

DEVELOPMENT OF HALAL CERTIFICATION REQUIREMENT MODEL FOR FOOD INDUSTRY

By

AINI MASMIRA BINTI A. MANAF

Thesis Submitted to the School of Graduate Studies, Universiti Putra Malaysia, in Fulfilment of the Requirements for the Degree of Doctor of Philosophy

October 2020

FK 2020 117

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Abstract of thesis presented to the Senate of Universiti Putra Malaysia in fulfilment of the requirement for the degree of Doctor of Philosophy

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Chair : Associate Professor Zulkiflle bin Leman, PhD Faculty : Engineering

In line with increasing Halal food market demand in Malaysia, Halal certification

plays a key role in food and beverages industry specifically in small medium enterprise (SME). From previous studies, the practice of Halal standards is found synonymous with quality certification such as quality management system (QMS) and food safety management system (FSMS). However, the awareness towards the Halal certification and quality systems among SME are at low level. This has led to a low business performance. The aim of this study was to develop QMS-FSMS model in order to help microenterprise entrepreneurs to acquire Halal certification effortlessly. By merging the affected elements which influenced the Halal certification process, it would expedite the process of Halal application yet maintaining product quality. However, no studies which combined QMS-FSMS requirements into Halal certification were conducted in food and beverage microenterprises in Malaysia. Therefore, this was found to be filled as the gap of this study. Semi-structured face-to-face interviews, observation and focus group discussion were used to collect qualitative data. Through purposive sampling and grounded theory approach, twelve microenterprises from Selangor and Pahang were selected as a sample for this study. From data coding analysis, six critical elements, which are top management responsibilities, operation management, team encouragement, quality culture and customer focus were generated. This model was tested with two respective microenterprises in final phase of this study. The result showed that SME 30 has fulfilled 99% of the checklist and has successfully submitted E-Halal application on the same day, meanwhile SME26 only obtained 63.4% and unable to proceed with the E-Halal application. This finding shows that QMS and FSMS implementation could expedite the Halal certification process related to document preparation. This study has revealed entrepreneurs' knowledge and experience towards QMS, FSMS and Halal certification are very low. Lack of exposure, management skill and proper training in guality system and Halal

certification among the owners were the major barriers that lead to difficulty of getting Halal certification especially related to documentation.



Abstrak tesis yang dikemukakan kepada Senat Universiti Putra Malaysia sebagai memenuhi keperluan untuk ijazah Doktor Falsafah

PEMBANGUNAN MODEL KEPERLUAN PENSIJILAN HALAL UNTUK INDUSTRI PEMAKANAN

Oleh

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Sejajar dengan peningkatan permintaan pasaran makanan Halal di Malaysia, pensijilan Halal memainkan peranan penting dalam industri makanan dan minuman khususnya dalam perusahaan industry kecil (IKS). Dari kajian sebelumnya, amalan standard Halal didapati berkait rapat dengan pensijilan kualiti seperti sistem pengurusan kualiti (QMS) dan sistem pengurusan keselamatan makanan (FSMS). Walau bagaimanapun, kesedaran terhadap sistem pensijilan dan kualiti Halal di kalangan IKS berada pada tahap yang rendah. Ini menyebabkan prestasi perniagaan rendah. Tujuan kajian ini adalah untuk mengembangkan model QMS-FSMS untuk membantu pengusaha perusahaan mikro memperoleh sijil Halal dengan mudah. Dengan menggabungkan elemen yang terpengaruh yang mempengaruhi proses pensijilan Halal, ini akan mempercepat proses aplikasi Halal namun tetap menjaga kualiti produk. Namun, tidak ada kajian yang menggabungkan syarat QMS-FSMS ke dalam pensijilan Halal yang dijalankan di perusahaan mikro makanan dan minuman di Malaysia. Oleh itu, ini dianggap sebagai memenuhi jurang kajian ini. Temuduga secara bersemuka, pemerhatian dan perbincangan focus berkumpulan separa berstruktur digunakan untuk mengumpulkan data kualitatif. Melalui pendekatan persampelan bertujuan dan teori landasan, dua belas syarikat mikro dari Selangor dan Pahang dipilih sebagai sampel untuk kajian ini. Dari analisis pengkodan data, enam elemen penting, yang merupakan tanggungjawab pengurusan atasan, pengurusan operasi, dorongan pasukan, kualiti budaya dan fokus pelanggan dihasilkan. Model ini diuji dengan dua syarikat mikro masing-masing pada fasa akhir kajian ini. Hasilnya menunjukkan bahawa SME 30 telah memenuhi 99% senarai semak dan telah berjaya mengemukakan permohonan E-Halal pada hari yang sama, sementara itu SME26 hanya memperoleh 63,4% dan tidak dapat meneruskan permohonan E-Halal. Keputusan ini menunjukkan bahawa pelaksanaan QMS dan FSMS dapat mempercepat proses pensijilan Halal yang berkaitan dengan penyediaan dokumen. Kajian ini telah menunjukkan pengetahuan dan pengalaman

usahawan terhadap pensijilan QMS, FSMS dan Halal sangat rendah. Kurangnya pendedahan, kemahiran pengurusan dan latihan yang betul dalam sistem kualiti dan pensijilan Halal di kalangan pemilik adalah halangan utama yang menyebabkan kesukaran mendapatkan sijil Halal terutama yang berkaitan dengan dokumentasi.



ACKNOWLEDGEMENTS

First and foremost, I would like to express my deep gratitude to Allah, my Source of Strength and Sustainer in completing this thesis. I thank God for all the opportunities and strength that have been showered on me to finish writing this thesis.

My deepest gratitude goes to my supervisory team, Associate Prof. Dr. Zulkiflle Bin Leman, Prof. Ir. Dr. B.T. Hang Tuah Bin Baharudin and Associate Prof. Dr. Rodziah Binti Atan for his guidance, understanding, patience and persistently provided me with thoughtful positive encouragement to finish this thesis. It has been a great pleasure and honor to have them as my supervisors.

A sincere gratitude to the research participants, industry experts, academician, and organisations especially a team from Halal JAKIM who gave their precious time to share their experiences for supporting me throughout my PhD thesis.

I thank the Universiti Putra Malaysia, School of Graduate Studies, and Faculty of Engineering team for provided endless support in completing a PhD. My gratitude is also extended to Associate Prof Dr Muhammad Hafiz Bin Abu Bakar for his advice and support. I am indebted to the Ministry of Higher Education, Malaysia for granting me the MyPhD scholarship to enable me to complete my PhD study.

Last but not least, my overwhelmed gratitude goes to my beloved parents; Mr A Manaf Bin A Rahman and Mrs. Maimunah Binti Abas and also to my beloved sisters and brothers or their endless love, prayers and encouragement. A special thank you to my husband, Mr Fadzleen Hafeez Bin Mohamed Sabri for his understanding, endless support and perseverance. To those who indirectly contributed in this research, your kindness means a lot to me. Thank you very much.

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LIST OF ABBREVIATIONS

CCM	Constant Comparative Method
CE	Close-Ended
CS	Category Scale
CSF	Critical Safety Factor
DOSM	Department of Statistic Malaysia
FAMA	Federal Agricultural Marketing Authority
FIFO	First In First Out
FSMS	Food Safety Management System
FSSC	Food Safety System Certification
F&B	Food and Beverage
GHP	Good Hygienic Practices
GMP	Good Manufacturing Practices
GST	Government Service Tax
GT	Grounded Theory
HAS	Halal Assurance System
HCP	Halal Critical Process
IKS	Industri Kecil Sederhana
ISO	International Organisation for Standardization
IR4	Industry Revolution 4.0
П	Information Technology
JAKIM	Jabatan Kemajuan Islam Malaysia
МАНА	Malaysia Agriculture Horticulture and Agro-tourism
MARA	Majlis Amanah Rakyat
MATRADE	Malaysia External Trade Development Corporation
MESTI	Makanan Selamat Tanggungjawab Industri

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MS	Malaysian Standard	
NP	Non-Probability	
OE	Open-Ended	
QC	Quality Check	
QM	Quality Management	
QMS	Quality Management System	
QMSHFSMS	Quality Management System Halal Food Safety Management System	
PNS	Perbadanan Nasional Berhad	
SME	Small Micro Enterprises	
SOP	Standard Operating Procedure	
SPC	Statistical Process Control	
TEKUN	Tabung Ekonomi Kumpulan Usahawan Niaga	
тм	Top Management	
TQM	Total Quality Management	

 \bigcirc

CHAPTER 1

INTRODUCTION

1.1 Introduction

The National Small and Medium-sized Enterprise (SME) Development Council defines SME as companies involved mainly in manufacturing and agricultural basic industries with annual sales turnover of less than Ringgit Malaysia (RM) 300,000 or less than five full-time employees (SME Corporation Malaysia, 2014). SMEs involvement is significant in key economic sectors. In 2016, Malaysia recorded a total of 907,065 SMEs, whereby 693,670 are microenterprises. Manufacturing sector makes up 5.3 percent of total microenterprise, which is the second highest in 2016. In the manufacturing sector, 18.2% of SMEs are concentrated in textiles and apparel while food and beverages (F&B) at 17.4%, is the second highest sector in the list (Department of Statistic, 2016). Food, as a basic necessity, always provides ample opportunities for investment considerations. The government has recognized the food processing sector as one of the priority sectors in the country's industrial development. Therefore, F&B food processing plays a significant role in the Malaysia economy and is dominated by SME companies.

Quality is one of the most important concepts in manufacturing. With better guality, the higher the chance of customer to repeatedly purchase the product. Food industry involves highly sensitive products. This is one of the key reasons for maintaining quality standards and complying with quality requirements. To ensure high product quality, quality management system (QMS) must be implemented. QMS is a structured collection of policies, procedures, processes that is associated with responsibilities into an integrated system in order to achieve quality goals and objectives. Most of the companies around the world implement QMS in accordance with the requirements of the ISO9001 standard, thus providing a framework for the entire processes of providing and delivering products and services to customer. For manufacturing companies, factors such as safety, efficiency, and reliability will affect product quality and ultimately affect overall customer satisfaction. Therefore, an adoption of food safety management systems (FSMS) also gives businesses in the food industry the security and the competitiveness they need on the market. It is a systematic method to eliminate hazards in food enterprises and ensure food safety. FSMS requirements (ISO22000), for any organisation in the food chain aims to be compatible with the current food safety management tools such as ISO9001 and HACCP while at the same time it extends the successful of ISO9001. Moreover, the Halal food market demand is arising day by day due to higher consumer trust towards the safety and cleanliness of Halal food product. Halal is an Arabic term which means allowed or lawful in Islam. In reference to food, it is an Islamic dietary standard stipulated by Shari'ah (Islamic law). Muslims must eat Halal food and use Halal products. This is because, Muslims not only eat and use consumer goods for entertainment, but also to fulfil their duties, and responsibilities in this

world. Halal certification provides a guarantee for all Muslim consumers because it complies with Islamic law. For non-Muslims, Halal products are high quality products due to the concept of Halalan Toyyiban (Halal and healthy food). Malaysian Halal Standards MS1500:2009 is the Malaysia certification procedures that is utilized among food manufacturers in Malaysia especially those intending to export their product overseas. Therefore, Halal products certified by JAKIM is recognised as food that is safe to eat, nutritious and highquality.

This thesis focuses on development of Quality Management System, Halal, and Food Safety Management System (QMSHFSMS) model and interrelation between the QMSHFSMS requirement in small medium enterprises manufacturing F&B industry in Selangor and Pahang. At initial stage, this thesis identified the critical elements of QMSHFSMS from previous articles specifically in Malaysia. There are minimal number of articles on these elements of F&B microenterprise either in Malaysia or globally. Therefore, this thesis will make further contribution in this focused area of QMSHFSMS in F&B microenterprises.

This chapter explains the research background and problem statements, research questions, research objectives, significance of the study, research scope and thesis organisation.

1.2 Research Background

Manufacturing is the most important sector in SME that contributes to Malaysian economy (Department of Statistic, 2016; Kassim & Sulaiman, 2011). According to Chin, 2003, SME in Malaysia has changed its focus from a commodity-based into a manufacturing sector in producing consumer goods. Most of the SMEs in Malaysia are facing several barriers in applying a systematic management approach such as QMS to improve their business performance (Mustapha et al., 2011). The barriers has led to SMEs continuing their business using a manual approach (Hairuddin, et al., 2012). They are poorly managed due to lack of management skills and knowledge of the managers and employees (Mahmud and Hilmi ,2014). Inefficient SMEs will lead to decreasing revenue and profit.

In the era of new technology, Malaysian SME can perform better if they choose to adopt an appropriate management system such as QMS (Alam et al., 2011; Ali & Talib, 2013). Unfortunately, despite the wide use of QMS in large organisations around the world, SMEs in Malaysia, especially microenterprises, are still implementing the old style of organisation's management (Hairuddin et al., 2012). More often than not, with the new management approach, the productivity as well as the organisation performance may elevate their ability to increase the profit and improve the quality of the product as well. In unison with this point of view, Mustapha et al., (2011) argued that the omission of quality management system has becomes a challenge in microenterprise that needs to be tackled. This has been highlighted in other studies as well (Khalique et al., 2011). With the proper initiative, SME industries are forecasted to improve the

efficiency and productivity as what has been highlighted in Khalique et al., (2011), where among the three types of enterprises, micro enterprise is the least efficient industries, but it has 70% of contribution from national industry in Malaysia (Hairuddin et al., 2012). Therefore, this study focuses on microenterprise area specifically in manufacturing sector.

As shown in Table 1.1, F&B subsector has the second highest contribution (17.4%) in Malaysian SME is the main focus of this study (Census 2016). In addition, as mentioned by Ali and Talib (2013), this sub-sector is facing an increasing demand, which is another reason for choosing microenterprises. Unfortunately, as mentioned by Azizi (2019), nearly 90 percent of microenterprises in Malaysia do not have Halal certificates. This is happened because most of the entrepreneurs run their business in a traditional way and believe that they do not need to obtain Halal certification. Nevertheless, with the increasing demand for Halal product, a QMSHFSMS certification model should be developed in order to help the microenterprise get certified. Collected data were analysed through coding analysis, to identify the relationship between QMS, Halal and FSMS certification requirement (critical QMSHFSMS elements). Analysed output helps to establish a QMSHFSMS model, which is a Halal certification guideline for microenterprise.

Sub sector	Percentage share of SME (%)
Textiles and wearing apparel	18.2
Food and beverages	17.4
Fabricated metal products	11.1
Machinery and equipments	9.9
Printing	6.7
Furniture	5.2
Rubber and plastic products	5.1
Non-metallic mineral products	4.2
Wood products	3.6
Electical and electronics	3.6
Others	14.9

Table 1.1 : Distribution of SME in Manufacturin	g Sector by Sub-Sector
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1.3 Problem Statement

In the F&B industry, a commitment to quality is the only rule of guarantee, since end users are directly consuming the delivered product. Most of the Malaysia's economy were monopolized by SMEs especially microenterprises. As stated in SME Corporation Malaysia (2016), SMEs' productivity performance was still lagging behind compared to the other categories. In general, most of the microenterprise entrepreneurs are still working without proper QMS and FSMS knowledge and stuck in an old school approach with no systematic system applied. According to Mahmud and Hilmi, (2014), this happened due to the lack of organisations' capital and low employers' awareness in the particular systems. In fact, some of the organisations are not aware of the importance of quality systems training, plus the lack of manpower, management skill and financial in the organisation.

According to the 11th Malaysia Master Plan (2016-2020), the Halal industry will be further developed as a source of competitive advantage in exports, and promote economic growth. Although Malaysia enjoys a high reputation for producing halal food, its domestic market is still considered small. Previous quality system implementation studies were focused more on medium and large enterprises (Alam et al., 2011; Samat, et.al., 2012), but less or maybe nil in microenterprise (Dora, et.al., 2013). Since F&B has a good potential to increase productivity and improve Malaysia's economy, it is vital to tackle this problem thoroughly by identifying the critical factors of QMS, Halal and FSMS to grow microenterprise business performance. QMS and FSMS have been established as beneficial approaches for SME to implement in order to stay competitive in the market (Bohari et al, 2017; Deros et al., 2012; Kureshi et al., 2009; Mahmud and Hilmi, 2014). Microenterprises should also consider to get Halal certified to stay competitive. Hence, in order to achieve the goal, a quality-Halal model known as QMSHFSMS model are developed at the end of this study to cater specifically designed for microenterprises F&B industry.

1.4 Research Objectives and Research Questions

The main aim of this study is to develop an interrelation model of Halal certification requirement which consists of QMS and FSMS. This model is specifically developed to ensure that SME entrepreneurs can easily apply for Halal certification. The sub-objectives that need to be achieved at the end of this study are listed below:

- 1) To evaluate the managers knowledge and experiences in QMS approach, Halal certification process and FSMS
- 2) To identify the most affected elements of QMS and FSMS in Halal certification that influences the certification process in F&B microenterprise
- 3) To develop a QMSHFSMS model while maximizing the impact of QMSHFSMS in Halal certification process among F&B microenterprise
- 4) To validate the QMSHFSMS model effectiveness in F&B microenterprise

In order to achieve the objectives, this study seeks to answer the following research questions:

- (1) To what extent does the managers' knowledge and experience in QMSHFSMS process will contribute to the smoothness of the Halal application process
- (2) What are the current problems faced by F&B microenterprise entrepreneurs when applying Halal certification?
- (3) What are the vital elements in QMSHFSMS that will affect the smoothness of Halal application process for F&B microenterprise entrepreneurs?
- (4) How can the QMSHFSMS model will improve the Halal application process in F&B microenterprise?

1.5 Significance of the Study

Since the demand for Halal food product with good quality has become a global phenomenon, development of QMSHFSMS model in this study will be the manufacturers' quick reference to apply Halal certificate from JAKIM. This will be the foundation for them to get Halal certified easily and confidently using the relevant information and critical points provided in this model. Apart from making it more feasible to get Halal certificate, this study can also help expose them with the QMS and FSMS application in their daily business routine. Indirectly, it will help them to promote their products better especially in the current "Buy Muslim First" trending campaign trending in Malaysia.

It may improve organisations' weaknesses and elevate their strength as a competitive advantage for future success. Additionally, the employer and employee awareness towards the QMSHFSMS also might be improved in order to achieve organisation objectives. They will be able to gain more knowledge on how to manage the organisation, processing the food according to the food and Halal standard as well as consistency of product quality in their business. Current microenterprise and small enterprises in Malaysia will also be better prepare to handle the expansion of their business scope and target market as well as face global exposure leading to higher demand and profit. Business can gain better understanding of the critical factors that can result in better competitiveness, consumer trust, quality of product, cost saving and quality of services for customer satisfaction as well. Ultimately, this model may facilitate the realization of the SME Masterplan of 2020, which aims to assist SMEs and contribute economic growth (SME Corporation Malaysia, 2016).

1.6 Scope of the Study

This study aims to identify the critical elements of three quality elements commonly used in the manufacturing food industry, which is QMS, Halal certification and FSMS. The identified elements contribute to the establishment of a QMSHFSMS certification model, which is the main goal of this study. It is designed to help F&B microenterprise to obtain Halal JAKIM certification effortlessly and remain competitive in the industry like large companies. Most of the current work only considers QMS and Halal certification requirement into its framework. Thus, in order to produce safe food product, FSMS is the key element that need to be included throughout the process. Therefore, in order to meet all the important elements in F&B manufacturing industry, FSMS is an additional quality element included in this study. A total of twelve (12) F&B microenterprise owners in Selangor and Pahang were selected as the target population in this study in order to identify the barriers of not getting Halal certificate. Semi-structured interviews were conducted in order to gain information and examines their perception and knowledge regarding on QMS, Halal and FSMS. This method was chosen because it can provide wealth of information about the subject being explored (Hesse-Biber, 2010). The interview sessions in both states took nearly a year to complete due to respondents' availability. Collected data were gathered, summarised and analysed manually by using constant comparative method (described in Chapter 3) through coding analysis. A QMSHFSMS certification model was successfully developed, validated and tested on two (2) microenterprises in Selangor and Pahang in order to see the effectiveness of the model.

1.7 Thesis Organisation

This study consists of five (5) chapters altogether. It begins with Chapter 1 which explains briefly the background of the study, research problems, the aims of the study, research questions, significance and limitation of the study. Literature review in Chapter 2 explains more on the definition and principles of the quality standards which include QMS, FSMS and Halal certification requirement. Meanwhile, Chapter 3 will cover the research methodology employed in this study including the details of research design utilized. Data analysis through grounded theory is also explained in detail. Chapter 4 discusses the qualitative research findings. Finally, Chapter 5 discusses the outcome of the study, limitation and recommendation for future studies.

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