Yuanpei University of Medical Technology 2023 Curriculum Bachelor Degree Program Food Science

Date of tabulation: 2025/07/15 16:57:28

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1st semester (2023)						2nd semester(20	24)			3rd semester(20			4th semester(20										
Field	Subject	1st Cr. H	r. C	2nd r. Hi	r. Field	Subject	1st Cr. Hr	2 : Cr.	nd Hr.	Field	Subject	Cr.	st Hr.	2nd Cr. Hr.	Field	Subject	1 s Cr.		2n Cr.	C: 1.1	Subject	1st Cr. H	2nd Ir. Cr. Hr.
A	Chinese Conversation and Study (I)	2 4	1		A	General knowledge (I)	2 2			В	Food Process Engineering (I)	2	2		В	Enterprise Internship (I)	6	18			L		
A	Applied Chinese Language (I)	3 6	5		В	Food Analysis(including Experiment) (I)	3 3			В	Food Analysis(including Experiment) (II)	3	3		В	Sanitation Management and Design of Restaurant and Food Processing Plant	2	2					
В	Introduction of Food Science	2 2	2		В	Experiment of Food Processing (II)	3 3			В	Food Biotechnology	2	2		С	Biochemistry and Laboratory (II)	3	3					
В	General Chemistry and Experiment	3 3	3		С	Introduction to Food Industry & Food Plant	3 3			С	Dairy Products Processing	2	2		С	Senior Project on Food Microbiology	3	3					
С	Chinese Foods Cooking Practice	3 3			С	Baking and Practice	2 2			С	Agricultural Safety and Food Safety	2	2		С	Processing of Beverages and Drinks	2	2					
	Biology	2 2	Ļ			Industry Apprenticeship (II)	6 18			С	Food processing Special Topics	<u> </u>	3			Understanding Taiwanese tea: Taiwanese tea culture and sensory appraisal	Ш						
	Food Science Principles and Experiments	3 3				Computer Application in Food Technology	2 2			С	Sensory evaluation techniques of food	3	3			Fruit and Vegetable Processing	2						
	Applied English	2 2	Ļ			Nutritional Assessment and Practice	3 3				Industry Apprenticeship (IV)	<u> </u>	18			Hygiene Inspection and Management	2						
	Chinese Conversation and Study (II)		Ļ	2 4		General knowledge (II)		2	<u> </u>		Introduction to Fermented Foods	3	3			Marketing and Planning			2				
	Applied Chinese Language (II)		ļ	6		Food Chemistry			3		Biochemistry and Laboratory (I)			3 3		Enterprise Internship (II)				18			
	Experiment of Food Processing (I)		Ļ	3		Food Microbiology		3	<u> </u>		Management in Food Processing Plants			2 2		Senior Project on Functional Foods			3				
	Professional English of Food science		Ļ	2 2		Food Hygiene, Safety, and Regulations			3		Coffee Roasting Practice			2 2		Food Process Engineering (II)			2				
	Clinical of Mircobiology and Experiment		Ţ	3		Food Package		2	<u> </u>		Advanced Food Processing			2 2		Food Quality Control			2				
	Nutrition		Ļ	2 2		Food Toxicology		2	<u> </u>		Instrumental Analysis in Food					Food Microbiological Techniques			2				
Ľ.	Industry Apprenticeship (I)			2 6		Industry Apprenticeship (III)		6			Senior Project on Food Inspection					Drink Modulation			2				
С	Functional Foods		2	2 2	2 C	Cereals and Legumes Processing		2	2		Livestock Product Processing					Quantitative Food Preparation and Management			3				
					· · · · · · · · · · · · · · · · · · ·						Industry Apprenticeship (V)			6 18	С	Quality Managerment for Testing Laboratory			2	2			
					·						Green Health Care Principle			2 2									
											Applied Microbiology			2 2									
										С	Brewing and Wine Making Technology and Practice			2 2									

⁽¹⁾ Graduation Requirement: 128 credits (A Common Core Course : 14 credits \ B Major Core Courses : 52 redits \ C Major Elective Courses : 62 redits)
(2) In addition to taking the required major elective courses offered by this program, students may also take other elective courses offered by the department. These may be counted toward the required major elective credits.
Approved by the University Curriculum Committee on Academic 2023.08.30.>

Yuanpei University of Medical Technology 2023 Curriculum

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