



UNIVERSITI TEKNOLOGI MARA

CTU695: HALAL STANDARD, FOOD LAW AND SANITATION

Course Name (English)	HALAL STANDARD, FOOD LAW AND SANITATION APPROVED				
Course Code	CTU695				
MQF Credit	3				
Course Description	This course is a combination of food science for the attainment of hygienic conditions and the halal standard according to Islam. It covers the principles related to halal standard, contamination, cleaning compounds, sanitizers, cleaning equipment and specific directions for applying these principles to attain hygienic conditions in food processing and preparation facilities. This module also discusses the most common pests found in the food industry and the current methods for prevention. The government bodies that deal with halal standard and also legislation pertaining food hygiene in Malaysia and international level are also discussed				
Transferable Skills	Pemikiran kritis dan kemahiran menyelesaikan masalah. Etika dan moral profesional. Pembelajaran berterusan dalam pengumpulan dan pengurusan maklumat				
Teaching Methodologies	Lectures, Discussion, Presentation				
CLO	CLO1 Describe the concept of food sanitation and hygiene CLO2 Comprehend the current food legislation and halal standard in handling food CLO3 Describe the cleaning compounds, sanitizers work and identifies the chemical physical properties CLO4 Apply the halal standard in food processing and preparation facilities.				
Pre-Requisite Courses	No course recommendations				
Reading List	<table border="1"> <tr> <td>Recommended Text</td> <td> <ul style="list-style-type: none"> • Ram Lakhan Singh, Sukanta Mondal 2019, <i>Food Safety and Human Health</i>, 12, Academic Press [ISBN: 9780128163344] • Mohamed Syazwan Ab Talib, Dr. Thoo Ai Chin, Abubakar Abdul Hamid 2018, <i>Halal Food Certification and Business Performance in Malaysia</i>, Partridge Publishing Singapore [ISBN: 9781543746723] • Marriott, Norman, Schilling, Wes, Gravani, Robert B. 2018, <i>Principles of Food Sanitation</i>, 9783319671666 [ISBN: 9783319671666] • H. L. M. Lelieveld, John Holah, David Napper 2018, <i>Hygiene in Food Processing: Principles and Practice</i>, Elsevier Science [ISBN: 9780081013229] • Elina Närvänen, Nina Mesiranta, Malla Mattila, Anna Heikkinen 2019, <i>Food Waste Management: Solving the Wicked Problem</i>, Springer Nature [ISBN: 9783030205614] </td> </tr> <tr> <td>Reference Book Resources</td> <td> <ul style="list-style-type: none"> • JAKIM 2020, <i>Manual Prosedur Pensijilan Halal Malaysia (Domestik) 2020</i>, JAKIM • Standard Malaysia 2019, <i>MS1500:2019 Halal food - General requirements (Third revision)</i>, Standard Malaysia • 2020, <i>Food Act 1983 (Act 281) & Regulations</i>, International Law Book Services Petaling Jaya, Selangor [ISBN: 9789678927680] • Murlidhar Meghwal, Uday Heddurshetti, Ravikumar Biradar </td> </tr> </table>	Recommended Text	<ul style="list-style-type: none"> • Ram Lakhan Singh, Sukanta Mondal 2019, <i>Food Safety and Human Health</i>, 12, Academic Press [ISBN: 9780128163344] • Mohamed Syazwan Ab Talib, Dr. Thoo Ai Chin, Abubakar Abdul Hamid 2018, <i>Halal Food Certification and Business Performance in Malaysia</i>, Partridge Publishing Singapore [ISBN: 9781543746723] • Marriott, Norman, Schilling, Wes, Gravani, Robert B. 2018, <i>Principles of Food Sanitation</i>, 9783319671666 [ISBN: 9783319671666] • H. L. M. Lelieveld, John Holah, David Napper 2018, <i>Hygiene in Food Processing: Principles and Practice</i>, Elsevier Science [ISBN: 9780081013229] • Elina Närvänen, Nina Mesiranta, Malla Mattila, Anna Heikkinen 2019, <i>Food Waste Management: Solving the Wicked Problem</i>, Springer Nature [ISBN: 9783030205614] 	Reference Book Resources	<ul style="list-style-type: none"> • JAKIM 2020, <i>Manual Prosedur Pensijilan Halal Malaysia (Domestik) 2020</i>, JAKIM • Standard Malaysia 2019, <i>MS1500:2019 Halal food - General requirements (Third revision)</i>, Standard Malaysia • 2020, <i>Food Act 1983 (Act 281) & Regulations</i>, International Law Book Services Petaling Jaya, Selangor [ISBN: 9789678927680] • Murlidhar Meghwal, Uday Heddurshetti, Ravikumar Biradar
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	<p>2017, <i>Good manufacturing practices for food processing industries: Principles and practical applications</i>, Apple Academic Press [ISBN: 9781315365657]</p> <ul style="list-style-type: none"> • Jerry Heeps 2016, <i>Insect Management for Food Storage and Processing</i>, 2 Ed., Elsevier [ISBN: 9780128104293] • 2011, <i>Trade Description Act 2011 (Act 730)</i> • Richard Lawley, Laurie Curtis, Judy Davis 2015, <i>The Food Safety Hazard Guidebook</i>, Royal Society of Chemistry [ISBN: 9781782625629]
Article/Paper List	This Course does not have any article/paper resources
Other References	This Course does not have any other resources