

Yuanpei University of Medical Technology 2024 Curriculum

Bachelor Degree Program Food Science

Date of tabulation : 2025/10/13 16:45:05

1st semester (2024)						2nd semester(2025)						3rd semester(2026)						4th semester(2027)											
Field	Subject	1st		2nd		Field	Subject	1st		2nd		Field	Subject	1st		2nd		Field	Subject	1st		2nd		Field	Subject	1st		2nd	
		Cr.	Hr.	Cr.	Hr.			Cr.	Hr.	Cr.	Hr.			Cr.	Hr.	Cr.	Hr.			Cr.	Hr.	Cr.	Hr.			Cr.	Hr.	Cr.	Hr.
A	Chinese Conversation and Study (I)	2	4			A	General knowledge (I)	2	2			B	Food Process Engineering (I)	2	2			B	Enterprise Internship (I)	6	18								
A	Applied Chinese Language (I)	3	6			B	Food Analysis(including Experiment) (I)	3	3			B	Food Analysis(including Experiment) (II)	3	3			B	Sanitation Management and Design of Restaurant and Food Processing Plant	2	2								
B	Introduction of Food Science	2	2			B	Experiment of Food Processing (II)	3	3			B	Food Biotechnology	2	2			C	Biochemistry and Laboratory (II)	3	3								
B	General Chemistry and Experiment	3	3			C	Introduction to Food Industry & Food Plant	3	3			C	Dairy Products Processing	2	2			C	Senior Project on Food Microbiology	3	3								
C	Chinese Foods Cooking Practice	3	3			C	Baking and Practice	2	2			C	Agricultural Safety and Food Safety	2	2			C	Processing of Beverages and Drinks	2	2								
C	Biology	2	2			C	Industry Apprenticeship (II)	6	18			C	Food processing Special Topics	3	3			C	Understanding Taiwanese tea: Taiwanese tea culture and sensory appraisal	2	2								
C	Food Science Principles and Experiments	3	3			C	Industry Practice (I)	6	6			C	Sensory evaluation techniques of food	3	3			C	Fruit and Vegetable Processing	2	2								
C	Applied English	2	2			C	Computer Application in Food Technology	2	2			C	Industry Apprenticeship (IV)	6	18			C	Hygiene Inspection and Management	2	2								
A	Chinese Conversation and Study (II)			2	4	C	Nutritional Assessment and Practice	3	3			C	Introduction to Fermented Foods	3	3			B	Marketing and Planning			2	2						
A	Applied Chinese Language (II)			3	6	A	General knowledge (II)			2	2	B	Biochemistry and Laboratory (I)			3	3	C	Enterprise Internship (II)			6	18						
B	Experiment of Food Processing (I)			3	3	B	Food Chemistry			3	3	B	Management in Food Processing Plants			2	2	C	Senior Project on Functional Foods			3	3						
B	Professional English of Food science			2	2	B	Food Microbiology			3	3	C	Coffee Roasting Practice			2	2	C	Food Process Engineering (II)			2	2						
B	Clinical of Mircobiology and Experiment			3	3	B	Food Hygiene, Safety, and Regulations			3	3	C	Advanced Food Processing			2	2	C	Food Quality Control			2	2						
B	Nutrition			2	2	C	Food Package			2	2	C	Instrumental Analysis in Food			3	3	C	Food Microbiological Techniques			2	2						
C	Industry Apprenticeship (I)			2	6	C	Food Toxicology			2	2	C	Senior Project on Food Inspection			3	3	C	Drink Modulation			2	2						
C	Functional Foods			2	2	C	Industry Apprenticeship (III)			6	18	C	Livestock Product Processing			2	2	C	Quantitative Food Preparation and Management			3	3						
						C	Industry Practice (II)			6	6	C	Industry Apprenticeship (V)			6	18	C	Quality Management for Testing Laboratory			2	2						
						C	Cereals and Legumes Processing			2	2	C	Green Health Care Principle			2	2												
												C	Applied Microbiology			2	2												
												C	Brewing and Wine Making Technology and Practice			2	2												

Academic Regulation (1) Graduation Requirement: 128 credits (A Common Core Course : 14 credits 、 B Major Core Courses : 52 credits 、 C Major Elective Courses : 62 credits)
 (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 2024.06.18.>

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Academic
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