



UNIVERSITI TUN HUSSEIN ONN MALAYSIA

**FINAL EXAMINATION
SEMESTER II
SESSION 2014/2015**

COURSE NAME : HALAL FOODS
COURSE CODE : BWD 20703
PROGRAMME : 2 BWD
EXAMINATION DATE : JUNE 2015 / JULY 2015
DURATION : 3 HOURS
INSTRUCTION : ANSWER **ALL** QUESTIONS

THIS QUESTION PAPER CONSISTS OF **TWO (2)** PAGES

- Q1 Discuss and explain the halal and/or haram status of the following food products:
(a) Bacon bits
(b) Amino acids
(c) Turtle egg
(d) Civet oil
(e) Cadbury chocolate
(f) Vinegar from alcohol
(18 marks)
- Q2 Describe the requirements for slaughtering or killing of fish and seafood.
(4 marks)
- Q3 Halal Control Point (HCP) can be determined for each operation from raising the animal to the final packaged product for sale. Distinguish the NINE (9) halal control point in meat or poultry processing.
(18 marks)
- Q4 In a table form, compare and contrast FIVE (5) requirements and/or guidelines for halal and kosher.
(20 marks)
- Q5 Assume that you are working as an officer in a food company. You were asked to get a halal certification from the respective authorities. Outline the process on how to get the halal certification for your product.
(10 marks)
- Q6 The Department of Islamic Development of Malaysia (JAKIM) has the right to cancel or withdraw the conferment of halal status in any establishment in Malaysia. Justify the reasons which contribute to this situation.
(10 marks)
- Q7 There has been controversy recently surrounding the issue of using animal by-products and extracts in animal feed. The status of feed formulated with animal ingredients needs to be considered from the halal perspective. Assume you are an officer in Department of Islamic Development of Malaysia (JAKIM), propose your answer regarding this matter based on Committee National Council of Islamic Religious Affairs of Malaysia.
(8 marks)
- Q8 Identify the method on how to detect the following products in food.
(i) Alcohol
(ii) Porcine
(iii) Amino acids
(12 marks)

- END OF QUESTION -