



PUSAT SAINS KEMANUSIAAN (PSK)
INTRO TO HALAL STUDIES UHE3202/CHH2213

COURSE GUIDE

Sem 1 2024/2025

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Course Synopsis

This course is designed to equip students with basic understanding on halal and halal administration particularly in Malaysia. The subject covers the study of shariah-based halal principles and requirements pertaining to halal as stipulated in the halal authority guidelines. The course also discusses the current halal administration especially on the Malaysian Halal Certificate and its enforcement. Student will also be exposed to an academic project on halal application in the food and non-food industry. In addition, some contemporary issues related to halal regionally and globally will be discussed as well as exposure to halal act and standards. In general, the aim of the course is to develop students to have knowledge on halal and its specific administration.

Course Content

Week	Contents	References
1	Introduction to the course	
2	INTRODUCTION TO SYARIAH PRINCIPLES AND REQUIREMENT PERTAINING TO HALAL 1.1. Introduction and the objectives 1.2. Definition of Halal, haram and shubhah 1.3. The classification of halal and haram food in Islam. 1.4. The importance of Halal products from Islamic perspectives. 1.5. The effects of Halal Products 1.6. Islamic Principles and ruling on Halal 1.7. Sources of Islamic law 1.8. Halal in the Quran and Sunnah 1.9. Halalan Tayyiban concept.	
3	ISLAMIC PRINCIPLE ON HALAL FOOD AND NON FOOD 2.1. The 5 rulings in Islamic jurisprudence 2.2. Definition of Halal food and non-food 2.3. Land and aquatic animal and other types of animals	
4	2.4. Seven fundamental principle of halal and haram	

	2.5. Maqasid syariah in Islam	
5	HALAL SLAUGHTERING 3.1. Halal slaughtering 3.2. Requirement in halal slaughtering – tool an processing 3.3. MS 1500:2009 Standards Malaysia for slaughtering performance	Presentation begins (depends on the discussion with the lecturer)
6	3.4. The ruling and the implementation a. stunning method b. traditional method 3.5. Halal certification from the authority; JAKIM, MAIN	
7	HALAL MANAGEMENT SYSTEM 4.1. Basic references for HMS from MS1500:2009 4.2. Management responsibilities 4.3. Food premises and raw materials a. Logistic b. Handling c. Eateries, product, sanitation and record	Test 1 Chapter 1-3
8	4.4. Halal control system a. Halal Standards b. Halal Procedures c. Halal policies d. HCCP e. Internal Halal committee	
9	LOCAL AND GLOBAL HALAL AUTHORITY / LEGAL CONTROL BODIES 5.1. Malaysian government body for halal authority; JAKIM, MAIN and HDC 5.2. Foreign Halal bodies and authorities in the world 5.3. Recognized bodies and related issues	
10	HALAL ACTS AND MALAYSIA STANDARDS 6.1. Trade Description Act 1975 6.2. 'Halal Acts' 2011	

	6.3. Malaysia Standards MS1500:2009 / MS1500:2019 General Guidelines Halal slaughter, Food Preparation.	
11	6.4. Malaysia Standards Halalan Tayyiban Assurance Pipeline – Part 1. MS 2400-1:2010 6.5. Malaysia Standards Halal Pharmaceuticals – General Guidelines. MS 2424:2012. 6.6. Malaysia Standards: Islamic Consumer Goods – Part 1: Cosmetic and Personal Care – General Guidelines. MS 2200: Part 1:2008	
12	GLOBAL HALAL AND HALAL BUSINESS 7.1. Halal markets and prospect 7.2. Halal certified product 7.3. Malaysia Halal Certificate	Submission of project report
13	CONTEMPORARY ISSUES IN HALAL AFFAIRS 8.1. Standardised Halal Regulation 8.2. Various Islamic bodies and fatwas 8.3. Animal Rights movement and industrial requirement 8.5. Halal platform: World Halal Forum, World Halal Research and HDC	
14	Conclusion	Test 2 All Chapters

Course Learning Outcomes (CO)

- CO1 Explain principles, theories and Islamic rulings which are related to Halal.
- CO2 Apply Islamic principles and values in dealing with halal issues.
- CO3 Analyze the practice of halal administration in Industries.

Course Assessment

No	Assessment	CO	Week	Marks	Mode	Domain
1	Presentation	CO2	5-12	10%	Group	Affective
2	Test 1	CO1	7	20%	Individual	Cognitive
3	Project	CO3	13 (Submission)	40%	Group	Affective
4	Final est	CO1	14	30%	Individual	Cognitive

CO2 Presentation [10%]**Objectives**

1. Assess verbal communication skills.
2. Assess the ability to manage the interaction and defend the stance.

Instructions

1. Based on given topics.
2. Explain the discussed topic thoroughly.
3. 3-4 minutes for each student.
4. Discussion on 2 current issues related to given topics (**SPPT student**).
5. Discuss the questions with the group and present the answers during the class tentatively.

Rubric

Attribute	Subattribute	Very Weak [1%]	Weak [2%]	Fair [3%]	Good [4%]	Very Good [5%]
Communication	Clear, precise and articulate delivery of ideas	Not able to deliver ideas clearly and precisely and require major improvements	Able to deliver ideas and require further improvements	Able to deliver ideas fairly clearly and require minor improvements	Able to deliver ideas clearly and precisely	Able to deliver ideas with great clarity and accuracy
	Confident delivery of ideas	Not able to deliver ideas confidently	Able to deliver ideas with limited confidence and require further improvements.	Able to deliver ideas fairly confidently and require minor improvements	Able to deliver ideas Confidently	Able to deliver ideas with great confidence
	Understand and respond to questions	Not able to understand and respond to a question	Able to understand and answer questions but not able to accurately answer.	Able to understand and answer questions satisfactorily	Able to deliver ideas appropriately to the target audience well	Able to fully deliver ideas appropriately very well

CO3 Project [40%]**Objectives**

1. Lead the discussion
2. Show the ability to work independently, autonomously and responsibly

Instructions

1. This report has 4 parts **(for SPPT, 5 parts)**:
 - A: An extensive writing based on a topic
 - B: An analysis generated from online survey
 - C: Halal site investigation report
 - D: How to apply certification**
 - E: Conclusion

2. Guidelines for project report:

Preparation for A:

Write an extensive paper based on the given topic. For example: Islamic slaughtering, principle of halal and haram in Islam, halal pharmaceutical, etc. The basic format is as follows:

- a. Introduction
- b. Main and sub-contents of topic
- c. Conclusion
- d. Reference

Preparation for B

Write a statistical analysis based on online survey conducted by the group. The steps are as follows:

- a. Use Google forms for survey-register
- b. One survey for one group (developed collectively)
- c. Develop questionnaire through training in class
- d. Once approved, send questionnaire to respondents
- e. Must get at least 50 responses.
- f. Prepare statistical analysis in the report using graph.

Preparation for C

- a. Visit chain super market (Giant, AEON Big, Tesco, Tunas Manja etc for halal food investigation
- b. Take photo of the Brand, halal logo (if any or those without of fake logo in the product sold.
- c. Take photo on the ingredients of the products
- d. Categories of products as follows:
 - i: canned product (at least 5 products)
 - ii: packet/package product (at least 5 products)
 - iii: Frozen product (at least 5 products)
- e. Prepare report on halal status of the products.

Preparation for D (only for SPPT student):

Explain steps how a company (e.g.: Food Processing, slaughter house, food premises etc) apply for obtaining Malaysian halal certificate. The basic format of your writing is as follows:

- a. Introduction.
- b. Requirements for a company to be eligible for application.
- c. Application steps.
- d. Conclusion
- d. Reference

Rubric						
Attribute	Subattribute	Very Weak [1%]	Weak [2%]	Fair [3%]	Good [4%]	Very Good [5%]
Leadership and Teamwork	Knowledge and skills in leadership	No clear evidence of knowledge and understanding demonstrated in practice	Able to demonstrate knowledge and understanding in practice but require improvements	Able to demonstrate knowledge and understanding in practice and require minor improvements	Able to demonstrate knowledge and understanding in practice well	Very clear evidence of knowledge and understanding demonstrated in practice
	Effective leadership	No clear evidence of ability to lead self and/or others	Able to lead self and/or others towards goal achievement but with limited effect and require further improvements	Able to lead self and/or others towards goal achievement with some effect and require minor improvements	Able to lead effectively self and/or others towards goal achievement	High ability to lead effectively self and/or others towards goal achievement.

	Foster good relationship	No clear evidence of ability to foster good relationships and work together effectively with other group members towards goal achievement.	Able to foster relationship and work together with other group members towards goal achievement but with limited effect and require improvements	Able to foster relationship and work together with other group members towards goal achievement with some effect(s) and require minor improvements	Able to foster good relationship and work together with other group members towards goal achievement	High ability to foster good relationship and work together effectively with other group members towards goal achievement
Autonomous Learning	Engagement	Least attempt to engage in autonomous learning	Minimally engage in autonomous learning	Putting effort to engage in autonomous learning	Consistently engage in autonomous learning	Highly engage in autonomous learning
	Self Learning	Not able to self learn	Limited ability to self learn	Sufficient ability to self learn	Good ability to self learn	Excellent ability to self learn
	Initiative	No initiative to complete a task	Demonstrate limited initiative in completing a task	Demonstrate moderate initiative in completing a task	Demonstrate good initiative in completing a task	Demonstrate excellent initiative in completing a task
	Interest	No interest in exploring issues for a given task	Demonstrate limited interest in exploring issues for a given task	Demonstrate sufficient interest in exploring issues for a given task	Demonstrate good interest for exploring issues for a given task	Demonstrate excellent interest in exploring issues for a given task
	References	Not able to use references	Limited use of the references	Appropriate use of references	Good use of the references	Excellent use of references

CO1 Test 1 [20%]

Objective

1. To assess students' understanding on Chapter 1-3.

Instruction

1. Answer the given subjective questions in Week 7.

CO1 final Test [30%]

Objective

1. To assess students' understanding on all Chapters.

Instruction

1. Answer 30 multiple choice questions (MCQs) in Week 14.

Topics related to halal

Halal Marketing
Quality Assurance in Halal
Halal Hospitality
Halal Tourism
Halal Supply Chain
Halal pharmaceutical

Halal Logistics
Halal Cosmetics
Halal Food
Halal Awareness
Halal Slaughtering
Halal Biotechnology

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