

Local Food Halal Guarantee: Implementation of Halal Slaughterer Training (JULEHA) in Pekalongan Regency

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The implementation of halal certification for animal-based food products at the local level is greatly influenced by the competence of Halal Slaughterers (JULEHA). This community service research aims to improve the understanding, skills, and awareness of slaughterers regarding the importance of slaughtering by Islamic law and national regulations. The implementation method employed a two-day approach combining socialization, education, and participatory seminars, involving 50 participants from three sub-districts in Pekalongan Regency. Pre-test results indicated that 74% of participants had low levels of understanding. Following training, 68% achieved high levels of experience, with an average score increase of 33.9 points. Observation results showed that over 85% of participants were able to apply halal slaughtering techniques correctly. The evaluation also revealed that 92% of participants were motivated to pursue formal halal certification. In conclusion, this training effectively enhanced the competencies of local slaughterers and fostered a community-based halal food ecosystem. Further recommendations include replicating the program in other regions and providing ongoing capacity building through strategic cross-institutional partnerships.

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1. Introduction

Halal food has become a basic necessity for Muslims, not only as part of their religious beliefs, but also as a determinant of the quality and safety of public consumption (Surur et al., 2024). In Indonesia, a country with the largest Muslim population in the world, the issue of food halal has become a significant focus, especially following the enactment of Law No. 33 of 2014 concerning the Guarantee of Halal Products (JPH) (Effendi et al., 2024). The halal certification of animal-based food products heavily relies on slaughtering processes that comply with Islamic law (Surur, 2025). One of the key factors determining the validity of such slaughtering is the skill and adherence of Halal Slaughterers (JULEHA) to *fiqh* regulations and halal slaughtering protocols (Riyadi, 2023).

The situation in Pekalongan Regency shows that most slaughterers in traditional markets, slaughterhouses, and independent slaughterhouses do not yet have JULEHA certification. This raises concerns about the halal certification of meat circulating in the community. Preliminary survey results conducted by the service team in three sub-districts, Kajen, Bojong, and Karanganyar, indicate that out of 48 slaughterers, only 6 (12.5%) have undergone halal slaughtering training and possess a

comprehensive understanding of Sharia procedures. Meanwhile, the remaining 87.5% stated that they had never attended formal training and performed slaughtering based on traditional customs passed down through generations. The following table presents the preliminary results of identifying halal slaughtering competencies in Pekalongan Regency.

Table 1. Competence and Certification of Slaughterers in Pekalongan Regency

Subdistrict	Number of Slaughterers	JULEHA Certified	Not yet JULEHA certified	High understanding of Sharia (%)
Kajen	15	3	12	20%
Bojong	17	2	15	10%
Karanganyar	16	1	15	6%
Total	48	6 (12,5%)	42 (87,5%)	12% (average)

Source: Survey by the Community Service Team of UIN K.H. Abdurrahman Wahid Pekalongan, 2025.

2. Method

This community service activity was conducted using a participatory approach through three main strategies: socialization, education, and training seminars (Wibowo & Suhardi, 2022). The primary target of this activity was animal slaughterers operating across three subdistricts in Pekalongan Regency: Kajen, Bojong, and Karanganyar. The target group comprises traditional butchers, animal slaughterhouse managers, and small business owners in the meat processing sector. A total of 50 participants actively engaged in this activity, selected based on initial data collection results and their willingness to participate in the entire training program.

The implementation of the community service activity began with field observations and an initial survey conducted two weeks before the main activity. The study aimed to map participants' knowledge needs, slaughtering practices, and understanding of the principles and procedures of halal slaughtering. The service team then developed socialization and training materials tailored to the survey findings. The main activity was conducted over two intensive days at the Kajen Sub-District Office hall as the central location.

On the first day, the service team conducted an outreach session aimed at introducing the importance of food halal certification and the urgency of Halal Slaughterer Certification (JULEHA). This session also discussed the legal provisions governing halal slaughtering, including Law No. 33 of 2014 and Government Regulation No. 39 of 2021 (Suryanah et al., 2017). The material was presented by academics from UIN K.H. Abdurrahman Wahid Pekalongan who specialize in halal *fiqh* and Islamic economics. Subsequently, a technical education session was conducted, covering both the theory and practice of slaughtering by Islamic law. Participants were divided into small groups for interactive discussions and to simulate the slaughtering process using simple tools. The service team provided direct feedback on knife positioning, recitation of intentions, and the treatment of animals before and after slaughter. On the second day, the activities continued with a training seminar featuring speakers from JULEHA Indonesia and representatives from the Pekalongan District Livestock Service. Participants were given an understanding of certification procedures, RPH operational standards, and halal supply chain management.

The service team was actively involved in all stages of the activity, from planning to implementation and evaluation. Five members of the service team served as facilitators, material instructors, and field observers. The activity location was selected based on accessibility and affordability for participants from the three target sub-districts. The entire activity spanned four working days, encompassing both preparation and final evaluation.

The analytical technique employed in this community service program is a descriptive-qualitative approach. Data were collected through direct observation, short interviews, and pre-test and post-test questionnaires, which measured participants' improved understanding of halal slaughtering (Imam Adinata, 2020). Program success indicators were determined based on a minimum 60% increase in participants' knowledge scores from the initial score, the number of participants able to perform slaughtering according to Islamic law, and participants' commitment to undergo the JULEHA certification process after the activity. Additionally, success was measured through participants'

feedback on the training materials and methods used. This structured and participatory implementation method is expected to have a sustainable impact on improving the quality of halal slaughtering at the local level, while strengthening the halal food assurance system in Pekalongan Regency.

3. Results and Discussion

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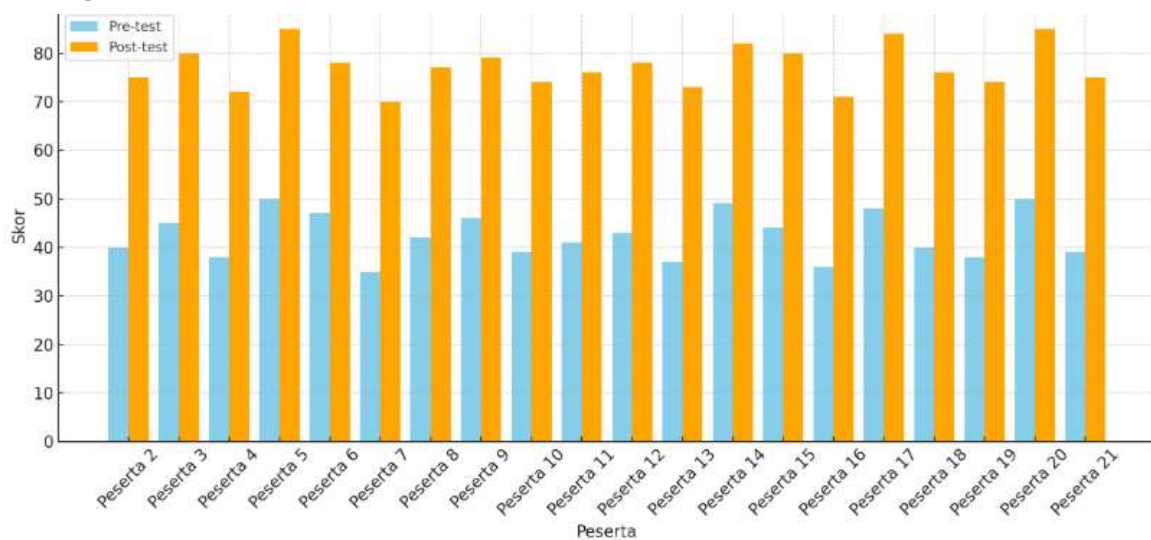
3.1. Result

The community service activity focused on implementing Halal Slaughterer Training (JULEHA) in Pekalongan Regency yielded various significant findings, including improvements in participants' knowledge, technical skills, and changes in their attitude towards the importance of halal certification for animal products. The program involved 50 participants, including business slaughterers at animal slaughterhouses (RPH), traditional butchers at markets, and local meat business operators from three sub-districts: Kajen, Bojong, and Karanganyar. All participants took part in the two-day intensive program, with pre-tests and post-tests serving as the primary evaluation tools. Before the training began, the service team conducted a pre-test to measure participants' initial understanding of the basic principles of halal slaughtering, *fiqh* aspects, national laws on halal product certification, and technical slaughtering skills (Kumar et al., 2023). The pre-test results indicated that the majority of participants lacked a sufficient understanding of the topic. As shown in Table 1, 74% of participants fell into the low understanding category (scores below 50), while only 4% of participants were in the high understanding category (scores above 70).

Table 2. Distribution of Pre-test Scores of JULEHA Training Participants

Score Category	Number of participants	Percentage (%)
Low (<50)	37	74%
Moderate (50–70)	11	22%
High (>70)	2	4%

After the training was conducted, the service team administered a post-test to measure the participants' improvement in understanding and skills. The evaluation results showed a significant increase in scores. Graph 1 illustrates the distribution of post-test scores, which reflects the success of the training intervention.



Graph 1. Comparison of Pre-test and Post-test Scores of Training Participants

Graph 1 above illustrates the significant increase in participants' scores after participating in the JULEHA training. This graph shows that almost all participants experienced an increase in their scores, reflecting the effectiveness of the educational approach in community service.

Analysis of the post-test results shows that 68% of participants achieved a high level of understanding, while only 6% remained in the low category. The average increase in participants' scores was 34 points. Statistically, the average pre-test score of 42.6 increased to 76.5 in the post-test, with the standard deviation decreasing from 15.3 to 9.8, indicating that participants' understanding became more homogeneous after the training.

In addition to theoretical knowledge, this community service program also evaluated participants' practical skills in slaughtering according to Islamic law (Norhayati Rafida et al., 2013). Practical simulations were conducted on the second day of training under the direct supervision of facilitators from JULEHA Indonesia. The aspects evaluated included the recitation of intentions, slaughtering position, slaughtering tools, treatment of animals before and after slaughter, and animal stress control. The results of field observations of slaughtering practices are presented in Table 3.

Table 3. Results of Observation of Halal Slaughtering Skills

Aspects Assessed	Participants Meeting the Standards
Recitation of Intentions and Basmalah	94%
Position and Cutting Angle	88%
Sharpness and Cleanliness of Cutting Tools	90%
Handling Animals Before Slaughter	86%
Post-Slaughter Treatment	82%

The data show that most participants have been able to apply the principles of halal slaughter according to Sharia standards and national regulations. However, there are still aspects that need improvement, especially in the treatment of animals after slaughter, which requires further procedural precision and decisiveness.

This community service activity also brought about a positive change in attitude towards the urgency of JULEHA certification. A total of 92% of participants expressed interest in continuing the official certification process, either individually or through an institution. This indicates that the training not only enhances knowledge and skills but also motivates participants to improve the legality of their profession. This feedback was obtained through a closed questionnaire distributed at the end of the seminar session.

This activity also strengthens collaboration between the community, local government, and higher education institutions. The Pekalongan District Livestock Service expressed its willingness to facilitate the follow-up process, including certification and regular training. Some participants even expressed their intention to become local JULEHA trainers after receiving further training, demonstrating the multiplier effect of this community service activity. The success of the program can be analyzed from several aspects. First, cognitive success is reflected in the improvement of participants' scores. Second, psychomotor success is evident from the increased accuracy and compliance of participants in slaughtering practices according to halal standards. Third, affective success is evident in the increased awareness, interest, and motivation of participants to actively engage in the halal value chain sustainably.

This community service activity has achieved its goal of improving the quality of halal slaughtering at the local level. The results achieved demonstrate that the educational-participatory approach applied in this training is effective in developing participants' technical competencies and enhancing their religious awareness. This success also serves as evidence that halal education interventions at the grassroots community level can make a significant contribution to strengthening the national halal product assurance system.

3.2. Discussion

The community service activity, entitled "Ensuring the Halal Status of Local Food: Implementation of Halal Slaughterer Training (JULEHA) in Pekalongan Regency," was carried out systematically through three main stages: preparation, implementation, and evaluation. Each stage was carried out

using an educational and participatory approach tailored to the needs of the local community, particularly those involved in animal slaughter at traditional markets, slaughterhouses (RPH), and independent slaughterhouses (Rafida et al., 2013).

3.2.1. Preparation of Community Service Activities

The preparatory stage began with mapping problems and identifying community needs. The service team conducted observations and field surveys in three subdistricts of Pekalongan Regency: Kajen, Bojong, and Karanganyar. The survey results indicate that the majority of slaughterers do not yet have halal certification and lack an understanding of slaughtering standards as outlined in Islamic law or national regulatory provisions, such as Law No. 33 of 2014 and Government Regulation No. 39 of 2021.

This identification activity aims to design contextual and applicable training materials and methods that are relevant to the specific needs of the target audience. The team developed training modules based on *fiqh* slaughter theory, JULEHA operational procedures, and slaughter techniques compliant with Islamic law. Additionally, the team prepared evaluation instruments, including pre-test and post-test questionnaires, observation sheets for slaughtering practices, and participant feedback questionnaires. Other preparations included coordination with the Pekalongan Regency Livestock Service and the JULEHA Indonesia community, who served as partners in the activity.

3.1.1. Implementation of Community Service Activities

The activity was conducted over two days, focusing on socialization, theoretical education, practical simulations, and halal seminars. The first day began with a socialization session that discussed the importance of halal slaughter in the context of Islamic law and national regulations. Participants gained an understanding of the legal basis for halal product guarantees, the urgency of JULEHA certification, and its implications for the trust of Muslim consumers (Kamali, 2021). This session also facilitated an interactive discussion between speakers and participants regarding field experiences and challenges in daily slaughtering.



Figure 1. JULEHA material presentation

The second day focused on the technical practices of slaughtering according to Islamic law. The facilitator team guided a slaughtering simulation using simple tools. Participants were trained to recite the intention and *basmalah*, determine the proper slaughtering position, ensure the sharpness of the cutting tools, and treat the animals humanely both before and after slaughter (Rizky Ramadhani et al., 2022). This activity was supported by visual documentation, including photos and videos, which served as materials for reflection and final evaluation. The training results showed a significant improvement in understanding and skills.



Figure 2. Practice sharpening knives

The following table illustrates the comparison of pre-test and post-test results conducted on 50 participants:

Table 4. Average Pre-test and Post-test Scores of Participants

Types of Test	Average Score	Category
Pre-test	42,6	Low
Post-test	76,5	High

The results above show an increase of 33.9 points following the training. Additionally, the results of field observations indicate that more than 85% of participants were able to carry out slaughtering in accordance with halal standards. This success was reinforced by an increase in participants’ interest in officially participating in the JULEHA certification process after the training.

3.2.3 Evaluation of Community Service Activities

Monitoring and evaluation were conducted continuously throughout the activity. The team tracked participant participation and understanding daily through group discussions and direct observation during practice sessions. Formal evaluation was conducted through post-tests and written feedback. The majority of participants stated that the training was highly relevant to the slaughtering practices they perform daily and helped clarify aspects of Islamic law that they had previously misunderstood.



Figure 3. The practice of slaughtering chickens by Sharia law

The service team noted several obstacles that arose during the activity. One of the main challenges was the low religious literacy of some participants, which made it difficult for them to understand the *fiqh* of slaughtering. To overcome this, the service team adjusted the delivery of the material to incorporate a visual approach and local language, making it easier to understand.

Another obstacle was the limited practice time, which meant that some participants did not fully master the slaughtering techniques. As a solution, the team opened follow-up consultation sessions after the training and recommended that participants actively join the regional JULEHA community for ongoing guidance.

The volunteer team conducted an impact evaluation through post-activity communication. Some participants reported that they had begun to change their slaughtering methods to meet the taught standards and were sharing these practices with their colleagues. This indicates that the training not only provided new knowledge but also triggered transformational effects in the participants' work environments.

This community service activity demonstrates that a participatory social-educational approach can be an effective solution in building the competencies of halal slaughterers at the local level. The improvement in participants' understanding, skills, and commitment demonstrates that the JULEHA training makes a significant contribution to the halal product assurance system, while also enhancing religious literacy and fostering social responsibility toward halal food within the community.

4. Conclusion

This community service activity has successfully addressed the main problems faced by slaughterers in Pekalongan Regency, namely their low level of understanding and technical skills in carrying out the process of slaughtering animals by Islamic law and national legal provisions. The implementation of the JULEHA training program, conducted through an educational and participatory approach, has significantly enhanced the competencies of the target beneficiaries, both in terms of knowledge, practical skills, and awareness of the importance of halal certification. This activity demonstrated success in building the capacity of local slaughterers, who previously were mainly uncertified and relied solely on traditional knowledge. Pre-test and post-test evaluation results showed an average score increase of 33.9 points. In contrast, practical observation results indicated that over 85% of participants were able to apply halal slaughter principles correctly. In addition to improving technical skills, this initiative also positively impacted participants' attitudes and motivation to continue the formal JULEHA certification process, with some even showing interest in becoming trainers at the community level. This enhancement of halal literacy simultaneously builds collective awareness among local food business operators about the importance of halal product certification as part of their spiritual and social responsibility. Collaboration between universities, local governments, and the JULEHA community has proven strategic in creating sustainable multiplier effects. As a follow-up, it is recommended that ongoing training be conducted regularly through advanced training forums, field mentoring, and facilitation of the certification process by the relevant authorities. This program can also be replicated in other regions facing similar challenges to expand the scope of a comprehensive halal assurance system at the national level.

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