UNIVERSITI TEKNOLOGI MARA

HUMANE SLAUGHTER, PROCESSING AND ANIMAL WELFARE: A CASE STUDY OF SABAH MEAT TECHNOLOGY CENTRE (SMTC)

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ABSTRACT

The level of awareness for safety food consumption is increased since education of safety is embrace by public. By that, every single food especially meat that comes to the table should be questioned about its hygiene and safety before it can be eaten. In Malaysia, where Muslim consist of 70% of the population, the Halalan Toyyiban (Halal and good manufacturing) is become the centre of standard. From farm to fork, the entire processing must be clearly follow the standard of Halal procedure and abide with International standard. The study is part of the identifying the issue. Observation to the slaughter House managed by Sabah Meat Technology Centre is crucial to find out the meat produced locally is process according with the standard. This observation is carried out for the purpose of knowledge to the public and to management of SMTC as well as student for their research in the future. Based on the study, there is a method used by the SMTC is not meeting the criteria, the study has concluded the paper by giving the option to change the method. By changing the method it is not just meeting the standard, but it is also will increase the productivity at the same time minimise the cost. Hopefully by this paper, the management can use as a reference to make a decision.