **BENAR** berkaitan rumah sembelihan yang dikategorikan sebagai bersaiz kecil?*
- A. The fee charge for small size slaughter house is RM 150.00 only  
*Yuran yang dikenakan kepada rumah sembelihan bersaiz kecil adalah RM150.00 sahaja*
  - B. Number of birds slaughtered per month are not more than 2,000 birds  
*Jumlah burung yang disembelih setiap bulan tidak melebihi 2,000 ekor*
  - C. The small size slaughter house can only slaughter birds and poultry only  
*Rumah sembelihan bersaiz kecil hanya dibolehkan untuk sembelihan jenis burung dan unggas sahaja*
  - D. Buffalo and cattle slaughtered by small size slaughter house are not more than 50 animals per day  
*Kerbau dan lembu yang disembelih oleh rumah sembelihan mestilah tidak melebihi 50 ekor sehari*

13. Technical offences that action to be taken is the withdrawal of JAKIM Halal

CLO4  
C3

Certificate refers to

*Kesalahan teknikal di mana pihak JAKIM boleh menarik balik Sijil Halal merujuk kepada*

- A. Minor Offences

*Kesalahan Kecil*

- B. Major Offences

*Kesalahan Besar*

- C. Serious offences

*Kesalahan Serius*

- D. Critical Offences

*Kesalahan Kritikal*

CLO1  
C1

14. Which of the following definition is **TRUE** about Halal Food according to Trade Description Act 2011?

*Manakah yang berikut adalah **BENAR** berkenaan definisi Makanan Halal menurut Akta Perihal Dagangan 2011?*

- A. does contain anything which is considered to be impure according to Hukum Syarak;

*mengandungi apa sahaja yang dikategorikan tidak suci mengikut hukum Syarak*

- B. has not been prepared, processed or manufactured using any instrument that was not free from anything impure according to Hukum Syarak

*tidak disediakan, diproses atau dikilangkan menggunakan bahan-bahan yang tidak bebas dari apa sahaja yang tidak suci mengikut hukum syarak*

- C. has not in the course of preparation, processing or storage been in contact with or close proximity to any food that is halal or anything that is considered to be impure according to Hukum Syarak

*tidak terkandung di dalam kursus menyedia, memproses atau menyimpannya itu bersentuhan atau berdekatan dengan apa-apa makanan yang halal atau apa-apa juga yang dihukum sebagai najis mengikut Hukum Syarak*

- D. Neither is nor consist of or contains any part or matter of an animal that a Muslim is permitted by Hukum Syarak to consume or that has not been slaughtered in accordance with Hukum Syarak;

*Tidak terdiri daripada atau mengandungi apa-apa bahagian atau benda dari binatang yang dibenarkan oleh Hukum Syarak memakannya, atau yang tidak disembelih mengikut Hukum Syarak*

CLO4  
C2

15. The following tools characteristic are suitable to be use according to Good Manufacturing Practices **EXCEPT?**

*Ciri-ciri peralatan yang berikut sesuai digunakan mengikut Amalan Pengilangan Baik **KECUALI?***

- A. Plastic

*Plastik*

- B. Wooden

*Kayu*

- C. Stainless steel

*Keluli tahan karat*

- D. Alterable parts

*Bahagian yang boleh diubah*

CLO5

C1

16. The layout of food premise must be designed to suit the type of food being prepared and

processed. There should be adequate space for the following:

*Susun atur premis makanan juga hendaklah direka bentuk bersesuaian dengan jenis produk makanan yang disediakan dan diproses. Ruang kerja yang sesuai hendaklah disediakan untuk:*

I. Storage for non-food items

*Penyimpanan bahan bukan makanan*

II. Staff facilities (changing facilities, canteen, washroom and prayer room)

*Kemudahan pekerja (kemudahan persalinan, kantin, tandas, dan surau)*

III. Storage (dry, chilled and frozen)

*Penyimpanan (kering, dingin dan sejuk beku)*

IV. Washing

*Pembersihan*

A. I,II III

B. I.II,IV

C. I,II,III,IV

D. II,III,IV

CLO3

17. Which of the following statement is not in the approval and certification stage?

*Antara pernyataan berikut yang manakah tidak termasuk dalam peringkat pengesahan dan pensijilan?*

- A. Payment of fee

*Pembayaran yuran*

- B. Review and approval panel

*Mesyuarat panel dan pengesahan*

- C. Monitoring and renewal

*Pemantauan dan pembaharuan*

- D. Issuance of certificate

*Pengeluaran pensijilan*

CLO2

C2

18. Which of the following statement is **TRUE** about roles of an Auditor.

*Yang manakah pernyataan di bawah adalah **BETUL** tentang peranan Juru Audit.*

- I. Revoke halal certificate

*Membatalkan sijil halal*

- II. Conduct follow up audit

*Menjalankan audit susulan*

- III. Identifying Non Conformance

*Mengenalpasti ketidakpatuhan*

- IV. Checking the current compliance status

*Menyemak status pematuhan semasa*

CLO5  
C2

- A. I & II
- B. II & III
- C. II, III & IV
- D. I, II, III & IV

19. Good agriculture practices to farm beef includes

*Amalan pertanian yang baik bagi ternakan lembu adalah*

I. Good animal welfare

*Penjagaan haiwan yang baik*

II. Good production management

*Pengurusan pengeluaran produk yang baik*

III. Good Feed and Feeding method

*Pemberian makanan dan kaedah pemakanan yang baik*

IV. Good environmental management

*Pengurusan persekitaran yang baik*

A. I & II

B. II & III

C. I, III & IV

D. I, II, III & IV

CLO1

20. Receiving of raw materials (ingredients) and packaging materials are critical checkpoint in assuring the integrity and wholesomeness of halal food. For any critical ingredients, ensure that

*Penerimaan bahan mentah dan bahan pembungkusan merupakan pemeriksaan yang kritikal dalam memastikan integriti dan kesegaran makanan halal. Untuk bahan-bahan kritikal, pastikan bahawa*

I. The name of the ingredients matches the description of the halal certificate  
*Nama bahan sepadan dengan perihal sijil halal*

II. Name and address of the manufacturer and distributor are available  
*Terdapat nama dan alamat pengilang dan pengedar*

III. Ingredients content is described and free from doubtful content  
*Kandungan bahan-bahan yang dinyatakan bebas daripada kandungan yang meragukan*

IV. Production date or expiry date is available  
*Terdapat tarikh pengeluaran atau tarikh luput.*

- A. I, II
- B. II, III
- C. II, III, IV
- D. I, II, III, IV

**SECTION B: 80 MARKS**~~BAHAGIAN B: 80 MARKAH~~**INSTRUCTION:**

This section consists of **SIX (6)** essay questions. Answer **FOUR (4)** questions only.

**ARAHAN:**

Bahagian ini mengandungi **ENAM (6)** soalan eseai. Jawab **EMPAT (4)** soalan sahaja.

**QUESTION 1****SOALAN 1**

- (a) Define the following terminologies:

*Definisikan maksud terminologi di bawah:*

CLO 1  
C1

i. Halal

[2 marks]

ii. Haram

[2 marks]

iii. Syubhah

[2 marks]

CLO 1

- (b) Identify **FOUR (4)** veins that must be sever during slaughtering process.

*Kenalpasti **EMPAT (4)** saluran yang perlu diputuskan ketika melakukan sembelihan*

C2

[4 marks]  
[4 markah]

CLO 1  
C3

- (c) List **FIVE (5)** objectives of Shariah according to Islam

*Senaraikan **LIMA (5)** objektif Syariah menurut ajaran Islam*

[10 marks]  
[10 markah]

**QUESTION 2**  
**SOALAN 2**

CLO 3

C3

- (a) Explain briefly the benefits of Malaysia halal logo towards:

*Terangkan secara ringkas faedah menggunakan logo halal Malaysia kepada:*

i. Consumer

*Pengguna*

[2 marks]

[2 markah]

ii. Companies

*Syarikat*

[2 marks]

[2 markah]

CLO 3

C3

- (b) List down **SIX (6)** types of Malaysia Halal certification application that will be rejected automatically by JAKIM.

*Senaraikan **ENAM (6)** jenis permohonan pensijilan halal Malaysia yang akan ditolak serta merta oleh pihak JAKIM.*

[6 marks]

[6 markah]

CLO 3

C3

- (c) Illustrate the correct Malaysia Halal logo that was registered under Trade Mark Act 1976.

*Lukiskan logo Halal Malaysia yang betul seperti yang telah didaftarkan dibawah Trade Mark Act 1976.*

[10 marks]

[10 markah]

**QUESTION 3****SOALAN 3**

CLO 3

C3

- (a) List **FOUR (4)** related laws and acts that usually used by the agencies in enforcing halal industry in Malaysia.

*Senaraikan **EMPAT (4)** akta dan undang-undang berkaitan yang digunakan oleh pihak agensi didalam penguatkuasaan industri halal di Malaysia.*

[4 marks]  
[4 markah]

CLO 3

C3

- (b) Record **EIGHT (8)** examples of major offences that normally found by the auditor in the industries.

*Rekodkan **LAPAN (8)** contoh kesalahan besar yang kebiasanya dijumpai oleh juruaudit di industri.*

[8 marks]  
[8 markah]

CLO 3

C3

- (c) Complete the information below with suitable answers according to Trade Description Act 2011 under Section 28 Definition of Halal.

*Lengkapkan maklumat di bawah dengan jawapan yang betul menurut Akta Perihal Dagangan 2011 di bawah Seksyen 28 Perbahasaan Halal.*

<b>Penalty / Penalti</b>	<b>Sentences / Hukuman</b>
Corporate Body <i>Syarikat korporat</i>	First offence: <i>Kesalahan pertama:</i> i) _____  Second and subsequent offence: <i>Kesalahan kedua dan seterusnya:</i> ii) _____
Not Corporate Body <i>Bukan syarikat korporat</i>	First offence: <i>Kesalahan pertama:</i> iii) _____ iv) _____ v) _____  Second and subsequent offence: <i>Kesalahan kedua dan seterusnya:</i> vi) _____ vii) _____ viii) _____

[8 marks]  
[8 markah]

**QUESTION 4****SOALAN 4**

CLO 4

- (a) Define food premises.

*Berikan definisi premis makanan*

[2 marks]

[2 markah]

CLO 4

- (b) State
- FOUR (4)**
- examples of food premises.

*Berikan **EMPAT (4)** contoh premis makanan.*

[4 marks]

[4 markah]

CLO 4

C2

- (c) Explain the Good Manufacturing Practice (GMP) requirements in design and construction of food premises.

*Terangkan keperluan Amalan Pengilangan Baik dalam reka bentuk dan pembinaan premis makanan.*

[14 marks]

[14 markah]

**QUESTION 5****SOALAN 5**CLO 4  
C1

- (a) List
- FOUR (4)**
- personal attributes for halal internal auditor.

*Senaraikan **EMPAT (4)** ciri-ciri juruaudit halal dalaman.*

[4 marks]

[4 markah]

CLO 4  
C1

- (b) Identify
- FOUR (4)**
- key competencies for halal internal auditor.

*Kenalpasti **EMPAT (4)** petunjuk kecekapan juruaudit halal.*

[4 marks]

[4 markah]

CLO 4  
C3

- (c) Illustrate a process flow for a proper internal halal audit.

*Lakarkan carta alir proses audit dalaman halal.*

[6 marks]

[6 markah]

CLO 4  
C2

- (d) A Non Conformances Record (NCR) will be recorded whenever the auditor discovers that the halal requirements are inadequate or they are adequate but are not being followed correctly. Describe
- THREE (3)**
- non-conformances record categories and
- ONE (1)**
- condition of each category.

*Ketidakpatuhan akan direkodkan sekiranya juruaudit mendapati ada keperluan yang tidak dipenuhi. Terangkan **TIGA (3)** kategori ketidakpatuhan dan **SATU (1)** keadaan untuk setiap kategori.*

[6 marks]

[6 markah]

**QUESTION 6****SOALAN 6**CLO5  
C2

- (a) In the industry, stunning methods will be used before a slaughtering process to give unconscious condition but it's not recommended by Shariah law. Explain **THREE (3)** methods of stunning.

*Dalam industri, penggunaan stunner digunakan sebelum menjalankan proses penyembelihan untuk memudahkan proses, tetapi ia tidak digalakkan oleh undang-undang shariah. Terangkan **TIGA (3)** jenis kaedah stunner yang digunakan.*

[12 marks]  
[12 markah]

CLO5  
C3

- (b) Classify **FOUR (4)** areas in hotel kitchen that becomes potential of non-halal issue with an example.

*Kelaskan **EMPAT (4)** bahagian di dalam dapur hotel yang berpotensi dalam isu tidak halal berserta contoh.*

[8 marks]  
[8 markah]

**SOALAN TAMAT**

