



FAKULTI PENGURUSAN DAN INDUSTRI HALAL

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| PROGRAM | Diploma Pengurusan Industri Halal |
| COURSE NAME | Halal Industry Service |
| COURSE CODE | DHH 5013 |
| CREDIT HOUR | 3 |
| SYNOPSIS | This subject covers requirements for halal food service involved from the menu planning, production flow, storage, code of hygiene practice until display serves to the customer. Halal related issues in this industry will be explained and discussed. |
| COURSE STRUCTURE | |
| CHAPTER | TOPICS |
| 1 | Overview of Food Service Industry 1.1 Definition of service industry 1.2 Types and categories service industry |
| 2 | Trend in Food Service Industry 2.1 Trend in Malaysia 2.2 Service industry global trend 2.3 Statistic and revenue industry service |
| 3 | Requirement for Halal Kitchen 3.1 Management responsibilities maintain halal status 3.2 Premises structure design based on MS 1500:2009 3.3 Requirement service advertising 3.4 Legal requirements of kitchen based on MS 1500:2009 3.5 Manual procedure JAKIM of halal kitchen |
| 4 | Menu Planning and Recipe 4.1 Primary goal of menu 4.2 Menu budgetary guidelines 4.3 Types of menu 4.4 Menu description 4.5 Recipe standardization |



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| 5 | Food Production Flow and Kitchen Design 5.1 Type of foodservice production flow. 5.2 Benefit of each types 5.3 Premise lighting requirement 5.4 Premise color type 5.5 Type of sound 5.6 Type of ventilation 5.7 Food distribution method |
| 6 | Product Preparation 6.1 Food production method 6.1.1 Heat transfer 6.1.2 Production method |
| 7 | Equipment 7.1 Devices Machines 7.2 Use to production 7.3 Utensils processing 7.4 Design and installation of equipment 7.5 Equipment calibration and maintenance |
| 8 | Food Storage 8.1 Type storage, 8.2 Temperature used for storage 8.3 Food transportation 8.4 Foods displaying, sale and serving |
| 9 | Safety, Sanitation and Maintenance 9.1 Responsibility of foodservice manager 9.2 Food safety 9.2.1 Food safety treat 9.3 Customer safety 9.4 Cross contamination 9.4.1 Cause 9.4.2 Prevention 9.5 Food spoilage 9.5.1 Cause 9.5.2 Prevention 9.6 Food poisoning 9.6.1 Cause 9.6.2 Prevention 9.7 Food quality program 9.8 Pest control 9.9 Waste disposal |



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| 10 | Halal Related Issues in Food Service Industry 10.1 Aberration in halal foodservice industry 10.1.1 Usage of Lawful ingredient in food production |
| References | <ol style="list-style-type: none">1. MS 1500:2019 Halal Food (3rd revision), Department of Standard, Malaysia2. Manual Procedure for Malaysia Halal Certification (Domestik) (2020). Department of Islamic Development Malaysia, Putrajaya.3. King, H. (2020). Food Safety Management Systems: Achieveing Active Managerial Control of Foodborne Illness Risk Factors ina Retail Food Service Business. Springer Nature, Cham, Switzerland4. Gisslen, W. (2020). Professional Cooking 9th Eds. John Wiley & Sons publication, New Jersey, United States. |