



جامعة السلطان الشريف علي الإسلامية
UNIVERSITI ISLAM SULTAN SHARIF ALI
SULTAN SHARIF ALI ISLAMIC UNIVERSITY

Halalan Thayyiban Research Centre Semester I, 2018/2019 Academic Session

Final Examination Question Paper

Course Code : HT1101

Course Name : Introduction to the Science of Halalan Thayyiban

Course Level : Bachelor of Halal Science

Time : 3 hours

Instructions:

1. Answer **4 (four)** questions only.
2. All answers, wherever relevant, must be supported with the verses of the Holy Quran, Hadith of the Prophet Muhammad (salalahualaihiwasalam), policy, Standard, regulation, scientific and logical argument.

QUESTION 1 (10 Marks)

- A. What are the prohibited methods of slaughtering?
- B. Define the five major terms that used to describe the permissibility of food for Muslims.

QUESTION 2 (10 Marks)

It is important to acknowledge that Islam respects the intrinsic worth of animals and teaches animal welfare. From the features of halal slaughter, what are the humane treatment of animals before and during slaughter?

QUESTION 3 (10 Marks)

Define the following terms:

- A. Halal logo.
- B. *Mashbooh*.
- C. Halal food.
- D. *Najis*.
- E. Halalan Thayyiban.

QUESTION 4 (10 Marks)

What are the categories of halal and haram food according to Shariah Law'?

QUESTION 5 (10 Marks)

What are the benefits of endorsement of Halal pharmaceutical guidelines in Negara Brunei Darussalam GD24: 2010? Discuss the role of advancement of technology and customer awareness in halal pharmaceutical and cosmetic industry.