

Preparedness of Family Owned Restaurants to Offer Halal Foods in the Three Cities of Batangas, Philippines

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Abstract – This study aimed to assess the preparedness of family owned restaurants to offer halal foods in the three cities of Batangas. The study made use of descriptive survey method with the family owned restaurant owners or managers as respondents. The self – made questionnaires were used and gathered information through interviewing the owners and managers of the family owned restaurants in the three cities of Batangas. Based on the results, majority of the family owned restaurants has less than 10 employees and operating for 5 - 10 years. Most of the Family Owned Restaurant agrees that they are prepared based on the Guidelines in Preparing Halal Foods in terms of premises, devises, utensils and processing aids, hygiene, sanitation and safety products, transportation processing, distribution and serving, packaging, labeling and advertising. Significant difference on the responses of employees was observed on the preparedness of the restaurant to offer Halal Food when grouped according to number of employees while highly significant as to location. The plan of action was proposed to help the Family Owned Restaurants in the three cities of Batangas to reach the highest level of preparedness to offer Halal Food.

Keywords – Guidelines in Preparing Halal Foods

INTRODUCTION

Food is one of the most significant elements for interaction among numerous ethnic, social, and religious sector. People are conscious and worried about the food they consume. Muslims make sure that only halal foods are what they consume, Kosher foods for the Jews, and vegan foods for Hindus and Buddhist. Muslims go after and respect their religious tradition in the guidelines of what kind of food they eat. Muslims are lawful with the food they eat which is only halal certified foods and products. [1]

Halal which means lawful or acceptable is the term used by Islam that they respectfully obey. According to Riaz and Chaudry [1], halal foods are those that are allowed from the unlawful products that are prohibited from Muslim from consuming.

The world today is experiencing an upward number inside the wide variety of halal travelers and travelers who choose to follow and respect the suggestions in their Islamic faith with the appropriate behavior while on travel or outside their households.

Arobinto [2] noted that Halal industry has a big potential in booming at the global market. The Philippines is making sure to go with it and take the advantage to uplift the Philippine economy by

developing and promoting the halal business in the country, and to contribute to the government's programs to ease poverty by providing economic opportunities to marginalized sectors through the resultant of the halal industry in the country.

The idea of halal today is religious. The rising situation on health among consumers these days is an advantage for halal food manufacturers, because health - being problem in food intake essentially shares the identical importance with halal conception. The thought of being well means being attentive on what the body absorbs, going on the cleanliness of the meals, supply the nourishment and the manner of coping with the food that is prepared. The purpose is to decrease any dangerous results to the body [3].

In addition, consumers and buyers are to select healthy, nutritious and natural foods. Distinctive procedure, packaging, tasting and aesthetically alluring varieties of food choices are now in the market. Accordingly, food safety and food hygiene are also becoming vital elements for food consumption by means of consumers [4]. There is an increase of awareness of the Halal idea and opened the opportunities for Halal foods in the Muslim people's amenability with their Islamic religion requirements. The Islamic

consciousness of Halal foods and products are widening and attract non-Muslim places to know more about halal items. This can build innovative marketplaces for Halal food items and products that can increase the advertisement of Halal foods in the future [5].

Currently, halal is not only for the Muslim, but is also a healthy choice for non-Muslim consumers. The growing demand for halal foods pushed halal as a driver for socio-economic growth of the Philippines and its region that is why the researchers manage to do this study to determine and assess the preparedness of Family Owned Restaurant in offering Halal Foods in the three cities of Batangas. The researchers are curious about what is it having a halal food in the menu of a restaurant and how can it affect the food industry and in the halal industry. The researchers also want to know about putting up halal food items and the standards and guidelines that are needed in the preparedness of the restaurants and to know the advantages and disadvantages of having halal foods in the restaurants or in the menu items. The researchers also want to inform other people and the Muslims that there are existing restaurants which offer halal foods in Batangas in the future. Furthermore, this research will help the halal foods to be known not only in Batangas but also in other provinces and cities. It will also benefit aspiring restaurant owners with the idea or concept of offering halal foods in their menus and to engage in extending halal food markets especially here in the Philippines.

OBJECTIVES OF THE STUDY

This study aims to assess the preparedness of Family owned Restaurant to offer Halal Foods in the Three Cities of Batangas.

Specifically, it will present the profile of the restaurant in terms of location, target market, number of employees, and number of years in operation determine the level of preparedness of family owned restaurant based on the guidelines in preparing Halal foods in terms of premises, devices, utensils, and processing aids, hygiene, sanitation and safety of products, transportation, processing, distribution, and serving, packaging, labelling and advertising. test the significant difference on the preparedness of the restaurant to offer Halal Food when grouped according to profile variable and to propose an action plan based on the result of the study.

METHODS

Research Design

The researchers used descriptive method on the study of preparedness of family owned restaurants to offer

halal food in the three cities of Batangas. Descriptive research is used to earn information regarding the current status of the phenomena and to render “what exists” with reference to variables or state and condition of situations [6].

Participants of the study

The participants of the study are the sixty (60) respective owners, supervisors, or managers selected from 20 family owned restaurants that are operating 5 years and above in three cities of Batangas namely Batangas City, Lipa City and Tanauan City.

Instruments

This research used a self-made questionnaire that answers the objectives of the study. The first part characterized the profile of the restaurant with relevance with their basic information such as location, target market, number of employees and number of years in operation. The second part determined the level of preparedness of family owned restaurants based on the requirements of halal food guidelines when it comes to premises, devices, utensils and processing aids, hygiene, sanitation and safety of products, transportation, processing, distribution and serving and packaging, labeling and advertising.

The researcher’s undergone reliability testing of the questionnaires with the help of the statistician. Cronbach’s alpha was used to assess the reliability and internal consistency of a set of scale or test items of the questionnaire. It is one way of measuring the strength of consistency of the researcher’s self-made questionnaires if it is reliable for gathering the data’s needed.

The reliability results are: based on premises was .867 with the internal consistency of acceptable, based on devices, utensils, and processing aids was .850 with internal consistency of acceptable, based on hygiene, sanitation and safety of products was .915 with the internal consistency of good result, based on transportation was .873 with the internal consistency of acceptable, based on processing, distribution and serving was .904 with internal consistency of good result and lastly based on packaging, labeling and advertising was .871 with internal consistency of acceptable. This shows that the self-made questionnaires of the researchers are acceptable and good for the study of preparedness of family owned restaurants to offer halal foods in the three cities of Batangas.

Data Gathering Procedure

After the approval of the topic, the researchers started to collect data by reading books and articles in the library

and search in the internet for other sources. The researcher's adviser checked the questionnaires and after it was approved the researchers distributed the questionnaires.

Furthermore, the distribution of the questionnaire was done by the researchers in the three cities of Batangas and sought permission to the restaurant owners to distribute questionnaires. The researchers explained the objectives of the study and gave the respondents ample time to answer the questionnaires. The data collected were tallied, tabulated, analyzed and interpreted by the researchers with the help of a statistician.

Data Analysis

The researchers with the help of the statistician used statistical tools to analyze the collected data specifically using SPSS. Frequency distribution is used to present the profile in terms of location, target market, number of employees, and number of years in operation. Weighted mean is used to assess the guidelines in preparation of halal foods and the level of preparedness of restaurants to offer halal foods. Analysis of variance (ANOVA) is used to test the significant difference on the preparedness of family owned restaurant to offer halal foods when grouped according to profile.

To interpret the result of the study the researchers will use the likert scale of 3.50 – 4.00 for Strongly Agree (SA), 2.50 – 3.49 for Agree (A), 1.50 – 2.49 for Disagree (D), and 1.00 – 1.49 for Strongly Disagree (SD). These are to represent the level of preparedness of family owned restaurants based on the requirements of halal food guidelines.

RESULTS AND DISCUSSION

Table 1. Percentage Distribution of the Business Profile

Profile Variable	Frequency	Percentage (%)
Location		
Batangas City	20	33.30
Lipa City	20	33.30
Tanauan City	20	33.30
Number of Employees		
10 and below	41	68.30
11 – 15 employees	10	16.70
16 - 20 employees	2	3.30
21 and above	7	11.70
Number of Years in Operation		
5 – 10 years	41	68.30
11 – 15 years	8	13.30
16 – 20 years	3	5.00
21 and above	8	13.30

Table 1 presents the percentage distribution of the business profiles of selected family owned restaurants in the three cities of Batangas. It can be gleaned that in terms of location, 20 family owned restaurants were selected in each of the three cities of Batangas with 33.30 percent. This indicates a fair distribution of respondents from Batangas City, Lipa City and Tanauan City. This signifies an equal probability of frequency distribution based on location from the selected family owned restaurants.

It is shown that in terms of number of employees, 10 and below has the highest percentage with 41 or 68.30 percent. This is an indication that most of the respondents have small-scale businesses which do not require greater number of employees. As disclosed by the respondents, 16 - 20 employees got 2 or 3.30 percent. This indicates that their business is bigger thus need bigger number of employees.

When it comes to number of years in operation, 5 – 10 years with 41 or 68.30 percent has the highest percentage. Followed by 11 – 15 and 21 and above years in operation both with 8 or 13.30 percent. Lastly, 16 – 20 years in operation have 3 or 5 percent. Majority of the restaurants have the shortest years in the business while the longest years in operation are very few. Based from the study those restaurants in their longest years are in Batangas City and shortest are found in the three cities of Batangas province.

The restaurant industry is likely the "staying small" trap. It can be easy to start a business and hassles long hours and remarkable work and efforts. Only limited family owned restaurants are operating for the longest time because it is difficult to enlarge the restaurant business without advance information in engaging to a higher outlook [7].

Table 2 presents the preparedness on the requirements of halal food guidelines with regards to premises with the composite mean of 3.07 that the respondents agreed that they are prepared. This indicates that the respondents can meet the requirements of Halal food guidelines with regards to premises. They want to take part in the advancement of our country in halal industry for local halal products and services.

The table revealed that the respondents agreed that they can meet the requirement having a "separate and well insulated premises effectively from pig farms or their processing activities to prevent cross contamination". This obtained a weighted mean of 3.13 and ranked first. This shows that the respondents should have a separate premise for halal foods to avoid combining halal foods to non-halal foods.

Table 2. Preparedness based on the Requirements of Halal Food Guidelines with Regards to Premises

Indicators	WM	VI	Rank
1. Layout the premises that permit proper process flow, proper employee flow, good hygienic and safety practices, including protection against pest infestation and cross contamination.	3.10	A	2
2. Design the premises that facilitate cleaning and proper supervision of raw or integrated products hygiene.	3.08	A	3
3. Meet all the requirements of Halal standard and public health rules and regulations.	2.98	A	5
4. Keep the premises in good conditions to prevent pest access and eliminate potential breeding sites.	3.05	A	4
5. Separate and well insulate the premises effectively from pig farms or their processing activities to prevent cross contamination.	3.13	A	1
Composite Mean	3.07	A	

The respondents are aware about processing activities of halal foods. As said in the Islamic food guidelines, halal foods should be secure and cleanly prepared and does not include unclean or unlawful items to prevent cross contaminations within the foods that are being prepared [8].

Ranked second with a weighted mean of 3.10 was “layout the premises that permit proper process flow, proper employee flow, good hygienic and safety practices, including protection against pest infestation and cross contamination”. Ranked third was “design the premises that facilitate cleaning and proper supervision of raw or integrated products hygiene” which were agreed on by the respondents as revealed by weighted mean of 3.08.

Ranked fourth with a weighted mean of 3.05 was “keep the premises in good conditions to prevent pest access and eliminate potential breeding sites”. On the other hand, the respondents agreed that “meet all the requirements of halal standard and public health rules and regulations” can be met which obtained the weighted mean of 2.98 and ranked last. It was revealed that respondents are prepared to meet all the requirements stated in the halal guidelines of Islamic law.

According to Bohari, A.M., Hin, C.W., & Fuad, N. [9] halal is authorized by Syariah Islamiah and it is used to be implemented to apply by humanity and halal

industry helps to boost the national growth and its food industry in a country.

Table 3. Preparedness based on the Requirements of Halal Food Guidelines with Regards to Devices, Utensils and Processing Aids

Indicators	WM	VI	Rank
1. Provide devices, utensils, machines and processing aids that are clean and should only use for halal products.	2.98	A	3
2. Assure that the devices, utensils, machines and processing aids are washed and ritually cleanse.	3.03	A	2
3. Assure that materials used are free from najis or free from all halal unlawful foods and contaminants.	3.05	A	1
Composite Mean	3.02	A	

Table 3 shows the preparedness based on the requirements of Halal food guidelines with regards to devices, utensils and processing aids. The registered composite mean was 3.02 with verbal interpretation of agree. The result indicates that the respondents must ensure that the materials, utensils, and machines are clean and of good quality.

As cited by Stephenson, M. L. [10] Islamic hospitality and food service become popular during the last years and become a big part in hospitality and food service industry. Food outlets are catering and adapting halal items with their food service and could ensure that it is with high good qualities.

The table revealed that the respondents agreed that they can assure that materials used are free from najis or free from all halal unlawful foods and contaminants. This obtained a weighted mean of 3.05 and ranked first. This shows that the respondents consider the quality of the materials that they are using relevant to Halal guidelines and Islamic law. When the researchers gathered data, it is observed that the restaurants are abiding the Islamic guidelines in using devices and utensils that are clean and unlawful to prevent spoilage and contaminants of halal food.

It is crucial to all Muslim in every part of the world to bind hygiene and sanitation for it will not be harmful to their being especially to their health. Muslims assure that the products they will consume has faced the proper standards of halal foods [9].

Ranked second was “assure that the devices, utensils, machines, and processing aids are washed and ritually cleansed” has a weighted mean of 3.03. Ranked last were “to provide devices, utensils, machines and processing aids that are clean and should only use for halal products”

which were agreed on by the respondents as revealed by weighted mean of 2.98. Though it turned as the last indicator it still shows that the respondents are prepared to provide the devices, utensils and machines for halal productions.

Halal industry is also earning when it comes to halal tourism and Muslims and non-Muslim countries set a marketplace that offers merchandise, facilities and infrastructure that helps develop the establishment to have the right devices in producing halal products [11].

Table 4. Preparedness based on the Requirements of Halal Food Guidelines with Regards to Hygiene, Sanitation and Safety of Products

Indicators	WM	VI	Rank
1. Sort raw products, ingredients and packaging materials in a separate clean storage	3.20	A	1.5
2. Conduct inspection and practice waste management	3.08	A	5
3. Prevent contamination of products by foreign matters such as plastic, glass or metal from dust, harmful gas and unwanted chemicals	3.17	A	4
4. Prevent excessive use of food additives	3.18	A	3
5. Store halal products away from harmful chemical substances to prevent food contamination	3.20	A	1.5
Composite Mean	3.17	A	

Table 4 reflects the preparedness based on the requirements of Halal food guidelines with regards to hygiene, sanitation and safety of products. The composite mean of 3.17 justified that the respondents strongly agreed that the cleanliness and safety of the products that they use must be considered together with constant inspection and they must practice waste management as well. This supports the halal food practice that should harness safety controls with a Hazard Analysis and Critical Control Points (HACCP) in each food service systems [12].

As shown in the table, with the weighted mean of 3.20 the managers and owners of the family owned restaurant agreed that “sort raw products, ingredients and packaging materials in a separate clean storage” and “store halal products away from harmful chemical substances to prevent food contamination” both ranked first among indicators.

It shows an equal response to both indicators and this means that the respondents are ready to assure the sanitation and cleanliness of halal products, halal ingredients and halal packaging materials that will be

used in the future and respondents are also willing to put into practice the hygiene and sanitation of every food handlers and practice a HACCP environment of the family owned restaurants. It conforms to the Halal action facing safety controls comprising the Hazard Analysis and Critical Control Point (HACCP) between food systems [12].

Ranked third was “prevent excessive use of food additives” with a weighted mean of 3.18. Followed by “prevent contamination of products by foreign matters such as plastic, glass or metal from dust, harmful gas and unwanted chemicals” that ranked fourth with a weighted mean of 3.17.

Meanwhile, conduct inspection and practice waste management, ranked last with a weighted mean of 3.08 and agreed on by the respondents revealing that sometimes inspection and waste management is not observed because of the busy environment of the establishment. Moreover, as the restaurant owners said to prevent this thing the restaurant will regularly practice waste management and inspection to hideaway pests or other dominating unwanted things that can affect the food production and sanitations. According to Department of Halal Certification [13] halal food items should be practiced away from any contaminants and wastes that are strictly permitted by Islamic law.

Table 5 presents the preparedness based on the requirements of Halal food guidelines with regards to transportation. The composite mean of 3.00 revealed that most of the preparedness based on the requirements of Halal food guidelines with regards to transportation was agreed by the respondents. As cited by Padilla, M.M. [14] the Mindanao Islamic Chamber of Commerce (MICC) is planning to make Davao City the halal hub in the country and there will be policies that will guide every halal consumer in halal industry to prepare for the global halal market.

Table 5. Preparedness based on the Requirements of Halal Food Guidelines with Regards to Transportation

Indicators	WM	VI	Rank
1. Transport halal products that are separate with non-halal food items.	2.98	A	2.5
2. Assure that no other unlawful items are near or mixed with non-halal foods when transport.	3.03	A	1
3. Identify and segregate the non-halal products in complete packaging from the halal products during transportation.	2.98	A	2.5
Composite Mean	3.00	A	

As shown in table 5, respondents revealed that they need to assure that no other unlawful items are near or mixed with non-halal foods when transported, which obtained first with the weighted mean of 3.03. In transporting the product, it is said that the halal food products shall be separated nor mixed with unlawful items and based on the restaurants they can follow the designated guidelines of halal production by the Islamic law to avoid cross contamination and be very strict about this specially in transporting halal food items.

The National Commission on Muslim Filipinos (NCMF) has the benchmark and proper guidelines and criteria to avoid halal products to be mixed with unlawful items and accredited of Halal Certification [15].

On the other hand, the transport halal products that are separated with non-halal food items and identify and segregate the non-halal products in complete packaging from the halal products during transportation both had the lowest weighted mean of 2.98. And as said in halal food guidelines, it states that in transporting the halal products there must be a label so that it will not be mixed with the non halal products, and based on the respondents when data's are gathered the restaurants are prepared to be very hands on and strict at the time to prevent any harmful means when transporting halal products in the future. As cited by Tieman, M. [16] halal is extending closer to logistics. This delivery note proposes a halal commitment system for transportation, warehousing then terminals as much a secure on a halal logistics system.

Table 6. Preparedness based on the Requirements of Halal Food Guidelines with Regards to Processing, Distribution and Serving

Indicators	WM	VI	Rank
1. Process products or ingredients that do not use any components of animals that are non-halal	2.93	A	4.5
2. Process food that do not use anything in any quantity that is decreed as najis by Islamic law	2.93	A	4.5
3. Process food or its ingredients that are safe for consumption, non-poisonous, non-intoxicating or non-hazardous to health	3.12	A	1
4. Prepare, process or manufacture products using equipment and facilities that are free from contamination	3.03	A	2.5
5. Assure that Halal foods are physically separated from any products that is unlawful or haram	3.03	A	2.5
Composite Mean	3.01	A	

Table 6 presents the preparedness on the requirements of halal food guidelines with regards to processing, distribution and serving. The composite mean of 3.01 indicates that the respondents agree that they are prepared. During the preparation, processing, packaging, storage, distribution and serving it should be physically separated from any other products and any other things that abide the Islamic law [17].

All items were rated agree and process food or its ingredients that are safe for consumption, non-poisonous, non-intoxicating or non-hazardous to health got the highest weighted mean score of 3.12. As the researchers gathered data in the family owned restaurants it was observed that the restaurants are very strict to the ingredients that may affect the customers' and the restaurant will also be strict in complying with this especially for their Muslim customers in the future time that they are very ready in having halal foods in their menus. The restaurants can have a separate storage of the chemicals or other toxins for them to prevent the contamination on the foods. Based on Caduya E. [18] there is an ordinance in Davao City to promote, protect and respect halal industry on how it is prepared and produce and to protect the beliefs of every Muslim not just in Davao City but also in every part of the nation.

It was followed by "prepare, process or manufacture products using equipment and facilities that are free from contamination" and "assure that halal foods are physically separated from any products that is unlawful or haram" with the same computed mean of 3.03.

On the other hand, "process products or ingredients that do not use any components of animals that are non-halal" and the "process food that do not use anything in any quantity that is decreed as najis by Islamic law" got the same computed mean of 2.93. The researchers gathered data and interviewed restaurant that few of them are already offering halal foods and said that they are very strict and certain on the ingredients used in preparing and serving halal food to their customers. The restaurants are prepared also to practice and follow the guidelines of the Islamic law of the Muslims. In processing products or ingredients halal food products must be free from carnivorous animals and marine except for fish. The non-halal animals are pig and all kinds, and any parts of the pig is forbidden in the Islamic law. In this process they will cut the meat as required because they believe that this process improves the quality of the meat.

According to University of Toronto [12] Halal foods should only contain ingredients that are permissible for Muslims by using Islamic faith such as soybean, egg or wheat and without contact with non-halal meats or

products and should practice avoiding food contamination with respect to Muslim's religious practices.

Table 7. Preparedness based on the Requirements of Halal Food Guidelines with Regards to Packaging, Labelling and Advertising

Indicators	WM	VI	Rank
1. Provide packaging materials that is not made of any raw materials that are unlawful	2.90	A	4
2. Assure that the equipment's that will use are not contaminated	3.08	A	1
3. Have a packaging material that does not have any toxic effect on halal foods and products	3.03	A	2
4. Have a packaging design, symbol, logo, name and picture that is not misleading or contravening the principles of Islam law	2.90	A	4
5. Assure that each container use shall be marked legibly, and label shall be attached to the container or packaging	2.90	A	4
Composite Mean	2.96	A	

Table 7 reveals the preparedness on the requirements of halal food guidelines with regards to packaging, labeling and advertising. The composite mean of 2.96 indicates that the respondents agree that they are prepared in providing the right packaging and labeling for halal foods and products. As said on the Department of Halal Certification [13], there are right processes to store and deliver halal meat and should be properly labeled correctly in the separate place away from unlawful items.

"Assure that the equipment to be used are not contaminated" has the highest weighted mean score of 3.08 which indicates that all items are properly cleaned and sorted. Proper hygiene and sanitation of the restaurants are high in terms of cleaning the equipment's and all items are properly cleaned and stored. The restaurant owners do believe that cleanliness is everything that must be observed in every restaurant and furthermore the restaurants are preparing to practice proper packaging and labeling to highly advertise the cleanliness and relevance of halal foods in an Islamic way. Among all Muslims it is crucial to bind hygiene and sanitation. Muslims are very careful to their health and well-being especially on what they eat and consume [9].

It was followed by have a packaging material that does not have any toxic effect on halal foods and products with a computed mean of 3.03. In packaging, halal foods should be separated from non-halal foods, it

is said that there is a proper process like using equipment that is not contaminated.

On the other hand, the following items have a fair distribution and starting it with "provide packaging materials that is not made of any raw materials that are unlawful", in terms of this indicator restaurants do not have any problems in complying, as long as it is eco-friendly and do not affect the appearance of the food the restaurant provides.

Followed by this is "packaging design, symbol, logo, name and picture that is not misleading or contravening the principles of Islam law", as what it is said, it is important to have it properly labeled and provide the restaurant of halal logo or distinction to be easily determined as halal product and where it originated and prepared.

Moreover, "assure that each container use shall be marked legibly, and label shall be attached to the container or packaging", the container or packaging must put attention in proper markings and labeling for the customer to clearly identify and understand it.

The said indicators have obtained the lowest mean score of 2.90 which means that respondents agreed that they have the same perception with regards to this requirement to provide the kind of materials and advertisement acknowledged by the Islamic law through halal symbol and logo.

With regards to this Halal food work no longer included are non-halal or najas - unclean ingredients, yet it is still a long process specially in manufacturing to encounter equipment's that are not continually contaminated and still be able to stay najas by having the halal logo and beliefs [8].

Table 8. Preparedness based on the Requirements of Halal Food Guidelines

Indicators	WM	VI	Rank
1. Premises	3.07	A	1
2. Devices, Utensils and Processing Aids	3.02	A	2.5
3. Hygiene, Sanitation and Safety of Products	3.02	A	2.5
4. Transportation	3.00	A	5
5. to Processing, Distribution and Serving	3.01	A	4
6. Packaging, Labeling and Advertising	2.96	A	6
Composite Mean	3.01	A	

Table 8 indicates the preparedness based on the requirements of halal food guidelines and revealed a composite mean value of 3.01 which means the respondents are ready in practicing the procedures,

processes and rules for preparing Halal foods with the guidelines. According to Islamic guidelines, halal foods should be secured and not harmfully made [8].

The first in rank was Premises with a weighted mean of 3.07, verbally interpreted as agree. Premises of the restaurant's kitchen are very important and observed by family owned restaurants. As the researchers gathered the data the restaurant owners said that they are willing to provide a separate premise for halal food production in the future when the time comes that halal industry is really enlarging in the country. Following the food safety standard, it should be practiced preparing halal foods in a HACCP environment with strict rules and regulations [12].

It was followed by "devices, utensils, and processing aids" and "hygiene sanitation and safety of products" with the same weighted mean of 3.02 that the respondents agreed upon. Ranked fourth was "processing, distribution and serving". Ranked fifth with a weighted mean of 3.00 was transportation.

Lastly, the lowest rank got the weighted mean of 2.96 was packaging, labeling, and advertising with verbal interpretation of agree. In the present time halal food industry is not yet that familiar that is why this guideline got the lowest rank.

It was observed that in boosting the halal industry in the future the proper labeling will be observed especially of halal advertising. When halal is greatly popular for sure this guideline will also boost and become popular in the future halal industry in the country. Not only Muslims but also non – Muslim people are mindful of halal values that really help and make improvements of the advertisement of halal foods through the proper labeling and logo of a halal product and by the word of mouth also helps in having a proper package, label and advertisement of the halal products and items [19].

Based from the result in Table 9, it was found out that there was highly significant difference observed on location when it comes to Premises, Devices, Utensils and Processing Aids, Hygiene, Sanitation and Safety of Products, Transportation, Processing, Distribution and Serving, Packaging, Labeling and Advertising with the same computed p-values less than 0.05 alpha levels. This means that the preparedness on the requirements of halal food guidelines varies as to location. Attached to this research was the statistical output of the calculated results of the study based on the preparedness of family owned restaurants to offer halal foods in the three cities of Batangas.

In terms of Premises it was calculated a 0.000 p - value and based on the statistical output among location when grouped has a result of 2.32 on the first segment of subset of alpha which is the mean of the three locations based on premises and was observed a difference in Lipa City. Based on this result this means that in Lipa City there is a high difference in premises and Family Owned Restaurants in Lipa City has a potential in acquiring the halal guidelines with regards to the restaurant premises in the future.

Based from Jabatan Kemajuan Islam Malaysia [20], Halal food premise are those constructions or organizations that are stable or else better place for preparation, serving and trade of any halal foods.

In terms of Devices, Utensils, and Processing Aids it was calculated 0.000 p - value and based on the statistical output among location, Lipa City got the highest mean difference of 2.30 as per the first segment of subset alpha and Family Owned Restaurants in Lipa City has a possibility in providing devices, utensils and processing aids in their restaurants.

Table 9. Difference of Responses on the Preparedness based on the Requirements of Halal Food Guidelines When Grouped According to Business Profile

	Location			Number of Employees			Number of Years in Operation		
	F-value	p-value	I	F-value	p-value	I	F-value	p-value	I
Premises	15.420	0.000	HS	4.123	0.010	S	1.750	0.167	NS
Devices, Utensils and Processing Aids	14.207	0.000	HS	3.100	0.034	S	1.699	0.178	NS
Hygiene, Sanitation and Safety of Products	12.701	0.000	HS	2.918	0.042	S	1.534	0.216	NS
Transportation	15.441	0.000	HS	3.734	0.016	S	1.126	0.346	NS
Processing, Distribution and Serving	15.931	0.000	HS	4.524	0.007	S	1.496	0.226	NS
Packaging, Labeling and Advertising	17.043	0.000	HS	5.448	0.002	S	1.837	0.151	NS

Legend: Significant at p-value < 0.05

In relevance to this, the family owned restaurants use to separate kitchen supplies when handling animal meat or alcohol, to use separate fryers, to use separate grill, and to use clean trays, plates, utensils, and other serving pieces. Moreover, to make certain the restaurants kitchen supplies, devices, utensils and processing aids are cleaning they are washed with hot soapy water always [21].

With regards to Hygiene, Sanitation and Safety of Products, it got a 0.000 p - value and has highest significant mean difference of 2.5375 based on the first segment of subset alpha which was observed in Lipa City among the three locations. This means that Family Owned Restaurants in Lipa City possessed the highest potential of engaging with halal products given the right hygiene, sanitation and safety.

About this, the environment of the restaurant shall be clean, and its cleaning schedule shall be properly regulated and free from pollution. Family Owned restaurants shall have records of regular pest control system conducted by the restaurants itself. A cleaning schedule shall be prepared and properly monitored by the restaurant owner or managers and supervisors [22].

Regarding Transportation, it obtained a calculated p - value of 0.000 and observed that Lipa City got a highest significant mean difference of 2.2833 from the first segment of subset alpha in the statistical output. This shows that Family Owned Restaurants in Lipa City has a chance of providing transportation in delivering and loading halal food items and products from one place to another with the proper handling and safety.

According to Manual Procedure for Malaysia Halal Certification [22], all goods transported should only be halal goods and products. Family owned restaurant businesses should have operational halal detection system including the latest record on the program and transportation of halal products and have good mechanism on storage temperature and should be set apart according to appropriate classification appropriate for transporting halal goods and halal food products.

In terms of Processing, Distribution and Serving with a computed p - value of 0.000 and from the first segment of subset alpha among the group as per location, Lipa City got the highest significant mean difference of 2.34 and this goes to show that Family Owned Restaurants in Lipa City has a chance of having proper processing, distributing and serving of halal foods in the future.

Based on Halal Healthy [23], Offering Halal meals in a foodservice operation is a means of attracting new customers, improving customer satisfaction and creating new revenue. In having a right process, distribution and service, the restaurant business should train the staff well

from back of the house to servers to interpret the confidence that the consumer can trust the whole restaurant operation and is indeed halal - friendly.

With regards to Packaging, Labelling and Advertising with a calculated p - value of 0.000 and from the statistical output Lipa City has 2.22 highest significant mean difference based on the three cities of Batangas when grouped according to location. This means that among all other cities in Batangas, Family Owned Restaurants in Lipa City has a potential of having the proper packaging and labeling of halal products and a chance of advertising halal products to the whole city and to the neighbouring provinces.

In a multi-religious civilization where Muslims are the important part of the population the products and goods can be marked as Halal on the label so that the members of the community are aware of its status as well as promoting the product in the Muslim and also to the non - Muslim consumers [24].

Therefore, it was found out that those family owned restaurants located in Lipa City has a higher preparedness to offer halal foods in their menus and can be a big difference to the cities food industry. This means that among the three cities in Batangas, Family Owned Restaurants in Lipa City has more potential in having halal market or products to offer in the future.

In addition, Philippines is taking step to uplift the economy by developing halal industry in the country and this can provide economic opportunities through the boost of halal market. This also opens the door of halal industry in Batangas through the help of the Philippine Halal Export Development and Promotion Act of 2016 that could lead to push for developing halal industry in the Philippines and its region [2].

It was also observed that a significant difference on the number of employees was calculated and that Hygiene, Sanitation and Safety of Products got the highest p-value of 0.042 in difference. Followed by Devices, Utensils and Processing Aids with 0.034 p - value, Transportation with 0.016 p - value, Premises with 0.010 p - value, Processing, Distribution and Serving with 0.007 p - value and calculated last with 0.002 p - value was Packaging, Labelling and Advertising.

With these results it shows that there is an equal difference of the guidelines when grouped according to number of employees and it was also found out that those Family Owned Restaurants from the three cities of Batangas with 21 and above employees compared to other groups are ready to prepare halal foods in their restaurants.

The Department of Trade and Industry (DTI) commence seminars or trainings for halal awareness and

to promote halal industry among employees and business owners in the ASEAN countries including Philippines that benefits the economic growth with an expanding halal market Bondoc [25].

When it comes to number of years in operation and when it comes to Premises it has calculated a p – value of 0.167 which results to a not significant value. With regards to Devices, Utensils and Processing Aids it was calculated a p – value of 0.178 this means that it is not significant. While in Hygiene, Sanitation and Safety of Products it is not significant as per number of years in operation and has a calculated p – value of 0.216.

Regarding Transportation there was no significance in terms of years in operations and has a calculated p – value of 0.346. To Processing, Distribution and Serving there was a calculated p – value of 0.226 this shows that there is no significance in terms of number of years in

operations. Lastly, in terms of Packaging, Labelling and Advertising it shows no significance when it comes to number of years of operation and results to 0.151 p – value.

All the results of the p – value in terms of number of years in operations of the restaurants in the three cities of Batangas were all greater than 0.05 alpha levels. This means that there is no significant variance observed in the preparedness of family owned restaurants when gathered according to business profile and number of years in operation.

This means that whether the restaurant was operating for a short time or for a long time it does not vary and does not effect on how the family owned restaurants will prepare to offer halal foods in their menus in the three cities of Batangas.

Table 10. Proposed Action Plan to Quality Improvement and Sanitation of Halal Food Preparation

Key Result Area / Objectives	Activities / Strategies	Outcomes
1. To meet all the requirements of halal standard and public health rules and regulations	Practice HACCP environment in the restaurants among food handlers and have a monthly inspection.	Helps monitor the appropriate standard rules and regulations to guarantee the health and wellness of the consumers and food handlers.
2. To provide devices, utensils, machines and processing aids that are clean and should only use for halal products	Provide the necessary things and practice washing and ritual cleansing (dibagh) the things that will be used.	Will not contain any materials that are decreed as najis and the halal foods will not be easily contaminated.
3. To conduct inspection and practice waste management.	Stay ahead of the game, know your priorities have a regular inspection and have a maintenance schedule, and have at least two Muslims employed.	It will prevent unsafe working conditions from developing and products will be safe and away from unnecessary beings.
4. To transport halal products and separate them with non-halal food items	Provide a separate vehicle or area to transport halal food items.	Faster and safe delivery
5. To identify and segregate the non-halal products from the halal products during transportation.	All halal foods that are to be transported shall be labeled halal so as to prevent them from mixing with contaminated products. There should be a right person to handle it with the right process.	Will not be confused with other non-halal food items.
6. To process products or ingredients that do not use any components of animals that are non-halal	Have a separate area of storage for halal food items from non-halal and have an employee with halal training.	Avoid cross contamination and spoilage.
7. To process food that do not use anything in any quantity that is decreed as najis by Islamic law	Have a standard in processing and distributing halal food items. Any non-halal or doubtful ingredient must not be used for halal cooking.	Efficient work flow.
8. To provide packaging materials that is not made of any raw materials that are unlawful.	Provide a supplier for a packaging material and the person handling must not meet non-halal products and avoid all possible cross contamination.	Properly distributed and it will look presentable.
9. To have a packaging design, symbol, logo, name and picture that is not misleading or contravening the principles of Islam law	Have an accreditation mark/logo that only be used under which the right to use was obtained, which agrees to the terms.	Helps promote their products as being halal products and attracts Muslims and non - Muslim customers.
10. To assure that each container use shall be marked legibly, and label shall be attached to the container or packaging	Provide proper labeling materials that must be clearly displayed to mark the halal products and/or use color coding halal containers.	Properly recognize the halal products from non – halal.

CONCLUSIONS AND RECOMMENDATIONS

Majority of the family owned restaurant has less than 10 employees and operating for 5 - 10 years. Most of the Family Owned Restaurant agrees that they are prepared based on the Guidelines in Preparing Halal Foods in terms of premises, devises, utensils and processing aids, hygiene, sanitation and safety products, transportation processing, distribution and serving, packaging, labeling and advertising. The significant difference on the responses of employees was observed on the preparedness of the restaurant to offer Halal Food when grouped according to number of employees while highly significant as to location. The action plan was proposed of the researchers to help the Family Owned Restaurants in the three cities of Batangas to reach the highest level of preparedness to offer Halal Food.

Restaurants may offer Halal Foods to Muslim and non – Muslim customers and may follow the General Guidelines in slaughtering, production, handling storage and transportation of Halal products. Local government officials in the three cities of Batangas may conduct awareness with halal food industry in partnership with local Muslim affairs. The proposed action plan by the researchers may be implemented to inform and advise the municipalities of the three cities of Batangas. And for the future researchers they may be conducted using other variables not covered by this study such as trainings and seminars of employees in understanding halal food guidelines and standards and can also be used in applying for a halal certification.

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