

# Curriculum for the Department of Nutrition and Health Sciences, Kainan University, 2022.

111/05/17

General Education(at least 28 credits)	Field	Course Subjects
	Linguistic Literacy (6 credits)	<ul style="list-style-type: none"> <li>●Chinese-2 credits</li> <li>●Foreign Language(Freshman English)-4credits</li> </ul> Notes: 1. English major and particular students are required to take second foreign language except English, such as Japanese, Thai, Vietnamese, Korean . 2. Other students are required to take 4 credits of “Freshman English”.
	Scientific Literacy (4 credits)	<ul style="list-style-type: none"> <li>●Natural Science ●Life Science</li> <li>●Computer-related information studies</li> </ul> 註Notes : 1. Major in department of Information Management students have to take 4optional credits in scientific literacy field. 2. Other students must take 2 credits of “Programming” in computer-related information studies and 2 optional credits inscientific literacy field.
	Social Literacy (4 Optional credits)	<ul style="list-style-type: none"> <li>●Constitution &amp; Politics</li> <li>●Sociology</li> </ul>
	Humanistic Literacy (4 Optional credits)	<ul style="list-style-type: none"> <li>●History</li> <li>●Art &amp; Humanities</li> </ul>
	Military	Military-0 credit
	Physical Education	Physical Education in day school : 1. Required PE courses are 2 credits. Each course is 1 credit and 2 hours, students have to take 2 courses in total (PE I, PE II). 2. Students can take at most a course (2 credits, which can be counted asoptional credits from general education) for elective PE course (Leisure Physical Education). Physical Education in division of continuing education : Required PE courses are 2 credits. Each course is 1 credit and 2 hours, students have to take 2 courses 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.		

curriculum	First Year		Second Year		Third Year		Forth Year	
	Semester1	Semester2	Semester3	Semester4	Semester5	Semester6	Semester7	Semester8
Service ducation (Required)	Labor Service I 1	Labor ervice II 1	Volunteer Service I 1	Volunteer Service II 1				
Required Courses (63credits)	Group A	Introduction to Nutrition 2	Pathology 2	Nutriology I 2	Nutrition II 2	Campus Practical Training I 1	Campus Practical Training II 1	Food Sanitation Safety and Regulations 2
		Physiology 3	Organic Chemistry	Nutrition Lab I 1	Nutrition Lab II 1	Therapeutic Nutrition and Practice I 3	Therapeutic Nutrition and Practice II 3	
		Principles of Food 2	Organic Chemistry 1	Biochemistry I 2	Biochemistry II 2	Public Health Nutrition 2	Nutritional Assessment 2	
		General Chemistry 2	Microbiology 2	Biochemistry Lab I 1	Biochemistry Lab II 1	Quantity-Food Production and Practice 3	Basic Nutrition Practice 1	

curriculum	First Year		Second Year		Third Year		Forth Year	
	Semester1	Semester2	Semester3	Semester4	Semester5	Semester6	Semester7	Semester8
	General Chemistry Lab 1	Microbiology 1	Seminar I 1	Seminar II 1	Nutritional Biochemistry 2			
			Applied Biostatistic Analysis 3	Meal Playing & Experiment 3	Food Chemistry 2			
				Nutrition in Life Span 2	Food Chemistry Laboratory 1			
Group B (Chinese language enhancement)	Introduction to Nutrition 2	Organic Chemistry 2	Nutriology I 2	Nutrition II 2	Campus Practical Training I 1	Campus Practical Training II 1	Food Sanitation Safety and Regulations 2	
	General Chemistry 2	Organic Chemistry 1	Nutrition Lab I 1	Nutrition Lab II 1	Therapeutic Nutrition and Practice I 3	Therapeutic Nutrition and Practice II 3		
	General Chemistry Lab 1	Microbiology 2	Biochemistry I 2	Biochemistry II 2	Public Health Nutrition 2	Nutritional Assessment 2		
		Microbiology 1	Biochemistry Lab I 1	Biochemistry Lab II 1	Quantity-Food Production and Practice 3	Basic Nutrition Practice 1		
			Seminar I 1	Seminar II 1	Nutritional Biochemistry 2			
			Applied Biostatistic Analysis 3	Meal Playing & Experiment 3	Food Chemistry 2			
			Physiology 3	Nutrition in Life Span 2	Food Chemistry Laboratory 1			
			Principles of Food 2	Pathology 2				

**Professional Electives (Minimum 17 credits)**

Check electives on Website

**Notice**

1. 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.
2. All general education courses must be regulated by the policies of General Education Center. Students must complete the required credit standards of Kainan University.
3. Students must complete 'Study Passport' to fulfill the requirement for graduation.
4. In accordance with the regulations of KNU English Test and English graduation threshold, students must fulfill the English graduation threshold.
5. The graduation credits of F.5 Education System students are required to increase at least 12 credits.
6. In accordance with the regulations of KNU interdisciplinary learning, students of this very department are required to take interdisciplinary program, double minor, or double major, in order to fulfill graduation threshold.
7. These courses regulations were passed at the Curriculum Committee Meeting on May 17th. 2022, and approved for future references by Academics Affairs Meeting on May 17th, 2022.

**Curriculum for the Department of Nutrition and Health Sciences, Kainan University, 2022.  
(Elective Courses)**

111/04/27

curriculum	First Year		Second Year		Third Year		Forth Year	
	Semester1	Semester2	Semester3	Semester4	Semester5	Semester6	Semester7	Semester8
Professional Electives (Minimum 17 credits)	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-Guidance and Counseling for Food Technician 3	Career Development and Guidance 3
	Biology and Laboratory 3	Analytical Chemistry 2	Dietary Intervention in Chronic Disease 2	Food Analysis 2	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	
	Sensory Evaluation 2		Food Microbiology Lab 1	Food Additives 2	Medical English I 1	Medical English II 1	Journal of Clinical Nutrition Practice 3	
	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 Biotechnology Industry 3
					Management of Food Factory 3	Food Processing and Laboratory 3	Food Toxicology 2	
					Food Quality Control 2			
Notice	1. 「Community Nutrition Practice」, 「Dietary Management Practice」, 「Journal of Clinical Nutrition Practice」 and 「Internship in Food and Biotechnology Industry」, they are internships intended for classes outside our university.							