

Asia University

Department of Food Nutrition and Health Biotechnology

Courses for 2020 Admitted Undergraduate Students

Category	Course Titles	Year	Semester	Credits	Hours		Note
					Lecture	Lab	
Common	Literature Appreciation	1 st	Fall	2	2	0	
	Literature and Life	1 st	Spring	2	2	0	
	English for General Purposes (1)	1 st	Fall	3	3	0	
	English for General Purposes (2)	1 st	Spring	3	3	0	
	English for General Specific Purposes: English for Medical and Nursing Purposes	2 nd	Fall or Spring	2	2	0	
	Information and Technology	1 st	Fall	2	2	0	
	Computer Programming and Artificial Intelligence Application	1 st	Spring	2	2	0	
	Health and Life	1 st	Fall	2	2	0	
	History and Culture	1 st	Fall	2	2	0	
	Entertainment and Intellectual Property Law	1 st	Spring	2	2	0	Select one of the 3 courses
	Law & Life						
	Love, Gender and Law						
	Design Thinking and Innovation	1 st	Spring	2	2	0	Select one of the 2 courses
	Esthetics accomplishment						
	Physical Education (1)~(4)	1 st & 2 nd	Fall and Spring	0	2	0	
	All-out Defense Education Military Training --International Situations	1 st	Fall and Spring	0	2	0	One of the 5 courses will be scheduled for each semester
	All-out Defense Education Military Training--National Defense Policies						
	All-out Defense Education Military Training--Civil Defense						
	All-out Defense Education Military Training--Defense Mobilization						
	All-out Defense Education Military Training--Defense Mobilization						
Service and Learning (1)(2)-Practice	1 st	Fall and Spring	0	1.5	0		

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Common	Core Requirements (cont'd)	Service and Learning (1)(2)-Lecture	1 st	Fall and Spring	0		0	
		General Required (Core) Courses			6	2 for each course	0	
		General Literacy Series (non-credit)	1 st to 4 th	Fall and Spring	1			
	College Core Requirements	General Chemistry	1 st	Fall	3	3		
		General Chemistry Experiment	1 st	Fall	1		3	
		General Biology	1 st	Fall	3	3		
		General Biology Experiment	1 st	Fall	1		3	
		Organic Chemistry	1 st	Spring	3	3		
		Organic Chemistry Experiment	1 st	Spring	1		3	
	Department Core Requirements	Principles of Food Science	1 st	Fall	2	2		
		Nutrition (1)	1 st	Spring	2	2		
		Human Physiology	1 st	Spring	2	2		
		Nutrition (2)	2 nd	Fall	2	2		
		Analytical Chemistry	2 nd	Fall	2	2		
		Nutrition Throughout Life Stages	2 nd	Fall	2	2		
		Health to Cosmetology	2 nd	Fall	2	2		
		Biochemistry (1)	2 nd	Spring	2	2		
		Microbiology	2 nd	Spring	2	2		
		Food Hygiene and Safety	3 rd	Fall	2	2		
		Food Additives	3 rd	Fall	2	2		
		Biochemistry Laboratory	3 rd	Fall	1			
		Health Biotechnology	3 rd	Spring	2	2		
		Biostatistics	3 rd	Spring	2	2		
Food Safety Control System	3 rd	Spring	2	2				
Molecular Biology	4 th	Fall	2	2				
Practical Training	4 th	Spring	1					

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Professional Electives	Healthy Cosmetics Program	Cosmetology (1)	2 nd	Fall	2		3	Practical
		Cosmetology (2)	2 nd	Spring	2		3	Practical
		Traditional Chinese Medicinal Cosmetology and Practice	2 nd	Spring	2	2		Theoretical and Practical
		Aromatics and Application	2 nd	Spring	2	2		Theoretical
		Pharmaceutical Cosmetics	3 rd	Fall	2	2		Theoretical
		Formulation & Production of Cosmetics	3 rd	Fall	2	2		Theoretical
		Cosmetic and health care	3 rd	Fall	2	2		Theoretical
		Functional Cosmetics	3 rd	Spring	3	3		Practical
		Cosmetic Design and Marketing Practice	3 rd	Spring	2	2		Practical
		Formulation & Production of Cosmetics Laboratory	3 rd	Spring	1		3	Practical
		Quality Control and Regulations of Cosmetics Industry	4 th	Fall	2	2		Theoretical
		Practice in Medical Cosmetics Industry	4 th	Fall	2	2		Theoretical and Practical
		Assays for Cosmetics	4 th	Fall	2	2		Practical
	Assays for Cosmetics Laboratory	4 th	Fall	1		3	Practical	
	Food and Nutrition Program	Principles of Food Science Laboratory	1 st	Fall	1		3	Practical
		Nutrition Laboratory	1 st	Spring	1		3	Practical
		Food Processing	2 nd	Fall	3	3		Theoretical
		Food Chemistry	2 nd	Fall	3	3		Theoretical
		Meal Planning	2 nd	Fall	1	1		Theoretical
		Meal Planning Experiment	2 nd	Fall	1		3	Practical
		Food Analysis	2 nd	Spring	2	2		Theoretical
		Dietary Therapy (1)	2 nd	Spring	2	2		Theoretical
		Dietary Therapy Laboratory	2 nd	Spring	1		3	Practical
		Nutrition Assessment	2 nd	Spring	2	2		Theoretical
		Food Microbiology	3 rd	Fall	2	2		Theoretical
Biochemistry (2)		3 rd	Fall	2	2		Theoretical	
Quantity Food Production Planning & Management	3 rd	Fall	2	2		Theoretical		
Quantity Food Production Planning & Management Laboratory	3 rd	Fall	1		3	Practical		

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Professional Electives	Food and Nutrition Program (cont'd)	Dietary Therapy (2)	3 rd	Fall	3	3		Theoretical
		Clinical Nutrition	3 rd	Spring	2	2		Practical
		Public Health Nutrition	3 rd	Spring	2	2		Theoretical
		Management of Food Processing Plants	4 th	Fall	2	2		Theoretical
Free Electives		Food Processing Laboratory	2 nd	Fall	1		3	
		Microbiology Laboratory	2 nd	Spring	1		3	
		Food Analysis Laboratory	2 nd	Spring	1		3	
		Food Microbiology Laboratory	3 rd	Fall	1		3	
		Nutrition Counseling and Education	3 rd	Fall	2	2		
		Modeling Design	3 rd	Fall	2	2		
		Case Reading	3 rd	Spring	1	1		
		Literature Study	3 rd	Spring	1	2		
		Basic Nutrition Internship	3 rd	Spring	1	2		
		Nutrition for Intestinal and Intravenous Application	3 rd	Spring	2	2		
		Medical Cosmetics Instruments	3 rd	Spring	2	2		
		Nutritional Biochemistry	4 th	Fall	2	2		
		Nutrition and Long-Term Care for the Elderly	4 th	Fall	2	2		
		Clinical Nutrition Practicum	4 th	Spring	3			
		Dietary Management Practicum	4 th	Spring	2			
		Community Nutrition Practicum	4 th	Spring	1			

7+1 Diversion Internship Program

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Diversion Internship Program of Application in Health Industry	Internship in Industry	4 th	Spring	3			
	Ethics for worksite	4 th	Spring	2			
	Healthcare industry Marketing and Communication	4 th	Spring	2			
	Chain Store Service	4 th	Spring	2			