

# 國立中興大學 通識課程 教學大綱

## Syllabus of NCHU General Education Course

課程名稱 course name	(中) 全球清真產業的基礎科學與技術				
	(Eng.) Fundamental Science and Technology of Global Halal Industry				
開課系所班級 dept. & grade	通識教育中心 General Education Center	學分 credits	3	規劃教師 instructor	生管學程 楊上禾/溫曉薇
課程屬性 course type	必修	授課語言 language	中文/英文 Chinese/English	開課學期 semester	上或下 fall or spring
課程分類 course classification	109 學年度前入學新生適用 enrolled in or before academic year 2020		自然領域-物質科學領域		
	110 學年度起入學新生適用 enrolled in or after academic year 2021		統合領域-跨域學習		
課程簡述 course description	<p>本課程提供 3 學分（包含作業、評估、校外參訪及報告），本課程深入探討清真食品的生產與服務，重點關注確保食品符合清真標準的基本原則、規範與實踐。學生將深入了解伊斯蘭飲食法規，以及其在食品生產過程中的應用—從原料採購到食品加工、包裝與分銷等各個環節，本課程涵蓋清真認證、清真食品安全、衛生管理及污染防範措施，學生還將學習清真標準如何影響餐飲服務、餐廳與餐飲業，確保符合伊斯蘭教義及全球清真法規，透過業界案例研究與實際應用，學生將探索全球不斷成長的清真食品產業所面臨的挑戰與機遇。</p> <p>This course is offered with 3 credits (assignment, evaluation, field trip, and final report). This course provides an in-depth exploration of Halal food production and services, focusing on the essential principles, standards, and practices that ensure food meets Halal requirements. Students will gain a thorough understanding of Islamic dietary laws and how they are applied throughout the food production process—from sourcing ingredients to food processing, packaging, and distribution. The course covers Halal certification, Halal food safety, hygiene practices, and the prevention of contamination. Students will also learn how Halal standards impact food services, restaurants, and catering, ensuring compliance with both Islamic principles and global Halal regulations. Through case studies and practical examples in the industries, students will explore the challenges and opportunities within the growing Halal food industry worldwide.</p>				
教學目標 course objectives	<p>修讀本課程後，學生將能夠：</p> <ul style="list-style-type: none"><li>• 理解並掌握與食品生產和服務相關的清真（Halal）與非清真（Haram）基本概念。</li><li>• 辨識清真認證的流程與機構，並了解如何獲得食品與服務產品的清真認證。</li><li>• 學習如何在產品生產過程中維護清真標準，包括原料採購、準備與加工環節。</li><li>• 執行清真產品安全、衛生管理及防止交叉污染的最佳實踐。</li><li>• 探討清真服務管理，包括規劃、處理、分銷及消費者信任與保障機制。</li><li>• 了解全球清真市場趨勢，以及清真認證產業在符合國際法規體系下的商業機會。</li><li>• 區分全球清真產業中的專業職位與職責。</li></ul>				

	After taking this course, students will be able to understand and comprehend the basic concept of Halal and Haram in relation to food production and services. <ul style="list-style-type: none"><li>Identify Halal certification processes and bodies, and how to achieve certification for food and service products.</li><li>Learn how to maintain Halal integrity in the product production, including sourcing, preparation, and processing.</li><li>Implement best practices for Halal product safety, hygiene, and cross-contamination prevention.</li><li>Explore Halal service management, including planning, handling, distribution, and consumer trust/protection.</li><li>Understand global Halal market trends and the business opportunities of Halal-certified industries with the global regulatory system compliance.</li><li>Distinguish the professional occupations and roles in the global Halal industry.</li></ul>				
先修課程 prerequisites	無 None				
六項核心能力配比（加總為 100%） The 6 core learning outcomes add up to 100%					
人文素養	科學素養	溝通能力	創新能力	國際視野	社會關懷
10%	15%	10%	20%	30%	15%
Humanities Literacy	Scientific Literacy	Communication Skills	Innovative Ability	International Perspective	Social Concerns
教學方法 teaching methods			學習評量方式 evaluation		
1. Collaborative Learning 2. Group Discussion 3. SCL (Student Centre Learning)			1. Attendance 10% 2. Assignment (group, single, quiz) 20% 3. Mid-exam 30% 4. Final project presentation 40%		
授課內容（單元名稱與內容、習作/考試進度） course contents and homework/tests schedule					
1. Islamic Law on Fundamental Halal Standard 2. Halal Product Assurance System (SJPH) 3. Halal Supervisor: Role and Responsibilities 4. Halal Auditor: Role and Competency Standard 5. Halal Slaughterer and Meat Industry Standards 6. Halal Chemist: Analytical Techniques in Halal Testing 7. Challenges and Innovations in Halal Industry 8. Mid-term Evaluation 9. Halal Supply Chain & Services 10. Halal Marketing and Consumer Preferences 11. Future Trends in Halal Industry 12. Food Technology, Food Safety, Food Processing, Food Packaging 13. Animal Slaughtering, Animal Science, Feed, Animal Welfare 14. Biotechnology in Cosmetic and Pharmaceutical Sciences 15. Fieldtrip (Halal Audit & Supervisory Roles) 16. Final Project Presentation					

## 教科書與參考書目 (書名、作者、書局/代理商...)

## textbooks &amp; other references (title, author, publisher...)

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3. Andespa, R., Yurni, Y., Aldiyanto, A., Efendi, G. (2024). Challenges and strategies in halal supply chain management for MSEs in West Sumatra: A participatory action research study. *International Journal of Safety and Security Engineering*, Vol. 14, No. 3, pp. 907-921.
4. Islam et al. (2020). A Systematic Review on Halal Supply Chain Research. Proceedings of the International Conference on Industrial Engineering and Operations Management. Dubai, UEA.
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6. Aneesh, A.K., & Siddiq, A. (2024). Behaviour of muslim consumer towards halal food products: a review and bibliometric analysis. *Journal of Halal Product and Research*. 7 (2):199-209.
7. Tuhin, M.K.W., Miraz, M.H., Habib, M.M. and Alam, M.M. (2022), "Strengthening consumers' halal buying behaviour: role of attitude, religiosity and personal norm", *Journal of Islamic Marketing*, Vol. 13 No. 3, pp. 671-687.
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9. Al-Kwafi, O.S., Abu Farha, A. and Ahmed, Z.U. (2019), "Dynamics of Muslim consumers' behavior toward Halal products: Exploration study using fMRI technology", *International Journal of Emerging Markets*, Vol. 14 No. 4, pp. 689-708.
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15. Shariff et al. (2021). Enhancing Halal Sustainability. Selected Papers from the 4th International Halal Conference 2019. Conference proceedings, Springer Nature.
16. Zailani, S., Arrifin, Z., Wahid, N. A., & Othman, R. (2010). Halal traceability and tracking systems in strengthening the Halal food supply chain for the food industry in Malaysia. *Journal of Food Processing & Technology*.
17. Putri, N. T., Kharisman, A., Arief, I., & Talib, H. H. A. (2022). Designing food safety management and Halal assurance systems in mozzarella cheese production for small-medium food industry. *International Journal of Halal Research*.
18. Zainuddin, N., Saifudin, A. M., & Deraman, N. (2019). Effect of Halal certification and labeling process on Halal supply chain performance. *Supply Chain Management Journal*.
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teaching aids & teacher's website

課程輔導時間

office hours

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