

亞洲大學 食品營養與保健生技學系 碩士在職專班課程規劃表 (115學年度入學適用)

Extended Master Program Curriculum Plan for Department of Food Nutrition and Health Biotechnology, Asia University
(Applicable for Fall 2026 Enrollees)

畢業總學分：30 學分

校課程委員會通過次別：1143

Credits of Graduation：30

Approved in the 1143 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6學分 (6) University Required Credits	碩士論文(一)	MS Thesis I	二 2 nd	上 1 st	3	0	0	0		
	碩士論文(二)	MS Thesis II	二 2 nd	下 2 nd	3	0	0	0		
必修6學分 (6) Required Credits	專題暨實務討論(一)	Seminar I	一 1 st	上 1 st	2	2	0	0		
	專題暨實務討論(二)	Seminar II	一 1 st	下 2 nd	2	2	0	0		
	專題暨實務討論(三)	Seminar III	二 2 nd	上 1 st	2	2	0	0		
選修18學分 (18) Elective Credits	分子生物學專論	Special topics in molecular biology	一 1 st	上 1 st	2	2	0	0		
	藥理學專論	Special Topics in Pharmacology	一 1 st	上 1 st	2	2	0	0		
	營養與疾病專論	Special Topics in Nutrition and Disease	一 1 st	上 1 st	3	3	0	0		
	食品化學專論	Special Topics in Food Chemistry	一 1 st	上 1 st	3	3	0	0		
	輔助醫學專論	Special Topics in Complementary Medicine	一 1 st	上 1 st	2	2	0	0		
	研究方法專論	Special Topics in Research Methodology	一 1 st	上 1 st	2	2	0	0		
	保健食品開發專論	Special Topics on Functional Food Development	一 1 st	上 1 st	2	2	0	0		

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						講授 Lecture	實作(驗) Practice (laboratory)	實習 Intern		
	養生植物專論	Special topics in Health-improving Plants	一 1 st	上 1 st	2	2	0	0		
	精油鑑別與芳香學專論	Advanced Essential Oil Identification & Aromacology	一 1 st	上 1 st	2	2	0	0		
	食品法規與標準專論	Advanced topics in Food regulations and standards	一 1 st	上 1 st	2	2	0	0		
	生物技術學專論	Special Topics in Biotechnology	一 1 st	下 2 nd	2	2	0	0		
	組織培養學專論	Special Topics in Tissue Culture	一 1 st	下 2 nd	2	2	0	0		
	營養生理生化專論	Special Topics in Nutrition Physiology and Biochemistry	一 1 st	下 2 nd	3	3	0	0		
	生醫美容材料暨分析專論	Special Topics in Biomaterials of Cosmetics	一 1 st	下 2 nd	3	3	0	0		
	食品生物化學專論	Special Topics in Food Biochemistry	一 1 st	下 2 nd	2	2	0	0		
	食品加工專論	Special Topics in Food Processing	一 1 st	下 2 nd	3	3	0	0		
	實驗設計專論	Special Topics in Experimental Design	一 1 st	下 2 nd	2	2	0	0		
	感官品評技術及AI應用	Sensory Evaluation Techniques and AI Applications	一 1 st	下 2 nd	2	2	0	0		
	應用化妝品學專論	Special Topics in Applied Cosmetology	二 2 nd	上 1 st	2	2	0	0		
	論文寫作	Writing in Science and Technology	二 2 nd	上 1 st	2	2	0	0		
	化妝品檢驗分析專論	Special Topics of Testing of Cosmetics	二 2 nd	上 1 st	3	3	0	0		

備註：

一、畢業學分數30學分，含校定必修6學分，必修6學分，選修至少18學分。

二、必修不可至外系選修；選修若至外系選修，需附指導教授同意函，及修課記錄表(歷年成績表)，且外系總學分不可超過選修三分之一學分，經課

程委員會同意，該科目方可認列為所上選修之學分。

三、學生需透過「臺灣學術倫理教育資源中心」線上平台修習指定課程6小時，並於課程總測驗成績達及格標準，始得申請學位考試。

四、以上未盡事宜，得經由系主任召開系務會議後討論裁決之。

Remarks:

1. The total number of credits required for graduation is 30 credits, including 6 University Required Credits, 6 Department Required Credits, and at least 18 credits for Department Elective Credits.
2. Department required credits cannot be taken as electives from other departments. If department elective credits are taken from other departments, a letter of consent from the advisor and a course record (transcript) must be attached. Additionally, the total credits from other departments cannot exceed one-third of the elective credits. The course must be approved by the curriculum committee to be recognized as elective credits for the department.
3. Master or PHD graduate students are required to complete designated courses totaling 6 hours through the online platform of the Center for Taiwan Academic Research Ethics Education and achieve a passing grade on the final course examination before they can apply for the master or PHD graduate degree examination.
4. Any unresolved matters may be discussed and decided upon in a departmental meeting convened by the department chair.

系所主管簽章：

Signature of Department Chair:

學院院長簽章：

Signature of College Dean: