

4-Year Technological Program Of The Day Division

C a t e g o r y	First Year (2019/09-2020/06)						Second Year (2020/09-2021/06)						Third Year (2021/09-2022/06)						Fourth Year (2022/09-2023/06)											
	Last Semester			Next Semester			Last Semester			Next Semester			Last Semester			Next Semester			Last Semester			Next Semester								
	Subject	C r e d i t	C l a s s H o u r s	I n t e r n a l H o u r s	C r e d i t	C l a s s H o u r s	I n t e r n a l H o u r s	Subject	C r e d i t	C l a s s H o u r s	I n t e r n a l H o u r s	C r e d i t	C l a s s H o u r s	I n t e r n a l H o u r s	Subject	C r e d i t	C l a s s H o u r s	I n t e r n a l H o u r s	C r e d i t	C l a s s H o u r s	I n t e r n a l H o u r s	Subject	C r e d i t	C l a s s H o u r s	I n t e r n a l H o u r s	C r e d i t	C l a s s H o u r s	I n t e r n a l H o u r s		
General Course Module (32)	General Compulsory(28)																													
	English for daily conversation I・II	2	2	0	2	2	0	Information Technology and Application	2	2	0																			
	Chinese Reading and Writing I・II	2	2	0	2	2	0	History and Culture	2	2	0																			
	Gymnastic I・II	2	2	0	2	2	0	Service Learning Education	1	1	0																			
	Learning and Practice of Clubs I・II	1	1	0	1	1	0	Happiness Study Overview				2	2	0																
	Labor Education	1	2	0				Civil Society				2	2	0																
								Program Design and Logical Calculus				2	2	0																
	Total	8	9	0	7	7	0	Total	5	5	0	6	6	0	Total	0	0	0	0	0	0	0	0	Total	0	0	0	0	0	0
	General Elective(6)																													
	Defense Education Military Training Curriculum I・II	0	2	0	0	2	0	Defense Education Military Training Curriculum III・IV	0	2	0	0	2	0	General Education Elective I・II	2	2	0	2	2	0			General Education Elective III	2	2	0			
Total	0	2	0	0	2	0	Total	0	2	0	0	2	0	Total	2	4	0	2	2	0	0	0	Total	2	2	0	0	0	0	
Hospital Compulsory(10)																														
Chemistry	2	2	0				Workplace Ethics	2	2	0																				
Biological	2	2	0				Biostatistics				2	2	0																	
Physiology				2	2	0																								
Total	4	4	0	2	2	0	Total	2	2	0	2	2	0	Total	0	0	0	0	0	0	0	0	Total	0	0	0	0	0	0	
Interdisciplinary Required Course(14)																														
Creative Thinking and Application	2	2	0				Innovation Management	2	2	0																				
Develop & Experiment of Green Resources Products	2	2	0				Industrial Marketing Planning	2	2	0																				
Entrepreneurial Management				2	2	0	Research, Developing and Marketing of Health Foods				2	2	0																	
Cloud Disaster Prevention Technology				2	2	0																								
Total	4	4	0	4	4	0	Total	4	4	0	2	2	0	Total	0	0	0	0	0	0	0	0	Total	0	0	0	0	0	0	
DFB Required Courses (49)																														
Introduction to Food Science and Technology	2	2	0				Food Processing I・II	2	2	0	2	2	0	Biochemistry I・II	2	2	0	2	2	0			Hazard Analysis Critical Control Point	2	2	0				
Chemistry Lab	1	0	1				Food Processing Lab. I・II	1	0	1	1	0	1	Biochemistry Lab.	1	0	1	2				Practical Training	2	0	1					
Practice Project I・II	1	0	1	1	0	1	Practice Project III・IV	1	0	1	1	0	1	Food Analysis I・II	2	2	0	2	2	0			Food Chemistry II	2	2	0				
Food Fundamentals				2	2	0	General Microbiology				2	2	0	Food Analysis Lab. I・II	1	0	1	1	0	1			Practice of Entrepreneurship			2	0	2		
Organic Chemistry				2	2	0								Practice Project V・VI	1	0	1	1	0	1			Management of Food Plant			2	2	0		
				2	2	0								Food Sanitation-Safety and Regulation	2	2	0													
														Food Microbiology	2	2	0													
														Food Microbiology Lab.	1	0	1													
														Food Chemistry I				2	2	0										
Total	4	2	3	5	4	1	Total	4	2	3	6	4	3	Total	12	8	8	8	6	4	0	Total	6	4	4	4	2	2		
DFB Elective Courses (23)																														
Technical English	2	2	0				Food Packaging	2	2	0				Food Toxicology	2	2	0					Zymology	2	2	0					
Food Marketing	2	2	0				Cereal Products Processing and Lab.	2	0	3				Microbes Detection Laboratory	2	0	3					Molecular Biology	2	2	0					
Bakery Technology and Lab.				2	0	3	Food Logistics Management	2	2	0				New Technique on Food Technology	2	2	0					New Product Development	2	2	0					
Nutrition and Lab.				2	0	3	Sensory Evaluation				2	2	0	Frozen Food	2	2	0					Animal Product Processing	2	2	0					
							Food Physics				2	2	0	Food Quality Control	2	2	0					Biotechnology			2	2	0			
							Application of Computer in Food				2	2	0	Food Hygiene and Safety Laws &	2	2	0					Biotechnology and Lab.			1	0	2			
							Analytical Chemistry				2	2	0	Aqua-product Processing				2	2	0		Food flavor			2	2	0			
														Food Additives				2	2	0		Food Biochemistry			2	2	0			
														Instrumental Analysis in Food				2	2	0		Enzymological Biotechnology and Applications			2	2	0			
														Food machine				2	2	0		Management of Food Industry			2	2	0			
														Food Engineering				2	2	0										
														Common core functions courses				3	3	0										
Credits Requirement	2	2	0	2	2	0	Credits Requirement	2	2	0	2	2	0	Credits Requirement	2	2	0	6	6	0	0	Credits Requirement	2	2	0	5	5	0		
Required Course Credits / Required Course Hours	20	19	3	18	17	1	Required Course Credits / Required Course Hours	15	13	3	16	14	3	Required Course Credits / Required Course Hours	12	8	8	8	6	4	0	Required Course Credits / Required Course Hours	6	4	4	4	2	2		
Elective Course Credits / Elective Course Hours	2	4	0	2	4	0	Elective Course Credits / Elective Course Hours	2	4	0	2	4	0	Elective Course Credits / Elective Course Hours	4	6	0	8	8	0	0	Elective Course Credits / Elective Course Hours	4	4	0	5	5	0		
Minimum Total Course Credits / Minimum Total Hours	22	23	3	20	21	1	Minimum Total Course Credits / Minimum Total Hours	17	17	3	18	18	3	Minimum Total Course Credits / Minimum Total Hours	16	14	8	16	14	4	0	Minimum Total Course Credits / Minimum Total Hours	10	8	4	9	7	2		
M e a s u r e m e n t s	1.Total credits: The minimum graduation credit is 128credits, including: 26 credits for compulsory courses (including: life situation English I and II, Chinese reading and writing I, II, sports I, II, general workplace English, club learning and Practice I, II, Labor education, Programming and logic operation, citizen and society, information technology and application, history and culture and service study and education), 6 credits for the elective course, and at least 2 credits for each of the 3 fields (including: art and humanities, social sciences, and natural sciences), 10 credits for the college compulsory, 49 credits for the professional compulsory, the professional elective at least 23 credits (Includes 12 credits for recognition of other departments, excluding general education courses).																													
	2. The first and second grades of the National Defense Education Military Training (I, II, III, IV, V) are elective, each 0 credits / 2 hours, total 0 credits / 8 hours; the first grade of sports (I and II) is compulsory, each 2 credits / 2 hours, total 4 credits / 4 hours; the first year of the club practice and study (I and II) is compulsory, each 1 credit / 1 hour, total 2 credits / 2 hours; first year of Labor education is required for 1 credit / 2 hours; the second year of service learning education is compulsory 1 credit / 1 hour; English ability graded teaching, divided into three levels A, B, C.																													
	3.Cross-field 14 credits																													
	4. Practice instructions: professional practice required 2 credits, at least 320 hours of practice																													
	5. Credits for each grade: At least 16 credits per semester in the first to third grades, up to 25 credits; fourth to fifth grades at least 9 credits per semester, up to 25 credits.																													
F i n a l e x a m i n a t i o n	6. Graduation threshold and supporting measures:																													
	(1) Chinese language ability must pass the Chinese language proficiency test of the school. Those who have failed to pass the book should read the experience of the book. After examination and approval by the Chinese Proficiency Test Team, please refer to the implementation points of the Chinese language proficiency test of the students;																													
	(2) English proficiency must pass the primary level. Those who have not passed the exam can choose the intermediate course of "English Verification". Those who pass the test will be recognized. Please refer to the implementation points of the English Verification Course.																													
	(3) Information ability must pass the information items listed in the "Information Licensing Approval List" of the school are not passed, you can add the "Information Skills Remedial Class" and then add the certification exam. Please refer to the school's information ability test implementation points;																													
d	(4) Professional ability (You can get one of the following three items)-I obtained the relevant professional license, II get related to professional competition awards, III obtained food related patents.																													