

亞洲大學 食品營養與保健生技學系 進修學士班課程規劃表  
(113 學年度入學適用)

Continuing Education Bachelor's Program Curriculum Plan for Department of Food Nutrition and Health  
Biotechnology, Asia University  
(Applicable for Fall 2024 Enrollees)

畢業總學分：128 學分  
Credits of Graduation：128

校課程委員會通過次別：1124  
Approved in the 1124 University Curriculum Committee meeting

類別 Category	科目名稱 Course Title	英文名稱 English Title	修課 年級 Year of the Program	修課 學期 Semester	學分數 Credits	每週上課時數 Hours per week			備註 Remarks	
						講授 Lecture	實作(驗) Practice (laborato ry)	實習 Intern		
校定必修 24 學分 (24) University Required Credits	基礎通識 18 學分 (18) Program Required Credits	體育(一)	Physical Education (1)	一 1 <sup>st</sup>	上 1 <sup>st</sup>	0	2	0	0	
		英文閱讀與寫作(一)	English reading and writing (1)	一 1 <sup>st</sup>	上 1 <sup>st</sup>	2	2	0	0	
		體育(二)	Physical Education (2)	一 1 <sup>st</sup>	下 2 <sup>nd</sup>	0	2	0	0	
		英文閱讀與寫作(二)	English reading and writing (2)	一 1 <sup>st</sup>	下 2 <sup>nd</sup>	2	2	0	0	
		實用英文	Practical English	二 2 <sup>nd</sup>	上 1 <sup>st</sup>	2	2	0	0	
		文學與生活	Literature and Life	二 2 <sup>nd</sup>	下 2 <sup>nd</sup>	2	2	0	0	
		健康與生活	Health and life	二 2 <sup>nd</sup>	下 2 <sup>nd</sup>	2	2	0	0	
		歷史與文化	Introduction& analysis of history and culture	三 3 <sup>th</sup>	上 1 <sup>st</sup>	2	2	0	0	
		資訊與科技	Information and Technology	三 3 <sup>th</sup>	上 1 <sup>st</sup>	2	2	0	0	
		法律與生活	Law & life	三 3 <sup>th</sup>	下 2 <sup>nd</sup>	2	2	0	0	
美學素養	Esthetics accomplishment	三 3 <sup>th</sup>	下 2 <sup>nd</sup>	2	2	0	0			
博雅通識 6 學分 (6) Program Elective Credits	通識博雅課程	General Required (Core) Courses				6	6	0	0	1.博雅課程分為四類： (1)人文類-1 (2)社會類-2 (3)自然類-3 (4)生活類-4 General Required (Core) Courses are divided into 4 categories: (1) Humanities, (2) Society, (3) Nature, and (4) Life. 2.不限類別，須於畢業前 修畢 6 學分，每學分皆 須上滿 18 週。 Students are required to complete 6 credits of General Required (Core) Courses before graduation, unrestricted by category, with each credit requiring 18 weeks of full attendance.
系定必修 24 學分 (24) Department Required Credits	普通化學	General Chemistry	一 1 <sup>st</sup>	上 1 <sup>st</sup>	2	2	0	0		
	普通生物學	General Biology	一 1 <sup>st</sup>	上 1 <sup>st</sup>	2	2	0	0		
	食物學原理	Principles of Food Science	一 1 <sup>st</sup>	上 1 <sup>st</sup>	2	2	0	0	食品技師考試必選修課程 Required elective courses for the Food Technician Examination.	
	有機化學	Organic Chemistry	一 1 <sup>st</sup>	下 2 <sup>nd</sup>	2	2	0	0		

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						講授 Lecture	實作(驗) Practice (laboratory)	實習 Intern	
	營養學(一)	Nutrition(1)	一 1 <sup>st</sup>	下 2 <sup>nd</sup>	2	2	0	0	食品技師、營養師考試必選修課程 Required elective courses for the Food Technician and Nutritionist Examinations.
	分析化學	Analysis Chemistry	二 2 <sup>nd</sup>	下 2 <sup>nd</sup>	2	2	0	0	
	生物化學(一)	Biochemistry (1)	二 2 <sup>nd</sup>	下 2 <sup>nd</sup>	2	2	0	0	食品技師、營養師考試必選修課程 Required elective courses for the Food Technician and Nutritionist Examinations.
	微生物學	Microbiology	二 2 <sup>nd</sup>	下 2 <sup>nd</sup>	2	2	0	0	
	保健化妝品學	Health to Cosmetology	二 2 <sup>nd</sup>	下 2 <sup>nd</sup>	2	2	0	0	
	食品衛生與安全	Food Hygiene and Safety	三 3 <sup>th</sup>	上 1 <sup>st</sup>	2	2	0	0	食品技師、營養師考試必選修課程 Required elective courses for the Food Technician and Nutritionist Examinations.
	生物統計學	Biostatistics	三 3 <sup>th</sup>	下 2 <sup>nd</sup>	2	2	0	0	食品技師考試必選修課程 Required elective courses for the Food Technician Examination.
	中醫藥保健學	Healthcare of Traditional Chinese Medicine	四 4 <sup>th</sup>	上 1 <sup>st</sup>	2	2	0	0	
自由選修 81 學分 (81) Elective Credits	食品加工學	Food Processing and Practice	二 2 <sup>nd</sup>	上 1 <sup>st</sup>	2	2	0	0	食品技師考試必選修課程 Required elective courses for the Food Technician Examination.
	食品工廠管理	Management of Food Processing Plants	二 2 <sup>nd</sup>	上 1 <sup>st</sup>	2	2	0	0	食品技師考試必選修課程 Required elective courses for the Food Technician Examination.
	食品分析	Food Analysis	二 2 <sup>nd</sup>	上 1 <sup>st</sup>	2	2	0	0	食品技師考試必選修課程 Required elective courses for the Food Technician Examination.
	人體生理學	Human Physiology	二 2 <sup>nd</sup>	上 1 <sup>st</sup>	2	2	0	0	營養師考試必選修課程， 可以 OCW 課程認抵 Required elective courses for the Nutritionist Examination can be credited through OCW courses.
	營養學(二)	Nutrition (2)	二 2 <sup>nd</sup>	上 1 <sup>st</sup>	2	2	0	0	食品技師、營養師考試必選修課程 Required elective courses for the Food Technician and Nutritionist Examinations.
	膳食計畫	Meal Planning	二 2 <sup>nd</sup>	上 1 <sup>st</sup>	2	2	0	0	營養師考試必選修課程 Required elective courses for the Nutritionist Examination.
	芳香學與應用實務	Aromatics and Application Practice	二 2 <sup>nd</sup>	下 2 <sup>nd</sup>	2	2	0	0	調香師技術課程 本課程包含實務操作，課程材料費不包含在學分費當中 Perfumery Technical Course: This course includes practical operations, and the cost of course materials is not included in the credit fees.

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						講授 Lecture	實作(驗) Practice (laboratory)	實習 Intern	
	生命期營養	Life Span Nutrition	二 2 <sup>nd</sup>	下 2 <sup>nd</sup>	2	2	0	0	營養師考試必選修課程 Required elective courses for the Nutritionist Examination.
	營養評估	Nutritional Assessment	二 2 <sup>nd</sup>	下 2 <sup>nd</sup>	2	2	0	0	營養師考試必選修課程 Required elective courses for the Nutritionist Examination.
	化妝品調製學	Formulation & Production of Cosmetics	三 3 <sup>th</sup>	上 1 <sup>st</sup>	2	2	0	0	
	食品微生物	Food Microbiology	三 3 <sup>th</sup>	上 1 <sup>st</sup>	2	2	0	0	食品技師考試必選修課程 Required elective courses for the Food Technician Examination.
	食品添加物	Food Additives	三 3 <sup>th</sup>	上 1 <sup>st</sup>	2	2	0	0	食品技師考試必選修課程 Required elective courses for the Food Technician Examination.
	生物化學(二)	Biochemistry (2)	三 3 <sup>th</sup>	上 1 <sup>st</sup>	2	2	0	0	食品技師、營養師考試必 選修課程 Required elective courses for the Food Technician and Nutritionist Examinations.
	膳食療養學	Diet Therapy	三 3 <sup>th</sup>	上 1 <sup>st</sup>	2	2	0	0	營養師考試必選修課程 Required elective courses for the Nutritionist Examination.
	營養諮詢與教育	Nutrition Counseling and Education	三 3 <sup>th</sup>	上 1 <sup>st</sup>	2	2	0	0	營養師考試必選修課程 Required elective courses for the Nutritionist Examination.
	團體膳食設計與管理	Quantity Food Production Planning and Management	三 3 <sup>th</sup>	上 1 <sup>st</sup>	2	2	0	0	營養師考試必選修課程 Required elective courses for the Nutritionist Examination.
	醫學美容保健	Cosmetic and health care	三 3 <sup>th</sup>	下 2 <sup>nd</sup>	2	2	0	0	本課程包含實務操作，課 程材料費不包含在學分費 當中 This course includes practical operations, and the cost of course materials is not included in the credit fees.
	機能性化妝品學	Functional Cosmetics	三 3 <sup>th</sup>	下 2 <sup>nd</sup>	2	2	0	0	
	保健食品概論	Introduction to Health Food	三 3 <sup>th</sup>	下 2 <sup>nd</sup>	2	2	0	0	
	食品化學	Food Chemistry	三 3 <sup>th</sup>	下 2 <sup>nd</sup>	2	2	0	0	食品技師考試必選修課程 Required elective courses for the Food Technician Examination.
	食品安全管制系統	Food Safety Control System	三 3 <sup>th</sup>	下 2 <sup>nd</sup>	2	2	0	0	食品技師考試必選修課程 Required elective courses for the Food Technician Examination.
	文獻選讀	Selected Readings	三 3 <sup>th</sup>	下 2 <sup>nd</sup>	2	2	0	0	營養師考試必選修課程 Required elective courses for the Nutritionist Examination.
	公共衛生營養學	Public Health Nutrition	三 3 <sup>th</sup>	下 2 <sup>nd</sup>	2	2	0	0	營養師考試必選修課程 Required elective courses for the Nutritionist Examination.
	化妝品法規暨品質管 制	Quality Control and Regulations of Cosmetics Industry	四 4 <sup>th</sup>	上 1 <sup>st</sup>	2	2	0	0	
	化妝品分析檢驗學	Testing of Cosmetics	四 4 <sup>th</sup>	上 1 <sup>st</sup>	2	2	0	0	

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						講授 Lecture	實作(驗) Practice (laboratory)	實習 Intern	
	美容養生料理	Beauty wellness cuisine	四 4 <sup>th</sup>	上 1 <sup>st</sup>	2	2	0	0	本課程包含實務操作，課程材料費不包含在學分費當中 This course includes practical operations, and the cost of course materials is not included in the credit fees.
	產品設計與行銷實務	Cosmetic Design and Marketing Practice	四 4 <sup>th</sup>	上 1 <sup>st</sup>	2	2	0	0	本課程包含實務操作，課程材料費不包含在學分費當中 This course includes practical operations, and the cost of course materials is not included in the credit fees.
	美容學原理與技術	Cosmetology	四 4 <sup>th</sup>	上 1 <sup>st</sup>	2	3	0	0	美容技術丙級課程 本課程包含實務操作，課程材料費不包含在學分費當中 Level C technician for beauty Course: This course includes practical operations, and the cost of course materials is not included in the credit fees.
	食品感官品評	Food Sensory Evaluation	四 4 <sup>th</sup>	上 1 <sup>st</sup>	2	2	0	0	本課程包含實務操作，課程材料費不包含在學分費當中 This course includes practical operations, and the cost of course materials is not included in the credit fees.
	烘焙學與專業技術	Bakery Technology and Professional Skills	四 4 <sup>th</sup>	上 1 <sup>st</sup>	4	2	2	0	烘焙丙級課程 Level C for Food Baking Course.
	醫學美容產業實務	Practice in Medical Cosmetics Industry	四 4 <sup>th</sup>	下 2 <sup>nd</sup>	2	2	0	0	本課程包含實務操作，課程材料費不包含在學分費當中 This course includes practical operations, and the cost of course materials is not included in the credit fees.
	美容藥物學	Pharmaceutical Cosmetics	四 4 <sup>th</sup>	下 2 <sup>nd</sup>	2	2	0	0	
	中餐烹調學與專業技術	Chinese Cooking and Techniques	四 4 <sup>th</sup>	下 2 <sup>nd</sup>	4	2	2	0	中餐丙級課程 Level C for Chinese Cuisine Cookery Course.
	專題研究	Independent study	四 4 <sup>th</sup>	下 2 <sup>nd</sup>	2	2	0	0	需指定專題研究指導教授並提出專題研究報告書 A research advisor must be designated, and a research project report must be submitted. *備註 5 Remarks 5
	產業實習(7+1 分流)	Internship in Industry	四 4 <sup>th</sup>	下 2 <sup>nd</sup>	3	N/A	N/A	0	
	職場倫理(7+1 分流)	Ethics for worksite	四 4 <sup>th</sup>	下 2 <sup>nd</sup>	2	N/A	N/A	0	
	健康產業行銷與溝通(7+1 分流)	Healthcare industry Marketing and Communication	四 4 <sup>th</sup>	下 2 <sup>nd</sup>	2	N/A	N/A	0	
	門市服務(7+1 分流)	Chain Store Service	四 4 <sup>th</sup>	下 2 <sup>nd</sup>	2	N/A	N/A	0	

備註 Remarks :

- 一、適用於113學年度入學者(不適用113學年度入學之轉學生)。本系畢業最低學分數128，其中含校定必修24學分，系定必修24學分，自由選修80學分，不足畢業學分數，得自由選修除校定必修以外之其他課程、學程學分補足之。  
Applicable for fall 2024 enrollees (not applicable to transfer students admitted in the fall 2024 enrollees). The minimum number of credits required for graduation in this department is 128, including 24 university required credits, 24 department required credits, and 80 elective credits. If the total credits are insufficient for graduation, students may take additional elective courses, excluding school-required courses, to make up the deficit.
- 二、本系自由選修課程科目准許跨系或跨學制選修，惟科目名稱必須與本系相符，或經本系課程委員會審核通過核可方可認同。  
Elective credits courses in this department are allowed to be taken across different departments or educational systems, provided that the course titles match those of this department, or they are approved by the department's curriculum committee.
- 三、本系進修學士班學生自由選修學分可選修外系所開課程科目，畢業總學分數承認上限為20學分。  
Students in the Bachelor's Degree Program of this department may take elective credits from courses offered by other departments, with a maximum of 20 credits being recognized towards the total graduation credits.
- 四、欲參與營養實習之學生須參加日間部所辦理之營養實習會考，以取得分發資格及獲得專業實習證明。  
Students participating in the nutrition internship must take the nutrition internship examination conducted by the day division to obtain placement qualifications and receive a professional internship certificate.
- 五、專題研究需自行選定專題研究指導教授同意並參與研討會發表，於四年級下學期第12周星期五前提出專題研究報告書、論文比對報告、研討會發表證明及審查表申請，經本系「學位資格審查委員會」審查通過方可認定。  
For the research project, students must independently select a research advisor and obtain their consent, as well as participate in seminar presentations. By the Friday of the 12th week of the second semester of the fourth year, students must submit a research project report, a plagiarism check report, seminar presentation proof, and an application form for review. The project will be recognized only after approval by the department's 'Degree Qualification Review Committee'.
- 六、學生修習遠距課程總數不得超過畢業學分數之二分之一。  
The total number of distance learning courses taken by students must not exceed half of the total credits required for graduation.
- 七、產業實務實習須依亞洲大學學生實務學習實施辦法辦理。  
Industry practical internships must be conducted in accordance with the implementation guidelines for practical learning for students at Asia University.

系所主管簽章:

學院院長簽章: