

亞洲大學 食品營養與保健生技學系 雙主修課程規劃表

Double Major Program Curriculum Plan for Department of Food Nutrition and Health Biotechnology, Asia University

應修總學分：40 學分

校課程委員會通過日期：112.4.26

Total Credits Required：40

Date Approved by the University Curriculum Committee:112.4.26

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		
系定必修 16 學分 (16) Department al Core Courses	食物學原理	Principles of Food Science	一 1 st	上 1 st	2	2	0	0		
	營養學 (一)	Nutrition (1)	一 1 st	下 2 nd	2	2	0	0		
	人體生理學	Human Physiology	一 1 st	下 2 nd	2	2	0	0		
	營養學(二)	Nutrition (2)	二 2 nd	上 1 st	2	2	0	0		
	保健化妝品學	Health to Cosmetology	二 2 nd	上 1 st	2	2	0	0		
	生物化學(一)	Biochemistry (1)	二 2 nd	下 2 nd	2	2	0	0		
	微生物學	Microbiology	二 2 nd	下 2 nd	2	2	0	0		
	食品衛生與安全	Food Hygiene and Safety	三 3 rd	上 1 st	2	2	0	0		
藥粧醫美學 程 27 學分 (27) Pharmaceuti cal Cosmetics and Medical Aesthetics Program	化妝品材料學	Cosmetic materials	二 2 nd	上 1 st	2	2	0	0		
	中醫美容學與實務	Traditional Chinese Medicinal Cosmetology and Practice	二 2 nd	下 2 nd	2	2	0	0		
	芳香學與應用實務	Aromatics and Application Practice	二 2 nd	下 2 nd	2	2	0	0		
	美容藥物學	Pharmaceutical Cosmetics	二 2 nd	下 2 nd	2	2	0	0		
	藥理學	Pharmacology	三 3 rd	上 1 st	2	2	0	0		
	化妝品調製學	Formulation & Production of Cosmetics	三 3 rd	上 1 st	2	2	0	0		
	醫學美容保健	Cosmetic and health care	三 3 rd	上 1 st	2	2	0	0		
	機能性化妝品學暨實務	Functional Cosmetics	三	下	3	3	0	0		

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						講授 Lecture	實作(驗) Practice (laboratory)	實習 Intern		
			3 rd	2 nd						
	產品設計與行銷實務	Cosmetic Design and Marketing Practice	三 3 rd	下 2 nd	2	2	0	0		
	化妝品調製學實驗	Formulation & Production of Cosmetics Laboratory	三 3 rd	下 2 nd	1	0	3	0		
	化妝品法規暨品質管制	Quality Control and Regulations of Cosmetics Industry	四 4 th	上 1 st	2	2	0	0		
	醫學美容產業實務	Practice in Medical Cosmetics Industry	四 4 th	上 1 st	2	2	0	0		
	化妝品分析檢驗學	Assays for Cosmetics	四 4 th	上 1 st	2	2	0	0		
	化妝品分析檢驗學實驗	Assays for Cosmetics Laboratory	四 4 th	上 1 st	1	0	3	0		
食品營養學 程 37 學分 (37) Food and Nutrition Program	食物學原理實驗	Principles of Food Science Laboratory	一 1 st	上 1 st	1	0	3	0		
	營養學實驗	Nutrition Laboratory	一 1 st	下 2 nd	1	0	3	0		
	生命期營養	Nutrition Throughout Life Stages	二 2 nd	上 1 st	2	2	0	0		
	食品加工	Food Processing	二 2 nd	上 1 st	3	3	0	0		
	食品化學	Food Chemistry	二 2 nd	上 1 st	3	3	0	0		
	膳食計畫	Meal Planning	二 2 nd	上 1 st	1	1	0	0		
	膳食計畫實驗	Meal Planning Experiment	二 2 nd	上 1 st	1	0	3	0		
	食品分析	Food Analysis	二 2 nd	下 2 nd	2	2	0	0		
	膳食療養學(一)	Dietary Therapy (1)	二 2 nd	下 2 nd	2	2	0	0		
	膳食療養學實驗	Dietary Therapy Laboratory	二 2 nd	下 2 nd	1	0	3	0		
	營養評估	Nutrition Assessment	二 2 nd	下 2 nd	2	2	0	0		
	食品工廠管理	Management of Food Processing Plants	二 2 nd	下 2 nd	2	2	0	0		
	食品添加物	Food Additives	三 3 rd	上 1 st	2	2	0	0		
	食品微生物	Food Microbiology	三 3 rd	上 1 st	2	2	0	0		

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						講授 Lecture	實作(驗) Practice (laboratory)	實習 Intern		
	生物化學(二)	Biochemistry (2)	三 3 rd	上 1 st	2	2	0	0		
	團體膳食設計與管理	Quantity Food Production Planning and Management	三 3 rd	上 1 st	2	2	0	0		
	團體膳食設計與管理實 驗	Quantity Food Production Planning and Management Laboratory	三 3 rd	上 1 st	1	0	3	0		
	膳食療養學(二)	Dietary Therapy (2)	三 3 rd	上 1 st	3	3	0	0		
	臨床營養	Clinical Nutrition	三 3 rd	下 2 nd	2	2	0	0		
	公共衛生營養學	Public Health Nutrition	三 3 rd	下 2 nd	2	2	0	0		

備註：

一、本課程規劃表適用於申請並核准通過後，自112學年度起實施之雙主修學生。(含112學年度起開始修讀之學生)。

二、修習本學系雙主修之申請資格及條件如下：

(一)本校各學系二、三年級或修習本學系輔系課程滿一學年以上之學生。

(二)申請者須填具雙主修申請表。

(三)非生物類學生需修畢先修科目包括普通化學、普通化學實驗、普通生物學、普通生物學實驗。

三、雙主修至少修滿40學分，涵蓋系定必修16學分、學程選修至少24學分以上。學生修讀雙主修應修畢加修學系所規定之需修習課程。其學分須在本系畢業最低學分數以外計算，至少另修習40學分，始可取得雙主修資格。97學年度(含)以後入學之大學日間部學生修讀雙主修者，除各學程應符合單主修規定外，需另修習同一他系之核心學程及系專業選修學程，且扣除本系已修習專業科目學分後應修達40學分以上。

四、學程選修須從二年級上學期開始，自本學系開設之二學程中，擇一學程至少修習24學分。

五、專技高考營養師應考資格規定：依考選部網頁公告為主，本雙主修課程未完全符合營養師應考資格之課程，修讀雙主修課程不具報考營養師資格。

六、專技高考食品技師應考資格規定：依考選部網頁公告為主，本雙主修課程未完全符合食品技師應考資格之課程，建議加修考選部公告之相關課程。

七、食品檢驗分析技術士乙、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。

八、餘未盡事宜、請參閱「亞洲大學學生修讀雙主修實施要點」。

Remarks：

1. This curriculum plan applies to students of the double major program whose applications have been approved and will take effect starting from the 2023 academic year.

2. The application qualifications and requirements for pursuing a double major in this department are as follows.

(1) Students in the second or third year of any department at this university, or those who have completed at least one year of the minor program in this department.

(2) Applicants must complete the double major application form.

(3) Non-biology students must complete the prerequisite courses, including General Chemistry, General Chemistry Laboratory, General Biology, and General.

3. To qualify for a double major, students must complete at least 40 credits: 16 credits of required courses and at least 24 elective credits. These credits must be in addition to the primary department's graduation requirements. For students enrolled from the 97th academic year onward, they must also complete core and elective courses of

- another department, totaling an extra 40 credits.
4. Elective courses must begin from the first semester of the second year. Students must select one of the two programs offered by this department and complete at least 24 credits.
 5. The qualification regulations for the professional and technical examination for dietitians are based on the announcements on the website of the Examination Yuan. This double major program does not fully meet the course requirements for the dietitian examination, and completing this double major program does not grant eligibility to apply for the dietitian examination.
 6. The qualification regulations for the professional and technical examination for food technologists are based on the announcements on the website of the Examination Yuan. This double major program does not fully meet the course requirements for the food technologist examination. It is recommended to take additional courses as announced by the Examination Yuan.
 7. For the Category B and C Food Analysis and Inspection Technician qualifications, it is recommended to study relevant subjects such as Food Analysis and Inspection (including laboratory), Food Chemistry, Food Processing (including laboratory), Microbiology (including laboratory), and Food Microbiology (including laboratory).
 8. For the remaining matters, please refer to the "Asia University Implementation Guidelines for Students Pursuing Double Majors."

系所主管簽章：

(Signature of Department Chair)

學院院長簽章：

(Signature of College Dean)