



Original article

## **SYSTEMATIC LITERATURE REVIEW: THE FORMULATION ON MALAYSIA HALAL CATERING REGULATION IN MALAYSIA COMMERCIAL VESSEL/CRUISE VESSEL ☆**

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### **Abstract**

Systematic literature reviews (SLR) are very important to track the extent to which studies related to the formulation of Halal Catering on board have been previously studied by previous scholars. Therefore, the SLR study requires a clear and detailed understanding concerning the study direction for each selected article by analyzing the scope of the study and its dimensions as the main emphasis whether it has been discussed by any previous scholar or otherwise. Through the basis of the analysis of literature reviews will enable the specific detection of the title of the study. Even SLR analysis is also able to compare in terms of the year the article was published by comparing the differences in scope and dimensions of each article by selected scholars referred to 16 scholars from the year 2012 until 2017. Regards to methodology, SLR emphasised into five stages such as i) Time Frame, ii) Selection of a database, iii) Journal selection, iv) Article selection and v) Literature review analysis. Analysis, discussion, and findings will be focusing on the scope, dimensions, and years of studies by using figures, tables as facilitators of analysis and findings. Hence, the role of Halal institutions will be able to assess its ability to form halal rules with the involvement of stakeholders and the scope that has been affected in detail.

*Keywords: Systematic Literature Reviews, Halal Regulations, Halal Logistic, Halal Catering, Halal Certification.*

## 1. Introduction

The participation of Muslim seafarer and crews in shipping career has been a potential change towards catering onboard in the Malaysian vessel flag throughout introducing the Halal Catering concept among seafarers. Hence, the ship-owner or shipping company must ensure that person who is involved in food and beverages on board vessels must have trained in the food sectors accordance with the hygienic requirements of the Maritime Labour Convention (MLC,2006). Whereas, Maliki said that provisions are made for Muslim naval servicemen through options such as seafood, chicken, and vegetables (The Times,2016). In terms of preparation of Halal foods, it strictly requires a full Halal standard procedure from Halal of Islamic Institution which may involve the religious requirement for preparation and storage of foods and drinks. According to the Maritime and Port Authority of Singapore (MPA,2013) ship-owners must ensure the organization and equipment of the catering department permit the provision to the seafarers of adequate, varied, and nutritious meals prepared and served in hygienic conditions.

Generally, food safety is a basic requirement to prevent food substances onboard vessels. The sourcing of wholesome safe food and water is essential. Hygienic food for seafarer on board is the most important to avoid any disease or sickness. While Marine Catering and Victualling Management (2014) which stated the essentials of Halal catering in merchant's vessel not only requires clean and well-maintained catering spaces. It also requires good working practices in accordance with food hygiene which covering Halal and non-Halal separation of raw foods. Hereby, in view of such requirements by Muslim tourists, cruise vessel is common in the tourism industry but it is not attracting much attention from Muslim tourists, particularly from Malaysia (Borneo Post Online, 2013). Most importantly, those are Muslim ownership catering in Malaysia are also need to comply and serving food and beverages are certified Halal by the Department of Islamic Development Malaysia, Jabatan Kemajuan Islam Malaysia (JAKIM). The doubts about the food are not entirely baseless because there is no certification by any authority on Halal food serving on cruise ships even though cruise operators provide their assurance (Regional News, 2013).

According to the Third National Agriculture Policy, as a beginning of the Malaysian Government's concentrated efforts in positioning Malaysia as a Halal food hub. JAKIM has the authority to issue Halal certificates and Halal logos for products that have been produced locally. If the products produced overseas certification by a JAKIM recognized body is required in the respective country (Halal Articles, 2017). According to the chef, who has been with Star Cruise for 15 years, admitted that the Halal certification process was highly challenging and demanded to ensure holding the Halal JAKIM's endorsement because there are many rules to comply with and obtain (Borneo Post Online, 2013). Control and inspection of all elements in the food chain by the masters are required in many countries. Although the catering department or vessel involved is responsible for every party participates in the food safety culture onboard.

Invest Selangor CEO, Hasan Azhari Idris said that there are many opportunities in the growth of Global Halalan Toyiyban Trade and Industries (GHTTI), which the government wants to capitalize on. "Halal trade is huge, it goes beyond food, which includes food and processing services" (Augustin, Selangor eyeing big slice of global Halal Trade, 2017). Production and distribution of food have become international (Will & Anni, 2012). There are many issues unknown during the early time of Muslim scholars. Recently, it's ingredients, packaging and consumptions are global and available in various locations and manufacturers and suppliers must understand the current requirements for Halal processing, international law and the Islamic legitimacy to produce Halal products (Naemah & Norazlina, 2015).

## 2. Halal Catering Concept

Halal are permitted, allowed, authorized, approved, sanctioned, lawful, legal or legitimate and hence, describes appropriate foods and food preparation processes that are compatible with the Islamic faith (Alhabshi et al.,2013). The ship-owner and master must provide food and drinking water on board ship that suitable for quantity and quality of food. According to Maritime Labour Convention (MLC, 2006) food and Halal catering requirements shall adopt laws and regulations to provide minimum standards for the quantity and quality of food and drinking water and for the catering standards that apply to meals provided to

seafarers on ships. Eliasi and Dwyer (2002) explained that food is been decided Halal or Haram by looking at the whole food chain. According to Vloreen, Ardiana and Siti (2012), the concept of Halal is beyond religious value. The rising concern on health among consumers today is an advantage for Halal food producers due to health concern in food consumption basically shares the same value with Halal concept.

### 3. Methodology

The study of this paper is generally intended to continue with the efforts undertaken by Syazwan, Lim and Vincent (2013) to strengthen the Halal logistics which has been discussed that transportation activities is challenging stage on Halal logistics because it is lack of collaborative efforts among the logistics service providers. Hereby, logistics actors need to change from conventional logistics operation to Halal logistics operations. During delivery and distribution stage it is likely that the Halal chain is easily violate. Thus, respective methodology will use a number of important elements in taking the effort to collect the views of Halal logistics as intended.

In general, for analysing the Systematic Review of Literature it need referred five steps of analysis of the article i.e. i) Time Frame, ii) Selection of database, iii) Journal selection, iv) Article selection and v) Literature review analysis from Fisch, C., & Block, J. (2018)

Step One: It has referred a period of keyword search to the topic. For literature review, it requires a certain period but the author can only identify the period based on the accuracy of the issues discussed in the Halal logistics. For that reason, the period is about 2013 and 2017. Accordingly, through the search has been confirmed that in 2013 was the first discovery of the Halal logistics study.

Step Two: To facilitate the search for an appropriate article title and timeliness, the process has referred a number of appropriate Database for the search related to the Social Science field i.e. Google Scholar, Libgen i.o, Elsevier, Taylor and Francis, Pdf Drive, Wiley, JSTOR, Mandeley and SpingerLink.

Step Three: In order to address input issues, it may choose journals that have been accurately to search. It is requiring to in line with the title or issue of journal

selection. Furthermore, it is for ease step to reach the input of the article. Referenced journals are related to the topic of Halal logistics. It's important for authors to control the keywords searches.

Step Four: The author focuses on five keywords as input alternatives. The search for an article title is focused on accelerate the process of fact analysis can be done.

Step Five: It summarises the overall information received from search by analysing focus on Scope of study and Dimension of study by referring to the Halal logistics. Then, it will also highlight the Dimensions of the Halal logistics article for the study. It will identify specifically when the scope is actually raised as the first research of the scope as the guidance for the study.

In relation to data collection, information is obtained from secondary data by referring to several articles related to the title of the study that covers the scope of the study and the dimensions of the study. The scope of a study explains the extent to which the research area will be explored in the work and specifies the parameters within the study will be operating. Basically, this means that it will have to define what the study is going to cover and what it is focusing on. Meanwhile, dimensional research emphasizes specifically in relation to what is required to unravel the basics of research that will respond to focused research. Therefore, Burgers, C., Brugman, B. C., & Boeynaems, A. (2019) mentioned that the SLR analysis study requires the direction of each article (scope and dimensions) studied by the author for the field. In fact, information can be obtained through a search of the year of article review by the selected author to formulate the scope and dimensions of the study is constantly changing based on changes in the field of study translated by the author. Further, the author will obtain each article has its own scope and dimensions of the study by focusing through data analysis through the use of qualitative methods. Qualitative methods are very important to track the essence of the content in the article. Therefore, the manual tool, Content Analysis, is used to detect selected keywords based on the title of the study. Content Analysis is very important to identify the selected keywords based on the selection of study scope and dimensions of the study. Which of these methods is very appropriate and detects focus and appropriateness by Xiao, Y., & Watson, M. (2019).

#### 4. Systematic Literature Reviews: Analysis, Discussion and Findings

Through research articles that have been analysed, Literature Review has begun in the past six years. Hereby, it has been able to track the significance of Halal regulation and its relevance to some scopes that support the establishments of Halal catering regulation. With the scope of the study that has been found, it has successfully tracked the Halal regulations for its strengths. Hence, it will explore each article where the research area is being conducted to ensure that the actual Halal regulation is in force. The findings of this study are very essential to prove that the past research is helpful to the research study to discuss comprehensively and reflects on the completeness of the topics discussed.

##### 4.1 Formulation of Halal Regulation Scope and Theme Research

To facilitate the analysis formulation policy related to Halal it need to understand the process development of the Halal regulation study. The graphical analysis has been drawn up that allows for formulate of changes based on a given period of time. Throughout from this study, it has found there are 16 scholars that are specifically discussing regards to Halal regulation in the scope of Halal, Policy-maker and Food supply chain. The first dominant of the scope is discussing in term of Halal where there are has 14 out of 16 scholars from various nation which are Malaysia, Netherlands and United Kingdom. Halal regulation are enhance from time to time especially in Halal sector since it becomes worldwide dietary requirements. Halal food that has been recognized by the competent authority is to maintained consumers in good working order.

FIGURE 1: Development of Halal Regulation Reviews

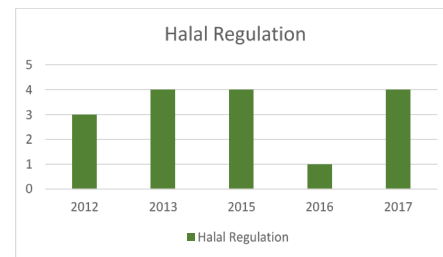


TABLE 1: Development of Halal Regulation Reviews

Year	Summary
2012	3
2013	4
2015	4
2016	1
2017	4

Based on Table 1 and Figure 1, which refer to the dominant year of study under the Halal Regulation have begun since 2013 there were two articles related within Halal logistics which at the time Syazwan, Lim and Vincent focused on “Halal logistics”. Meanwhile Hazwani, Nitty, Ismail, and Azmawani focused on “Readiness towards Halal logistics|. During delivery and distribution stage it is likely that the Halal chain is easily violate. Transportation activities is very challenging stage of Halal logistics because there is lack of collaborative efforts among the logistics service providers. Logistics players need to change from conventional logistics operation to Halal logistics operations. “Halal food requirement” by Syed focus on Halal meat products of supply chain and logistics. Meanwhile, authors such as Rahimah, Faridah and Hafizah focused on “Halal certified” that consumers need to be educated on the principle of Halal to improve their understanding on Halal production from choices of materials until the products are ready to be consumed.

In 2015 there were four articles whereas Hanini and Sariwati highlight the main issue and challenges in Halal industry is “Halal training programs” encountered by Halal industry. In the period there were two articles related to Halal standard which has generally brought to the “Halal certification, regulation, standard and practices” (Yousif) and “Halal slaughterhouse” by

Angerlique, Gareth, Eoin and Peng. “Halal certification” is implemented by professional experts whose is liable to inspection food manufacturing and slaughterhouses to ensure application of Halal standards and requirements. The details investigation of “slaughterhouse” that are producing both Halal and non-Halal products. Most of workers in the organisation unaware of the requirement of Halal method food production. Based on article Idham, Zainab, Iwani, Roszi, Nurul, and Farrah had established research towards “Halal products and services” which are affected demand, awareness and culture about the process of production and the ingredients used in products.

In 2017 there were four articles related to Halal services but if focuses on “Perception and knowledge” people about Halal food, JAKIM Halal logo, Challenges and opportunities Halal logistics and Adoption Halal warehousing. “Perception and knowledge” people about Halal food are to study relationship between Halal foods to non-Muslim. The research is done to know the level of knowledge of people towards Halal product and food. Article by Ain mentioned about JAKIM Halal logo to facilitate consumer to consume products that follow Islamic guidelines. In addition, research that related to Halal supply chain are Challenges and opportunities Halal logistics and Adoption Halal warehousing. The researcher highlight Halal logistics and Halal warehouse is to ensure the integrity of process of the Halal product is maintained until they reach to customers.

Meanwhile, Azlina, Anizah and Harlina (2016) established the issues and challenges food supply chain. “Political” factors also influencing the industry. Government should provide a systematic method to assist strategies and opportunities to adopt Halal method in logistics operations. Although in 2016 is less dominant, it should be noted by the scholars to prove that in that recent year should be focus by the author who is unclear with the issues and challenges food supply chain.

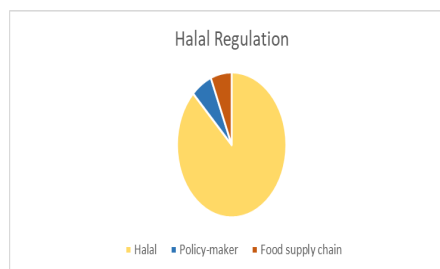
TABLE 2: Scope of Research based on study literature Halal Regulation

	Year	Name of Authors	Scope of study	Dimensions	Areas
1	2012	Marco, Jack, and Maznah	Halal Supply Chain Model	Islamic Halal Food Supply Chain	General
2	2012	Vloreen, Ardiana and Siti	Acceptance Halal Concept	Halal Certification	General
3	2012	Abdul and Ahmad	Policy-Maker	Awareness and concern of Halal food	Malaysia
4	2013	Syazwan, Lim and Vincent	Halal Logistics	Standard Halal guidelines	General
5	2013	Hazwani, Nitty, Ismail and Azmawani	Readiness Towards Halal Logistics	Training Employee in Halal Training	Malaysia
6	2013	Syed	Halal Food Requirement	Display Logo and Halal Certification	General
7	2013	Rahimah, Faridah, and Hafizah	Halal Certified	Awareness of Halal Product	General
8	2015	Hanini and Sariwati	Issue and Challenges in Halal Industry	Human Capital Training	Malaysia
9	2015	Yousif	Halal Certification, Regulation, Standard and Practices	Professional Experts	Netherlands
10	2015	Idham, Zainab, Iwani, Roszi, Nurul, and Farrah	Halal Products	Benefit and Services Halal Products	Malaysia
11	2015	Angerlique, Gareth, Eoin and Peng	Halal Slaughterhouse	Halal and Non-Halal Meat Products	United Kingdom
12	2016	Azlina, Anizah and Harlina	Issues and Challenges Food Supply Chain	Halal Logistics	General
13	2017	Selvarajah, Haniff, Nabil, and Nazrin	Perception and Knowledge People about Halal Food	Non-Muslim Acceptance in Halal Food	Malaysia
14	2017	Ain	JAKIM Halal Logo	Low Awareness	Malaysia
15	2017	Zailani, Iranmanesh, Aziz and Kanapathy	Challenges and Opportunities Halal Logistics	Halal Food Integrity	Malaysia
16	2017	Ngah, Zainuddin, and Thursamy	Adoption Halal Warehousing	Halal Manufacturer’s	Malaysia

TABLE 3: Summary Scope of Research Study based on study literature Halal Regulation

Scope of study	Summary
Halal	14
Policy-maker	1
Food supply chain	1

FIGURE 2: Summary Scope of Research Study based on study literature Halal Regulation



Referring to Table 2 and Figure 2 which refer to the Scope of study under the “Halal regulation”. The dominant research subjects related to Halal were 14 scholars have been identified. It is clear that the scope of respective research on Halal has been described in detail by the standard of Halal concept such as Marco, Jack and Maznah (2012); Vloreen, Ardiana and Siti (2012); Syazwan, Lim and Vincent (2013); Hazwani, Nitty, Ismail and Azmawani (2013); Syed (2013); Rahimah,

Faridah and Hafizah (2013); Hanini and Sariwati (2015); Yousif (2015); Idham, Zainab, Iwani, Roszi, Nurul and Farrah (2015); Angerlique, Gareth, Eoin and Peng (2015); Selvarajah, Haniff, Nabil and Nazrin (2017); Ain (2017); Zailani, Iranmanesh, Aziz and Kanapathy (2017); Ngah, Zainuddin and Thurasamy(2017). The scholar has argued that Halal supply chain has implications towards warehousing, transportation and terminal operations. Most consumers are unaware of the Halal supply chain principles. A comprehensive training is required for the operations staff to secure Halal integrity of logistics operations. The acceptance of Halal concept as a global because non-Muslim also have intention to purchase Halal food. For Muslim consumers, Halal food is a must and it is Islamic requirement. Non-Muslim prefer to consume Halal food because of health benefits.

While in 2013, Syazwan, Lim and Vincent have clarified that Halal logistics is a process of managing the procurement, movement, storage and handling materials. Because of that, Halal advisor should be located at all logistics companies to enhance Halal skills among employees on Halal training program (Hazwani, Nitty, Ismail and Azmawani, 2013). Besides that, Halal JAKIM should enhancement service on tangibles, reliability, responsive, assurance and empathy to encourage purchasing power of Halal foods. Hence, Yousif (2015) has stated that the complete process to approval for Halal food must be control to ensure the food product is purely Halal. Halal logo shows their consumers of that products meet Islamic standard. Hereby, the importance on Halal products and services is affected by all three independent variables which are demand, awareness and culture. Meantime, customers should be more aware on the benefits of the Halal products and services. However, workers within the organisation shall be understand of the requirements on the Halal method of food production in order to avoid contamination between Halal and non-Halal products throughout the production process.

In 2017, Selvarajah, Haniff, Nabil and Nazrin contributes to the level of knowledge of people towards Halal product and food. As Halal certified food products is guarantee the hygiene and cleanliness, the concept is to want their food to be produced or prepared. Halal products always offer safety, cleanliness, good quality, hygienic, nutritious and validity to the consumers. Even,

Ain has mentioned that Halal has created awareness to the consumers and supplier to use or supply the good according to Halal Thoyyibban principle. In fact, the introduction of Halal logo by Halal JAKIM has create awareness among Muslims consumer related to the importance of consumer products that compliances Islamic guidelines. Whereas, Halal logo provides opportunities to the manufacturers to indicate their target consumers that products meet the Islamic standard.

The lack of collaboration between Halal logistics service providers and Halal agencies is the main issue of the majority of the challenges of Halal logistics. In addressing the challenges, establishment of effective collaboration among JAKIM, HDC, and Halal logistics service providers to address the challenges and to set the standards that secure the Halal integrity of the product throughout the whole supply chain (Ain,2017). The scholar has highlighted that the warehousing stage is important as nearly all products enter a warehouse at some point in the supply chain where their Halal integrity must be maintained until they reach to the customer's destinations (Ngah, Zainuddin and Thurasamy,2017).

In view of the minor Scope is Policy-Maker by Abdul and Ahmad in 2012 stated that policy actions are needed to be established as governance of Halal is unsystematic by the government in Malaysia. The attention of the policy-makers to a point that actors such as breeders, slaughterhouses, certifying agencies, retailers, consumers, and religious representatives are in most cases have different stakes in and viewpoints on Halal production and processing, which may jeopardize the economic potential of the Halal market in the future.

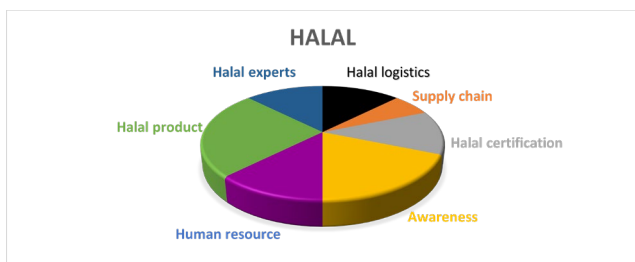
The most challenges in food supply chain is fake of Halal certificates and logos in the market. These challenges address through the fast provision of Halal certification and developing, planning, regulating, promoting, and Edu- services. Political factors also influencing the industry (Azlina, Anizah and Harlina, 2016). The government should provide a systematic method to assist strategies and opportunities by encouraging logistics enterprises to adopt the Halal method in their operations. Although this scope is less dominant, it should be noted by the scholars to prove that this scope should be focus by the author who is unclear with the needs from policy-maker.



TABLE 4: Summary of Dimension literature Halal Regulation

Dimensions	Summary
Supply chain	1
Halal certification	2
Awareness	3
Human resource	2
Halal product	4
Halal experts	2
Halal logistics	2

FIGURE 3: Dimension of research study based on literature of Halal Regulation



Referring to Table 3 and Figure 3, it is generally has been identified the dominant Dimensions by the four scholar of the results who have been referred based on the Halal product by previous scholars. First, the study which was emphasised by Idham, Zainab, Iwani, Roszi, Nurul and Farrah (2015) where the author stated that the demand of Halal products and services is not restricted to Muslims consumer but for non-Muslims which they are preferred to purchase products bearing the Halal logo. Halal certification from Halal JAKIM is important to ensure the manufacturers and procedures getting the assurance that their ingredients, preparation, procession, hygienic and sanitation procedures. However, the same approach was also supported by Angerlique, Gareth, Eoin and Peng (2015) which highlights that contamination of food products can take many forms, including the combining of cooked and uncooked ingredients. Halal products may become Haram if they come into contact with foods or substances that are not permissible.

Consumers accepted a product when they have the intention to use, have used the product and continue using it. Non-Muslim acceptance on Halal food could be due to the food quality is an important factor in decision making. Food processing methods is the most important

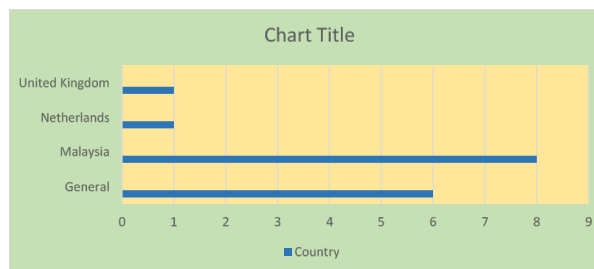
in sustaining the cleanliness and freshness of the food which directly affect the nutritional quality of food consumed (Selvarajah, Haniff, Nabil and Nazrin, 2017). The scholar by Zailani, Iranmanesh, Aziz and Kanapathy (2017) also emphasised that Muslim consumers have greater understanding in Halal and possess greater knowledgeable in Halal food consumption and purchase, thus making them extensively particular and sensitive towards products or services offered in the market. Malaysia saw the importance of establishing a Halal standard for these non-Muslims to follow to better assure food production in the nation is Halal.

In view of minor dimensions is related to the Supply Chain by Marco, Jack and Maznah (2012). The authors underline that Halal integrity is defined as the product is absolutely Halal in view of consumer purchase it is management of Halal supply chains. Although this dimension is less dominant, it should be noted by the scholars to prove that this dimension should be focus by the author who is unclear with the needs of supply chain.

TABLE 5: Summary areas of research study based on literature Halal Regulation

Areas	Summary
General	6
Malaysia	8
Netherlands	1
United Kingdom	1

FIGURE 4: Areas of research study based on literature Halal Regulation



Based on Table 4 and Figure 4 the importance of study area is to inform that the scholar has mentioned the importance of the location of the scene for the issues discussed and should be given priority and further attention. It is clear that the location referred by scholars has been dominated by study areas located in Malaysia which is 8 scholars. The second domination study is

located in the form of General which is 6 scholars. However, only one scholar gives a case study to Netherlands and, United Kingdom in 2015 through same focusing study on the Halal. The findings from the study on the demands of Halal food in the Netherlands is increasing, and the market for Halal food products in the Netherlands is expanding.

## 5. Conclusion

Due to the research study it not only Muslim consumed and prefer Halal food products, thus the implementation and the integrity of Halal supply chain is importance towards the successfulness of Halal regulation on commercial vessel / cruise vessel in Malaysia (Rohana Sham et al 2017). However, to make it work it should start from every warehouse, manufacturers, distributor and suppliers' company of food where only certified Halal product are allowed to be distributed throughout Malaysia. The role of Halal JAKIM is much needed in order to sustainable the distribution of goods in Malaysia. Most of raw material used in domestic food production are imported products which requires reliable foreign Halal certification bodies to monitor the Halal status of these raw materials. According to foreign Halal Certification Authority, the recognition is also required to Halal status of finished products. The certification authority shall accountable and responsible for assured that the Halal products imported and exported throughout Malaysia meets the compliance of Halal Malaysia's requirement standard and quality.

Hence, Muslim community made up 23% of the global population in 2010 and is projected to grow 73% by 2050. Globally, Muslims are better informed about the food they eat and who they choose to buy it from (Rena E.J, 2016). Moreover, comprehensive services in prevention and control, food and waterborne illness prevention and risk management are having been emphasized among Muslims seafarers.

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