

COURSE SETTING AND ASSIGNMENT TABLE OF FOOD SCIENCE AND ENGINEERING

| Module | Type | School | Course | Credit | Credit Hour | Allocation of Credit Hour | | | | Periods per week | Term | Remarks |
|--------------------------|------------|-----------|---|--------|-------------|---------------------------|------------|-------------------|----------|------------------|------|---------|
| | | | | | | Teaching | Experiment | Computer Practice | Practice | | | |
| General Education Course | Compulsory | LCC | Integrated Chinese-I | 6 | 96 | 96 | 0 | 0 | 0 | 6 | 1 | |
| | | LCC | Integrated Chinese-II | 6 | 96 | 96 | 0 | 0 | 0 | 6 | 2 | |
| | | LCC | Integrated Chinese-III | 6 | 96 | 96 | 0 | 0 | 0 | 6 | 3 | |
| | | LCC | Integrated Chinese-IV | 6 | 96 | 96 | 0 | 0 | 0 | 6 | 4 | |
| | | LCC | Chinese Listening-I | 2 | 32 | 32 | 0 | 0 | 0 | 2 | 1 | |
| | | LCC | Chinese Listening-II | 2 | 32 | 32 | 0 | 0 | 0 | 2 | 2 | |
| | | LCC | Chinese Listening-III | 2 | 32 | 32 | 0 | 0 | 0 | 2 | 3 | |
| | | LCC | Chinese Listening-IV | 2 | 32 | 32 | 0 | 0 | 0 | 2 | 4 | |
| | | OEC | Overview of China | 4 | 64 | 64 | 0 | 0 | 0 | 4 | 1 | |
| | | FOS | Advanced Mathematics I | 4 | 64 | 64 | | | | | 2 | |
| | | FOS | Advanced Mathematics II | 3 | 48 | 48 | | | | | 3 | |
| | | FOS | Probability Theory | 3 | 48 | 48 | | | | | 2 | |
| | | FOS | Linear Algebra | 2 | 32 | 32 | | | | | 2 | |
| | | FOS | College Physics | 5 | 96 | 64 | 32 | | | | 2 | |
| | | SCSCE | Office Advanced Applications | 3 | 64 | 32 | | 32 | | | 2 | |
| | | SCSCE | PC Program Design C | 3 | 64 | 32 | | 32 | | | 2 | |
| | | SCCE | Inorganic Chemistry I | 3.5 | 64 | 48 | 16 | | | | 2 | |
| | | SCCE | Analytical Chemistry I | 3.5 | 64 | 48 | 16 | | | | 3 | |
| | | SCCE | Organic Chemistry I | 5 | 96 | 64 | 32 | | | | 3 | |
| | | SCCE | Physical Chemistry | 3.5 | 64 | 48 | 16 | | | | 4 | |
| | | OEC | Orientation | 1 | 16 | 16 | | | | 16 | 1 | |
| | | sub-total | | | 75.5 | 1296 | 1120 | 112 | 64 | 0 | | |
| | Selective | Library | Information Retrieval | 1 | 16 | 16 | | | | 2 | 2 | |
| | | OEC | Chinese 1-6 | 6 | 96 | 96 | | | | 2 | 4-6 | |
| | | OEC | EQ Self-development | 1 | 16 | 16 | | | | 2 | 1 | |
| | | DPE | Physical Education | 2 | 32 | 32 | | | | 2 | 1-4 | |
| | | sub-total | | | 10 | 160 | 160 | | | | | |
| Total | | | | 85.5 | 1456 | 1280 | 112 | 64 | 0 | | | |
| | | SME | Engineering Graphics | 3 | 48 | 42 | | | 6 | | 2 | |
| | | SME | Chemical Engineering Cartography | 3.5 | 64 | 48 | | | 16 | | 3 | |
| | | SEIE | Electronics in Electrical Engineering(A) | 4 | 64 | 64 | | | | | 5 | |
| | | SEIE | Electronics in Electrical Engineering(A) Laboratory | 0.5 | 16 | | 16 | | | | 5 | |

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|---------------------|------------|-----------|--|------|------|-----|-----|-----|----|----|---|
| Fundamental Courses | Compulsory | SCCE | Basic Chemical Equipment Mechanical | 4 | 64 | 64 | | | | | 4 |
| | | SFBE | Introduction to Food Science and Engineering | 1 | 16 | 16 | | | | | 2 |
| | | SFBE | Biochemistry | 5 | 98 | 64 | 32 | | | | 4 |
| | | SFBE | Microbiology | 4 | 80 | 48 | 32 | | | | 5 |
| | | SFBE | Principle of food engineering | 5 | 88 | 72 | 16 | | | | 5 |
| | | SFBE | Food Chemistry | 3.5 | 64 | 48 | 16 | | | | 5 |
| | | sub-total | | | 33.5 | 602 | 466 | 112 | | 22 | |
| | | SFBE | Food sensory evaluation | 2 | 32 | 24 | 8 | | | | 4 |
| | Selective | SFBE | Food raw materials | 2 | 32 | 32 | | | | | 5 |
| | | SFBE | Food physics | 2 | 32 | 24 | 8 | | | | 5 |
| | sub-total | | | 6 | 96 | 80 | 16 | | | | |
| Total | | | | 39.5 | 698 | 546 | 128 | | 22 | | |
| | | SFBE | Food processing technology | 3 | 48 | 40 | 8 | | | | 6 |
| | | SFBE | Modern food detection technology | 2.5 | 48 | 32 | 16 | | | | 6 |
| | | SFBE | Food processing machinery and equipment | 3.5 | 64 | 48 | 16 | | | | 6 |
| | | SFBE | Food factory design | 2 | 32 | 32 | | | | | 6 |
| | | SFBE | Food manufacturing technology | 3 | 48 | 40 | 8 | | | | 7 |
| | | SFBE | food safety | 2 | 32 | 24 | 8 | | | | 7 |
| | | sub-total | | | 16 | 272 | 216 | 56 | | | |
| | Selective | SFBE | Food and nutriology | 2 | 32 | 28 | 4 | | | | 6 |
| | | SFBE | Food physical processing technology | 2 | 32 | 28 | 4 | | | | 7 |
| | | SFBE | Food nondestructive testing technology | 2 | 32 | 28 | 4 | | | | 7 |
| | | SFBE | Fermentation food technology | 2 | 32 | 28 | 4 | | | | 7 |
| | | SFBE | Food additives | 2 | 32 | 32 | | | | | 7 |
| sub-total | | | 10 | 160 | 144 | 16 | | | | | |
| Total | | | | 26 | 432 | 360 | 72 | | | | |
| Self-study Course | Compulsory | LCC | HSK | | | | | | | | |
| | Selective | LCC | Advanced Language Courses (Chinese) | | | | | | | | |
| | | SFL | Advanced Language Courses(English) | | | | | | | | |
| | | OEC | Innovational Practice I | | | | | | | | |
| | | OEC | Innovational Practice II | | | | | | | | |
| | | | | | | | | | | | |
| Total | | | | 0 | | | | | | | |

PROFESSIONAL PRACTICE SCHEDULE

| | Type | School | Course | Credits | Week | Term | Remark |
|--|------|--------|----------------------|---------|------|------|----------|
| | | SCE | Lab Safety Education | 1 | 1 | 1 | Required |

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|------|--|---|---|---|----------|
| | Basic Engineering Training I | 1 | 1 | 2 | Required |
| SME | Design of Basic Mechanical Engineering | 2 | 2 | 3 | |
| SFBE | Design of Food products | 1 | 1 | 3 | |

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| 21 | School of Pharmacy | SOP |
| 22 | Overseas Education College | OEC |
| 23 | Language & Culture Centre | LCC |
| 24 | School of Liberal Arts | SLA |
| 25 | Library | Library |
| 26 | Department of Physical Education | DPE |