東海大學115學年度日間學士班農業暨健康學院食品科學系必修科目表
The list of compulsory subjects for the 115th academic year in the Undergraduate Programs of the Dept of Food Science, Bachelor, Tunghai University.

列印時間:2026/08/18 09:35

	科　　目 Required Courses	學分 Credits	第一學年 1st Academic Year		第二學年 2nd Academic Year		第三學年 3rd Academic Year		第四學年 4th Academic Year		第五學年 5th Academic Year		備　　註 Memo
			上 Fall	下 Spring	上 Fall	下 Spring	上 Fall	下 Spring	上 Fall	下 Spring	上 Fall	下 Spring	
基礎課程 Basic Required Courses	11001-中文 (Chinese)	4	2	2									
	16058-大一英文 (Freshman English)	6	3	3									
	16663-大二英文 (Sophomore English)	2			2								
	01028-生成式AI思維 (Generative AI Thinking)	2		2									
	02510-大一體育 (Physical Education (I))	2	1	1									
通識必修科目 General Education Required Courses	99001-人文領域 (Humanities)												通識四領域合計至少12學分：永續實踐領域2學分必修，人文、自然、社會三領域至少各一門課
	99007-社會領域 (Social Sciences)												Minimum 12 Credits, with 2 Credits in Sustainability Practice and Minimum One Course in Humanities, Natural Sciences, Social Sciences Each
	99008-自然領域 (Natural Sciences)												
	99014-永續實踐領域 (Sustainability Practice)												
學系必修科目 Department Required Courses	33226-基礎微積分 (Calculus I)	3	3										
	62138-食品科學概論 (Introduction to Food Science)	3	3										
	61018-微生物學 (Microbiology)	3		3									
	23132-微生物學實驗 (Microbiology Lab.)	1		1									
	41012-管理學 (Principles of Management)	3			3								
	22047-有機化學 (Organic Chemistry)	3			3								本課程上下學期對開，上學期A班、下學期B班This course is offered both two semesters. The studens of Class A please study in the first semester and Class B in the second semester.
	22049-有機化學實驗 (Organic Chemistry Lab)	1			1								
	47035-生物統計學 (Biometrics)	3			3								
	62028-生物化學（一） (Biochemistry (I))	3				3							
	62124-生物化學實驗 (Biochemistry Lab.)	1					1						
	62195-食品衛生安全與法規 (Food Safety and Regulation)	2				2							
	22050-分析化學 (Analytical Chemistry)	3				3							
	22051-分析化學實驗 (Analytical Chemistry Lab.)	1				1							
	62023-食品加工（一） (Food Processing (I))	3			3								

	62051-生物化學（二） (Biochemistry (II))	3					3						
	62121-食品工程 (Food Engineering)	4					2	2					
	62034-食品微生物 (Food Microbiology)	2					2						
	62035-食品微生物實驗 (Food Microbiology Lab.)	1					1						
	62032-食品加工（二） (Food Processing (II))	3				3							
	62024-食品加工實驗（一） (Food Processing Lab. (I))	1			1								
	62033-食品加工實驗（二） (Food Processing Lab. (II))	1				1							
	62040-食品化學 (Food Chemistry)	3						3					
	62049-食品分析 (Food Analysis)	3						3					
	62050-食品分析實驗 (Food Analysis Lab.)	1						1					
	52086-專題討論 (Seminar)	1						1					
	62281-食品創新實務（一） (Practices for Food Innovation (I))	1						1					(A群組)(Group A)
	62283-食品創新實務（二） (Practices for Food Innovation (II))	2							2				(A群組)(Group A)
	62300-專題研究（一） (Directed Research I)	2						2					(B群組)「學年課」(Group B) "academic year course"
	57006-專題研究（二） (Seminar (II))	1							1				(B群組)(Group B)
	62036-營養學 (Nutrition)	3							3				
必修學分數 Required Credits		90	12	12	16	13	9	11	5				
選修學分數 Elective Credits		38	3、4年級課程分流，應至少完成一組A或B組群組課程。若未確定分流者，請同時修習兩群組以免影響畢業。For 3rd and 4th grade courses, students should complete at least Class A or Class B courses. If you didn't determined A group or B group yet, please study in both classes to avoid affecting your graduation.										
畢業學分數 Graduated Credits		128											

說明：

一、本科目表適用於本學年度入學新生，選修科目請參考學期開課資料。(115.07.13教務會議通訊投票通過)前次修訂時間為(109.11)(110.04)(111.04)(111.11)(112.04)(113.04)(113.06) (113.11)(114.04)(114.11) 1.The list of Required Courses applies to students admitted this academic year. For elective subjects, please refer to the department's course offerings.（Approved by the Academic Affairs Council on July 13, 2026）