

Certified Halal Manager Practice Test Questions and Answers

1. What does "Halal" mean in Islamic dietary law?

- A) Forbidden or prohibited
- B) Permissible or lawful
- C) Organic or natural
- D) Expensive or premium

2. Which of the following is considered Haram (forbidden) in Halal food management?

- A) Chicken prepared according to Islamic guidelines
- B) Pork and its derivatives
- C) Fresh fruits and vegetables
- D) Seafood from clean waters

3. What is the most critical requirement for Halal meat production?

- A) Expensive packaging
- B) Islamic slaughter method (Zabiha/Dhabiha)
- C) Organic certification
- D) Premium pricing

4. What must a Halal manager ensure to prevent cross-contamination?

- A) Using expensive equipment
- B) Separation of Halal and non-Halal products throughout processing
- C) Only hiring Muslim employees
- D) Operating only during daylight hours

Answers: 1-B 2-B 3-B 4-B

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