

Bachelor of Science (B.S.)

Undergraduate Courses-Curriculum

University Requirements: 28credits

Major Requirements: 62 credits

Electives: 38credits

Total 128 credits

Major Requirements

基礎微積分

Calculus I 3-0

食品科學概論

Introduction to Food Science 3-0

微生物學

Microbiology 0-3

微生物學實驗

Microbiology Lab 0-1

有機化學

Organic Chemistry 3-0

有機化學實驗

Organic Chemistry Lab 1-0

生物統計學

Biometrics 3-0

管理學

Principles of Management 3-0

食品加工(一)

Food Processing (I) 3-0

食品加工實驗(一)

Food Processing Lab. (I) 1-0

食品加工(二)

Food Processing (II) 0-3

食品加工實驗(二)

Food Processing Lab. (II) 0-1

食品衛生安全與法規

Food Safety and Regulation 0-2

生物化學(一)

Biochemistry (I) 0-3

分析化學

Analytical Chemistry 0-3

分析化學實驗

Analytical Chemistry Lab 0-1

食品工程

Food Engineering 2-2

食品微生物

Food Microbiology 2-0

食品微生物實驗

Food Microbiology Lab 1-0

生物化學(二)

Biochemistry (II) 3-0

生物化學實驗

Biochemistry Lab 1-0

食品分析

Food Analysis 0-3

食品分析實驗

Food Analysis Lab 0-1

食品化學

Food Chemistry 0-3

專題討論

Seminar 0-1

食品創新實務(一)	
Practices for Food Innovation (I)	0-1
專題研究(一)	
Directed Research I	0-2

營養學	
Nutrition	3-0
食品創新實務(二)	
Practices for Food Innovation (II)	2-0
專題研究(二)	
Seminar (II)	1-0

Electives

食品科技基礎化學	
The Fundamental Chemistry in food Science and Technology	3-0
食物學原理	
Fundamentals of Food	2-0
普通生物學	
General Biology	3-0
食品科學基礎物理	
Physical Principles in Food Science & Technology	0-3
食品風險分析概論	
English for Food Science Students	0-2
食品流通學概論	
Introduction to Food Market	0-3
經濟學	
Economics	0-3
食品專業英文	
English for Food Science Students	0-2
植物基原料加工	
Plant-based material processing	2-0
畜產品加工學	
Animal Products Processing	2-0
電子商務	
Electronic Commerce	2-0
智慧食品鏈AI專題講座	
AI Seminar for Smart Food Chain	2-0
智慧食品供應鏈永續管理	
Sustainable Management of Smart Food Supply Chain	2-0
食品感官品評	
Food Sensory Evaluation	0-2
機能性食品	
Functional Food	0-2
免疫與食品安全	
Immunology and Food Safety	0-3
食品添加物	
Food Additives	0-2
食品消費者行為	
Consumer Behavior	0-3
食品風險管理	
Food Risk Management	0-2
智慧化食品生產管理與實作	
Intelligent Food Production Management and Implementation	0-3
分子生物學	
Molecular Biology	3-0
食品奈米科技導論	
Introduction to Food Nano-Technology	2-0
水產科學與加工	

Sea Food Science and Processing	2-0
食品包裝	
Food Packaging	2-0
食安法及相關法規	
Food Safety Law and Regulation	2-0
食品企業策略管理實務	
The Strategic Management Practices of Food Enterprises	2-0
基因改造食品與安全	
Genetically Modified Food and Safety	2-0
智慧化食品品質管制	
Intelligent Food Quality Control	3-0
暑期實習	
Summer Internship	1-0
食品專業日文	
Japanese for Food Science	2-0
大數據在食品產業的應用	
Big Data Applications in the Food Industry	3-0
釀造學	
Zymurgy	0-2
素食、休閒與擠壓食品加工	
Vegetarian and Extruded Foods Processing	0-2
食品安全管制系統	
Food Safety Control System	0-2
食品風險評估	
Risk Assessment of Food	0-2
保健食品研發與行銷	
Research, Developing and Marketing of Health Foods	0-2
食品口語日文	
Orally Japanese for Food Science	0-2
烘焙學	
Baking Foods	2-0
高齡精準營養與健康保健	
Senior Precision Nutrition and Health Care	2-0
企業橋接與職場準備	
Leading Course of Bridge Internship Program	1-0
企業橋接實習	
Corporate Bridge Internship	0-9
食品工廠經營與管理	
Food Factory Management	0-2
食品創新實務(二)實作	
Practices for Food Innovation (II)	1-0
細胞學實驗**	
Experiments in Cell Biology	1-0
食品科技與生技實務講座**	
Lecture of Food Technology and Biotechnology Practice	2-0
食品物性學**	
Physical Properties of Foods	3-0
管理經濟學**	
Managerial Economics	0-2
食品毒物學**	
Food Toxicology	0-2
食品分子診斷	
Molecular Diagnostics for Food	0-2
食品產業分析與經營實務講座	
Speech on Food Industrial Analysis and Management	0-2
國際學習講座	
Basic of Food Traceability System	
食品存貨管理	
Food Inventory Management	
食品酵素學	
Food Enzymology	

生物感測科技
Biosensing Technology
細胞生物學特論
Topics in Cell Biology