



COURSE INFORMATION:

FUNDAMENTAL SCIENCE AND TECHNOLOGY OF GLOBAL HALAL INDUSTRY

This course is offered with 3 credits (assignment, evaluation, field trip, and final report). This course provides an in-depth exploration of the Halal product and service industries, focusing on the essential principles, standards, and practices that ensure the products and services meet global Halal requirements. Students will gain a thorough understanding of Islamic dietary laws and how they are applied throughout the production process, from sourcing ingredients to processing, packaging, distribution, and beyond.

This course covers Halal certification processes, product safety, hygiene practices, cross-contamination prevention, and supply chain management. Through case studies and practical examples in the industries, students will explore the challenges and opportunities within the growing Halal industry worldwide, which has reached over USD 2.71 trillion in market share. Taiwan is among the top 3 non-OIC destinations in creating Muslim-friendly tourism environments (GMTI, 2024), and it is expected to receive around 2 billion Muslim travelers from around the world.



Source: Indonesian FDA

Department: General Education Center (*Interdisciplinary*)

Credits: 3

Language: English

Semester: Fall/Spring

Instructor: Prof. Shang-Ho Yang; Prof. Hsiao-Wei Wen

Attendance: Taiwan Comprehensive University System (TCUS)
(limited to 30 selected BS/MS/PhD students)



Source: Star Tribune

This is a high-value professional course, typically worth thousands of dollars, now offered **free for students**. It serves as a powerful stepping stone for those looking to launch a career in the global Halal industry.

Over +600 Halal-certified industries in Taiwan are **actively seeking professional talents** equipped with managerial and scientific skills to meet international Halal standards and accreditation requirements.

COURSE CONTENTS & WEEKLY SCHEDULE

1. Global Halal Market and Consumer Preferences
2. Islamic Law on Fundamental Halal Standard
3. International Standards of Halal Assurance System
4. Halal Supervisor: Requirements, Roles, and Responsibilities
5. Halal Slaughterer: Requirements, Roles, and Responsibilities
6. Halal Chemical Analyst: Requirements, Roles, and Responsibilities
7. Halal Auditor: Requirements, Roles, and Responsibilities
8. **Mid-term Evaluation**
9. Halal Meat & Abattoir Industries
10. Halal Food & Beverage Industries
11. Halal Cosmetic & Pharmaceutical Industries
12. Challenges and Innovations in Halal Industry for Food & Non-Food Products
13. Halal Supply Chain & Services Industries
14. Future Market and Trends in the Halal Industry
15. Industrial Field Trip (TBD)
16. **Final Project Presentation (Halal Assurance System development for the industry)**



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