

## COURSE SETTING AND ASSIGNMENT TABLE OF FOOD SCIENCE AND ENGINEERING

Module	Type	School	Course	Credit	Credit Hour	Allocation of Credit Hour				Periods per week	Term	Remarks
						Teaching	Experiment	Computer Practice	Practice			
General Education Course	Compulsory	LCC	Integrated Chinese-I	6	96	96	0	0	0	6	1	
		LCC	Integrated Chinese-II	6	96	96	0	0	0	6	2	
		LCC	Integrated Chinese-III	6	96	96	0	0	0	6	3	
		LCC	Integrated Chinese-IV	6	96	96	0	0	0	6	4	
		LCC	Chinese Listening-I	2	32	32	0	0	0	2	1	
		LCC	Chinese Listening-II	2	32	32	0	0	0	2	2	
		LCC	Chinese Listening-III	2	32	32	0	0	0	2	3	
		LCC	Chinese Listening-IV	2	32	32	0	0	0	2	4	
		OEC	Overview of China	4	64	64	0	0	0	4	1	
		FOS	Advanced Mathematics I	4	64	64					2	
		FOS	Advanced Mathematics II	3	48	48					3	
		FOS	Probability Theory	3	48	48					2	
		FOS	Linear Algebra	2	32	32					2	
		FOS	College Physics	5	96	64	32				2	
		SCSCE	Office Advanced Applications	3	64	32		32			2	
		SCSCE	PC Program Design C	3	64	32		32			2	
		SCCE	Inorganic Chemistry I	3.5	64	48	16				2	
		SCCE	Analytical Chemistry I	3.5	64	48	16				3	
		SCCE	Organic Chemistry I	5	96	64	32				3	
		SCCE	Physical Chemistry	3.5	64	48	16				4	
	OEC	Orientation	1	16	16				16	1		
	sub-total				75.5	1296	1120	112	64	0		
	Selective	Library	Information Retrieval	1	16	16				2	2	
		OEC	Chinese 1-6	6	96	96				2	4-6	
		OEC	EQ Self-development	1	16	16				2	1	
		DPE	Physical Education	2	32	32				2	1-4	
		sub-total				10	160	160				
	Total				85.5	1456	1280	112	64	0		
	SME	Engineering Graphics	3	48	42			6		2		
	SME	Chemical Engineering Cartography	3.5	64	48			16		3		
	SEIE	Electronics in Electrical Engineering(A)	4	64	64					5		
	SEIE	Electronics in Electrical Engineering(A) Laboratory	0.5	16		16				5		

	SCCE	Basic Chemical Equipment Mechanical	4	64	64		4
	SFBE	Introduction to Food Science and Engineering	1	16	16		2
	SFBE	Biochemistry	5	98	64	32	4
	SFBE	Microbiology	4	80	48	32	5
	SFBE	Principle of food engineering	5	88	72	16	5
	SFBE	Food Chemistry	3.5	64	48	16	5
			33.5	602	466	112	22
Selective	SFBE	Food sensory evaluation	2	32	24	8	4
	SFBE	Food raw materials	2	32	32		5
	SFBE	Food physics	2	32	24	8	5
			6	96	80	16	
			39.5	698	546	128	22
	SFBE	Food processing technology	3	48	40	8	6
	SFBE	Modern food detection technology	2.5	48	32	16	6
	SFBE	Food processing machinery and equipment	3.5	64	48	16	6
	SFBE	Food factory design	2	32	32		6
	SFBE	Food manufacturing technology	3	48	40	8	7
	SFBE	food safety	2	32	24	8	7
			16	272	216	56	
	SFBE	Food and nutriology	2	32	28	4	6
	SFBE	Food physical processing technology	2	32	28	4	7
	SFBE	Food nondestructive testing technology	2	32	28	4	7
	SFBE	Fermentation food technology	2	32	28	4	7
	SFBE	Food additives	2	32	32		7
			10	160	144	16	
			26	432	360	72	
Compulsory	LCC	HSK					
	LCC	Advanced Language Courses (Chinese)					
	SFL	Advanced Language Courses(English)					
	OEC	Innovational Practice I					
	OEC	Innovational Practice II					
			0				
Type	School	Course	Credits	Week	Term	Remark	
	SCE	Lab Safety Education	1	1	1	Required	

Internship		Basic Engineering Training I	1	1	2	Required	
	Course Design	SME	Design of Basic Mechanical Engineering	2	2	3	
		SFBE	Design of Food products	1	1	3	
		SFBE	Practicum of Principles of Food Engineering	3	3	5	
		SFBE	Curriculum design of food factory design	3	3	6	
		SFBE	Curriculum design of Food Processing Technology	2	2	7	
		SFBE	Combined Experiments for Food Specialty	3	3	7	
	Comprehensive Practice	SFBE	Introduction to Cognition Practice for Food Speciality	3	3	4	
		SFBE	Introduction to Production Practice for Food Speciality	3	3	7	
		SFBE	Production Practice for Food Speciality before Graduation	3	3	8	
		Graduation Design		11	13	8	
	Sub-total		36	38			

S/N	School Name	Abbreviation
1	School of Mechanical Engineering	SME
2	School of Agricultural Equipment Engineering	SAEE
3	School of Automotive & Traffic Engineering	SATE
4	School of Energy & Power Engineering	SEPE
5	School of Materials Science & Engineering	SMSE
6	School of Electrical & Information Engineering	SEIE
7	School of Food & Biological Engineering	SFBE
8	School of the Environment and Safety Engineering	SESE
9	School of Computer Science & Communications Engineering	SCSCE
10	Faculty of Science	FOS
11	Faculty of Civil Engineering & Mechanics	FCEM
12	School of Chemistry & Chemical Engineering	SCCE
13	School of Management	MNG
14	School of Finance & Economics	SFE
15	School of Marxism	MXM
16	School of Law	SOL
17	School of Foreign Languages	SFL
18	School of Art	SOA
19	School of Teacher Education	STE
20	School of Medicine	SOM

21	School of Pharmacy	SOP
22	Overseas Education College	OEC
23	Language & Culture Centre	LCC
24	School of Liberal Arts	SLA
25	Library	Library
26	Department of Physical Education	DPE