
UNIVERSITI SAINS MALAYSIA

First Semester Examination
Academic Session 2009/2010

November 2009

IMK 212 – Halal Management
[Pengurusan Makanan Halal]

Duration: 2 hours
[Masa: 2 jam]

Please check that this examination paper consists of SIX pages of printed material before you begin the examination.

[Sila pastikan bahawa kertas peperiksaan ini mengandungi ENAM muka surat yang bercetak sebelum anda memulakan peperiksaan ini.]

Instructions: Answer **FOUR (4)** questions out of five questions. You may answer the question either in Bahasa Malaysia or in English.

Arahan: *Jawab EMPAT (4) daripada lima soalan. Anda dibenarkan menjawab soalan sama ada dalam Bahasa Malaysia atau Bahasa Inggeris.]*

In the event of any discrepancies, the English version shall be used.

[Sekiranya terdapat sebarang percanggahan pada soalan peperiksaan, versi Bahasa Inggeris hendaklah diguna pakai].

SECTION A. Answer at least ONE question from this section.

1. Islam has laid down basic principles to determine the Halal/Haram status of foodstuffs and other materials. Discuss the general guidelines mentioned above.

(25 marks)

2. Explain the use of the following ingredients/additives/enzymes in food processing and discuss their status with respect to Halal/Haram.

- (i) Gelatine
- (ii) Rennet
- (iii) Whey
- (iv) Pepsin
- (v) MSG

(25 marks)

SECTION B. Answer at least TWO questions from this section.

3. Discuss factors that would ensure the success of halal system implementation in the food manufacturing organization.

(25 marks)

4. By referring to Figure 1, the process flow of frozen battered chicken wings, prepare a chart highlighting all the critical points for hazards (HACCP) and halal critical points along the process starting from receiving of frozen chicken to loading onto the trucks for distribution.

(25 marks)

5. Answer both parts of the question.

- (a) Explain the following terms according to Islamic syariah:

(i) Syariat.

(ii) Mashbooh.

(iii) Dharurah.

(iv) Fatwa.

(v) Ijtihad.

(vi) Ikhtilaf.

(12 marks)

- (b) Describe your understanding of Halal slaughter.

(13 marks)

BAHAGIAN A. *Jawab sekurang-kurangnya SATU soalan daripada bahagian ini.*

1. *Islam telah meletakkan prinsip-prinsip asas bagi menentukan halal/haram makanan dan bahan-bahan lain. Bincangkan garis panduan umum tersebut.*
(25 markah)

2. *Terangkan kegunaan ingredient/aditif/enzim berikut dalam pemprosesan makanan dan bincangkan status Halal/Haramnya.*

- (i) *Gelatine*
- (ii) *Rennet*
- (iii) *Whey*
- (iv) *Pepsin*
- (v) *MSG*

(25 markah)

BAHAGIAN B. Jawab sekurang-kurangnya DUA soalan daripada bahagian ini.

3. Bincangkan faktor-faktor yang boleh menjayakan pengwujudan sistem halal dalam industri penghasilan.

(25 markah)

4. Dengan berpandukan Rajah 1, aliran proses sayap ayam beku bersalut, sediakan satu carta yang menunjukkan semua titik kritikal bahaya (HACCP) dan titik kritikal halal dalam aliran proses bermula dari penerimaan daging ayam tersejukbeku sehingga pemuatan dalam trak untuk penjualan.

(25 markah)

5. Jawab kedua-dua bahagian soalan berikut.

(a) Terangkan istilah-istilah berikut mengikut syariat Islam.

(i) Syariat.

(ii) Mashbooh.

(iii) Darurah.

(iv) Fatwa.

(v) Ijtihad.

(vi) Ikhtilaf

(12 markah)

(b) Huraikan pemahaman anda berkenaan Penyembelihan yang Halal.

(13 markah)

Figure 1 : Process Flow Chart For READY-TO-EAT FRIED CHICKEN WINGS



