Curriculum for the Department of Nutrition and Health Sciences, Kainan University, 2020.

	Field		Course Subjects								
General Education(at least 28 credits)	Linguistic Literacy (6 credits)	•Fore Notes 1. En	 Chinese-2 credits Foreign Language(Freshman English)-4credits Notes: 1. English major and particular students are required to take second foreign latexcept English, such as Japanese, Thai, Vietnamese, Korean . 								
	Scientific Literacy (4 credits)	2. Ott ●Natu ●Com 註Not 1. Ma cre 2. Ott	ner students ral Science puter-relate es : ajor in depa edits in scients her students	•Life Scient •Life Scient ed information rtment of In ntific literact s must take 2	nired to take 4 credits of "Freshman English". Thence ation studies Information Management students have to take 4 optional						
	Social Literacy (4 Optional credits)	•Const •Socio	itution & P logy								
t least 28 cr	Humanistic Literacy (4 Optional credits)		•History •Art & Humanities								
edit	Military	Militar	Military-0 credit								
(ts)	Physical Educat	ion 1. Re hav 2. Stu cre Physic Require	quired PE over to take 2 idents can t edits from ge cal Educations ed PE courses	on in day school : courses are 2 credits. Each course is 1 credit and 2 hours, students courses in total (PE I, PE II). ake at most a course (2 credits, which can be counted asoptional eneral education) for elective PE course (Leisure Physical Education). on in division of continuing education : ses are 2 credits. Each course is 1 credit and 2 hours, students have to rses in total (PE I, PE II).							
	Optional 8 credits from G.E.C										
	Notice: Taking the courses which are excluded by the departments will not be counted as graduation credits.										
			First Year		Second Year		Third Year		th Year		
curriculum Se		Semester1	Semester2	Semester3	Semester4	Semester5	Semester6	Semester7	Semester8		
	vice ducation (Required)	Labor Service 1	I Labor ervice II 1	Volunteer Service I 1	Volunteer Service ∏ 1						
Required Courses (63credits)		Introduction to Nutrition 2	Pathology 2	Nutriology I 2	Nutrition II 2	Therapeutic Nutrition and Practice I 3	Therapeutic Nutrition and Practice II 3	Food Sanitation Safety and Regulations 2			
		Physiology 3	Organic Chemistry	Nutrition Lab I 1	Nutrition Lab II 1	Public Health Nutrition 2	Nutritional Assessment 2				

	First Year		Second Year		Thir	Third Year		Forth Year		
curriculum	Semester1	Semester2	Semester3	Semester4	Semester5	Semester6	Semester7	Semester8		
	Principles of Food 2	Organic Chemistry 1	Biochemistry I 2	Biochemistry II 2	Quantity-Food Production and Practice 3	Basic Nutrition Practice 1				
	General Chemistry 2	Microbiology 2	Biochemistry Lab I 1	Biochemistry Lab ∏ 1	Nutritional Biochemistry 2					
	General Chemistry Lab 1	Microbiology 1	Seminar l 1	Seminar ll 1	Food Chemistry 2					
			Applied Biostatistic Analysis 3	Meal Playing & Experiment 3	Food Chemistry Laboratory 1					
				Nutrition in Life Span 2						
Professional Electives (Minimum 17 credits) Check electives on Website										
Notice	 Students must complete in total of 128 credits for graduation, of which 63 credits should be from required courses, 2 credits from labor service, 2 credits from volunteer service, 17credits from core optional courses, and 28 credits from general education courses. 16credits are free optional courses accepted for taking any courses from all departments. All general education courses must be regulated by the policies of General Education Center. Students must complete the required credit standards of Kainan University. Students must complete 'Study Passport' to fulfill the requirement for graduation. 									

Curriculum for the Department of Nutrition and Health Sciences, Kainan University, 2020. (Elective Courses)

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curriculum	Fir	st Year	Second Year		Thi	rd Year	Forth Year		
curriculum	Semester1	Semester2	Semester3	Semester4	Semester5	Semester6	Semester7	Semester8	
	Development Across the Life Span 2	Introduction to Food Science 2	Nutrition and Aging 2	Introduction to Public Health 2	The Truth About Food 2	Nutrition for the Older Adult 2	Career Development-Guida nce and Counseling for Food Technician 3	Development and	
	Biology and Laboratory 3	Analytical Chemistry 2	Dietary Intervention in Chronic Disease 2	5	Clinical Nutrition () 2	Clinical Nutrition II 2	Community Nutrition Practice 3		
	Introduction to Functional Foods 2	Analytical Chemistry Lab 1	Food Microbiology 2	Food Analysis Lab 1	Health Diet Practices 3	Nutrition and Immunity 2	Dietary Management Practice 2		
Professional Electives (Minimum	Sensory Evaluation 2		Food Microbiology Lab 1	Food Additives 2	Medical English I 1	Medical English II 1	Journal of Clinical Nutrition Practice 3		
17 credits)	Gastrology 3		Food Instrumental Analysis 2	Applied Microbiology 2	Applied Biotechnology English 1	Case Study I 3	Case Study II 3	Cell Biology 2	
				Food Safety Control System 3	Molecular Biology 2	Nutrition Education 2	Application in Nutrition and Information 2	Internship in Food and Biotechnolog Industry 3	
					Management of Food Factory 3	Food Processing and Laboratory 3	Food Toxicology 2		
					Food Quality Control 2				
		Nutrition Practic gy Industry,					ition Practice _ and	「Internship in Foo	