

**Asia University**  
**Department of Food Nutrition and Health Biotechnology**  
 Courses for 2025~26 Admitted **Undergraduate** Students

Category		Course Titles	Year	Semester	Credits	Hours		Note
						Lecture	Lab	
University Required Credits	Program Required Credits	Chinese Appreciation and Critical Thinking	1 <sup>st</sup>	Fall	2	2	0	
		Chinese Expression and Application	1 <sup>st</sup>	Spring	2	2	0	
		English for General Purposes (1)	1 <sup>st</sup>	Fall	3	3	0	
		English for General Purposes (2)	1 <sup>st</sup>	Spring	3	3	0	
		English for General Specific Purposes: English for Medical and Nursing Purposes	2 <sup>nd</sup>	Fall or Spring	2	2	0	
		Information and Technology (4 credits)	1 <sup>st</sup>	Fall and Spring	2	2	0	
		History and Culture (2 credits)	1 <sup>st</sup>	Fall or Spring	2	2	0	
		Design Thinking and Innovation	1 <sup>st</sup>	Fall or Spring	2	2	0	Select one of the 2 courses
		Esthetics accomplishment						
		Sustainable Development and Practice (1)	1 <sup>st</sup>	Fall	2	2	0	
		Sustainable Development and Practice (2)	1 <sup>st</sup>	Spring	2	2	0	
	Program Elective Credits	General Required (Core) Courses	1 <sup>st</sup> to 4 <sup>th</sup>	Fall and Spring	8~10	8~10	0	2 credits of course from each of the 4 categories (humanities, social science, nature science, and applied life science). The additional 2 credits can be obtained through the following options: (1) Take exploratory courses of other departments. (2) Take any one of the 4 categories of general required (core) courses. (3) Waive the credits by completing a general microcredit course, or a self-learning course approved by the Center of Education.

Category		Course Titles	Year	Semester	Credits	Hours		Note
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University Required Credits (Cont'd)	Exploratory Credits	Exploratory Courses of Other Departments	1 <sup>st</sup> to 4 <sup>th</sup>	Fall and Spring	0~2	0~2	0	
	Physical Program	Physical Education (1)~(4)	1 <sup>st</sup> & 2 <sup>nd</sup>	Fall and Spring	0	2	0	
Cultivation Education	General Lectures (Required)	General Literacy Series (Domains of Literacy: Healthy, Care, Innovation, Excellence)	1 <sup>st</sup> & 2 <sup>nd</sup>	Fall and Spring	0	0	0	1. Students are required to participate in at least 8 campus activities approved by the Center of General Education. 2. Students are required to attend at least 2 lectures from the 4 domains of Literacy: Health, Care Innovation, Excellence. 3. Students must complete the above for graduation.
College Core Courses		General Chemistry	1 <sup>st</sup>	Fall	3	3	0	
		General Chemistry Experiment	1 <sup>st</sup>	Fall	1	0	3	
		General Biology	1 <sup>st</sup>	Fall	3	3	0	
		General Biology Experiment	1 <sup>st</sup>	Fall	1	0	3	
		Organic Chemistry	1 <sup>st</sup>	Spring	3	3	0	
		Organic Chemistry Experiment	1 <sup>st</sup>	Spring	1	0	3	
Department Core Courses		Principles of Food Science	1 <sup>st</sup>	Fall	2	2	0	
		Nutrition (1)	1 <sup>st</sup>	Spring	2	2	0	
		Human Physiology	1 <sup>st</sup>	Spring	2	2	0	
		Nutrition (2)	2 <sup>nd</sup>	Fall	2	2	0	
		Analytical Chemistry	2 <sup>nd</sup>	Fall	2	2	0	
		Nutrition Throughout Life Stages	2 <sup>nd</sup>	Fall	2	2	0	
		Health & Cosmetology	2 <sup>nd</sup>	Fall	2	2	0	
		Biochemistry (1)	2 <sup>nd</sup>	Spring	2	2	0	
		Microbiology	2 <sup>nd</sup>	Spring	2	2	0	
		Food Hygiene and Safety	3 <sup>rd</sup>	Fall	2	2	0	
		Food Additives	3 <sup>rd</sup>	Fall	2	2	0	
		Biochemistry Lab	3 <sup>rd</sup>	Fall	1	0	3	
		Health Biotechnology	3 <sup>rd</sup>	Spring	2	2	0	
		Biostatistics	3 <sup>rd</sup>	Spring	2	2	0	

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		Food Safety Control System	3 <sup>rd</sup>	Spring	2	2	0	
Department Professional Program	Pharmaceutical Cosmetics and Medical Aesthetics Program	Cosmetic materials	2 <sup>nd</sup>	Fall	2	2	0	Practical Course
		Traditional Chinese Medicinal Cosmetology and Practice	2 <sup>nd</sup>	Spring	2	2	0	Academic and Practical Course
		Aromatics and Application Practice	2 <sup>nd</sup>	Spring	2	2	0	Practical Course
		Pharmaceutical Cosmetics	2 <sup>nd</sup>	Spring	2	2	0	Academic Course
		Formulation & Production of Cosmetics (1)	3 <sup>rd</sup>	Fall	2	2	0	Academic Course
		Formulation & Production of Cosmetics (2)	3 <sup>rd</sup>	Spring	2	2	0	Academic Course
		Cosmetic and health care	3 <sup>rd</sup>	Fall	2	2	0	Academic Course
		Functional Cosmetics	3 <sup>rd</sup>	Spring	3	3	0	Practical Course
		Cosmetic Design and Marketing Practice	3 <sup>rd</sup>	Spring	2	2	0	Practical Course
		Formulation & Production of Cosmetics Lab	3 <sup>rd</sup>	Spring	1	0	3	Practical Course
		Quality Control and Regulations of Cosmetics Industry	4 <sup>th</sup>	Fall	2	2	0	Academic Course
		Assays for Cosmetics	4 <sup>th</sup>	Fall	2	2	0	Practical Course
		Assays for Cosmetics Lab	4 <sup>th</sup>	Fall	1	0	3	Practical Course
	Food And Nutrition Program	Principles of Food Science Lab	1 <sup>st</sup>	Fall	1	0	3	Practical Course
		Nutrition Lab	1 <sup>st</sup>	Spring	1	0	3	Practical Course
		Food Processing	2 <sup>nd</sup>	Fall	3	3	0	Academic Course
		Food Chemistry	2 <sup>nd</sup>	Fall	3	3	0	Academic Course
		Meal Planning	2 <sup>nd</sup>	Fall	1	1	0	Academic Course
		Meal Planning Lab	2 <sup>nd</sup>	Fall	1	0	3	Practical Course
		Food Analysis	2 <sup>nd</sup>	Spring	2	2	0	Academic Course
		Dietary Therapy (1)	2 <sup>nd</sup>	Spring	2	2	0	Academic Course
		Dietary Therapy Lab	2 <sup>nd</sup>	Spring	1	0	3	Practical Course
		Nutrition Assessment	2 <sup>nd</sup>	Spring	2	2	0	Academic Course
		Management of Food Processing Plants	2 <sup>nd</sup>	Spring	2	2	0	Academic Course
		Food Microbiology	3 <sup>rd</sup>	Fall	2	2	0	Academic Course

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Department Professional Program (Cont'd)	Food And Nutrition Program (Cont'd)	Biochemistry (2)	3 <sup>rd</sup>	Fall	2	2	0	Academic Course
		Quantity Food Production Planning & Management	3 <sup>rd</sup>	Fall	2	2	0	Academic Course
		Quantity Food Production Planning & Management Lab	3 <sup>rd</sup>	Fall	1	0	3	Practical Course
		Dietary Therapy (2)	3 <sup>rd</sup>	Fall	3	3	0	Academic Course
		Clinical Nutrition	3 <sup>rd</sup>	Spring	2	2	0	Practical Course
		Public Health Nutrition	3 <sup>rd</sup>	Spring	2	2	0	Academic Course
Department Elective Courses		Food Processing Lab	2 <sup>nd</sup>	Fall	1	0	3	
		Cosmetology (1)	2 <sup>nd</sup>	Fall	2	3	0	
		Microbiology Lab	2 <sup>nd</sup>	Spring	1	0	3	
		Food Analysis Lab	2 <sup>nd</sup>	Spring	1	0	3	
		Cosmetology (2)	2 <sup>nd</sup>	Spring	2	3	0	
		Food Microbiology Lab	3 <sup>rd</sup>	Fall	1	0	3	
		Nutrition Counseling and Education	3 <sup>rd</sup>	Fall	2	2	0	
		Modeling Design	3 <sup>rd</sup>	Fall	2	2	0	
		Pharmacology	3 <sup>rd</sup>	Fall	2	2	0	
		Case Reading	3 <sup>rd</sup>	Spring	1	1	0	
		Literature Study	3 <sup>rd</sup>	Spring	1	1	0	
		*Basic Nutrition Internship	3 <sup>rd</sup>	Spring	1	0	0	
		Nutrition for Intestinal and Intravenous Application	3 <sup>rd</sup>	Spring	2	2	0	
		Medical Cosmetics Instruments	3 <sup>rd</sup>	Spring	2	2	0	
		Nutritional Biochemistry	4 <sup>th</sup>	Fall	2	2	0	
		Long-Term Care and Geriatric Nutrition	4 <sup>th</sup>	Fall	2	2	0	
		Practice in Medical Cosmetics Industry	4 <sup>th</sup>	Fall	2	2	0	
		Professional Practicum	4 <sup>th</sup>	Spring	1	0	0	Each internship credit shall be based on a minimum of 60 hours and a maximum of 80 hours
		Practical Training	4 <sup>th</sup>	Spring	1	0	0	

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Department Elective Courses (Cont'd)	*Clinical Nutrition Practicum	4 <sup>th</sup>	Spring	3	0	0	UMSA can study in Fourth grade, first semester.
	*Dietary Management Practicum	4 <sup>th</sup>	Spring	2	0	0	
	*Community Nutrition Practicum	4 <sup>th</sup>	Spring	1	0	0	

\* To qualify for the Professional and Technical Senior Examination for Dietitians, students must complete 7 departmental elective credits: Basic Nutrition Internship (1), Clinical Nutrition Internship (3), Diet Management Internship (2), and Community Nutrition Internship (1).

### 7+1 Diversion Internship Program

Category		Course Titles	Year	Semester	Credits	Hours		Note
						Lecture	Lab	
Internship Program	Internship Course in Healthcare Industry Applications	Internship in Industry	4 <sup>th</sup>	Spring	3	0	0	1. Each internship credit shall be based on a minimum of 60 hours and a maximum of 80 hours. 2. The total number of credits per semester shall not exceed 9, with a maximum of 720 hours. 3. Internship credits counted forward graduation requirements shall be limited to a maximum of 18 credits, not exceeding 1,440 hours in total.
		Ethics for worksite	4 <sup>th</sup>	Spring	2	0	0	
		Healthcare industry Marketing and Communication	4 <sup>th</sup>	Spring	2	0	0	
		Chain Store Service	4 <sup>th</sup>	Spring	2	0	0	