



## The Process of Handling Qurban Animals at Several Mosques in Medan

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### ABSTRACT

The celebration of Eid al-Adha is a very important moment for Muslims to carry out Qurban, namely animals such as cows, camels, goats, and sheep. The mosque is a place for the community to distribute Qurban animals. Therefore, it is important to observe during the process of handling Qurban livestock. The research used a purposive sampling method, the mosques selected were mosques that had more than 10 slaughtered animals. The study was conducted in five mosques in Medan. The results of the observation showed that the livestock had been fasting before the slaughtering process. The storage place for Qurban animals is still not right because it is left in an open area that is crowded with people and can cause livestock to become stressed. The process of lying down Qurban animals is still done by tying the legs and the animals are slightly slammed. The process of skinning and removing the innards is fairly good, neat and clean. However, during the meat cutting process, many shortcomings were seen. The carcass was cut on a tarpaulin that was passed and stepped on by participants or the committee, and the carcass was not withered. The process of distributing the meat was carried out as soon as possible to prevent damage or reduced quality of the meat. Socialization or training is needed for the committee or workers to improve the quality of Qurban meat.

**Keyword:** Carcass, Eid Adha, Handling, Qurban animals, Slaughter,

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### 1. Introduction

The celebration of Eid al-Adha is a very important moment for Muslims to carry out Qurban, namely animals such as cows, camels, goats, and sheep. These Qurban animals are selected and slaughtered as a form of obedience and social concern. Qurban worship is an education of sincerity in doing good deeds to Allah, besides that by making qurban a person has utilized the sustenance given by Allah for provisions on the day of resurrection [1]. Most people carry out the slaughter of Qurban animals in the environment or yard of the mosque.

In practice, differences in the place and location of sacrificial animal slaughtering provide variations in the handling of sacrificial animals between cities, especially related to standards of cleanliness, health, and animal welfare. Observations found that the handling of sacrificial animals is often still carried out in makeshift places and does not fully meet the recommended hygiene and sanitation standards, such as animal shelters that

do not always separate different breeds or provide sufficient feed and drinking water. In addition, the process of lying down sacrificial animals is sometimes carried out roughly, potentially causing stress or injury to the animals.

Post-slaughter hygiene aspects are also a concern, where handling of spilled blood or cutting carcasses on the floor is still often found, risking cross-contamination and reducing meat quality. Therefore, this study aims to compare the slaughtering methods of sacrificial animals between cities, identify differences and similarities in existing practices, and highlight areas that need improvement to ensure better implementation of Qurban in accordance with the principles of halal, healthy, safe, and intact (ASUH) and animal welfare.

This study was conducted to observe and compare the process of handling sacrificial animals before and after slaughter. As well as observing hygiene during the process of slaughtering sacrificial animals.

**2. Method**

*2.1 Time and Place*

This research was conducted during the implementation of Qurban in 2025 AD or 1446 H, in 5 mosques in Medan, Al-Buchari Mosque in Johor District, Darul Jihad Mosque in Medan Selayang District, Al-Ikhlas Mosque in Medan Timur District, Al-Muttaqien Mosque in Medan Baru District and Al-Jamil Mosque in Medang Tembung Regency.

*2.2 Materials*

The tools used in this study were stationery, cameras, recording sheets as a means of data collection and list papers containing the information being assessed. Sources of information also came from interviews with workers who cut the Qurban meat.

*2.3 Procedure*

Data collection was carried out by visiting mosques or places where sacrificial animals were slaughtered and slaughtered. The observation process starts from the arrival of the livestock, preparation of the sacrificial animal, laying down, slaughtering, bleeding, skinning, removing the innards, hanging the carcass, cutting the carcass and dividing the meat. After the data is collected, a comparison is made between each slaughtering and meat slaughtering place, and presented in table form. The research used a purposive sampling method, the mosques selected were mosques that had more than 10 slaughtered animals.

**3. Discussion**

Based on the results of observations that have been made, several differences and similarities were found as listed in the table below. So that it can be observed the entire process carried out on the sacrificial animals starting from the arrival and storage of the sacrificial animals, generally around the mosque.

Table 1. The process of receiving and slaughtering Qurban animals at several mosques in Medan

	<b>Al-Buchari Mosque</b>	<b>Darul Jihad Mosque</b>	<b>Al-Ikhlas Mosque</b>	<b>Al-Muttaqien Mosque</b>	<b>Al-Jamil Mosque</b>
<b>Arrival, Rest and Storage of Animals</b>	Qurban animals are placed in an open area exposed to direct sunlight, not given food and drink and close to the slaughtering location. Quite closed from the crowd.	Qurban animals are placed under shady trees. They are not fed, provided with drinking water and are far from the slaughtering location. The location is not closed from the crowds of residents and children.	Qurban animals are placed in a shady area and a clean environment. Arriving 14 hours before slaughtering, they are fasted and not given water. The location is closed from the crowd.	The Qurban animals are placed under shady trees. The Qurban animals arrive in the morning shortly before the slaughter. They are not given food or drink. The location is not closed from the crowds of residents and children.	The Qurban animals are placed under trees near residents' houses, and close to the crowds of residents and children. The Qurban animals are not given food and drink.
<b>Laying Down of Qurban Animals</b>	Using Burley techniques with	Using the Burley technique, paying attention	The cattle are dropped by pulling the rope	The livestock is dropped by pulling on a rope	The livestock is dropped by pulling on a rope

	attention to animal welfare	to cleanliness and sanitation	on the back legs. So, the cow falls	crossed at the legs, until the livestock falls	crossed at the legs, until the livestock falls.
<b>Slaughter of Qurban Animals</b>	Not stunned and immediately slaughtered	Not stunned and immediately slaughtered	Not stunned and immediately slaughtered	Not stunned and immediately slaughtered	Not stunned and immediately slaughtered
<b>Skinning</b>	Done on a clean base. Skinning starts from the middle of the chest skin to the stomach, then the medial incision of the legs. After skinning the entire body, the head is separated	Done on a clean base. Skinning starts from the middle of the chest skin to the stomach, then the medial incision of the legs. After skinning the entire body, the head is separated	Performed on a clean surface. Separation of the head first, incision of the middle part of the chest skin to the stomach, then incision of the medial part of the leg	It is done on bare ground. Skinning begins from the posterior extremities and gradually throughout the animal's body. After that the head is separated.	Done on a clean base. Skinning starts from the middle of the chest skin to the stomach, then the medial incision of the legs. After skinning the entire body, the head is separated
<b>Gutting</b>	The removal of the innards is done slowly without any damage to the innards.	The removal of the innards is done slowly without any damage to the innards.	The removal of the innards is done slowly without any damage to the innards.	The removal of the innards is done slowly without any damage to the innards.	The removal of the innards is done slowly without any damage to the innards.
<b>Carcass Cutting</b>	The carcass meat is immediately separated from the meat, then cut into small pieces, put into packaging to be distributed to the community.	The carcass meat is immediately separated from the meat, then cut into small pieces, put into packaging to be distributed to the community.	The carcass meat is cut into four large pieces which are then hung. The process of cutting the carcass meat is done in a separate place, the meat is put in packaging to be distributed to the community.	The carcass meat is immediately separated from the meat, then cut into small pieces, put into packaging to be distributed to the community.	The carcass meat is immediately separated from the meat, then cut into small pieces, put into packaging to be distributed to the community.

*3.1 Arrival, Rest and Storage of Qurban Animals*

The placement of Qurban animals must pay attention to several things such as avoiding heat and shade, away from crowds and not being crowded. Hot open locations can cause heat stress, which can increase body temperature, trigger the release of stress hormones, and reduce meat quality. Shelter locations with a crowded atmosphere with residents and children also have the potential to cause stress to animals. The placement of livestock should not be close to houses or public buildings or crowds because it can cause livestock stress [2]. Widayati [3] emphasized that livestock comfort is important to consider in handling them. Animals should not be surrounded by many people so that they remain calm and not stressed. In some conditions, Qurban animals in some places are located in locations that are not covered by a roof, placed in an open space and surrounded by the community. This condition can cause Qurban animals to become stressed which will affect the quality of the Qurban animals.

Qurban animals that will be slaughtered should have been fasted first. According to Adhytama [4], the ideal rest time for animals before being slaughtered is between 12 to 24 hours. If the rest time is too short, which is only 3 to 6 hours, the animal has the potential to experience stress due to not recovering from the

transportation process. This can cause muscle glycogen reserves to decrease, lactic acid production is not optimal, and the pH of the meat remains high which ultimately affects the quality of the meat. The implementation of Qurban in several mosques requires fasting for Qurban animals, but there are also some places that do not provide water for Qurban animals.

### 3.2 Laying Down of Qurban Animals

There are 2 techniques for laying down livestock before slaughter, namely cattle with a small BCS (2-3) using the Burley method, and cattle with BCS > 3 using a modified clamp cage. In the Burley method, after the cattle collapses, the rope that ties the front legs is pulled tightly away from the anterior of the cattle's body and the rope that ties the back legs is pulled tightly away from the posterior of the cattle's body. In the clamp cage method, the cattle are herded and then put into the clamp cage. The cattle are tied to one wall of the clamp cage, the side of the clamp cage is released and slowly dropped to the side so that the cattle are in a lying position [5]. However, of the 6 mosques observed, only 2 mosques used the Burley method and the others used their own methods to bring down livestock. This is due to the lack of public knowledge and environmental conditions that make it difficult to carry out the Burley technique or the clamp technique.

### 3.3 Slaughter of Qurban Animals

Before slaughtering, the Qurban animal is not stunned, the animal that has been laid down and positioned is immediately slaughtered. The slaughtering process is carried out by cutting the three main channels in the neck, namely the respiratory tract (trachea), food tract (esophagus), and two large blood vessels (veins and arteries), so that the animal can die quickly and the maximum amount of blood can be released [6]. This aims to maintain the quality of the meat and fulfill halal aspects in accordance with the guidance of Islamic law. In Islamic law, there are several things that must be considered before slaughtering a sacrificial animal. The pillars of slaughtering Qurban animals consist of the slaughterer having to be Muslim, the animal being slaughtered must be halal and obtained halally, using sharp cutting tools so that the Qurban animal does not suffer or suffer pain when it is slaughtered; and intend to sacrifice for the sake of Allah alone [7].

### 3.4 Skinning

Observations from several mosques show that the skinning process is carried out without separating the head and the skinning process starts from the middle of the body to the back. According to Lita and Gaznur [8], the recommended skinning method starts from the middle of the body to the back. However, some mosques carry out the skinning process on the ground which can cause the Qurban animals to be contaminated or contaminated by livestock feces. Further information needs to be provided regarding the place where the Qurban animals are skinned to prevent contamination. The livestock skinning process is carried out carefully so as not to tear the meat and damage the skin.

### 3.5 Gutting

The skinned sacrificial animals are immediately removed from the entrails before the meat is cut. The process of removing the entrails is carried out slowly. This is done to prevent the entrails from being damaged which will contaminate the meat. Especially during the process of removing the rumen and intestines. Separating the entrails from the meat itself is a very important effort in maintaining quality and preventing cross-contamination of meat, as explained by Winarso [9]. The five mosques observed had carried out a good entrail removal process, which began by making an incision in the abdominal and chest cavities then following the lines of the abdomen and chest [8].

### 3.6 Carcass Cutting and Meat Distribution

The carcass cutting process, 4 out of 5 mosques are carried out on tarpaulins. The carcasses that have been separated from the innards are immediately taken from the meat and cut into small pieces. Unlike the Al-Ikhlâs Mosque, the carcasses are first cut into 4 large pieces. The carcasses are then hung and then cut into small pieces. This hanging process is carried out in a short time in order to facilitate the cutting process. The process of cutting meat on a tarpaulin is not the right way. This is because during the work process, workers walk back and forth and step on the base or tarpaulin where the meat is cut which can cause cross-contamination [10]. Cutting meat on the floor can also increase the risk of spreading disease. The process of distributing the meat is carried out immediately after all the meat is cut and put into plastic. This process is fast and to prevent damage to the meat. The process of distributing Qurban meat must be carried out as quickly as possible because this can affect the quality of the Qurban meat over time [11].

#### 4. Conclusion

The process of slaughtering sacrificial animals starting from the stage of receiving to distributing the meat has been carried out well. All mosques carry out the fasting process for livestock, but there are still many mosques that store sacrificial animals in open and crowded places that can cause stress to livestock. The lying down process also still needs to be improved to prevent livestock from getting sick. During the slaughtering process, it has been carried out well, and the process of removing the innards that takes place is very neat and there is no damage to the organs. However, the process of cutting the meat is still susceptible to contamination. Most of the processes of slaughtering sacrificial animals are carried out with available equipment without paying attention to hygiene. Socialization or training needs to be carried out to increase public knowledge about how to slaughter and cut sacrificial animals.

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