Course Schedule For 2024 students：

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| I.one hundred and twenty eight credits should be completed before graduation 本系學生畢業時須修滿128學分 | | | | | | | | | | |
| General Educational Courses  通識教育課程 | | 30 credits / 32 hours | | | | | | | | |
| Required Credits專業必修 | | 60 credits / 67 hours | | | | | | | | |
| Elective Credits選修 | | 38 credits / 38 hours | | | | | | | | |
| II. Course title各類科目包括 | | First year | | Second year | | Third year | | Fourth year | | Note |
| General Educational Courses:  30 credits / 32 hours  通識教育課程30/32學分 （學分／時數） | | Semester one | Semester two | Semester one | Semester two | Semester one | Semester two | Semester one | Semester two |
| Core general education course  核心 通識 | Human Spirit I  人文精神(一) |  | 2/2 |  |  |  |  |  |  |  |
| Human Spirit Ⅱ  人文精神(二) |  |  |  | 2/2 |  |  |  |  |  |
| Service Learning I  服務學習(一) |  | 0/1 |  |  |  |  |  |  |  |
| Service Learning Ⅱ  服務學習(二) |  |  |  | 0/1 |  |  |  |  |  |
| Basic general education courses  基礎通識課程 | Introduction on Creativity  創意概論 | 2/2 |  |  |  |  |  |  |  | creative education創意教育 |
| Innovation of Thinking and Application  創新思維與應用 |  |  |  |  | 2/2 |  |  |  |
| Chinese Reading and Writing I  中文閱讀與書寫(一) | 2/2 |  |  |  |  |  |  |  | language education語文教育 |
| Chinese Reading and Writing Ⅱ  中文閱讀與書寫(二) |  | 2/2 |  |  |  |  |  |  |
| English I 英文(一) | 2/2 |  |  |  |  |  |  |  |
| English Ⅱ 英文(二) |  | 2/2 |  |  |  |  |  |  |
| Democracy and the Rule of Law  民主與法治 |  |  |  |  |  |  | 2/2 |  | civic education公民教育 |
| History and Civilization  歷史與文明 | 2/2 |  |  |  |  |  |  |  |
| Application of Programming Design應用程式設計 |  |  | 2/2 |  |  |  |  |  | Information Education資訊教育 |
| Aesthetics美學 |  |  |  | 2/2 |  |  |  |  | Aesthetic education美學教育 |
| Physical Education  體育 |  | 2/2 |  |  |  |  |  |  | physical education體能教育 |
| General knowledge classification  通識分類 | Social Science  社會科學類 |  |  |  |  | 2/2 |  |  |  |  |
| Humanities and Arts人文藝術類 |  |  |  |  |  |  |  | 2/2 |  |
| Subtotal 小計 | | 8/8 | 8/9 | 2/2 | 4/5 | 4/4 | 0/0 | 2/2 | 2/2 |  |

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| Required Credits 60 credits / 67 hours專業必修60學分/ 67小時 | | | | | | | | | |
| III. Course title | First year | | Second year | | Third year | | Fourth year | | Note |
| Required courses:  60 credits/67 hours | Semester one | Semester two | Semester one | Semester two | Semester one | Semester two | Semester one | Semester two |
| General Chemistry with Experiments  普通化學(含實驗) | 2/2 |  |  |  |  |  |  |  |  |
| General Biology  普通生物學 | 2/2 |  |  |  |  |  |  |  |  |
| Nutrition營養學 |  | 2/2 |  |  |  |  |  |  |  |
| Microbiology  普通微生物學 |  | 2/2 |  |  |  |  |  |  |  |
| Microbiology Experiments  普通微生物學實驗 |  | 1/2 |  |  |  |  |  |  |  |
| Analytical Chemistry with Experiments  分析化學(含實驗) |  | 2/2 |  |  |  |  |  |  |  |
| Organic Chemistry with Experiments  有機化學(含實驗) |  |  | 2/3 |  |  |  |  |  |  |
| Biochemistry I  生物化學(一) |  |  | 2/2 |  |  |  |  |  |  |
| Biochemistry Experiments I  生物化學實驗(一) |  |  | 1/2 |  |  |  |  |  |  |
| Food Processing I  食品加工學(一) |  |  | 2/2 |  |  |  |  |  |  |
| Food Processing Experiments I  食品加工學實驗(一) |  |  | 1/2 |  |  |  |  |  |  |
| Biochemistry Ⅱ 生物化學 (二) |  |  |  | 2/2 |  |  |  |  |  |
| Food Processing Ⅱ  食品加工學(二) |  |  |  | 2/2 |  |  |  |  |  |
| Food Processing Experiments Ⅱ  食品加工學實驗(二) |  |  |  | 1/2 |  |  |  |  |  |
| Food Microbiology with Experiments  食品微生物學(含實驗) |  |  |  | 2/2 |  |  |  |  |  |
| Introduction of Management  管理概論 |  |  |  | 2/2 |  |  |  |  |  |
| Food Additives with Experiments  食品添加物(含實驗) |  |  |  |  | 2/2 |  |  |  |  |
| Consumer Psychology  消費者心理學 |  |  |  |  | 2/2 |  |  |  |  |
| Food Chemistry I  食品化學（一） |  |  |  |  | 2/2 |  |  |  |  |
| Food Chemistry experiments I  食品化學實驗（一） |  |  |  |  | 1/2 |  |  |  |  |
| Food Hygiene and Safety  食品衛生與安全 |  |  |  |  | 2/2 |  |  |  |  |
| Special Project I專題製作(一) |  |  |  |  | 1/1 |  |  |  |  |
| Food Analysis and Inspection Ⅱ  食品分析(二) |  |  |  |  |  | 2/2 |  |  |  |
| Food Analysis and Inspection Experiment Ⅱ  食品分析實驗(二) |  |  |  |  |  | 1/2 |  |  |  |
| Food Biotechnology with Experiments  食品生物技術(含實驗) |  |  |  |  |  | 3/3 |  |  |  |
| Food Engineering  食品工程學 |  |  |  |  |  | 2/2 |  |  |  |
| Professional study and Practice in School  校內專業研習 |  |  |  |  |  | 1/1 |  |  |  |
| Professional Practice  專業實習 |  |  |  |  |  |  | 9/9 |  |  |
| Food Instrumental Analysis with Experiments  食品儀器分析(含實驗) |  |  |  |  |  | 2/2 |  |  |  |
| Seminar  專題討論 |  |  |  |  |  |  |  | 2/2 |  |
| Total  小 計 | 4/4 / | 7/8 | 8 /11 | 9 /10 | 10/11 | 11 /12 | 9 /9 | 2/2 |  |
| Total credits  學分總計 | 12/12 | 15/17 | 10/13 | 13/15 | 14/15 | 11/12 | 11/11 | 4/4 |  |