

# Introduction

- Department of Food and Nutrition (FN) was established in 1975 under the College of Science, Providence University. FN offers the degrees of BS, MS, and Ph.D.
- FN currently provides two professional divisions: [Nutrition and Health Division] and [Food Science and Biotechnology Division]. With two divisions in one, students have more opportunities to broaden their future careers path by interdisciplinary learning.
- The mission of FN is not only to stress the equality of both morality and academics but also to emphasize the importance of integrating theory with practice. The goal of FN is to cultivate professionals with both food and nutrition expertise in the future by strengthening the fundamental and applied courses and linking theories with practice.



Spray dryer

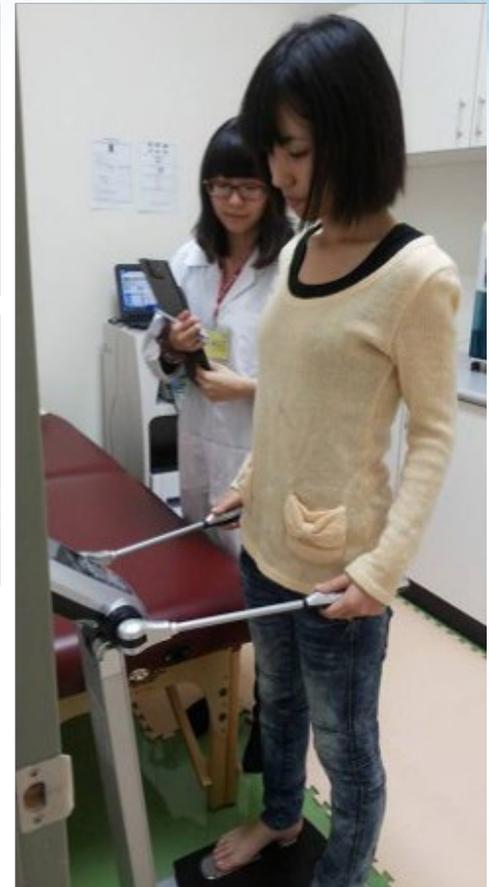


Sprinkle water type retort



- FN is one of the most resourceful department in PU. It is situated nearly in one six-story building Theodore Guerin Hall, with state-of-the-art infrastructure, including various classrooms, individual faculty offices with private laboratories, students' laboratories, animal center, freezer and cryogenic equipment room, delicate instrument room, cell culture room, molecular biotechnology laboratory, food processing plant, foodservice kitchen and restaurant, etc., for teaching, research, and practice purposes.

- The current developmental perspectives of FN include but not limited to "local featured food development" for [Food Science and Biotechnology Division] and "comprehensive nutritional care" for [Nutrition and Health Division].
- The graduates from [Nutrition and Health Division] have excellent performance with the highest percentage of Registered Dietitians (RD) in Taiwan.
- The nutrition education and promotion center was newly established in 2014 for the purpose of providing similar future working environment as a RD for students from Nutrition and Health Division. With the training and guidance from faculty members with dietitian license, students have the opportunity to practice as an intern RD and provide nutrition-related counseling service for other students, faculty, and staff in PU.



- Students graduated from Food Science and Biotechnology Division are encouraged and trained to take the license of food technician of higher examination. In the future, they can work in food production, research and development, food factory management, etc., as a research and development specialist, an analytical inspector, a food hygiene specialist, a quality assurance product specialist, etc.
- Students graduated from Nutrition and Health Division are encouraged and trained to take the license of Dietitian of higher examination. In the future, they can work in hospital, nutrition and health care consultation, catering management, etc., as RD, health manager, weight control manager, life adjuster, clinical nutritionist, nutrition lecturer, rehabilitation physiotherapist, dieting health nutritionist, nutrition consultant, consulting expert, sports nutritionist etc.



- The educational philosophy in FN emphasizes “learning by doing” . As a result, certain practical courses are presented in the form of achievement exhibition as final presentation. For example, food processing and food plant practice laboratory achievement exhibition for Food Science and Biotechnology Division; food preparation and meal planning & service laboratory achievement exhibition for Nutrition and Health Division. Moreover, in order to increase the students’ abilities of creativity and innovation, FN encourages students to participate in various competitions such as in food processing and light meal preparation creative competition.
- To widen the horizon of the students, FN frequently provides seminars, workshops and lectures by inviting experts from the field of nutrition and food technology, or collaborating with organizations related to these fields. Apart from this, students and faculty members are encouraged to present and participate their work at various national and international conferences or competition.
- Under the curriculum design of Project-Based Learning (PBL), FN is now actively engaged in local community based programs for imparting nutrition messages and solving the problem of excess agricultural produces. Several research projects are being undertaken by the department, in collaboration with government and community organizations as well as the industry.

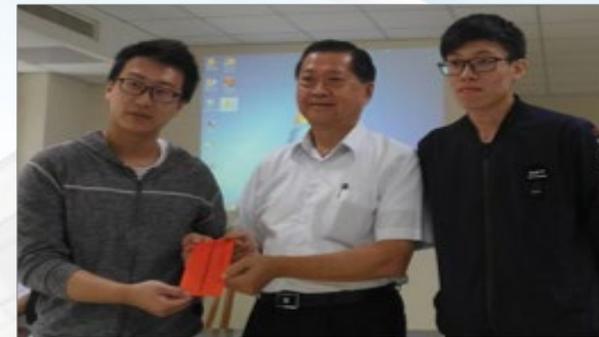
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• FN encourages students to participate in all sorts of food innovation competition and has achieved superior results in recent years.

▣ **Taiwan Food Industry New Generation Innovation Product Competition:** First place for three consecutive years (2014~2016) and the Third place (2017~2018).

▣ **Biotechnology Innovation and Business Award for Agricultural Biotechnology Group:** “Golden Medal” for Win-Win Mushroom team in 2017.

▣ **DuPont Nutrition and Health Cross-Strait Student Innovation Competition:** Won the “Excellent Organization Award” for four consecutive years (2015~2018) and students’ innovation also won the second and third prizes for many times.





# faculty

- PUFN is one of the few combined academic programs where food technology and nutritional science are all studied within one department. It currently has a total of 15 full-time faculty members, a numbers of adjunct teachers from food industry or healthcare facilities. The combined excellence of educational curriculum, cross-interdisciplinary teaching, and the commitment of highly professional and experienced faculty members have made FN one of the most renowned majors around Taichung metropolitan in Taiwan.
- Aside from teaching, the FN faculty is also actively involved in various professional societies and research projects from governmental agencies, such as the Ministry of Science and Technology, Council of Agriculture, Executive Yuan, Ministry of Health and Welfare, and from industrial institutions as well.

NAME	Profession	Background	Academic expertise	E-mail
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# faculty



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# faculty



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<a href="#">LAI, YEN-TSO</a>	Assistant Professor	National Taiwan University, Biotechnology, Ph.D.	Microbial Fermentation, Food Chemistry, Fermented Food Processing	



Retired

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Retired

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# Degree Program



靜宜大學  
Providence University

Bachelor of Science

Master

Ph.D.



# Double Degree of Master

First year				Second year			
Fall (SCU)		Spring (PU)		Fall (PU)		Spring (SCU)	
14 credits		7 credits		8 credits		8 credits	
Seminar (1)	1	Seminar (2)	1	Seminar (3)	2	Experimental study (2)	2
Independent study (1)	1	Independent study (2)	1	Experimental study (1)	2	Thesis (Report & Thesis Defense)	6
Food analysis	3	Elective courses	5	Elective courses	4		
Food Ethics	2						
Research Method	3	<i>Chinese Language</i>	0				
Elective courses	4						



# Contact Information

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