
UNIVERSITI SAINS MALAYSIA

First Semester Examination
2010/2011 Academic Session

November 2010

IMK 212 – MANAGEMENT OF HALAL FOOD
[PENGURUSAN MAKANAN HALAL]

Duration : 2 hours
[Masa : 2 jam]

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

Sila pastikan bahawa kertas peperiksaan ini mengandungi TIGA muka surat yang bercetak sebelum anda memulakan peperiksaan ini.

Instructions: Answer FOUR questions. You may answer the questions either in Bahasa Malaysia or English.

[Arahan: *Jawab EMPAT 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.]

...2/-

1. (a) Define the following terms according to Islamic syariah :
 - (i) Haram
 - (ii) Fatwa
 - (iii) Dharurah
 - (iv) Al-hadith
 - (v) Al-istihlak

(5 marks)
- (b) Describe the Islamic principle pertaining to Halal and Haram.

(20 marks)
2. (a) Explain briefly the use of the following ingredients in food processing and discuss their status with respect to Halal/Haram.
 - (i) Flavouring
 - (ii) Rennet
 - (iii) Gelatine

(15 marks)
- (b) Discuss briefly the importance of scientific analysis for Halal certification.

(10 marks)
3. Describe all the elements of Good Manufacturing Practice and Good Hygiene Practice in a food manufacturing organization. By using examples for each of the element illustrate how would the factory incorporate the requirements of Halal standard.

(25 marks)
4. Discuss factors that would ensure the success of Halal system implementation in the food manufacturing organization.

(25 marks)
5. Sketch the flowchart of processing of chilled chicken, identify and explain all the Halal critical points along the process line starting from receiving of live birds.

(25 marks)

1. (a) *Berikan definisi bagi istilah berikut mengikut syariah Islam.*
 - (i) *Haram*
 - (ii) *Fatwa*
 - (iii) *Dharurah*
 - (iv) *Al-hadith*
 - (v) *Al-istihlak*

(5 markah)
- (b) *Bincangkan prinsip-prinsip Islam berhubung dengan Halal dan Haram.*

(20 markah)
2. (a) *Terangkan secara ringkas kegunaan bahan-bahan berikut dalam pemprosesan makanan, dan bincangkan status Halal/Haramnya.*
 - (i) *Agen perisa*
 - (ii) *Rennet*
 - (iii) *Gelatin*

(15 markah)
- (b) *Bincangkan secara ringkas kepentingan analisis saintifik untuk sertifikasi Halal.*

(10 markah)
3. *Jelaskan semua unsur Amalan Pengilangan Baik dan Amalan Kebersihan Baik dalam sesebuah organisasi pengeluaran makanan. Berpandukan contoh-contoh bagi setiap unsur, tunjukkan cara sesebuah kilang dapat menerapi keperluan standard Halal.*

(25 markah)
4. *Bincangkan faktor-faktor yang boleh menjayakan pengwujudan sistem halal dalam industri pemprosesan makanan.*

(25 markah)
5. *Drafkan carta aliran proses penghasilan ayam dingin, kenalpastikan dan jelaskan semua titik kritikal Halal dalam aliran proses tersebut bermula dari penerimaan ayam hidup.*

(25 markah)