

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.



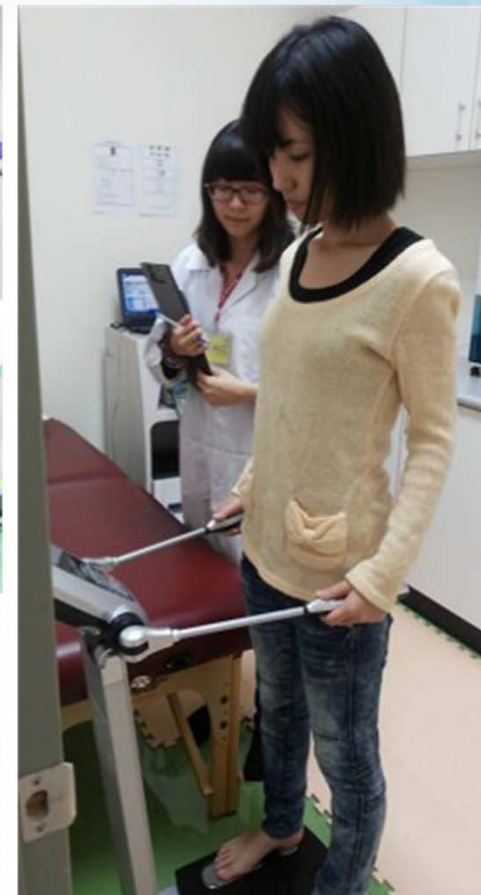
Spray dryer



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.

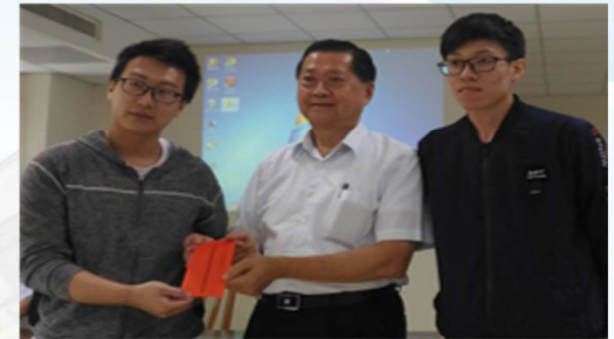
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- FN encourages students to participate in all sorts of food innovation competition and has achieved superior results in recent years.

❑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.

Food Science and Biotechnology Division

| NAME | Profession | Background | Academic expertise | E-mail |
|------------------------------------|------------|---|--|-------------------|
| Chang, Yung-Ho | Professor | Iowa State University, Food Technology, Ph.D. | Starch Chemistry, Starch Modification, Cereal Science and Technology, Food Process Engineering | yhchang@pu.edu.tw |
| Wang, Chiun-Chuang | Professor | Kansas State University, Food Science , Ph.D. | Food Chemistry, Food Processing, Cereal Chemistry | jcwang@pu.edu.tw |

| NAME | Profession | Background | Academic expertise | E-mail |
|----------------------------------|---------------------|--|--|-----------------------|
| Lin, Kuo-Wei | Professor | Texas A&M University, Food Science and Technology, Ph.D. | Meat Chemistry, Meat Processing Technology, Food Chemistry | kwlin@pu.edu.tw |
| Chung, Yun-Chin | Professor and Head | Oregon State University, Food Science & Technology, Ph.D. | Microbial fermentation, Genetic recombination | ycchun@pu.edu.tw |
| Wang, Cheng-Hsin | Associate Professor | Michigan State University, Food Science and Human Nutrition, Ph.D. | Food chemistry, Immunoassays | chw@pu.edu.tw |
| Hsieh, You-Min | Associate Professor | National Chung Hsing University, Food Science, Ph.D. | Food microbiology | ymhsieh@pu.edu.tw |
| Wang, Pei-Ming | Associate Professor | National Tsing Hua University, Chemical Engineering, Ph.D. | Food biotechnology, Fermentation technology | pmwang@pu.edu.tw |
| LI, PO-HSIEN | Assistant Professor | National Taiwan University, Food Science, Ph.D. | Food processing, new product development | pohsien0105@pu.edu.tw |

Nutrition and Health Division

| NAME | Profession | Background | Academic expertise | E-mail |
|---------------------------------|---------------------|--|--|-------------------|
| Wang, Ming-Fu | Professor | University of Tokushima, Japan, Nutritional Science, Ph.D. | Elderly Nutrition Clinical Nutrition Clinical Biochemistry Health nutrition Nutrition physiology | mfwang@pu.edu.tw |
| Chou, Su-Tze | Professor | Providence University, Applied Chemistry, Taiwan, Ph.D. | Nutritional Biochemistry, Clinical Biochemistry, Health Nutrition | stchou@pu.edu.tw |
| Chan, Yin-Ching | Professor | Medicine of the University of the Ryukyus, Philosophy in medical science | Elderly Nutrition, Public Health Nutrition, Clinical Nutrition, Nutritional physiology | ycchan@pu.edu.tw |
| Huang, Yan-Jiun | Associate Professor | National Yang-Ming University, Physiology , Ph.D. | Nutrition Physiology, Cellular Nutrition, Clinical Nutrition, Nutrition and Physical Activity Management | yjhuang@pu.edu.tw |

| NAME | Profession | Background | Academic expertise | E-mail |
|--------------------------------|---------------------|---|---|--------------------|
| Chen, Shu-Ju | Associate Professor | Providence University, Food and Nutrition, Ph.D. | Health nutrition, Nutritional biochemistry | srchen2@pu.edu.tw |
| Wu, Chih-Chung | Associate Professor | National Chung Hsing University Food Science, Ph.D. | Biochemistry, Signal Transduction Nutrition and Chemical Prevention | ccwumail@pu.edu.tw |
| Weng, Yao-Lin | Assistant Professor | Tulane University, Public Health and Tropical Medicine, Ph.D. | Public Health Nutrition, Nutritional Epidemiology, Nutrition Education and Counseling, Nutritional Surveillance | ylweng@pu.edu.tw |



Retired

| NAME | Profession | Background | Academic expertise | E-mail |
|---------------------------|--------------------------|---|---|-------------------|
| <u>Shiau, Shi-Yen</u> | National Chair Professor | Texa Tech University, Nutrition, Ph.D. | Nutrition, Nutrition Physiology, Fish Nutrition | syshiau@pu.edu.tw |
| <u>Jiang, Shann-Tzong</u> | National Chair Professor | University of Rhode Island, Ph.D. | Food Biotechnology, Food Biochemistry Food Processing | stjiang@pu.edu.tw |
| Kao, Mei-Ding | Professor | University of Hawaii, Nutritional Science, U.S.A. M.S. | Clinical Nutrition Public Health Nutrition | mdkao@pu.edu.tw |
| Chang, Chen-Tien | Professor | National Taiwan University, Agricultural Chemistry, Ph.D. | Biochemistry, Enzyme chemistry, w Biotechnology | ctchang@pu.edu.t |
| <u>Chan, Kung-Chi</u> | Professor | University of Georgia, Foods and Nutrition, USA, Ph.D. | Nutritional biochemistry, Animal and human nutrition | kcchan@pu.edu.tw |

Degree Program



靜宜大學
Providence University

Bachelor of Science
Nutrition and Health Division
Food Science and Biotechnology Division

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 | Chinese Language | 0 | | | | |
| Elective courses | 4 | | | | | | |



靜宜大學
Providence University

Contact Information

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Providence University

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Taichung City 43301, Taiwan

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ext.15031~15034

Fax:886-4-26530027

E-mail: pu20230@pu.edu.tw

COURSE STRUCTURE FOR INTERNATIONAL STUDENTS AT PROVIDENCE UNIVERSITY FOR 2021 FALL STUDENTS

| 課群別(Categories of Courses) | | 第一學年(First Academic Year)[110] | | 第二學年(Second Academic Year)[111] | | 第三學年(Third Academic Year)[112] | | 第四學年(Forth Academic Year)[113] | | 說明(Note) |
|--|---------------------------|---|---|--|--|--|---|---|---|--|
| | | 上學期(First Semester) | 下學期(Second Semester) | 上學期(First Semester) | 下學期(Second Semester) | 上學期(First Semester) | 下學期(Second Semester) | 上學期(First Semester) | 下學期(Second Semester) | |
| 校訂課程 (Courses required by the university) | 華文課程 (CHINESE COURSES) | 初級華語綜合課(一) (BASIC COMPREHENSIVE CHINESE (1))(4)[必][單] 文化華語(一) (CULTURAL CHINESE(1))(4)[必][單] 健康華語(CHINESE FOR HEALTHY LIFE STYLE)(2)[必][單] 生活法律華語(DAILY LAW IN CHINESE)(2)[必][單] 文化調適課(一) (CULTURAL ADAPTATION (1))(2)[必][單] | 初級華語綜合課(二) (BASIC COMPREHENSIVE CHINESE (2))(4)[必][單] 文化華語(二) (CULTURAL CHINESE(2))(4)[必][單] 文化調適課(二) (CULTURAL ADAPTATION (2))(2)[必][單] | | | 中文301(CHINESE 301)(3)[必][單] | 中文302(CHINESE 302)(3)[必][單] | 中文401(CHINESE 401)(2)[必][單] | 中文402(CHINESE 402)(2)[必][單] | 1.所有課程必須通過。 (ALL COURSES MUST BE PASSED.) 2.完成校訂課程34學分。 (34 CREDITS REQUIRED BY UNIVERSITY.) 3.由華文中心分級測驗後決定必修學分數，不達34學分者，請以專業選修或外系學分補足。 (CLCE WILL ARRANGE A PLACEMENT TEST TO DECIDE THE CREDITS YOU NEED. IF LESS THAN 34 CREDITS, YOU MUST FULFILL 34 CREDITS FROM ELECTIVE COURSES.) |
| | (不分課群) | 營養科學概論 (INTRODUCTION TO NUTRITION SCIENCE)(2)[必][單] 普通生物學 (GENERAL BIOLOGY)(2)[必][單] 食品基礎分析化學 (FOOD BASIC ANALYTICAL CHEMISTRY)(2)[必][單] 生理學(一) (PHYSIOLOGY(1))(2)[必][單] | 有機化學(ORGANIC CHEMISTRY)(2)[必][單] 食物學原理(FOOD FUNDAMENTAL)(2)[必][單] 生理學(二) (PHYSIOLOGY(2))(2)[必][單] | 生命期營養 (NUTRITION IN THE LIFE SPAN)(2)[必][單] 生物化學(一) (BIOCHEMISTRY (1))(3)[必][單] 營養學(一) (NUTRITION (1))(2)[必][單] | 生物化學(二) (BIOCHEMISTRY (2))(3)[必][單] 食品化學(FOOD CHEMISTRY)(3)[必][單] 營養學(二) (NUTRITION (2))(2)[必][單] 膳食計畫與供應(MEAL PLANNING & SERVICE)(2)[必][單] 食品衛生安全與法規 (FOOD SANITATION,SAFETY AND REGULATION) (2)[必][單] | 團體膳食管理 (QUANTITY FOOD MANAGEMENT)(2)[必][單] 膳食療養學(一) (THERAPEUTIC NUTRITION I)(3)[必][單] | 公共衛生營養 (PUBLIC HEALTH NUTRITION)(3)[必][單] 食品加工(FOOD PROCESSING)(2)[必][單] 膳食療養學(二) (THERAPEUTIC NUTRITION II)(3)[必][單] | 營養畢業專題 (GRADUATION PROJECT)(1)[必][單] | | 系訂必修共47學分 |
| | (不分課群) | 普通化學(GENERAL CHEMISTRY)(2)[選][單] | 食物製備(FOOD PREPARATION)(2)[選][單] 食物製備實驗(FOOD PREPARATION LABORATORY)(1)[選][單] | 實驗動物學 (EXPERIMENTAL ANIMAL)(2)[選][單] 應用病理學 (APPLIED PATHOLOGY)(3)[選][單] 應用微生物學 (APPLIED | 專業英文 (PROFESSIONAL ENGLISH)(2)[選][單] 營養實習-基礎 (NUTRITION PRACTICE(BASIC NUTRITION))(1)[選][單] | 營養評估 (ASSESSMENT OF NUTRITIONAL STATUS)(2)[選][單] 營養代謝 (NUTRITIONAL METABOLISM)(2)[選][單] 營養科學文獻選讀 (READINGS ON | 生物統計 (BIOSTATISTICS)(3)[選][單] 食品加工實驗(FOOD PROCESSING LABORATORY)(1)[選][單] 微生物學 (MICROBIOLOGY)(3)[選][單] | 分子生物學導論 (INTRODUCTION OF MOLECULAR BIOLOGY)(3)[選][單] 高等營養學 (ADVANCED NUTRITION)(2)[選][單] 專題研究 | 保健飲食(HEALTH DIET)(3)[選][單] 藥物與營養(DIET AND DRUG INTERACTION)(2)[選][單] 營養實習-膳食管理 (NUTRITION PRACTICE-DIET MANAGEMENT)(2) | 1.依本系開課表選修之。2.學生除了完成『校訂課程』34學分，及『專業必修課程』49學分，其餘『選修』45學分可選擇：(1).本系選修課程、他系課程或全校性共同課 |

| | | | | | | | | | | |
|--|--|--|--|----------------------------|--|---|---|--|--|---|
| | | | | MICROBIOLOGY)(3) [選][單] | | NUTRITION SCIENCE)(2)[選] [單] 保健營養文獻選讀 (READINGS ON HEALTH NUTRITION)(2)[選] [單] | 微生物學實驗 (MICROBIOLOGY LABORATORY)(1) [選][單] 臨床營養(CLINICAL NUTRITION)(3)[選] [單] 長期照護營養 (NUTRITIONAL MANAGEMENT IN LONG TERM CARE) (2)[選][單] 營養科學專題討論 (SEMINAR ON NUTRITION SCIENCE)(2)[選][單] 保健營養專題討論 (SEMINAR ON HEALTH NUTRITION)(2)[選] [單] | (SEMINAR)(2)[選] [單] 營養與免疫 (NUTRITION AND IMMUNOLOGY)(3) [選][單] 營養教育與諮詢 (NUTRITION EDUCATION AND COUNSELING)(2) [選][單] 保健食品(HEALTH FOOD)(2)[選][單] | [選][單] 營養實習-臨床營養 (NUTRITION PRACTICE- CLINICAL NUTRITION)(2)[選] [單] 營養實習-社區營養 (NUTRITION PRACTICE- COMMUNITY NUTRITION)(2)[選] [單] 生物化學特論 (SPECIAL TOPICS ON BIOCHEMISTRY)(2) [選][單] 營養專業實習(一) (INTERNSHIP IN NUTRITIONAL PRACTICE (1))(1) [選][單] 營養專業實習(二) (INTERNSHIP IN NUTRITIONAL PRACTICE (2))(1) [選][單] 學校午餐管理實務 (PRACTICE OF SCHOOL LUNCH MANAGEMENT)(2) [選][單] 營養毒物學 (NUTRITIONAL TOXICOLOGY)(2) [選][單] 營養綜論 (OVERVIEW IN NUTRITION)(2)[選] [單] | 程 (2).通識課程 (3).體育課程 (STUDENTS MUST FULFILL 34 CREDITS REQUIRED BY UNIVERSITY, 49 CREDITS REQUIRED BY THE DEPARTMENT. STUDENTS SHOULD ALSO FULFILL 45ELECTIVE CREDITS. PLEASE SELECT ELECTIVE COURSES FROM: (1).ELECTIVE COURSES OF THE DEPARTMENT, OTHER DEPARTMENTS OR UNIVERSITY. (2).GENERAL EDUCATION (3).PHYSICAL EDUCATION) |
|--|--|--|--|----------------------------|--|---|---|--|--|---|

總學分(Total credits) : 128

科目異動說明(Change description of courses):

圖示說明:

- 1.科目名稱**有底線**:滑鼠放在該課程科目上會**顯示說明備註**(Course name with underline : the instruction will be showed when mouse is placed in the course name.)
- 2.科目名稱**(數字)**:該課程科目**學分數**(Course name (with number) : the number is the course credits.)
- 3.科目名稱**[必/選]<選>**:該課程科目為**[必修][選修]<必選>**(Course name[required/elective]:the course is [required course][elective course]/<the course must be studied once>)
- 4.科目名稱**[單/全]**:該課程科目為**[單學期][全學年]**(Course name[semester/year] : the course is [semester course][year course])
- 5.科目名稱**(異)**:請參考科目異動說明(Course name(changed) : refer to the change description of the course below courses structure)

COURSE GUIDELINE FOR INTERNATIONAL STUDENTS AT PROVIDENCE UNIVERSITY FOR 2021 FALL STUDENTS

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|--|-----------------------|--|---|---|--|---|
| 校訂課程 (Courses required by the university) | 華文課程(CHINESE COURSES) | 初級華語綜合課(二)(BASIC COMPREHENSIVE CHINESE (2))(4) 文化華語(二)(CULTURAL CHINESE(2))(4) 文化調適課(二)(CULTURAL ADAPTATION (2))(2) 初級華語綜合課(一)(BASIC COMPREHENSIVE CHINESE (1))(4) 文化華語(一)(CULTURAL CHINESE(1))(4) 健康華語(CHINESE FOR HEALTHY LIFE STYLE)(2) 生活法律華語(DAILY LAW IN CHINESE)(2) 文化調適課(一)(CULTURAL ADAPTATION (1))(2) | | 中文301(CHINESE 301)(3) 中文302(CHINESE 302)(3) | 中文401(CHINESE 401)(2) 中文402(CHINESE 402)(2) | 1.所有課程必須通過。 (ALL COURSES MUST BE PASSED.) 2.完成校訂課程34學分。 (34 CREDITS REQUIRED BY UNIVERSITY.) 3.由華文中心分級測驗後決定必修學分數，不達34學分者，請以專業選修或外系學分補足。 (CLCE WILL ARRANGE A PLACEMENT TEST TO DECIDE THE CREDITS YOU NEED. IF LESS THAN 34 CREDITS, YOU MUST FULFILL 34 CREDITS FROM ELECTIVE COURSES.) |
| | (不分課群) | 有機化學(ORGANIC CHEMISTRY)(2) 食品科學概論(INTRODUCTION TO FOOD SCIENCE)(2) 營養學(NUTRITION)(3) 普通生物學(GENERAL BIOLOGY)(2) 食品基礎分析化學(FOOD BASIC ANALYTICAL CHEMISTRY)(2) 基礎食品工程(BASIC FOOD ENGINEERING)(3) | 生物化學(一)(BIOCHEMISTRY (1))(2) 生物化學(二)(BIOCHEMISTRY (2))(2) 食品化學(一)(FOOD CHEMISTRY (1))(3) 食品化學(二)(FOOD CHEMISTRY (2))(3) 食品加工(一)(FOOD PROCESSING (1))(2) 食品加工(二)(FOOD PROCESSING (2))(2) 微生物學(MICROBIOLOGY)(3) | 分子生物學導論 (INTRODUCTION OF MOLECULAR BIOLOGY)(3) 生物統計(BIOSTATISTICS)(3) 食品分析(FOOD ANALYSIS)(3) 食品微生物學(FOOD MICROBIOLOGY)(3) 食品衛生安全與法規(FOOD SANITATION,SAFETY AND REGULATION)(2) 分子生物技術學(MOLECULAR BIOTECHNOLOGY)(2) 畢業專題(一)(SGRADUATION PROJECT 1)(2) | 畢業專題(二)(GRADUATION PROJECT 2)(2) | 系訂必修共51學分 |
| | (不分課群) | 食物學原理(FOOD FUNDAMENTAL)(2) 普通化學(GENERAL CHEMISTRY)(2) 食品基礎分析化學實驗(FOOD BASIC ANALYTICAL CHEMISTRY LABORATORY (1) 食品原料學(FOOD MATERIALS)(2) | 食品化學實驗(FOOD CHEMISTRY LABORATORY (1) 微生物學實驗(MICROBIOLOGY LABORATORY)(1) 專業英文(PROFESSIONAL ENGLISH)(2) 生物技術導論(INTRODUCTION OF BIOTECHNOLOGY)(2) 食品加工(二)實驗(FOOD PROCESSING LABORATORY (2))(1) 食品加工(一)實驗(FOOD PROCESSING LABORATORY (1))(1) 生物化學(一)實驗 (BIOCHEMISTRY LABORATORY(1))(1) 生物化學(二)實驗 (BIOCHEMISTRY LABORATORY(2))(1) | 生命期營養(NUTRITION IN THE LIFE SPAN)(2) 食品工廠管理(FOOD PLANTS MANAGEMENT)(2) 食品毒物學(FOOD TOXICOLOGY)(2) 食品添加物(FOOD ADDITIVES) (2) 食品微生物學實驗(FOOD MICROBIOLOGY LABORATORY)(1) 生物技術專題討論(SEMINAR ON BIOTECHNOLOGY)(2) 生物技術文獻選讀(READING ON BIOTECHNOLOGY)(2) 食品科技專題討論(SEMINAR ON FOOD TECHNOLOGY)(2) 工廠實務(FOOD PLANT PRACTICE)(2) 工廠實務實驗(FOOD PLANT PRACTICE LABORATORY)(1) 食品科技文獻選讀(READING ON FOOD TECHNOLOGY)(2) 食用油脂學(EDIBLE LIPIDS)(2) 食品產業實務(FOOD | 食品品質管制(FOOD QUALITY CONTROL)(2) 暑期實習(一)(PRACTICAL TRAINING-SUMMER SESSION (1))(1) 暑期實習(二)(PRACTICAL TRAINING-SUMMER SESSION (2))(1) 實驗設計(EXPERIMENTAL DESIGN LABORATORY)(1) 實驗設計實驗(EXPERIMENTAL DESIGN LABORATORY)(1) 穀類化學與加工(CEREAL CHEMISTRY AND PROCESSING)(3) 肉品化學與加工(MEAT CHEMISTRY AND PROCESSING)(3) 發酵學(ZYMOLOGY)(3) 營養與疾病(NUTRITION AND DISEASE)(2) 免疫技術學 (IMMUNOTECHNOLOGY)(2) 保健食品(HEALTH FOOD)(2) 產業實務實習(INDUSTRY | 1.依本系開課表選修之。 2.學生除了完成『校訂課程』34學分，及『專業必修課程』51學分，其餘『選修』43學分可選擇：(1).本系選修課程、他系課程或全校性共同課程 (2).通識課程 (3).體育課程 (STUDENTS MUST FULFILL 34 CREDITS REQUIRED BY UNIVERSITY, 51 CREDITS REQUIRED BY THE DEPARTMENT. STUDENTS SHOULD ALSO FULFILL 43 ELECTIVE CREDITS. PLEASE SELECT ELECTIVE COURSES FROM: (1).ELECTIVE COURSES OF THE DEPARTMENT, OTHER DEPARTMENTS OR UNIVERSITY. (2).GENERAL EDUCATION (3).PHYSICAL EDUCATION) |

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| | | | | INDUSTRY PRACTICE FOOD PRACTICE)⁽¹⁾ 分子生物技術學實驗 (MOLECULAR BIOTECHNOLOGY LABORATORY)⁽¹⁾ 產品開發與永續發展 (PRODUCT DEVELOPMENT AND SUSTAINABLE DEVELOPMENT)⁽²⁾ | PRACTICAL TRAINING)⁽⁹⁾ 食品單元操作 (UNIT OPERATIONS IN FOOD PROCESSING)⁽²⁾ 食品綜論 (OVERVIEW IN FOOD)⁽²⁾ | |
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總學分(Total credits) : 128

科目異動說明:

COURSE GUIDELINE FOR INTERNATIONAL STUDENTS AT PROVIDENCE UNIVERSITY FOR 2021 FALL STUDENTS

| 課群別(Categories of Courses) | | 第一學年(First Academic Year) [110] | 第二學年(Second Academic Year) [111] | 第三學年(Third Academic Year) [112] | 第四學年(Forth Academic Year) [113] | 說明(Note) |
|--|--------|--|--|------------------------------------|------------------------------------|--|
| <div>專業必修課</div> <div>(Courses required by the department)</div> | (不分課群) | 專題討論(一)(SEMINAR (1))(1) 專題討論(二)(SEMINAR (2))(1) 專題選讀(一)(INDEPENDENT STUDY (1))(1) 專題選讀(二)(INDEPENDENT STUDY (2))(1) | 食品營養研究法(一) (EXPERIMENTAL STUDY OF FOOD AND NUTRITION (1))(2) 食品營養研究法(二) (EXPERIMENTAL STUDY OF FOOD AND NUTRITION (2))(2) 論文(THESIS)(6) 專題討論(三)(SEMINAR (3))(2) | | | 一、必修16學分(含畢業論文6學分)。二、研究生修業期間須知悉瞭解之各項細則或規範，請詳見系網頁：1. 靜宜大學食品營養學系碩、博士班學分抵免細則 2. 靜宜大學食品營養學系碩士班研究生修業辦法 3. 靜宜大學食品營養學系碩士論文計畫書提報規定 4. 靜宜大學食品營養學系碩士生技術報告書內容摘要 |
| | (不分課群) | 分子生物學(MOLECULAR BIOLOGY)(2) 肉品生化學(MEAT BIOCHEMISTRY)(2) 食品生物技術特論(SPECIAL TOPICS IN FOOD BIOTECHNOLOGY)(2) 食品蛋白質(FOOD PROTEINS)(2) 高等營養生化(ADVANCED NUTRITIONAL BIOCHEMISTRY)(2) 高等營養生理學(ADVANCED NUTRITIONAL PHYSIOLOGY)(2) 試驗設計特論(SPECIAL TOPICS IN EXPERIMENTAL DESIGN)(2) 酵素學(ENZYMOLOGY)(2) 營養與老化特論(SPECIAL TOPICS IN NUTRITION AND AGING)(2) 營養學特論(SPECIAL TOPICS ON NUTRITION)(2) 酵素學特論(SPECIAL TOPICS IN ENZYMOLOGY)(2) 老人保健學(HEALTH CARE OF ELDERLY)(2) 營養流行病學(NUTRITIONAL EPIDEMIOLOGY)(2) 蛋白化學特論(SPECIAL TOPICS IN PROTOIN CHEMISTRY)(2) 臨床醫學(CLINICAL MEDICINE)(3) 保健營養學特論(SPECIAL TOPICS IN HEALTH AND NUTRITION)(2) 營養調查與資料分析實務應用(NUTRITION SURVEY AND DATA ANALYSIS)(2) 澱粉科技(STARCH SCIENCE AND TECHNOLOGY)(2) 婦幼營養學(NUTRIOLOGY OF WOMEN AND CHILDREN)(2) 營養美容保健特論(NUTRITION AND BEAUTY CARE)(2) 食品安全(FOOD SAFETY)(3) 營養與癌症(NUTRITION AND CANCER)(2) 保健食品機能性特論(SPECIAL TOPICS ON FUNCTIONAL | | | | 依本系開課表選修之。 |

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| | | FOODS)(2) 蔬果加工(FRUIT AND VEGETABLE PROCESSING)(2) | | | | |
| 外系課程 (Courses from other departments) | 外系學分 | | | | | 修習外系學分認為畢業學分，由指導教授認定之，自109學年度第二學期起全面實施。 |
| 其他畢業條件 (Other Graduation requirements) | 台灣學術倫理教育研習課程 | 碩(博)士班學生，需完成台灣學術倫理教育資源中心相課相關課程之研讀，並通過總測驗，始得申請學位(口試)考試。詳細說明請參閱 http://goo.gl/86NGvb | | | | |
| | 其他 Others | 1.需參加並通過「食營系公用空間及儀器設備訓練」、「實驗室安全教育訓練」及「急救初級訓練」 2.外籍學生於本系就讀研究所(含碩、博班) 必須修習一學期，合計三學分的華文課程，不列畢業學分。 | | | | |

總學分(Total credits) : 34

科目異動說明:

COURSE GUIDELINE FOR INTERNATIONAL STUDENTS AT PROVIDENCE UNIVERSITY FOR 2021 FALL STUDENTS

| 課群別(Categories of Courses) | | 第一學年(First Academic Year) [110] | 第二學年(Second Academic Year)[111] | 第三學年(Third Academic Year) [112] | 第四學年(Forth Academic Year) [113] | 說明(Note) |
|--|---------|--|--|---|------------------------------------|-----------------------|
| 專業必修課程 (Courses required by the department) | 食品營養組 | 專題討論(一)(SEMINAR (1)) ⁽¹⁾ 專題討論(二)(SEMINAR (2)) ⁽¹⁾ 專題研究 I (一)(SPECIAL RESEARCH I (1)) ⁽¹⁾ 專題研究 I (二)(SPECIAL RESEARCH I (2)) ⁽¹⁾ | 專題研究 II (一)(SPECIAL RESEARCH II (1)) ⁽¹⁾ 專題研究 II (二)(SPECIAL RESEARCH II (2)) ⁽¹⁾ | 論文(THESIS) ⁽¹²⁾ 專題討論(三)(SEMINAR (3)) ⁽²⁾ | | 1.系訂必修共8學分 2.博士論文12學分 |
| | 高齡健康產業組 | 高齡健康產業專題討論(一)(SEMINAR ON GERIATRIC HEALTH INDUSTRY (1)) ⁽¹⁾ 高齡健康產業專題討論(二)(SEMINAR ON GERIATRIC HEALTH INDUSTRY (2)) ⁽¹⁾ 方法論(METHODOLOGY) ⁽²⁾ | 高齡健康產業專題討論(三)(SEMINAR ON GERIATRIC HEALTH INDUSTRY (3)) ⁽¹⁾ 高齡健康產業專題討論(四)(SEMINAR ON GERIATRIC HEALTH INDUSTRY (4)) ⁽¹⁾ 衛生福利政策專題研究(INDIVIDUAL STUDIES IN HEALTH AND WELFARE POLICY) ⁽²⁾ | 論文(THESIS) ⁽¹²⁾ | | 1.系訂必修共8學分 2.博士論文12學分 |
| 專業選修課程 (Elective courses of the department) | 食品營養組 | 肉品生化學(MEAT BIOCHEMISTRY) ⁽²⁾ 食品生物技術特論(SPECIAL TOPICS IN FOOD BIOTECHNOLOGY) ⁽²⁾ 食品蛋白質(FOOD PROTEINS) ⁽²⁾ 營養與老化特論(SPECIAL TOPICS IN NUTRITION AND AGING) ⁽²⁾ 營養學特論(SPECIAL TOPICS ON NUTRITION) ⁽²⁾ 肉品加工特論(SPECIAL TOPICS IN MEAT SCIENCE) ⁽²⁾ 酵素學特論(SPECIAL TOPICS IN ENZYMOLOGY) ⁽²⁾ 蛋白化學特論(SPECIAL TOPICS IN PROTOIN CHEMISTRY) ⁽²⁾ 分子生物技術研究法(METHODOLOGY IN MOLECULAR BIOTECHNOLOGY) ⁽²⁾ 婦幼營養學(NUTRIOLOGY OF WOMEN AND CHILDREN) ⁽²⁾ 營養美容保健特論(NUTRITION AND BEAUTY CARE) ⁽²⁾ 食品安全(FOOD SAFETY) ⁽³⁾ 保健食品機能性特論(SPECIAL TOPICS ON FUNCTIONAL FOODS) ⁽²⁾ 老化特論(SPECIAL TOPICS IN AGING) ⁽²⁾ | | | | 依本系開課表選修之。 |
| | 高齡健康產業組 | 成功老化專題(SEMINAR ON SUCCESSFUL AGING) ⁽²⁾ 長期照護政策專題(SEMINAR ON LONG-TERM CARE POLICY) ⁽²⁾ 老人保健與健康老化專題(SEMINAR ON ELDERLY HEALTHCARE AND HEALTH | 高齡方案管理專題(SEMINAR ON SENIOR PROGRAM MANAGEMENT) ⁽²⁾ 高齡服務輸送專題(SEMINAR ON SENIOR SERVICE DELIVERY) ⁽²⁾ 社區健康照顧專題(SEMINAR | | | 依社工系開課表選修之 |

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| | | AGING)(2) 健康政策與福利國家專題 (SEMINAR ON HEALTH POLICY AND WELFARE STATE)(2) | ON COMMUNITY HEALTHCARE)(2) | | | |
| 外系課程 (Courses from other departments) | 外系學分 | | | | | 修習外系學分認為畢業學分，由指導教授認定之，自109學年度第二學期起全面實施。 |
| 其他畢業條件 (Other Graduation requirements) | 台灣學術倫理教育研習課程 | 碩(博)士班學生，需完成台灣學術倫理教育資源中心相課關課程之研讀，並通過總測驗，始得申請學位(口試)考試。詳細說明請參閱 http://goo.gl/86NGvb | | | | |
| | 其他 Others | 1.博士候選人資格考試-學科考試: 詳細辦法請參閱本系博士候選人資格考試辦法 2.博士候選人資格考試-論文預審口試:遲須於畢業前一年，通過論文預審口試 3.論文發表:詳細辦法請參閱本系博士學位口試申請辦法 4.外籍學生於本系就讀研究所(含碩、博班) 必須修習一學期，合計三學分的華文課程，不列畢業學分。 | | | | |

總學分(Total credits) : 34

科目異動說明: