



**FAKULTI PENGURUSAN DAN INDUSTRI HALAL**

<b>PROGRAM</b>	<b>Diploma Pengurusan Industri Halal</b>
<b>COURSE NAME</b>	<b>Halal Slaughtering</b>
<b>COURSE CODE</b>	<b>DHH 4013</b>
<b>CREDIT HOUR</b>	<b>3</b>
<b>SYNOPSIS</b>	This subject covers the purpose of slaughtering, type of slaughtering, principle of animal behaviour, pre slaughter handling, and meat quality. General requirement in halal slaughtering according to MS 1500:2019 will also be explained and discussed
<b>COURSE STRUCTURE</b>	
<b>CHAPTER</b>	<b>TOPICS</b>
<b>1</b>	<b>Introduction</b> 1.1 Definition of slaughtering 1.2 Purpose of slaughtering 1.3 Recommended, discourage and unlawful in slaughtering
<b>2</b>	<b>Types of slaughtering</b> 2.1 Islamic slaughtering 2.2 Jewish slaughtering 2.3 Sikh slaughtering 2.4 African slaughtering
<b>3</b>	<b>Principles of Animal Behaviour</b> 3.1 Animal welfare 3.2 Principles of Animal Behaviour 3.3 Animal stress and pain 3.4 Relation of animal vision to stress and injury 3.5 Relation of animal hearing to stress and injury 3.6 Relation of animal smell to stress and injury
<b>4</b>	<b>Pre slaughter handling of livestock</b> 4.1 General principles of livestock handling 4.2 Handling livestock in crowd pens and races 4.3 Flight zone and point of balance
<b>5</b>	<b>Consequences of exsanguination (bleeding)</b> 5.1 Introduction to exsanguination 5.2 Definition to exsanguination 5.3 Compliance of bleeding according to Malaysian Standard 5.4 Bleeding time for slaughtered animal



	5.5 Thoracic Sticking (including Fatwa) 5.6 Determination of animal's death
<b>6</b>	<b>Effects of stress and injury on meat quality</b> 6.1 Pale, Soft and Exudative (PSE) meat 6.2 Dark, Firm and Dry (DFD) meat 6.3 Spoilage of meat 6.4 Bruising and injury of animal 6.5 Hides and skins quality
<b>7</b>	<b>Application of stunning in livestock slaughter</b> 7.1 Introduction of stunning 7.2 Restraint of animal 7.3 Mechanical stunning 7.4 Electric stunning 7.5 Gas stunning
<b>8</b>	<b>Halal slaughtering</b> 8.1 Introduction to Malaysian Protocol for the Halal Meat and Poultry Production (MPHMPP) 8.2 Scope of MPHMPP 8.3 Requirements of MPHMPP 8.4 Responsibilities in MPHMPP 8.5 Non- Halal Conformance according to MPHMPP 8.6 Halal Certification according to MPHMPP
<b>References</b>	1. Mian N. Riaz & Munir M . Chaundry (2018). General Guidelines for Halal Food Production. Handbook of Halal Food Production. 2. Al-Teinaz, Y. R., Spear, S., & Abd El-Rahim, I. H. A. (Eds.) (2020). Animal Welfare and Slaughter. The Halal Food Handbook.