

INTRODUCTION TO
الطبخ
FOODSERVICE
INDUSTRY
SERIES 2

ZAHARIZUAN BIN AZHAR
HAMIDAH NOOR BINTI MD YUSOH

INTRODUCTION TO HALAL FOODSERVICE INDUSTRY

SERIES 2



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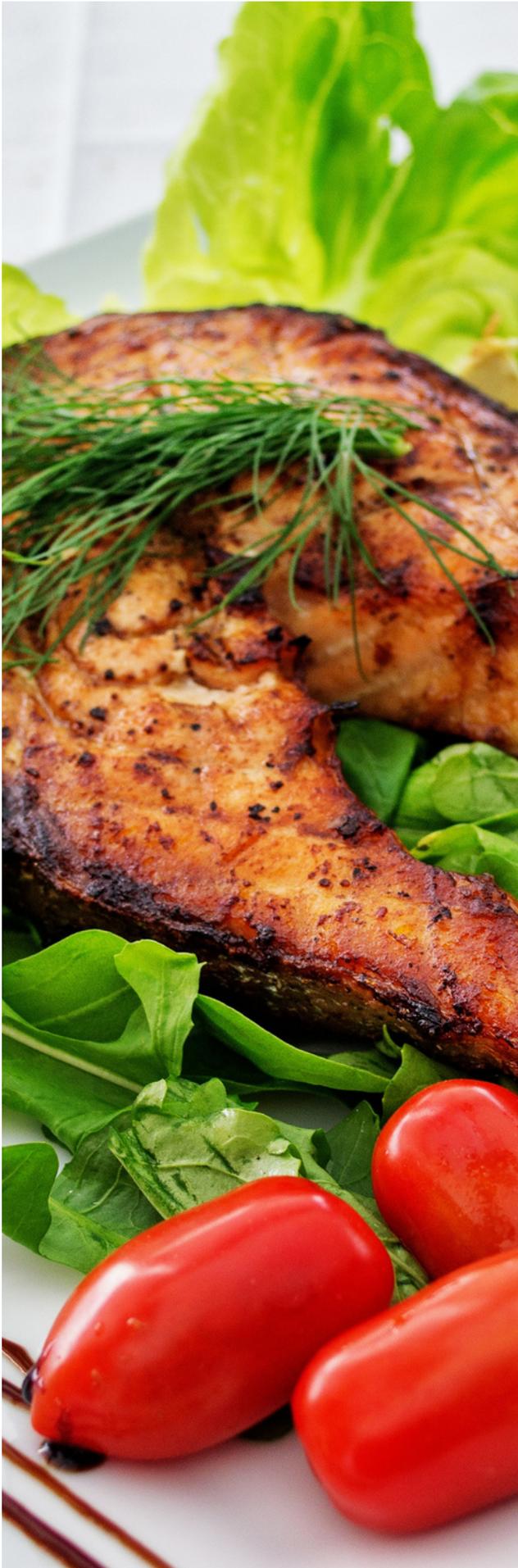
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We owe our gratitude to our family, friends, students and academicians, for having their support.

We hope that the book can help to make the learning of Introduction to Halal Foodservice Industry an enjoyable and beneficial experience. We welcome constructive comments from students, lecturers and other readers so that future editions can be further improved. Please email your comments or suggestions to zaharizuan@pmm.edu.my. and hamidahnoor@pmm.edu.my.





PREFACE

INTRODUCTION TO HALAL FOODSERVICE INDUSTRY is designed to equip students with basic knowledge of halal by strengthening them with the fundamental of Shariah law, the sources of halal and haram in Islam. This ebook also covers principles of halal and haram in Islam and Maqasid al-Shariah. The Islamic cleansing process according to Shariah law is also included in this ebook. Besides, the discussion on halal issues and challenges may increase the student awareness and general knowledge towards halal environment. Eventually, students will be more confident to delve into the halal foodservice industry.



1 SOURCES OF INGREDIENTS

Describe the sources of halal and haram food in Islam

20 PIG AND ITS DERIVATIVES BY-PRODUCT

By-products made from pig

16 MALAYSIAN STANDARD

The halal food define by current Malaysia Halal Food General Requirement

26 REFERENCES

SOURCES OF INGREDIENTS



CONTENTS

Topic 2: Source of Ingredients

2.1 Describe the sources of halal and haram food in Islam

2.1.1 Recognize halal and haram from different sources

2.2 Discuss the definition of halal food in Malaysian Standard

2.2.1 Explain the halal food define by current Malaysia Halal Food-General Requirement

2.3 Discuss pig and its derivatives by-products

2.3.1 Categorize the by-products made from pig

Sources of Halal and Haram Food in Islam

- a) Land animals
- b) Aquatic animals
- c) Plants
- d) Microorganism
- e) Mineral and chemical
- f) Beverages
- g) Genetically Modified Organisms (GMOs)

EXERCISE 2.1

a) Land Animals

Give examples of land animals according to the statement.

All land animals are halal as food except the following:	Example
a) Halal animals that are not slaughtered according to Shariah law;	
b) najis al-mughallazah animal	
c) animals with long pointed teeth or tusks which are used to kill prey	
d) predator birds	
e) pests and/or poisonous animals	
f) animals that are forbidden to be killed in Islam	
g) creatures that are considered repulsive	
h) farmed halal animals which are intentionally and continually fed with najis	
i) other animals forbidden to be eaten in accordance to Shariah law and fatwa	Donkeys and Mules

Do you know the different between donkey and mules?⁴

b) Aquatic Animals

- Aquatic animals are those which live in water and cannot survive outside it
- All aquatic animals are halal except those that are poisonous, intoxicating or hazardous to health.



Which one is halal?

Horseshoe Crab



Puffer Fish



Animals live on land and in the water

- Animals that live both on land and in the water (*Haiwan dua alam*) such as crocodiles, turtles and frogs are not halal.

Do you know the different between Mud Crab (*Ketam Nipah*) and Rock Crab (*Ketam Batu*)?

c) Plants

All types of plants and plant products and their derivatives are **halal** except those that are **poisonous, intoxicating or hazardous** to health.



Which one is halal?

Processed Food



Ubi Gadong



d) Microorganism

- All types of micro-organisms (Example bacteria, algae and fungi) and their by products and/or derivatives are **halal** except those that are **poisonous, intoxicating or hazardous** to health.



Which one is halal?

Tempe



Truffles



e) Mineral and Chemicals

All natural minerals and chemicals are halal except those that are poisonous, intoxicating or hazardous to health.

Which one is halal?

Food Additives



Rock Salt



f) Beverages

- All kinds of water and beverages are halal as drinks except those that are poisonous, intoxicating or hazardous to health

يَأْتِيهَا الَّذِينَ ءَامَنُوا إِنَّمَا الْخَمْرُ وَالْمَيْسِرُ وَالْأَنْصَابُ وَالْأَزْلَامُ رِجْسٌ مِّنْ عَمَلِ
الشَّيْطَانِ فَاجْتَنِبُوهُ لَعَلَّكُمْ تُفْلِحُونَ ﴿٩٠﴾

“O you who have believed, indeed, intoxicants, gambling, [sacrificing on] stone alters [to other than Allah], and divining arrows are but defilement from the work of Satan, so avoid it that you may be successful”.

(Al-Ma’ida: 90)

“Every intoxicant is unlawful.”

Sahih Muslim 1733

Different Names of Alcoholic Beverages

“Some people from my nation will drink wine, calling it by different names”

Riwayat Abu Daud (3688) and Ibn Majah (4020)

No.	Types	Sources
1.	Wine	The result of fermentation of fruits, especially from grapes
2.	Beer/Ale	The result of fermentation of wheat or barley
3.	Whiskey	The result of fermentation of grains / wheat / corn / barley
4.	Brandy	A type of alcoholic beverages produced by the distillation of wine
5.	Cocktail	A alcoholic mixed of drink.
6.	Rum	The result of sugarcane fermentation
7.	Tuak	Fermentation of rice or coconut water (by area/district)
8.	Mojito	Cocktail made from a mixture of rum, sugar, mint, lime and sparkling water.
9.	Spirits	A general term for alcohol/ alcoholic beverages
10.	Liquor	A general term for alcohol / alcoholic beverages
11.	Pinacolada	A cocktail based on pineapple juice that contains rum.
12.	Gin	A type of wine made from 'juniper berries'
13.	Bitters	Alcoholic drinks with a bitter taste from herbs.
14.	Nasih, Baa or b'a, Nasih, Kinomol, Lihing, Bahar	Another name for rice wine or tuak in the Kadazan language.
15.	Tequila	An alcoholic beverage made from the 'blue agave plant'

No.	Types	Sources
16.	Margarita	A cocktail containing tequila with a mixture of orange -flavoured liquor and lime or lemon juice, the cell is served with salt on a 'glass rim'.
17.	Champagne	Is Sparkling wine, the result of wine fermentation in the second stage
18.	Sake	The result of rice fermentation
19.	Mirin	A type of rice wine used in cooking. (Teriyaki sauce contains mirin)
20.	Todi	Wine made from coconut water (palm wine)
21.	Scotch	A type of whiskey produced in Scotland
22.	Amaretto	Italian wine with almond flavoured
23.	Calvados	Apple brandy
24.	Chambord	Black raspberry liqueur
25.	Claret	Light red wine or Bordeaux.
26.	Cognac	Aged, double-distilled wine or fermented fruit juice. Cognac is considered the finest brandy.
27.	Cointreau	French orange -flavoured liqueur.
28.	Curacao	Liqueur made from bitter Seville oranges.
29.	Creme de menthe	Thick and syrupy, sweetened mint liqueur. Comes both clear and green.
30.	Framboise	French raspberry liqueur
31.	Frangelico	Italian hazelnut liqueur.
32.	Galliano	Golden Italian anise liqueur.
33.	Grand Marnier	French liqueur, orange-flavored.
34.	Grappa	Italian grape brandy.
35.	Grenadine	Pomegranate syrup, sometimes alcoholic.

No.	Types	Sources
36.	Hard Cider	Fermented, alcoholic cider.
37.	Kahlua	Syrupy Mexican liqueur made with coffee and cocoa beans.
38.	Kirsch (Kirchwasser)	Colourless liqueur made of cherries.
39.	Red Burgundy	Dry French win
40.	Schnapps	Flavoured, colourless liquor.
41.	Sherry	Fortified dessert wine, sweet or dry, some with a slightly nutty flavour.
42.	Southern Comfort	Bourbon mixed with peach liqueur
43.	Triple Sec	Orang-flavoured liqueur.
44.	Vermouth	Wine-based drink infused with herbs, sweet or dry.
45.	White Burgundy	Dry French wine.

CURSE TO KHAMR



From Ibn 'Umar (may Allah be pleased with him),
the Messenger of Allah (ﷺ) said:

Allah has cursed khamr and the one who drinks it, the one who pours it, the one who sells it, the one who buys it, the one who squeezes it, the one for whom it is squeezed, the one who carries it and the one to whom it is carried.

[Abu Dawood and Ibn Maajah, classed as Saheeh by al-Albani in Saheeh Abi Dawood]



g) Genetically Modified Organisms (GMOs)

- According to the World Health Organisation (WHO), Genetically Modified Organisms is organisms whose genetic material (DNA) has been modified and insert into the food in a way that does not occur naturally, then its turn into Genetically Modified Food.
- This proses maybe implement either to animals or plant. In return, this technology available to help human especially in helping farmers or breeders to get profitable returns from their crops and livestock. It will save time, money, and energy.
- Even consumer will get fresh, healthy food that delicious to eat.

The WHO listed three main safety issues need to be considered by any laboratory:

1. The first is allergenicity, meaning the ability of the edited genes or food product to cause an allergic reaction. No allergic effects have been found relative to GM foods currently on the market.
2. The second is the transfer of genes from GM foods to the human digestive tract. The probability of transfer is low; however, the use of gene transfer technology that does not involve antibiotic resistance genes is encouraged.
3. The third is outcrossing, meaning the transfer of genes from GM organisms to other species. Several countries have developed preventative strategies, including a clear separation of GM and non-GM food crops.

(World Health Organization, 2020)



The 95th Muzakarah of the Fatwa Committee of the National Council for Islamic Religious Affairs Malaysia, which convened on 16-18 June 2011, discussed the Law on Genetically Modified Food. Muzakarah has made the following decision:

3. Muzakarah agreed to decide that in the production of Genetically Modified Food (GM Food), the use of substances that are banned and harmful to humans and the environment is prohibited. While the use of halal livestock is allowed if the animal is slaughtered according to Islamic methods.

(Jabatan Kemajuan Islam Malaysia (JAKIM), 2011)

- The used of GMO in Malaysia is **permissible (Harus)**, as long as the source of doing it is halal and the way of producing it not against the Shariah law.
- Need to be remembered, every modification against the laws of nature will have its weaknesses and consequences. Only Allah alone is the mighty creator knows what best for us.
- The Malaysian government also took precautions steps in protecting human and nature sustainability from GMOs activities by implementing the BioSecurity Act 2007.

Who remember Allah while standing or sitting or [lying] on their sides and give thought to the creation of the heavens and the earth, [saying], "Our Lord, You did not create this aimlessly; exalted are You [above such a thing]; then protect us from the punishment of the Fire.

Surah Ali Imran Verse 191

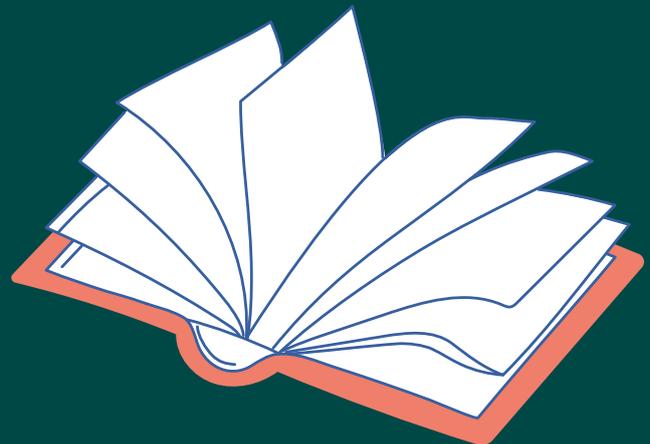


EXERCISE 2.2

Give example of halal and non halal sources or products

Main source	Halal Source / Product	Non Halal Source / Product
Aquatic Animals		
Plants		
Micro-organism		
Minerals and chemicals		
Beverages		
GMOs		

MALAYSIAN STANDARD



MS1500:2019 Halal Food – General Requirements (Third Revision)

- This Malaysian standards specifies the general requirements in the manufacturing and handling of halal foods (including nutrients supplements).
- It serves as a basic requirement for halal food in general



Definition of Food

- Food includes every article manufactured, sold or represented for use as food or drink for human consumption or which enters into or is used in the composition, preparation, preservation, of any food or drink includes confectionery, chewing sub stances and and ingredients of such food, drink, confectionery or chewing substances

Halal

- Matters that are lawful and permitted in Islam based on Shariah law and fatwa.

Non-Halal

- Matters that are unlawful and prohibited in Islam based on the Shariah law and fatwa. Also known as haram.

Halal Food

Halal Food covers food and beverages and/or their ingredients permitted under the Shariah law and fatwa, and fulfill the following conditions:

- a) Does not consist or contains any part of matter of an animal that is prohibited by shariah law and fatwa for a Muslim to consume or that has not been slaughtered in accordance with Shariah law and fatwa
- b) Does not contain anything which is najis (impure) according to Shariah law and fatwa
- c) Does not intoxicate according to Shariah law and fatwa
- d) Does not contain any part of a human being or its yields which are not allowed by Shariah law and fatwa
- e) Is not poisonous or hazardous to health
- f) Has not been prepared, processed or manufacture using any instrument that is contaminated with najis (impurity) according to Shariah law and fatwa
- g) Has not in the course of preparing, processing or storing been in contact with mixed, or in close proximity to any food that fails to satisfy item (a) and (b) above.



Group Discussion

- Divide students into groups
- Each groups need to find newspaper articles regarding on the problems
- Make it into simple slide and present it to the class in showing your understanding towards the topic discussed
- Provide the articles and picture for better understanding
- 20 minutes to find and discuss
- 5 minutes per group to present findings

PIG AND ITS DERIVATIVES BY- PRODUCT



Pig and Its Derivatives By-products

إِنَّمَا حَرَّمَ عَلَيْكُمُ الْمَيْتَةَ وَالدَّمَ وَلَحْمَ الْخِنْزِيرِ وَمَا أُهِلَّ بِهِ
لِغَيْرِ اللَّهِ فَمَنِ اضْطُرَّ غَيْرَ بَاغٍ وَلَا عَادٍ فَلَا إِثْمَ عَلَيْهِ إِنَّ اللَّهَ غَفُورٌ
رَّحِيمٌ



“He has only forbidden to you dead animals, blood, the flesh of swine, and that which has been dedicated to other than Allah . But whoever is forced [by necessity], neither desiring [it] nor transgressing [its limit], there is no sin upon him. Indeed, Allah is Forgiving and Merciful.”

Surah al-Baqarah (173)

Ibnu Kathir said: “It is also prohibited to eat the flesh of swine, whether it is slaughtered or die due to unnatural causes. The fat of swine is included in the prohibition to be eaten the same as its flesh for the statement of the prohibition is general (aghlabiyyah) or the flesh includes the meaning of its fat or that the ruling of the fat of swine is analogically deduced (qiyas) to be the same as its flesh.”

Tafsir al-Qur’an al-‘Azim, 2/36

Pigs in different names

No.	Names	Description
1.	Pig	a young pig, weighing less than 50kg.
2.	Pork	pork in cooking.
3.	Swine	a term for an entire group of swine species.
4.	Hog	adult pig, weighing more than 50kg
5.	Boar	wild boar usually refer pigs in the wild
6.	Lard	pork fat for making cooking oil and soap.
7.	Bacon	sliced animal meat, especially pork.
8.	Ham	meat on pork thighs.
9.	Sow	an adult female pig.
10.	Sow milk	pig milk
11.	Porcine	something related to or derived from pigs, widely found in medicine.
12.	Bak	pork in Chinese.
13.	Char Siu	grilled pork (barbeque).
14.	Cu Nyuk	pork in Khek/Hakka.
15.	Zhu Rou	pork in Mandarin
16.	Dwaeji	pork in Korean
17.	Tonkatsu	slices of pork in Japanese cuisine.
18.	Tonkotsu	ramen served with pork.
19.	Yakibuta	roasted pork in Japanese
20.	Nuraniku	pork in Japanese
21.	Nibuta	a dish of pork shoulder in Japanese.
22.	B2	the name of food made from pork in Indonesia.
23.	Khinzir	Pig in Arabic and Malay language.
24.	Kakuni	food from the stomach of boiled pork in Japanese cuisine.

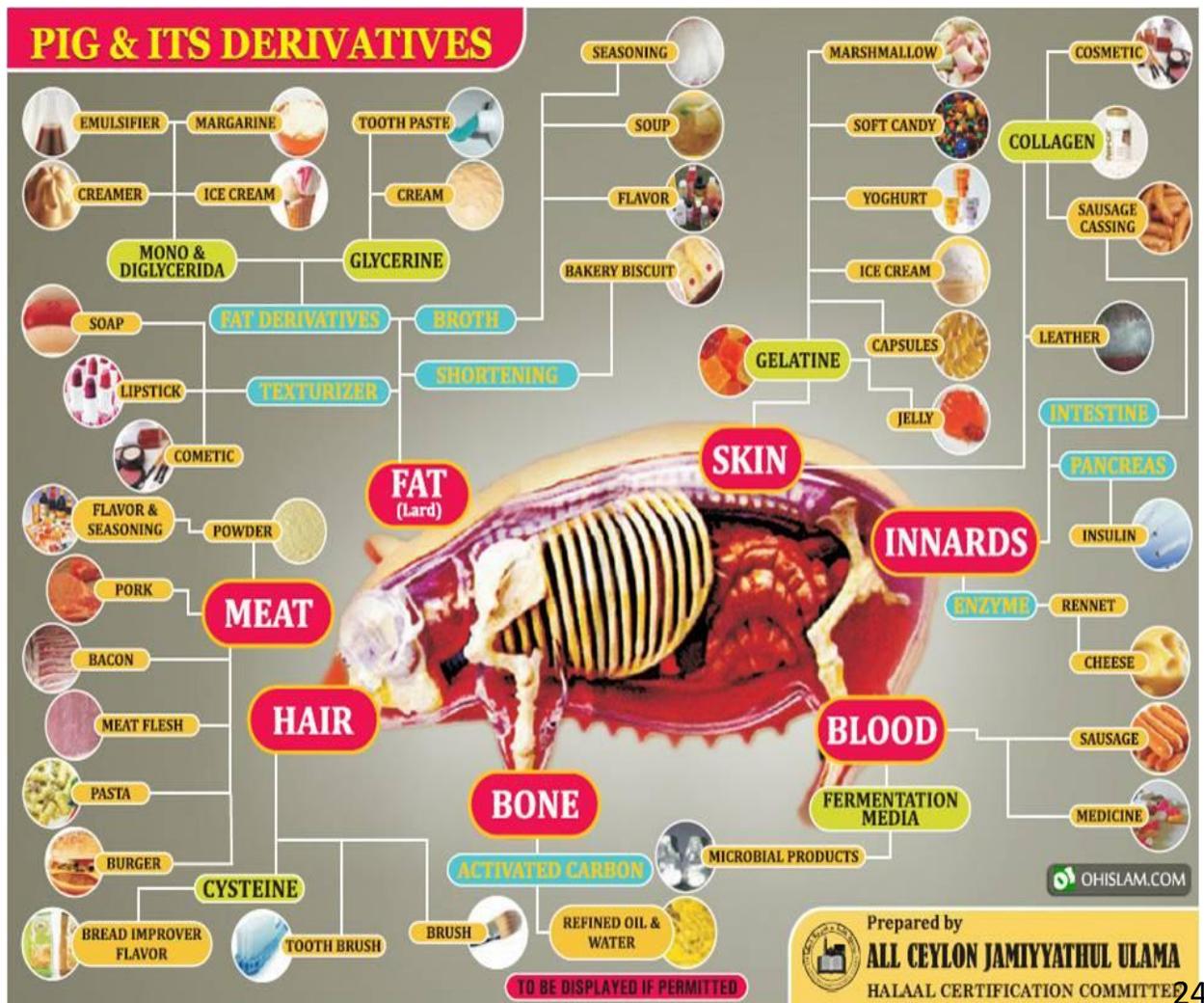
Reason Prohibited

- Dr Yusuf al-Qaradhawi in his book al-Halal wa al-Haram fi al-Islam states the following when commenting on the prohibition of swine: The third thing that is prohibited by Allah SWT is the flesh of swine. The reason is, eating swine is bad for one's health and it is considered as dirty and disgusting.
- Swine likes to eat dirty, disgusting and unclean things. Using modern medical technology, eating swine has been proven to be harmful across the globe, especially for hot climate countries. There are scientific researches which reported dangerous and harmful pinworm or threadworm infection (parasitic worm infection which occurs only in swine), which destroys the body.

EXERCISE 2.4

Group Discussion

- Divide student into groups according to the different parts of the pig
- Discuss the industrial products that have been made using parts from pigs
- Make it into simple slide and present it to the class in showing your understanding towards the topic discuss.
- Give example and picture for better understanding
- 20 minutes to find and discuss
- 5 minutes per group to present your findings.



Written Assignment Assessment



Divide students into group to answer the **WRITTEN ASSIGNMENT 1** (CLO2). The question is based on Topic 2. Submit the Written Assignment as the dateline given. Good luck!

Divide students into group

1. Choose **1 (ONE)** source as discuss in Topic 2.1.1 recognize halal and haram from different sources.
 - Define the sources
 - Discuss any issues regarding on the sources through newspaper cuttings articles
2. Based on the **Group Discussion** on Exercise 2.4 the parts of pig that have been processed as products.
 - By using the same question, each group need to discuss and elaborate it clearly
 - Attach any example of products
 - Write your answer in the assignment.
 - Follow the format of Written Assignment

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This e-book helps describe the concepts and fundamentals of halal and haram practice in food service industry in easy way to understand. The analogical concepts and examples are related to Muslim daily life, making this book a must have collection especially those in food

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Writer's experienced teaching at Polytechnic Malaysia since 2007. Received academic qualifications from University Technology Mara (UiTM), Bachelor of Science (Hons) in Hotel Management and Diploma in Hotel Management. Also experienced working in industries such as in hotels, restaurants and resorts. Among his contribution, he has been appointed as curriculum drafter for Diploma in Foodservice Halal Practice (DHF) for polytechnic, appointed as Halal Trainer by JAKIM, experienced as Head of program DHF and also among final question review panel.

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