

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		

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

	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	

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