

元培醫事科技大學 108學年度 入學生開課科目表

四技日間部 食品科學系

課程領域：A(共同必修)、B(專業必修)、C(專業選修)、G(學群專業必修)、H(系模組選修)

製表日期：110/03/23 13:11:25

| 課程領域 | 第一學年(108) | | | | | 第二學年(109) | | | | | 第三學年(110) | | | | | 第四學年(111) | | | | | | | | | | | | | | | | | | | | | | | |
|------|-----------------|------|----|------|----|----------------|------|----|------|----|--------------|------|----|------|----|-----------|------|----|------|----|------|------|----|------|----|------|------|----|------|----|------|------|----|------|--|--|--|--|--|
| | 科目名稱 | | | | | 科目名稱 | | | | | 科目名稱 | | | | | 科目名稱 | | | | | 科目名稱 | | | | | | | | | | | | | | | | | | |
| | 第一學期 | 第二學期 | 暑期 | 課程領域 | | 第一學期 | 第二學期 | 暑期 | 課程領域 | | 第一學期 | 第二學期 | 暑期 | 課程領域 | | 第一學期 | 第二學期 | 暑期 | 課程領域 | | 第一學期 | 第二學期 | 暑期 | 課程領域 | | 第一學期 | 第二學期 | 暑期 | 課程領域 | | 第一學期 | 第二學期 | 暑期 | 課程領域 | | | | | |
| | 學分 | 學分 | 學分 | | 學分 | 學分 | 學分 | 學分 | | 學分 | 學分 | 學分 | 學分 | | 學分 | 學分 | 學分 | 學分 | | 學分 | 學分 | 學分 | 學分 | | 學分 | 學分 | 學分 | 學分 | 學分 | 學分 | 學分 | 學分 | 學分 | | | | | | |
| A | 大學之道 | 2 | 2 | | A | 博雅通識 | 2 | 2 | 2 | A | 博雅通識 | 2 | 2 | | B | 生物技術 | 3 | 3 | | | | | | | | | | | | | | | | | | | | | |
| A | 中文(一) | 2 | 2 | | A | 職能通識 | 2 | 2 | 2 | A | 職能通識 | 2 | 2 | | B | 生物技術實驗 | 1 | 3 | | | | | | | | | | | | | | | | | | | | | |
| A | 全民國防教育軍事訓練-國際情勢 | 0 | 2 | | B | 有機化學 | 3 | 3 | | B | 生物化學(二) | 3 | 3 | | C | 公司經營學 | 2 | 2 | | | | | | | | | | | | | | | | | | | | | |
| A | 英文(一) | 2 | 2 | | B | 食品分析與檢驗(一) | 2 | 2 | | B | 生物化學實驗(二) | 1 | 3 | | C | 公共衛生營養學 | 3 | 3 | | | | | | | | | | | | | | | | | | | | | |
| A | 基礎程式設計 | 2 | 2 | | B | 食品分析與檢驗實驗(一) | 1 | 3 | | B | 生物統計與套裝軟體 | 2 | 2 | | C | 食品工程學(二) | 2 | 2 | | | | | | | | | | | | | | | | | | | | | |
| A | 勞作教育(一) | 0 | 1 | | B | 食品加工實驗(二) | 1 | 3 | | B | 食品微生物學 | 2 | 2 | | C | 食品工廠管理 | 2 | 2 | | | | | | | | | | | | | | | | | | | | | |
| A | 體育(一) | 0 | 2 | | B | 食品加工學(二) | 2 | 2 | | B | 食品微生物學實驗 | 1 | 3 | | C | 食品行銷與企劃 | 2 | 2 | | | | | | | | | | | | | | | | | | | | | |
| B | 化學 | 3 | 3 | | B | 微生物學(二) | 2 | 2 | | C | 水產加工 | 2 | 2 | | C | 食品物流管理學 | 2 | 2 | | | | | | | | | | | | | | | | | | | | | |
| B | 化學實驗 | 1 | 3 | | B | 微生物學實驗(二) | 1 | 3 | | C | 生命期營養 | 3 | 3 | | C | 食品微生物檢驗技術 | 2 | 2 | | | | | | | | | | | | | | | | | | | | | |
| B | 食品科學概論 | 2 | 2 | | C | 毒物學 | 2 | 2 | | C | 食安教育 | 2 | 2 | | C | 專題研究(二) | 1 | 2 | | | | | | | | | | | | | | | | | | | | | |
| B | 普通生物學 | 2 | 2 | | C | 食品專業英文(一) | 2 | 2 | | C | 食品加工技術及實驗 | 2 | 2 | | C | 實習(二) | 1 | 2 | | | | | | | | | | | | | | | | | | | | | |
| C | 美食科學概論 | 2 | 2 | | C | 機械性食品 | 2 | 2 | | C | 食品添加物檢驗實驗 | 1 | 3 | | C | 營養生化學 | 3 | 3 | | | | | | | | | | | | | | | | | | | | | |
| C | 食物學原理 | 2 | 2 | | C | 膳食計劃及實驗 | 3 | 4 | | C | 穀食類加工與實習 | 3 | 3 | | B | 專題討論 | | 1 | 2 | | | | | | | | | | | | | | | | | | | | |
| C | 食物學原理實驗 | 1 | 3 | | A | 第二外語 | | 2 | 2 | B | 食品工程學(一) | | 2 | 2 | C | 企業綜合實務實習 | | 6 | 12 | | | | | | | | | | | | | | | | | | | | |
| A | 中文(二) | | 2 | 2 | B | 生物化學(一) | | 3 | 3 | B | 食品化學 | | 3 | 3 | C | 食品分析特論 | | 3 | 3 | | | | | | | | | | | | | | | | | | | | |
| A | 全民國防教育軍事訓練-國防科技 | | 0 | 2 | B | 生物化學實驗(一) | | 1 | 3 | B | 食品儀器分析及實驗 | | 2 | 2 | C | 食品加工特論 | | 3 | 3 | | | | | | | | | | | | | | | | | | | | |
| A | 英文(二) | | 2 | 2 | B | 食品分析與檢驗(二) | | 2 | 2 | B | 食品衛生安全與法規 | | 3 | 3 | C | 食品生物技術 | | 2 | 2 | | | | | | | | | | | | | | | | | | | | |
| A | 套裝軟體 | | 2 | 2 | B | 食品分析與檢驗實驗(二) | | 1 | 3 | B | 電腦在食品科技的應用 | | 2 | 2 | C | 專題研究(三) | | 1 | 2 | | | | | | | | | | | | | | | | | | | | |
| A | 勞作教育(二) | | 0 | 1 | B | 創新食品開發 | | 2 | 2 | C | 食品品評學及實驗 | | 2 | 2 | C | 酵素學 | | 2 | 2 | | | | | | | | | | | | | | | | | | | | |
| A | 博雅通識 | | 2 | 2 | C | 生物資源應用與產業 | | 1 | 2 | C | 畜產及乳製品加工 | | 2 | 2 | C | 酵素學實驗 | | 1 | 3 | | | | | | | | | | | | | | | | | | | | |
| A | 體育(二) | | 0 | 2 | C | 食品加工之營養評估 | | 2 | 2 | C | 高齡食品加工與實驗 | | 1 | 3 | C | 學士論文寫作 | | 1 | 2 | | | | | | | | | | | | | | | | | | | | |
| B | 食品分析 | | 2 | 2 | C | 食品包裝 | | 2 | 2 | C | 專題研究(一) | | 1 | 2 | | | | | | | | | | | | | | | | | | | | | | | | | |
| B | 食品分析實驗 | | 1 | 3 | C | 食品專業英文(二) | | 2 | 2 | C | 發酵技術及實驗 | | 3 | 4 | | | | | | | | | | | | | | | | | | | | | | | | | |
| B | 食品加工實驗(一) | | 1 | 3 | C | 食品廢棄物處理 | | 2 | 2 | C | 實習(一) | | 1 | 2 | | | | | | | | | | | | | | | | | | | | | | | | | |
| B | 食品加工學(一) | | 2 | 2 | C | 飲料調製 | | 2 | 2 | C | 實驗室品質管理 | | 2 | 3 | | | | | | | | | | | | | | | | | | | | | | | | | |
| B | 微生物學(一) | | 2 | 2 | C | 團體膳食設備與管理及實驗 | | 3 | 4 | C | 衛生稽查與管理 | | 2 | 2 | | | | | | | | | | | | | | | | | | | | | | | | | |
| B | 微生物學實驗(一) | | 1 | 3 | C | 蔬果加工 | | 2 | 2 | C | 膳食營養學及實驗 | | 3 | 4 | | | | | | | | | | | | | | | | | | | | | | | | | |
| B | 營養學 | | 3 | 3 | C | 餐飲及食品工廠衛生管理與設計 | | 3 | 3 | C | 應用微生物學 | | 3 | 3 | | | | | | | | | | | | | | | | | | | | | | | | | |
| C | 綠色保健原理 | | 2 | 2 | | | | | | C | 營養見習-基礎 | | 3 | 3 | | | | | | | | | | | | | | | | | | | | | | | | | |
| C | 營養學實驗 | | 1 | 3 | | | | | | C | 營養實習(一)-膳食管理 | | 2 | 4 | | | | | | | | | | | | | | | | | | | | | | | | | |
| | | | | | | | | | | C | 營養實習(二)-臨床營養 | | 3 | 6 | | | | | | | | | | | | | | | | | | | | | | | | | |
| | | | | | | | | | | C | 營養實習(三)-社區營養 | | 1 | 2 | | | | | | | | | | | | | | | | | | | | | | | | | |
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