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

Undergraduate 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　　　　　　　　　　　　　　　　　　校課程委員會通過次別：1131

Credits of Graduation：128　　　　　　　　　　　　　　　　Approved in the 1131 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(中文) Remarks (in Chinese)	備註(英文) Remarks (in English)
									講授 Lecture	實作(驗) Practice (laboratory)	實習 Intern		
校定必修 30 學分 (30) University Required Credits	基礎通識 22 學分 (22) Program Required Credits	中文領域 Chinese Category (4 學分) (4 Credits)		中文鑑賞與思辨	Chinese Appreciation and Critical Thinking	一 1st	上 1st	2	2	0	0		
				中文表達與應用	Chinese Expression and Application	一 1st	下 2nd	2	2	0	0		
		英文領域 English Category (8 學分) (8 Credits)		共通英語文(一)	English for General Purposes (1)	一 1st	上 1st	3	3	0	0		
				共通英語文(二)	English for General Purposes (2)	一 1st	下 2nd	3	3	0	0		
				共通專業英語文：醫護英文	English for General Specific Purposes : English for Medical and Nursing Purposes	二 2nd	上、下 1st,2nd	2	2	0	0	醫學暨健康學院 / 護理學院	College of Medical and Health Sciences / College of Nursing
				共通專業英語文：科技英文	English for General Specific Purposes : English for Science and Technology	二 2nd	上、下 1st,2nd	2	2	0	0	資訊電機學院	College of Information and Electrical Engineering
				共通專業英語文：商管英文	English for General Specific Purposes : Business English	二 2nd	上、下 1st,2nd	2	2	0	0	管理學院	College of Management
				共通專業英語文：設計英文	English for General Specific Purposes : English for Creative Design	二 2nd	上、下 1st,2nd	2	2	0	0	創意設計學院	College of Creative Design
				共通專業英語文：社科簡報英文	English for General Specific Purposes : English for Presentation for Social Sciences	二 2nd	上、下 1st,2nd	2	2	0	0	人文社會學院	College of Humanities and Social Sciences

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(中文) Remarks (in Chinese)	備註(英文) Remarks (in English)
								講授 Lecture	實作 (驗) Practice (laboratory)	實習 Intern		
		程式領域 Information Category (4 學分) (4 Credits)	資訊科技概論	Introduction to Information Technology	一 1st	上 1st	2	2	0	0	1.資訊科技概論，為資訊學院必修科目。 2.非資訊學院可二選一。	1. Introduction to Information Technology is a required course for students in College of Information and Electrical Engineering. 2. Students not in the College of Information and Electrical Engineering may choose 1 out of 2.
			資訊與科技	Information and Technology								
			程式設計與智慧應用	Computer Programming and Artificial Intelligence Application	一 1st	下 2nd	2	2	0	0		
		歷史領域 History Category (2 學分) (2 Credits)	歷史與文化	History and Culture	一 1st	上 1st	2	2	0	0		
		藝術領域 Esthetics Category (2 學分) (2 Credits)	設計思考與創新	Design Thinking and Innovation	一 1st	下 2nd	2	2	0	0	(二選一)	Choose 1 out of 2.
			美學素養	Esthetics accomplishment								
		永續領域 Sustainable Category (2 學分) (2 Credits)	永續發展與實踐 (一)	Sustainable Development and Practice (1)	一 1st	上 1st	1	1	0	0		
			永續發展與實踐 (二)	Sustainable Development and Practice (2)	一 1st	下 2nd	1	1	0	0		

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(中文) Remarks (in Chinese)	備註(英文) Remarks (in English)
							講授 Lecture	實作(驗) Practice (laboratory)	實習 Intern		
	博雅通識8學分 (8) Program Elective Credits	博雅課程 (人文類、社會類、自然類、生活類)	General Required (Core) Courses (Categories: Humanities, Society, Nature, Life)	一~四 1st ~ 4th	上、下 1st , 2nd	8	8	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 2.每一類至少須選修2學分(共8學分)；亦可以修習通識微學分課程，或通識認可之自主學習課程認抵之。 3.須於畢業前修畢8學分，每學分須上18週。	1.General Required (Core) Courses are divided into 4 categories: 　(1) Humanities, 　(2) Society, 　(3) Nature, 　(4) Life. 2. Students are required to take at least 2-credit course from each category (8 credits in total); Students could take General Micro-credit Course or Self-Study Course approved by the Center for General Education for credit waiver/transfer. 3. Students are required to complete 8 credits of General Required (Core) Courses before graduation.
	體育 Physical Program	體育(一)~(四)	Physical Education (1)~(4)	一~二 1st ~2nd	上、下 1st , 2nd	0	2	0	0		
涵養教育 Cultivation Education	通識講座 General Lectures (Required)	通識涵養教育 (健康、關懷、創新、卓越)	General Literacy Series (Domains of Literacy: Healthy, Care, Innovation, Excellence)	一~四 1st ~ 4th	上、下 1st ,2nd	0	0	0	0	1.在學期間，學生可自由參與校內任何通識認證活動，不限場次。至少參與8次。 2.每一素養至少達到2次： 　健康2次、關懷2次、創新2次、卓越2次。 3.畢業前須完成前2項。	1. Students are required to participate in at least 8 campus activities approved by the Center for General Education. 2. Students are required to attend at least 2 lectures from the 4 domains of Literacy: Healthy, Care, Innovation, Excellence. 3. Student must complete the above for graduation.

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(中文) Remarks (in Chinese)	備註(英文) Remarks (in English)
							講授 Lecture	實作(驗) Practice (laboratory)	實習 Intern		
院核心課程 12 學分 (12) College Core Courses		普通化學	General Chemistry	一 1st	上 1st	3	3	0	0		
		普通化學實驗	General Chemistry Experiment	一 1st	上 1st	1	0	3	0		
		普通生物學	General Biology	一 1st	上 1st	3	3	0	0		
		普通生物學實驗	General Biology Experiment	一 1st	上 1st	1	0	3	0		
		有機化學	Organic Chemistry	一 1st	下 2nd	3	3	0	0		
		有機化學實驗	Organic Chemistry Experiment	一 1st	下 2nd	1	0	3	0		
系核心課程 29 學分 (29) Departmental Core Courses		食物學原理	Principles of Food Science	一 1st	上 1st	2	2	0	0		
		營養學(一)	Nutrition (1)	一 1st	下 2nd	2	2	0	0		
		人體生理學	Human Physiology	一 1st	下 2nd	2	2	0	0		
		營養學(二)	Nutrition (2)	二 2nd	上 1st	2	2	0	0		
		分析化學	Analytical Chemistry	二 2nd	上 1st	2	2	0	0		
		生命期營養	Nutrition Throughout Life Stages	二 2nd	上 1st	2	2	0	0		
		保健化妝品學	Health to Cosmetology	二 2nd	上 1st	2	2	0	0		
		生物化學(一)	Biochemistry (1)	二 2nd	下 2nd	2	2	0	0		
		微生物學	Microbiology	二 2nd	下 2nd	2	2	0	0		
		食品衛生與安全	Food Hygiene and Safety	三 3rd	上 1st	2	2	0	0		
		食品添加物	Food Additives	三 3rd	上 1st	2	2	0	0		
		生物化學實驗	Biochemistry Laboratory	三 3rd	上 1st	1	0	3	0		
		保健生物技術	Health Biotechnology	三 3rd	下 2nd	2	2	0	0		
		生物統計學	Biostatistics	三 3rd	下 2nd	2	2	0	0		
		食品安全管制系統	Food Safety Control System	三 3rd	下 2nd	2	2	0	0		
系專業選修學程 60 學分 (60)	藥粧醫美學程 27 學分 (27) Pharmac	化妝品材料學	Cosmetic materials	二 2nd	上 1st	2	2	0	0	實務型課程	Practical Courses
		中醫美容學與實務	Traditional Chinese Medicinal Cosmetology and Practice	二 2nd	下 2nd	2	2	0	0	學術型課程、實務型課程	Academic Course、Practical Courses
		芳香學與應用實務	Aromatics and Application Practice	二 2nd	下 2nd	2	2	0	0	實務型課程	Practical Courses

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(中文) Remarks (in Chinese)	備註(英文) Remarks (in English)
							講授 Lecture	實作(驗) Practice (laboratory)	實習 Intern		
Department Professional Program	eutical Cosmetics and Medical Aesthetics Program	美容藥物學	Pharmaceutical Cosmetics	二 2nd	下 2nd	2	2	0	0	學術型課程	Academic Course
		藥理學	Pharmacology	三 3rd	上 1st	2	2	0	0	實務型課程	Practical Courses
		化妝品調製學	Formulation & Production of Cosmetics	三 3rd	上 1st	2	2	0	0	學術型課程	Academic Course
		醫學美容保健	Cosmetic and health care	三 3rd	上 1st	2	2	0	0	學術型課程	Academic Course
		機能性化妝品學暨實務	Functional Cosmetics	三 3rd	下 2nd	3	3	0	0	實務型課程	Practical Courses
		產品設計與行銷實務	Cosmetic Design and Marketing Practice	三 3rd	下 2nd	2	2	0	0	實務型課程	Practical Courses
		化妝品調製學實驗	Formulation & Production of Cosmetics Laboratory	三 3rd	下 2nd	1	0	3	0	實務型課程	Practical Courses
		化妝品法規暨品質管制	Quality Control and Regulations of Cosmetics Industry	四 4th	上 1st	2	2	0	0	學術型課程	Academic Course
		醫學美容產業實務	Practice in Medical Cosmetics Industry	四 4th	上 1st	2	2	0	0	學術型課程、實務型課程	Academic Course、Practical Courses
		化妝品分析檢驗學	Assays for Cosmetics	四 4th	上 1st	2	2	0	0	實務型課程	Practical Courses
		化妝品分析檢驗學實驗	Assays for Cosmetics Laboratory	四 4th	上 1st	1	0	3	0	實務型課程	Practical Courses
	食品營養學程 33 學分 (33) Food and Nutrition Program	食物學原理實驗	Principles of Food Science Laboratory	一 1st	上 1st	1	0	3	0	實務型課程	Practical Courses
		營養學實驗	Nutrition Laboratory	一 1st	下 2nd	1	0	3	0	實務型課程	Practical Courses
		食品加工	Food Processing	二 2nd	上 1st	3	3	0	0	學術型課程	Academic Course
		食品化學	Food Chemistry	二 2nd	上 1st	3	3	0	0	學術型課程	Academic Course
		膳食計畫	Meal Planning	二 2nd	上 1st	1	1	0	0	學術型課程	Academic Course
		膳食計畫實驗	Meal Planning Experiment	二 2nd	上 1st	1	0	3	0	實務型課程	Practical Courses
		食品分析	Food Analysis	二 2nd	下 2nd	2	2	0	0	學術型課程	Academic Course
		膳食療養學(一)	Diet Therapy (1)	二 2nd	下 2nd	2	2	0	0	學術型課程	Academic Course
		膳食療養學實驗	Diet Therapy Laboratory	二 2nd	下 2nd	1	0	3	0	實務型課程	Practical Courses
		營養評估	Nutrition Assessment	二 2nd	下 2nd	2	2	0	0	學術型課程	Academic Course
		食品工廠管理	Management of Food Processing Plants	二 2nd	下 2nd	2	2	0	0	學術型課程	Academic Course
		食品微生物	Food Microbiology	三 3rd	上 1st	2	2	0	0	學術型課程	Academic Course
		生物化學(二)	Biochemistry (2)	三 3rd	上 1st	2	2	0	0	學術型課程	Academic Course

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(中文) Remarks (in Chinese)	備註(英文) Remarks (in English)
							講授 Lecture	實作 (驗) Practice (laboratory)	實習 Intern		
		團體膳食設計與管理	Quantity Food Production Planning and Management	三 3rd	上 1st	2	2	0	0	學術型課程	Academic Course
		團體膳食設計與管理實驗	Quantity Food Production Planning and Management Laboratory	三 3rd	上 1st	1	0	3	0	實務型課程	Practical Courses
		膳食療養學(二)	Diet Therapy (2)	三 3rd	上 1st	3	3	0	0	學術型課程	Academic Course
		臨床營養	Clinical Nutrition	三 3rd	下 2nd	2	2	0	0	實務型課程	Practical Courses
		公共衛生營養學	Public Health Nutrition	三 3rd	下 2nd	2	2	0	0	學術型課程	Academic Course
系自由選修課程 33 學分 (33) Department Elective Courses		食品加工實驗	Food Processing Laboratory	二 2nd	上 1st	1	0	3	0		
		美容學原理與技術(一)	Cosmetology (1)	二 2nd	上 1st	2	0	3	0		
		微生物學實驗	Microbiology Laboratory	二 2nd	下 2nd	1	0	3	0		
		食品分析實驗	Food Analysis Laboratory	二 2nd	下 2nd	1	0	3	0		
		美容學原理與技術(二)	Cosmetology (2)	二 2nd	下 2nd	2	0	3	0		
		食品微生物實驗	Food Microbiology Laboratory	三 3rd	上 1st	1	0	3	0		
		營養諮詢與教育	Nutrition Counseling and Education	三 3rd	上 1st	2	2	0	0		
		整體造型設計	Modeling Design	三 3rd	上 1st	2	2	0	0		
		病例閱讀	Medical Case Reading	三 3rd	下 2nd	1	1	0	0		
		文獻選讀	Literature Study	三 3rd	下 2nd	1	1	0	0		
		營養基礎實習	Basic Nutrition Internship	三 3rd	下 2nd	1	0	詳見 備註 see remarks	0	依據考選部《專門職業及技術人員高等考試營養師考試實習認定基準》之規定。	According to MOE Internship Standards for Dietitian Exam.
		腸道與靜脈營養	Nutrition for Intestinal and Intravenous Application	三 3rd	下 2nd	2	2	0	0		
		醫學美容儀器學	Medical Cosmetics Instruments	三 3rd	下 2nd	2	2	0	0		
		分子生物學	Molecular Biology	四 4th	上 1st	2	2	0	0		
		營養生化	Nutritional Biochemistry	四 4th	上 1st	2	2	0	0		
		長照與老人營養學	Nutrition and Long Term Care for the Elderly	四 4th	上 1st	2	2	0	0		

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(中文) Remarks (in Chinese)	備註(英文) Remarks (in English)
						講授 Lecture	實作(驗) Practice (laboratory)	實習 Intern		
	★專業實習	Professional Practicum	四 4th	下 2nd	1	0	0	詳見備註 see remarks	每1實習學分以不低於60小時、不超過80小時為原則。	Each internship credit shall be based on a minimum of 60 hours and a maximum of 80 hours.
	★實務實習	Practical Training	四 4th	下 2nd	1	0	0	詳見備註 see remarks		
	★臨床營養實習	Clinical Nutrition Practicum	四 4th	下 2nd	3	0	0	詳見備註 see remarks	專案役男於四上專班開設	UMSA can study in Fourth grade, first semester.
	★膳食管理實習	Dietary Management Practicum	四 4th	下 2nd	2	0	0	詳見備註 see remarks	專案役男於四上專班開設	UMSA can study in Fourth grade, first semester.
	★社區營養實習	Community Nutrition Practicum	四 4th	下 2nd	1	0	0	詳見備註 see remarks	專案役男於四上專班開設	UMSA can study in Fourth grade, first semester.

本系辦理實施「7+1」分流實習課程之對應科目名稱一覽表:

List of course titles for the department's implementation of the "7+1" internship program:

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(中文) Remarks (in Chinese)	備註(英文) Remarks (in English)
							講授 Lecture	實作(驗) Practice (laboratory)	實習 Intern		
分流實習課程 Internship Program	健康產業應用課程分流實習課程 Internship Course in Healthcare Industry Applications	★產業實習(7+1分流)	Internship in Industry	四 4th	下 2nd	3	0	0	詳見備註 see remarks	一、每1實習學分以不低於60小時、不超過80小時為原則。 二、每學期以不超過9學分「不超過720小時」為限。 三、實習學分列入畢業學分以不超過18學分「不超過1440小時」為原則。	1.In principle, each internship credit shall correspond to no fewer than 60 hours and no more than 80 hours. 2.Each semester, the maximum number of internship credits is 9 credits, not exceeding a total of 720 hours. 3.Internship credits counted toward graduation shall not exceed 18 credits, with a total of no more than 1,440 hours.
		★職場倫理(7+1分流)	Ethics for worksite	四 4th	下 2nd	2	0	0	詳見備註 see remarks		
		★健康產業行銷與溝通(7+1分流)	Healthcare industry Marketing and Communication	四 4th	下 2nd	2	0	0	詳見備註 see remarks		
		★門市服務(7+1分流)	Chain Store Service	四 4th	下 2nd	2	0	0	詳見備註 see remarks		

備註：

一、 學生含通識課程應修畢128學分，需修習「校定必修」30學分，「院基礎學程」12學分，本系「系核心學程」29學分、及至少一個本系「系專業選修學程」始能畢業，不足畢業學分數，得自由選修除校定必修(含校定必修、體育(五)及體育(六))以外之其他課程、學程學分補足之。

二、 在專業必修課程部份，藥用化粧品醫美組一定要選擇藥粧醫美學程(27學分)為必修；食品營養組一定要選擇食品營養學程(33學分)為必修。

三、 ★符號表示：同意學生就學期間申請專案服役者(簡稱專案役男)該課程彈性修讀，修讀方式已加註於備註欄(包含修讀學年期、專班刪除)。

Remarks：

1. Students must complete 128 credits, including general education courses, to graduate. They need to take 30 credits of university required credits, 12 credits of college core courses, 29 credits of departmental core courses, and at least one department professional program. If the total credits are insufficient for graduation, students can freely choose other courses or program credits, except for university required credits (including university required credits, physical program (5), and physical program (6)), to make up the required credits.

2. In the part of the department professional program, students in the pharmaceutical cosmetics group must choose the pharmaceutical cosmetics and medical aesthetics program (27 credits) as required courses; students in the food and nutrition group must choose the food and nutrition program (33 credits) as required courses.

3. ★The symbol indicates agreement that Undergraduate students who join Military Service while study at Asia university(UMSA) can take the course flexibly. The method of taking the course is noted in the remarks section (including the academic year, the opening of a special class or cancellation).

說明：

1. 課程規劃適用於本學系113學年度入學新生(不適用113學年度入學之轉學生)。
2. 課程名稱中含有「(一)」者，須先修習該課程後才得修習「(二)」課程，修習資格不限定「(一)」課程是否及格，修習實驗課需先修或同時修正課。
3. 系定必修課程科目不准跨學制選修，除非特殊狀況，需經本系課程委員會審核通過及系主任核可，方可認同。
4. 本大學日間部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19學分。
5. 食品營養學程為33學分，若欲具專技高考營養師應考資格，必須加系自由選修7學分(營養基礎實習1學分、臨床營養實習3學分、膳食管理實習2學分、社區營養實習1學分)及格並獲得醫院核可之合格實習時數證明，此7學分可計為畢業學分。
6. 專技高考營養師應考資格規定：依考選部網頁公告為主，基於考選部應考資格規定暨醫院實習單位要求規定，臨床營養實習、膳食管理實習、社區營養實習三門課程不得跨組選修。
7. 專技高考食品技師應考資格規定：依考選部網頁公告為主。
8. 食品檢驗分析技術士乙Industrial practice、丙級：建議修習食品分析檢驗(含實驗)、食品化學、食品加工(含實驗)、微生物學(含實驗)、食品微生物(含實驗)等相關科目。
9. 學生在學期間，除修滿畢業總學分數外，「校外實習」、「專題研究」、「專業證照」至少完成其中一項，始具系級畢業資格。其內容請參閱畢業門檻檢核表。

Notes：

1. The course plan applies to freshmen admitted to this department in the fall 2024 enrollees (not applicable to transfer students admitted in the fall 2024 enrollees).
2. Courses with "(1)" in their titles must be taken before enrolling in courses with "(2)" in their titles. The eligibility to take "(2)" courses is not dependent on passing the "(1)" courses. For laboratory courses, the corresponding lecture course must be taken either prior to or concurrently.
3. Departmental core courses cannot be taken across different academic systems. Exceptions can be made only under special circumstances, which must be reviewed and approved by the department's curriculum committee and the department chair.
4. Undergraduate students in the daytime division of this department can freely choose elective credits from courses offered by other departments. The maximum number of credits from these courses that can be counted towards graduation is 19 credits.
5. The Food and Nutrition program consists of 33 credits. To qualify for the professional and technical senior examination for dietitians, students must additionally take 7 elective credits within the department (1 credit for Basic Nutrition Internship, 3 credits for Clinical Nutrition Internship, 2 credits for Diet Management Internship, and 1 credit for Community Nutrition Internship) and obtain proof of qualified internship hours approved by a hospital. These 7 credits can be counted towards graduation credits.
6. The eligibility requirements for the professional and technical senior examination for dietitians are based on the announcements on the Examination Yuan's website. According to the eligibility requirements set by the Examination Yuan and the requirements of hospital internship units, the three courses—Clinical Nutrition Internship, Diet Management Internship, and Community Nutrition Internship—cannot be taken across different groups.
7. The eligibility requirements for the professional and technical senior examination for food technologists are based on the announcements on the Examination Yuan's website.
8. For the Industrial Practice and Class C Food Inspection and Analysis Technician certification, it is recommended to take related subjects such as Food Analysis and Inspection (including laboratory), Food Chemistry, Food Processing (including laboratory), Microbiology (including laboratory), and Food Microbiology (including laboratory).
9. During their studies, in addition to completing the total number of credits required for graduation, students must complete at least one of the following: "Off-campus Internship," "Research Project," or "Professional Certification" to qualify for graduation at the departmental level. For details, please refer to the graduation requirement checklist.

系所主管簽章：　　　　　　　　　　　　　　　　　學院院長簽章：

Signature of Department Chair:　　　　　　　　　　Signature of College Dean: