



Halal Supply Chain Management Based on Maqasid Syariah to Improve Business Performance of Curry Minang Restaurant Ciputat

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ABSTRACT

The purpose of this study is to see and observe the practice of halal supply chain management in the Kari Minang Ciputat restaurant, because in the understanding of the wider community that all Padang restaurants must be halal, so that Padang restaurants are one of the right choices for consumers. This certainly needs to be proven further, how are the halal procedures applied in Padang restaurants from the beginning of the production process to finished goods. Halal cannot be seen only from the products provided but halal must be seen from all halal procedures carried out in one unit of activity from the beginning to the finished product. The research method used is a qualitative method, used to reveal more in all aspects of halal activities in the Kari Minang restaurant, with an Interpretive paradigm that emphasizes the language of interpretation and understanding. The focus of this research is a literature study and unstructured interviews with informants, the novelty in this study is from the objects and subjects of research used.

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INTRODUCTION

In 2022, there will be an increase in demand for the global halal market of \$1.2 trillion. In 2023, there will be an increase of 9.7% CAGR (Compounded annual growth rate). The global halal market that is experiencing rapid development is the food industry, which will reach US \$3 trillion in 2023. This development occurs due to the increase in the growth of the world's Muslims, which is estimated to reach 35% or reach 2.2 billion in 2030. Source www.isahalal.com Halal Trend Becomes an Attraction for Tourist Visits (Bustaman, 2021) Indonesia is a country that is included in the top ten for halal food consumption (Amini, 2022). Understanding and awareness of consuming halal food is also getting better (Hasibuan, 2021). Halal products receive worldwide recognition as a measure of food safety and quality assurance. Halal products are an absolute key for Muslim consumption, where Muslims are the majority population (Majid & Abidin, 2015) Providing Halal assurance to end customers is a serious issue and must be an important concern (Lam and Alhashmi, (Khan & Haleem, 2018) Halal also requires that every company that produces or trades Halal products must ensure Halal Assurance to end consumers (Ali, Tan and Ismail 2017, Haleem and Khan 2018). Halal assurance is a holistic concept related to procurement, production, packaging, labeling, logistics, retail & consumption of goods and services. An important and initial part of the Halal business process lies in the Halal Supply Chain process which will produce goods and services. Efforts to obtain halal products are by ensuring the Halal Supply Chain (Setyorini & Hasanah, 2021) the importance of maintaining Halal throughout the supply chain is part of the Halal guarantee for the product itself (Tieman, 2011; Bahrudin et al., 2011, Tieman et al, 2017). To answer the

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challenges of halal food demand, good and structured halal supply chain management is needed. Halal supply chain management is the key to implementing halal principles themselves. Delivery of materials, processing, packaging and presentation as part of the supply chain process are measures of the halalness of products, especially food processed by the food industry, restaurants, and small and medium traders. The main objective of halal supply chain analysis is to improve the performance of the halal food business process provided by the company. The business process will determine the achievement of the company's goals. The business process is not just a tool for activity, but the business process determines the performance and success of a company (Saputra et al., 2020). The theory of maqasid Sharia is becoming popular today to answer various developments in the era and problems that occur in society. Halal supply chain runs in accordance with the development of the times, so this problem requires an approach that is sharia-compliant to be used to answer various problems that occur in this era, therefore the maqasid Sharia approach is one of the answers to analyze further how the halal supply chain is applied in producing Halal food. According to (Hasanah, 2020), in his research maqasid Sharia was chosen to measure the suitability of the final goal of the mualah activity. The phenomenon that occurs in Indonesia related to efforts to obtain Halal food is the large number of food products circulating that do not have a halal label, low public awareness to take care of halal certificates Melvi and Eny (2020), There are many cases in Indonesia that provide halal food but are sourced from non-halal raw materials, there are even elements of intention to reduce the cost of raw materials and overall production costs, the wide scope of food circulation in Indonesia so that the government has difficulty in carrying out intensive supervision of parties that provide food regularly. There is another phenomenon that is quite interesting about Padang restaurants, namely that in the view of the wider community, Padang restaurants are identical to providing halal food. According to (Maharani, 2023) the owner of Halal Qorner Republika.id, not all Padang restaurants are Halal, it is just a claim from traders. Another interesting fact is that not all Padang restaurant/restaurant owners are Muslim, and not all of their employees are Muslim. How can they claim that what they offer to consumers is halal food? This should be an important concern in ensuring that there is a halal guarantee in every process carried out in providing halal food organized by the business owner.

LITERATURE REVIEW

Supply Chain

The supply chain is a network of interconnected organizations that have the same goal, namely to organize the procurement and distribution of goods to consumers. According to Chopra & Mendl(Rohaeni & Sutawijaya, 2020). The definition of supply chain according to JA O'Brien (2016), calls it with a broader language, namely supply chain management (SCM) is a cross-functional inter-company system, which uses information technology to help and support, and manage various relationships between several of the company's main business processes with suppliers, customers, and business partners. *Supply chain management* describes the relationship and coordination of all supply chain functions, from raw materials to satisfied customers. Therefore, the supply chain includes suppliers, manufacturers or service providers, distributors, wholesalers, or retailers who deliver products or services to end consumers (Heizer, 2017). Tieman (2014) wrote in his research that the halal concept in the supply chain means that the activities of all entities involved throughout the supply chain from upstream to downstream apply concepts that comply with Islamic law. As Muslim consumers become more concerned about the halal status of their food products, halal food must be traced further back to its source. This is where the importance of the Halal Supply Chain concept comes in because it will determine the halalness of products and services needed by consumers, in the last decade the Halal supply chain has become the center of attention in the halal food industry. There are at least three parties involved in the supply chain process, namely:

- a. supplier,
- b. the company, whether manufacturing or service provider, and
- c. A distribution, wholesale, or retail company that delivers products and services to end consumers.

The important goal of supply chain management is smooth operations and ensuring products and services meet consumer expectations. (Hasanah, 2020). Martono in (Ali Akbar Anggara, 2024) wrote that the goal

of the supply chain is to maximize the accumulation of value and profit created by each component in the supply chain, namely the added value created by suppliers to manufacturers, manufacturers to distributors and distributors to consumers.

Definition of Halal Supply Chain

Halal supply chain is all halal supply chain activities starting from procurement, processing, and then to the end consumer as the user of goods and services.(Rohaeni & Sutawijaya, 2020). There are several activities in the halal supply chain activities including raw material sourcing, warehousing, transportation, product handling, inventory management, procurement and order management that must follow Islamic law. Furthermore(Diana, Yurista, Madrah, & Firmansah, 2023). Halal supply chain management is defined as the management of the halal network with the aim of extending halal integrity from the source to the consumer point of purchase. To ensure that products are truly halal at the consumer point of purchase, it is important to determine what the principles of halal supply chain management are (Tieman et al., 2017).

More details regarding Zulfakar's halal supply chain model in(Rohaeni & Sutawijaya, 2020)defines halal supply chain management as the process of managing halal food products from various supplier points to various buyer/consumer points, involving various parties, located in different places, who may at the same time, be involved in managing halal food products, with the aim of meeting the needs and requirements of customers (halal and non-halal)

Understanding Business Processes

Business processes are defined by Mathias Weske in his 2012 publication entitled Business Process Management Concepts, Languages, and Architectures.(Helmi, Aknuranda and Saputra, 2018), is a collection of coordinated activities carried out in an organizational and business environment. With this activity it is expected to achieve the business goals that have been set. Each business process is determined by a business organization, each part in the organization can interact with other parts(Chotijah, 2019). According to Andersen (2007) in(Helmi, Aknuranda and Saputra, 2018), explains the types of business processes that exist, including primary business processes and supporting business processes. Primary business processes are business processes that directly produce the company's business value. Primary processes deal directly with the company's primary activities, obtain supplies from suppliers for customer activities, and assist processes that are not processes that directly produce value, but processes that assist primary processes. The method approach to improving the effectiveness, efficiency, and adaptability of organizations to environmental changes is known as business process management(Azhari et al., 2021). Business Process Management can be used for the development and improvement of business activities, including to identify problematic business process mapping within the organization is the first step in implementing the development theme. For the halal food industry to optimize its supply chain, this needs to be done must include new indicators in its performance measurement system in order to ensure that the supply chain is not only efficient, but also effective in protecting halal integrity and strong in the implementation of its supply chain. To measure the performance of the halal supply chain, the most important thing is to measure the performance of the halal supply chain by measuring the perspective of supply chain effectiveness.

The Purpose of Sharia

Maqashid sharia originates from the word Maqashid which means: towards a direction, goal, middle, fair and not exceeding the limit, straight path, middle between excess and deficiency according to Ahmad bin Muhammad bin Ali al Fayumi al-Muqr (Jaser Auda, 2017) while Sharia means the path to the spring. In fiqh terminology, sharia means the laws that are prescribed by Allah for His servants, both those stipulated through the Qur'an and the Sunnah.(Takhim & Mashudi, 2018).The Sharia revealed by Allah SWT is to realize human welfare and avoid mafsadat (damage). The welfare itself is divided into three needs, dharuriat (primary), hajiyat (secondary), and tahsiniat (tertiary).

Emergency(primary needs) are something that must exist in order to realize human life, in other words, these are basic human needs.(Aziz, 2017)The important goals in fulfilling these basic needs are as

.. follows: hifdzu al-din (protecting religion), hifdzu al-nafs (protecting the soul), hifdzu al-nasl (protecting descendants), hifdzu al-mal (protecting property), hifdzu al-'aql (protecting reason).substantially contains maslahah or in other words that maslahah is the basis of maqasaid sharia(Takhim & Mashudi, 2018). Maslahah can generally be interpreted as goodness and prosperity. However, experts in Islamic jurisprudence define maslahah as containing all things that contain benefits, usefulness and goodness, as well as avoiding harm, damage and obscurity.

Halal Supply Chain in Sharia maqasid

The initial concept of the Halal supply chain for Halal food is the command for humans to eat halal food in the Koran. There are many verses in the Al-Quran which explain that humans should only eat halal food, some of Allah SWT's commands to eat Halal food: in essence these commands are for the benefit (maslahah), for the good and welfare (falah) of human life in the world. and the afterlife. As-Syatibi (Hasanah and Fahrudin, 2020) explains that the Maqashid Syariah concept focuses on forms of benefit in which there are several legal aspects that must be fulfilled in their entirety. Problems that arise can be analyzed using Maqashid Syariah to find conformity with the objectives of the Shari'a which are in accordance with Islamic law.

Study of the Al-Quran and Hadith on the command to eat Halal food

Food that is permitted and good for every Muslim to eat is halal food.(Hasanah, Fauziah, & Kurniawan, 2021). Halal food not only provides benefits to the human body, but also makes it spiritually healthy and builds strong and healthy body cells. Allah has set halal and tayyib (good) standards for food that may be consumed.

QS Al Maidah verse 88:

"Meaning: And eat halal and good food from what Allah has provided for you, and fear Allah in whom you believe."

This verse explains that in choosing halal and tayyib food, apart from being determined by Allah SWT in the Qur'an, it also requires personal assessment (ijtihad) so that the food consumed is truly halal and tayyib.

QS Al-Baqarah verse 168

"Meaning: O people! Eat of the halal and good (food) found on earth, and do not follow the steps of Satan. Indeed, Satan is a real enemy for you. (Qs-Albaqarah: 168)"

From the verse above, it can be concluded that the command to consume halal and good food applies to everyone. On the other hand, haram and dirty food can damage human health.

METHOD

This type of research is qualitative research. Qualitative research is research that aims to understand the phenomenon of what is experienced by the research subject, for example behavior, perception, motivation, action, etc., holistically, and by means of description in the form of words and language, in a specific natural context and by utilizing various natural methods. Qualitative research is defined as a process that tries to gain a better understanding of the complexity that exists in human interaction. Keywords in qualitative research are, the process of understanding, complexity, interaction, and humans. The qualitative research used in this research is an interpretive paradigm, which aims to understand the phenomena of what is experienced by research subjects individually and in groups regarding attitudes, behavior, views, motivations, feelings and humanitarian actions.(Muslim, 2016).

The process of analyzing qualitative research data as a process of systematically searching for and compiling data obtained from interview results, field notes and documentation, by organizing data into categories, describing them into units, synthesizing them, compiling them into patterns, choosing what is important and what will be studied and making conclusions so that they are easy to understand by oneself and others ((Sugiono, 2019:243).

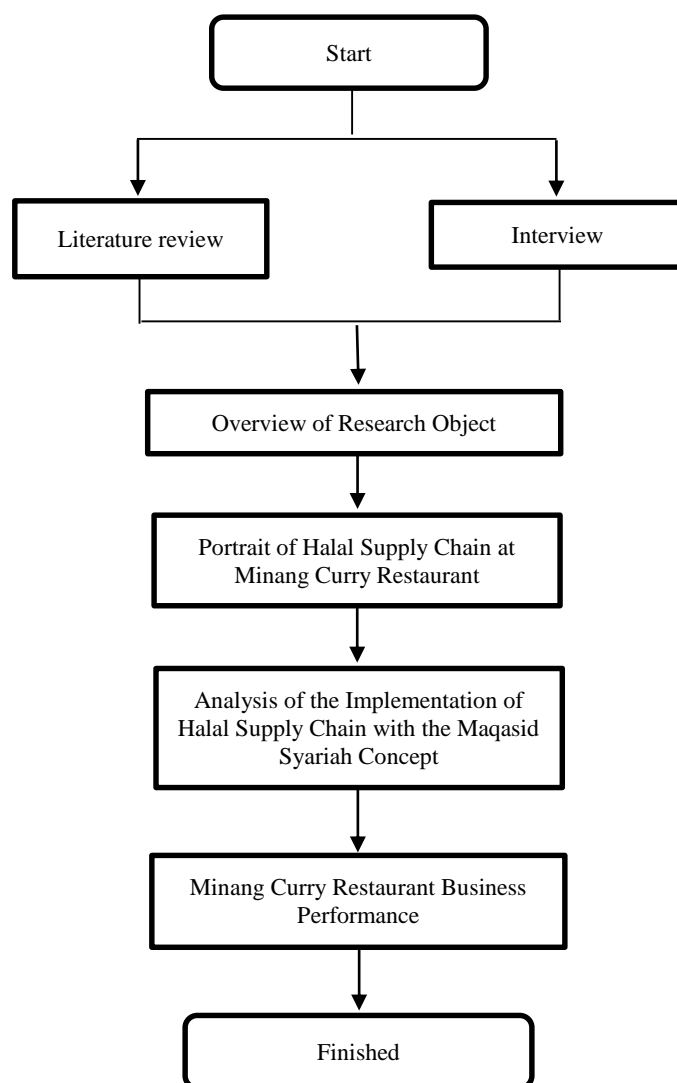


Figure 3.1 Research flow diagram

There are 9 informants used in this study. All informants have different roles in running the halal supply chain at the Kari Minang Ciputat restaurant. For data collection using observation techniques, interviews, and documentation. Data analysis is done by performing data reduction, data display, conclusions and verification.

List of informants involved in halal supply chain management activities at the Kari Minang Ciputat restaurant:

1. Owner
2. Kitchen Coordinator
3. Manager
4. Admin/Cashier
5. Chicken Supplier
6. Meat and Lung Supplier
7. Cassava leaf supplier
8. Cleaning and dishwashing section
9. Consumer

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This research was conducted at the Kari Minang Ciputat restaurant, to capture how the halal supply chain activities are in the Kari Minang restaurant and to adjust them to the Maqasid Syariah concept, the aim is to improve business performance by increasing the value of the Kari Minang restaurant.

Measuring tools used to assess the implementation of the halal supply chain management concept(Tieman, Jack, & Ghaazali, Principles in halal supply chain Management, 2012):as follows:

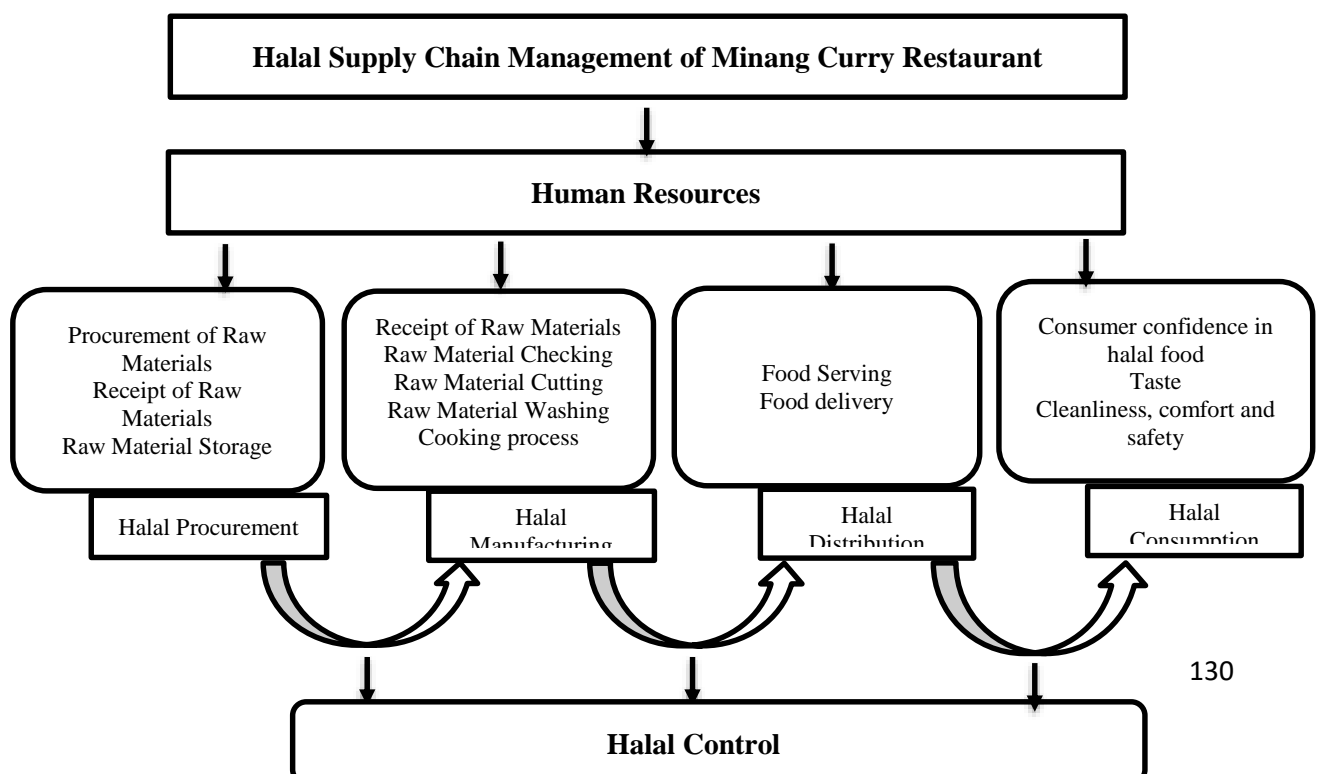
1. Human resources consist of several units of analysis:
 - a. Internal Halal Committee (Internal Halal Committee)
 - b. Halal Manager (Halal Executive)
 - c. Worker recruitment and training
 - d. Worker's welfare
2. Halal Procurement (Halal logistic service)
 - a. Storage
 - b. Warehouse
 - c. Transportation
3. Halal Manufacturing (Halal production process)
 - b. Halal Raw Materials
 - c. Halal Composition (Halal Ingredients)
 - d. Halal equipment and tools used
 - e. Halal Product Processing
1. Halal Distribution (outbound)
 - a. Storage
 - b. Warehouse
 - c. Transportation
2. Consumer (Customer)
3. Halal evaluation by the Internal Halal Committee (Halal Evaluation Supply Chain System Committee)
 - a. Conformity with the concept of Maqasid Syariah.

Success Company with Halal supply chain= Performance of Minang Curry Restaurant

RESULTS AND DISCUSSION

A. Halal Supply chain at Kari Minang restaurant

Based on the results of discussions with informants, especially the kitchen manager and coordinator, it can be described how the halal supply chain management works at the Kari Minang Ciputat restaurant.



The image above explains the important elements that must be run by the Kari Minang restaurant related to halal supply chain activities. There are several important aspects that must be present, namely:

1. Human Resources
2. Procurement of halal raw materials
3. Halal manufacturing
4. Halal distribution
5. Halal consumption

Human Resources

The main thing that must be present in running a business is the availability of Human Resources (HR), because HR will play a role in determining all business activities. The following are the criteria needed when recruiting employees at the Kari Minang restaurant based on the agreement between the owner and management, among others:

- a) Muslim. To guarantee that the food sold at the Kari Minang restaurant is truly Halal.
- b) Performing the 5 daily prayers
- c) Performing Friday prayers for men
- d) Honest, Disciplined and Responsible
- e) Able to work with a team
- f) Friendly in serving
- g) Easily adapt to various tasks given
- h) Maintain work ethics and personal ethics.
- i) Can read, write and count

Halal Procurement of Raw Materials

In order to fulfill the need for halal raw materials, it is necessary to procure halal raw materials at the Kari Minang restaurant. The following is an interview with Mr. Caswari as the kitchen coordinator:

"Our efforts to obtain halal raw materials are by purchasing raw materials from Muslim suppliers who have experience in fulfilling the raw material needs of various Padang restaurants such as Padang Sedernaha Restaurant and Padang Pagi Sore Restaurant. In addition, we, the management, also select raw materials by ensuring that the supplier has a business license and halal certificate for the various services they provide. In addition to looking at the Halal system used by the Kari Minang restaurant, we also pay attention to the freshness, cleanliness, health and safety of the raw materials we use. Raw materials that do not meet the standards set by the Kari Minang restaurant will be returned, some of the needs of the Kari Minang restaurant that use direct suppliers are male chicken suppliers, aging and lung suppliers, cassava leaf vegetable suppliers, while the needs are purchased at markets such as the Ciputat market and Kramat Jati market. "

This is the commitment of the Kari Minang restaurant in carrying out halal procurement activities for various needs at the Kari Minang restaurant.

a. Procurement of raw materials for male chickens

Based on the results of interviews with chicken meat suppliers, they guarantee the halalness of the chicken meat they sell and this is proven by the halal certificate and business license they have. All halal procedures for slaughtering chicken have been carried out by the supplier. The requirements for slaughtering animals in Islam are as follows: 1) using a sharp knife, 2) facing the Qibla, 3) slaughtering animals by mentioning the name of Allah SWT (Bismillah), while other requirements meet adequate cleanliness and safety standards in the place and equipment used. The chicken meat supplier at the Kari Minang restaurant has also obtained a halal certificate from the Indonesian Ulema Council (MUI) and all halal procedures applied can be traced, and guarantees that all special equipment is not mixed with haram and dangerous ingredients.

.. Likewise with chickens that are imported directly from chicken farmers in Ciamis who have also obtained halal certificates.

"So far, the way to farm male chickens is easier than broiler chickens, just provide food and drink, and a clean place that meets existing standards. The main ingredients of male chicken feed are corn and bran produced by a chicken feed company that also has a Halal certificate, while at my chicken slaughterhouse I also have a halal certificate for all activities in the slaughterhouse, slaughtering standards that are in accordance with Islamic Sharia and standards for cleanliness of the place and packaging "

From the interview results above, it can be concluded that the chicken meat supplier has implemented a halal supply chain that is in accordance with Islamic Sharia in their slaughterhouse business. And of course this is a halal guarantee for all consumers and restaurants that use chicken meat from Mr. H. Mustofa's slaughterhouse.

b. Procurement of raw materials for meat and lungs

Based on the results of interviews with suppliers of meat and lungs of the Kari Minang restaurant, the informant explained how the supply chain procedures they implement. The following is an excerpt from the interview with the informant:

"All meat and lung products that we sell from the slaughterhouse to the product are hygienically packaged and ready to be sent to all consumers using very strict hygiene and health standards, for all types of meat that we sell also have halal certificates from related parties. We sell meat and lungs with good quality, guaranteed product safety, and are suitable for consumption. We are also very concerned with the halal products that we sell, this can be traced and proven by all the animals that we slaughter must be in good health and have good growth, always checks are carried out on all cows that enter the slaughterhouse periodically. The equipment we use is always clean and sterile. All products that we offer have received Halal certification from the Indonesian Ulema Council. Meat and lungs are sent with good packaging and are not mixed with other hazardous materials "

The results of the interview above can be concluded that the halal supply chain management for the procurement of meat and lung needs at the Kari Minang restaurant has been running as it should, because each procurement step has used the halal standards taught by Islamic Sharia.

c. Procurement of Fish, Vegetables and Spices.

Fish dishes are one of the menus that are often found in Padang restaurants, as well as in Kari Minang restaurants. One of their favorite menus is red snapper fish head curry and tuna fish head curry. For the procurement of fish, it is purchased from suppliers in the Ciputat market, and every day it is taken by employees who are in charge of shopping at the market. Fish is one of the food sources that is halal by nature. As for the packaging and shipping process, the supplier does not use hazardous materials to package the fish, while shipping from the fish auction uses special transportation. The supplier buys fish directly from the fish auction place in Muara Angke, so the quality of the fish is still guaranteed.

For the needs of vegetables and spices used, all of these are raw materials that are halal. The vegetables and spices used are all fresh because they are purchased daily for daily needs as well. All raw materials that have been received at the Kari Minang restaurant will enter the raw material inspection process. Direct inspection is carried out by the kitchen coordinator, or assistant coordinator if the kitchen coordinator is absent.

Based on the results of the author's interviews with all informants for halal procurement, it can be concluded that all elements in halal procurement at the Kari Minang restaurant have been met properly. Where all the ingredients used for the production process of the Kari Minang restaurant have fulfilled the halal elements and their truth can be traced.

Table 1: Halal elements of raw materials for Minang Curry restaurants

Raw material elements	Halal Certificate	Search halal	Halal Equipment
Chicken meat	There is	Can	There is
Meat and lungs	There is	Can	There is
Fish	There isn't any	Can	There is
Cassava leaf vegetable	There isn't any	Can	There is
Other vegetables	There isn't any	Can	There is
Kitchen spices	There isn't any	Can	There is

Raw Material Storage

At the Kari Minang restaurant, a clean and hygienic storage system has been implemented for the remaining raw materials only. Because the fulfillment of raw materials for the Kari Minang restaurant is daily. All raw materials used are truly kept fresh and always new. However, for the remaining raw materials, standard storage procedures are still used. The raw material procedures used are: 1. Using a special cooler for storing raw materials, 2. Before being stored, all raw materials are clean, 3. Packed with plastic or special containers for raw materials. For raw materials that require this storage, only complementary kitchen spices are used.

Halal Manufacturing

The core process in the business activities of the Kari Minang restaurant is the process of cooking food (production process) at this stage the cooking process is carried out by the kitchen section. In the production process, special procedures have been implemented to obtain dishes with a taste that suits consumer tastes. The special procedures implemented are: employee procedures, raw material washing procedures, cooking procedures:

Employee Procedures: 1. All employees wear special clothing in the kitchen, 2. Wear head coverings, 3. Wear masks,

Raw material cutting procedure: all raw materials used are cut at the Kari Minang restaurant according to the needs required, especially for the main ingredients such as chicken and beef. When cutting raw materials, it is necessary to ensure that all equipment used is clean and hygienic. After cutting, enter the next stage, namely washing raw materials, the procedures used are: 1. Raw materials are washed with running water, 2. All chicken and beef are washed one by one, 3. Raw materials that have been washed are drained in a special place, 3. After the washing process, all equipment used is also cleaned again.

Halal distribution to consumers

The procedure for halal distribution involves several stages of activity, namely: 1. Consumer service, Halal distribution is the stage where the product reaches the consumer in good condition and is still guaranteed to be halal. 2. Halal packaging and delivery, Kari Minang restaurant ensures that all products are packaged using special food packaging materials. These materials are very safe to use and do not use hazardous materials that will damage and mix with food. For the procedure of sending food to consumers, Kari Minang restaurant uses a special vehicle designed for food delivery, this vehicle is privately owned not rented, so that management can ensure that this vehicle is only used for Kari Minang restaurant operations, and ensure that food is not mixed with other products that are dangerous or Haram.

Halal Consumption

Halal consumption at Kari Minang restaurants is consumer confidence in halal food provided by Kari Minang restaurants, and how consumer perceptions of cleanliness, safety of food provided, service and health are important factors in providing confidence in halal consumption. In principle, all halal food is definitely healthy, but not all healthy food is necessarily halal. Building consumer confidence in halal food is a very positive branding for Kari Minang restaurants. But more importantly, Kari Minang restaurants do serve halal food according to their branding.

Evaluation of halal supply chain management at Kari Minang restaurant

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The halal supply chain must work together with the system used within the organization and together in building a halal system from all aspects.(Rohaeni & Sutawijaya, 2020), based on interviews conducted with various parties, the halal supply chain aspects that already exist at the Kari Minang restaurant can be seen as follows:

Human resource aspects

- a. The owner and all employees of the Kari Minang restaurant are Muslims and adhere to the teachings of Islam.
- b. All employees of the Kari Minang restaurant also wear polite, neat and clean clothing when serving customers, especially female employees are required to wear the hijab.
- c. In terms of selecting all suppliers, the Minang Curry Restaurant ensures that they are Muslim.

Halal raw material procurement aspects

All raw materials used, especially core raw materials in the production process, have halal certificates from the Indonesian Ulema Council and specifically for imported meat, they also have halal certificates from related parties.

Halal Logistics

Logistics is generally defined as the transportation and distribution of goods and services from the point of origin to the point of consumption to meet customer requirements. Logistics includes organizing, protecting, and identifying products and materials before they reach the customer.(Rohaeni & Sutawijaya, 2020).(Tieman, Jack, & Ghaazali, Principles in halal supply chain Management, 2012)states that the principles of halal logistics consist of guaranteeing the expectations of Muslim customers, avoiding errors, and avoiding contamination.(Handayani, Masudin, Haris, & Restuputri, 2022), the development of halal logistics in Indonesia needs to be encouraged and directed towards the management of halal logistics in an integrated halal supply chain management system. One of the efforts of suppliers in providing halal guarantees, cleanliness and safety of raw materials, halal transportation used for the procurement of raw materials is sent by a special car owned by the supplier. All aspects of halal transactions in the procurement of raw materials have been carried out in accordance with Islamic law.

Halal Manufacturing Aspects

(Khan & Haleem, 2018)defines halal manufacturing as the process of transforming halal materials or inputs using halal procedures into halal outputs. Halal manufacturing can lead to higher halal integrity and reduce the risk of cross-contamination. Halal manufacturing consists of senior management commitment, halal certification management system, and sharia-compliant funding. Commitment to halal manufacturing from senior management is essential. Senior management determines the direction of their organization. Halal manufacturing at Kari Minang restaurant senior management (kitchen coordinator) organizes all the needs for production activities and ensures that all production activities meet halal standards.

Aspects of Halal Packaging and Halal Consumption

In the halal context, packaging involves certain elements such as halal certification or halal logo, list of ingredients and origin of the product. In the halal context, packaging involves certain elements such as halal certification or halal logo, list of ingredients and origin of the product.(Diana, Yurista, Madrah, & Firmansah, 2023). Another basic function of packaging in logistics is to contain and protect goods during shipping and distribution. It is also done to protect workers handling the goods from hazards such as chemicals, liquids, or loose products. In the context of halal, packaging will protect goods from cross-contamination between halal and non-halal substances. During transportation and distribution, packaging is used to separate halal and non-halal products by using separate carriers or separate compartments within the same carrier.(Handayani, Masudin, Haris, & Restuputri, 2022). Kari Minang restaurant has implemented halal packaging for products that are taken home or delivered. The packaging used is special packaging for food sold in the market, and the use of food plastic is generally permitted. Because it still provides direct consumption products, special food labeling is not yet required

For halal consumption activities to provide consumers with good confidence in halal food at the Kari

Minang restaurant. All halal supply chain management flows at the Kari Minang restaurant have been running as they should.

Halal Supply Chain Management with the Maqasid Syariah Concept at the Kari Minang Restaurant

Halal food supply chain is a halal procedure carried out by management to provide halal food to consumers. Meanwhile, the maqasid Sharia concept is a guide that provides direction to humans to obey the rules of Allah SWT as stated in the Al-Quran and the Hadith of the Prophet Muhammad. Maqasid Syariah is a concept of thought that continues to develop according to the times. One of the important functions of maqasid Syariah is to provide various appropriate understandings to solve various problems faced by humans by referring to the rules of Allah SWT.

The changing times demand that all efforts be carried out professionally, including providing halal food for consumers. Halal food is not only seen from its nature, for example healthy food, safe, not disgusting, etc. but halal food must be traceable from the initial process to becoming food that is ready to be enjoyed. There are 5 aspects of the Maqasid Syariah measuring instrument in order to meet basic human needs:

The path of wisdom(maintaining/maintaining religion). in the context of Halal Supply Chain Management (SCM) it really fulfills this first aspect because halal is an obligation for Muslims as stated in the Al-Quran and al-Hadith. Maintaining religion in the halal supply chain can be seen from several aspects:

- 1) The human resource aspect involved in business activities managed from all lines of the Islamic religion. Including in choosing suppliers, all of whom are Muslim and understand how Islamic rules are in running the business they do.
- 2) The business capital used by the owner is his own capital and does not owe any debt to other parties related to usury
- 3) The Kari Minang restaurant is still in the process of applying for halal certification from the Indonesian Ulema Council, but so far the owner and management are responsible and guarantee the halalness of all the processes and products they provide.
- 4) All production systems and distribution systems in the Kari Minang restaurant have carried out all the expected halal procedures.
- 5) All employees are also encouraged to obey religious orders such as praying 5 times a day, Friday prayers for men.
- 6) Do not commit disgraceful acts that are contrary to the rules of the Islamic religion.
- 7) Having a prayer room facility for the convenience of employees and consumers who want to carry out their religious obligations.
- 8) All female employees are required to wear hijab and only provide special customer service, their main task is to record all customer orders. While providing food and cleaning up all used eating utensils is done by male employees.
- 9) Holding studies on certain days to increase faith and broaden insight for all Kari Minang restaurant employees.

Self-control(protecting the soul) Halal SCM maintains humans from consuming falsehood that can damage their health and mind. Halal consumption aims to ensure that humans can live healthily and maintain their lives. The halal supply chain management procedures carried out by the Kari Minang house are related to mental health as follows:

- 10) Implementing strict raw material hygiene procedures for all production processes carried out at the Kari Minang restaurant
- 11) Choose good quality raw materials and ensure that the raw materials used are always new every day, because all raw material ordering procedures are carried out daily.
- 12) Implementing the cleanliness procedures of the place and container used for all production and consumption processes in the Kari Minang restaurant. And the cleanliness procedures of the environment and facilities of the Kari Minang restaurant.

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13) A fair work system for all employees, because the Kari Minang restaurant uses a profit sharing system, the salary system is determined by a fair principle based on a percentage that is adjusted to the duties and responsibilities of each employee. so that employees feel appreciated and comfortable working.

14) All employees get basic facilities such as guaranteed 3x daily meals and a special mess for male employees. This makes work more peaceful and in a healthy state of body and soul.

15) Ensuring safety and comfort at work for all employees working at the Kari Minang restaurant
Ensuring comfort and fast and precise service for all consumers of Kari Minang's Majan house.

The wisdom of reason(maintaining reason), it is forbidden to consume intoxicating foods and drinks such as alcohol and drugs of various types, which will result in the threat of the existence of reason, hatred and hostility. Reason is a source of knowledge and the main capital for humans to always learn, and use their reason to be able to grow a soul of creativity and innovation in accordance with developments from time to time without harming others or damaging the surrounding environment.

In terms of implementing the halal supply chain in Minang curry restaurants, it is related to maintaining common sense as follows:

16) The Kari Minang restaurant does not provide food or drinks that can damage human reason, meaning that all the food and drinks provided are halal according to Islam.

17) The food and beverage ingredients used are also sourced from halal and good quality ingredients.

18) All the food and drinks at the Kari Minang restaurant are good for your health and taste delicious.

19) All raw materials come from good and halal ingredients.

20) Padang restaurants are famous for their distinctive variety of spices, all of which come from natural sources.

21) Using chemical additives for cooking flavorings in appropriate doses and all products have a halal label.

22) Safety, cleanliness, health and comfort are the main things provided to consumers and employees of the Kari Minang restaurant.

d. *Hifdzun Nasl*, the purpose of preserving descendants. The purpose of preserving descendants provides an illustration for humans to always try to preserve descendants by preserving the environment both in terms of a decent living and providing tarbiyah (education) from an early age regarding Islamic law.

1) The Kari Minang restaurant has managed restaurant waste by separating organic and non-organic waste so that the cleaning staff can do their job easily.

2) Guaranteeing that the Kari Minang restaurant does not use any raw materials that are forbidden or prohibited by religion, even the Kari Minang restaurant employees are not allowed to smoke in the restaurant environment.

3) Do not sell food and drinks that are prohibited by Islam.

The path of the world, the purpose of maintaining property, this aspect is an important point because the purpose of human life besides trying to get closer to the creator, humans are also required to earn a living to meet their life needs. One of the efforts of the Kari Minang restaurant in running a sustainable business by making several policies related to maintaining property:

4) Fair price for consumers. The prices offered for all types of food and drinks available at the Kari Minang restaurant are still in accordance with the taste and quality standards provided even compared to Padang restaurants of the same level.

5) A balanced margin does not harm all parties involved. This means that so far the Kari Minang restaurant is still getting profits in accordance with the targets that have been set.

6) In the process of purchasing raw materials, do not overdo it, prioritize new and fresh raw materials, so that there are no raw materials that are potentially damaged due to storage.

7) Choose a raw material supplier who understands Islamic Sharia, so that all raw materials are guaranteed in quality at affordable prices.

8) Carefully record all customer orders and input all orders correctly by confirming directly with customers based on the order note so that no one is disadvantaged.

9) Accurately record all raw material orders and make payments immediately upon receipt of the goods.

10) Paying employee salaries on time

- 11) Make daily reports after operations close and check all invoices that have been received.

Business Performance of Minang Curry Restaurant

Since its establishment in 2017, the Kari Minang Ciputat restaurant has continued to show significant growth. And continues to survive in the midst of the pandemic that hit in 2020-2022. So far, the existence of the Kari Minang restaurant is getting better. One of the measuring tools to see the performance of the Kari Minang restaurant business is that customer trust is getting better, there is an increase in sales turnover from year to year, it is able to maintain the authentic taste of the dishes and is accepted by many people. From the perspective of the business process at the Kari Minang restaurant, it can be seen from several important aspects, namely:

1. Efficiency

The daily raw material stock system is able to increase the efficiency of the production process at the Kari Minang restaurant. This is able to minimize the risk, namely minimizing damage to raw materials that are prone to rot and damage, minimizing excessive use of raw materials, minimizing storage space which will incur additional costs.

2. Effectiveness

All halal supply chain activities in the Kari Minang restaurant are able to increase the effectiveness of activities in the Kari Minang restaurant, where all activities run well and are able to maintain the taste of the existing house by providing raw materials that are always fresh every day. This is able to increase consumer confidence and achieve the target of the Kari Minang restaurant. Where the average daily turnover is still in accordance with the expected target.

Conclusion

Based on the results of interviews and observations conducted at the Kari Minang Ciputat restaurant, it can be concluded that all aspects and elements in the halal supply chain management system at the Kari Minang Ciputat restaurant have been fulfilled and are running well. All employees, owners and suppliers are Muslim, all raw materials used are halal in nature and halal in their procurement methods, halal procedures have also been applied to the animal slaughtering system that is a supplier at the Kari Minang restaurant such as chicken meat suppliers and meat and lung suppliers. While for fish, vegetable, spice and coconut milk suppliers are directly purchased at the Ciputat market and Kramat Jati Market. In the production process, halal procedures have also been implemented, where all raw materials used are clean and hygienic, proper and clean cooking places, and containers used when the food is cooked are all made of stainless steel that does not expand when exposed to heat so that it is not harmful to consumers. One of the positive branding owned by the Kari Minang Restaurant is consumer confidence in the food served is all halal. To become a positive branding and must be proven by management that all halal procedures from start to finish have been carried out properly.

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