

COURSE SETTING AND ASSIGNMENT TABLE OF FOOD SCIENCE AND ENGINEERING

NO. 课程 编号	School 开课 学院	Course Title 课程名称	Course Credit 课程 学分	Total Hours 总 学时	Theory Hours 理论 学时	Practic e 实践 学时	Require d/ 必修/ 选修	Credit assignment 应修 学分	Term 学期
A001	OEC	汉语-I Chinese-I	10	150	150		R	10	1
A002	FBEC	食品科学与工程专业导论 Introduction of Course setting and assignment	1	15	15		R	1	1
A003	SC	高等数学 Advanced Mathematics C	4	60	60		R	4	1
A004	PEC	大学体育（基础）College P.E. （basic）	2	30	30		R	2	1
A005	CCE	无机化学B实验 Inorganic chemistry Lab.	1	15		15	R	1	1
A101	CSC	计算机基础 Computer basic	2	30	20	10	S		1
B001	CCE	无机化学B Inorganic chemistry B	3	45	45		R	3	1
B002	MEC	工程图学 Engineering Graphics	4	60	50	10	R	4	1
		Total						25	
A006	OEC	汉语-II Chinese-II	10	150	150		R	10	2
A007	PEC	大学体育（基础）College P.E. （basic）	2	30	30		R	2	2
A008	SC	大学物理 College Physics C	3	45	45		R	3	2
A009	SC	大学物理实验College Physics Lab.	1.5	22		22	R	1.5	2
A010	SC	高等数学 Advanced Mathematics C	4	60	60		R	4	2
B003	CCE	分析化学B Analytical chemistry B	3	45	45		R	3	2
B004	CCE	分析化学B实验 Analytical chemistry Lab.	1	15		15	R	1	2
A103	CSC	程序设计（C/VB）	5	75	60	15	S	5	2
		Total						29.5	
A011	OEC	汉语-III Chinese-III	10	150	150		R	10	3
A012	MC	线性代数Linear algebra	2	30	30		R	2	3
A013	SC	大学物理 College Physics C	3	45	45		R	3	3
A014	SC	大学物理实验College Physics Lab.	1	15		15	R	1	3
A104	PEC	大学体育(选项)College P.E. （Selective）	1	30	30		S	1	3
B005	CCE	有机化学B Organic Chemistry B	4	60	60		R	4	3
B006	CCE	有机化学B实验 Organic Chemistry Lab.	2	30		30	R	2	3
B007	MEC	机械工程基础 Fundamentals of Mechanical Engineering	5	75	75		R	5	3
		Total						28	
A015	OEC	汉语-IV Chinese-IV	10	150	150		R	10	4
A016	MC	概率统计 Probability and Statistics	3	45	45		R	3	4
A105	FBEC	中国文化概论Overview of China	2	30	30		S		4
A106	PEC	大学体育(选项)College P.E. （Selective）	1	30	30		S	1	4
B008	FBEC	生物化学 Biochemistry	6	90	65	25	R	6	4
B009	CCE	物理化学B Physical chemistry B	3	45	45		R	3	4
B010	CCE	物理化学B实验 Physical chemistry Lab.	1	15		15	R	1	4

B101	FBEC	创新方法导论Innovation method introduction	1	15	15		S	3	4
B102	FBEC	试验设计方法Experimental design	2	30	30		S		4
B103	FBEC	营养生理学Nutrition physiology	1.5	24	20	4	S		4
		Total						27	
A017	OEC	HSK Test汉语水平考试	2	30	30		R	2	5
A107	OEC	Civil Chinese-I食品专业汉语-I	2	30	30		S	2	
B011	FBEC	微生物学 Microbiology	5	75	50	25	R	5	5
B012	FBEC	食品工程原理 Principle of food engineering	6	90	78	12	R	6	5
B013	FBEC	食品化学 Food Chemistry	4	60	45	15	R	4	5
B014	EIEC	电工电子学B Electronics in electrical engineering B	5	75	75		R	5	5
B015	EIEC	电工电子学实验B Electronics in electrical engineering Lab.	1	15		15	R	1	5
B105	FBEC	食品物理学Food physics	1.5	24	24		S	3.5	5
B104	FBEC	食品营养学Food and nutrition	2	30	30		S		5
B106	FBEC	食品免疫学Food immunology	2	30	30	0	S		5
B107	FBEC	食品原料学 Food raw materials	2	30	30	0	S		5
		Total						28.5	
A108	OEC	Civil Chinese食品专业汉语-II	2	30	30		R	2	
A102	LC	文献检索Literature Retrieval	1	15	15		S	1	
B016	FBEC	食品分析 Food analysis	2	30	15	15	R	2	6
B017	FBEC	现代食品检测技术 Modern food detection technology	3	45	30	15	R	3	6
C001	FBEC	食品工艺学概论Introduction to food processing technology	1.5	24	20	4	R	1.5	6
C002	FBEC	果蔬食品工艺学 Fruit and vegetable food processing technology	1.5	24	20	4	R	1.5	6
C003	FBEC	粮油食品工艺学Grain and oil food processing technology	1.5	24	20	4	R	1.5	6
C004	FBEC	食品加工机械与设备Food processing machinery and equipment	4	60	54	6	R	4	6
C005	FBEC	食品工厂设计The design of food factory	2	30	30		R	2	6
C101	FBEC	食品科学研究方法与论文写作Food scientific research methods and thesis writing	1.5	24	24		S	5.5	6
C102	FBEC	食品添加剂Food additives	2	30	30		S		6
C103	FBEC	食品资源与环境 Food resources and environment	1.5	24	24		S		6
C104	FBEC	食品感官评定技术 Food sensory evaluation	2	30	24	6	S		6
C105	FBEC	食品分离重组技术Food separation and recombination technology	2	30	30		S		6
C106	FBEC	食品工程新技术New technology of food engineering	2	30	26	4	S		6
C107	FBEC	食品无损检测技术Food nondestructive testing technology	2	30	26	4	S		6
A102	LC	文献检索Literature Retrieval	1	15	15		s	24	
C006	FBEC	畜产食品工艺学Animal food processing technology	1.5	24	20	4	R	1.5	7

C108	FBEC	食品新产品设计与开发New food product design and development	1.5	24	24		S	3.5	7
C109	FBEC	发酵食品工艺学Fermentation food technology	2	30	26	4	S		7
C110	FBEC	食品经济学Food Economics	1.5	24	24		S		7
C111	FBEC	食品质量与安全学Food quality and security	2	30	30		S		7
C112	FBEC	食品生物技术 Food Biotechnology	1.5	24	24		S	3	7
C113	FBEC	食品品质计算机图像处理 Food quality computer image processing	2	30	24	6	S		7
C114	FBEC	食品质量管理学Food quality management	2	30	30		S		7
C115	FBEC	动植物检疫检验Animal and plant quarantine inspection	2	30	30		S		7
C116	FBEC	细胞与分子生物学 Cell and molecular biology	1.5	24	24		S		7
C117	FBEC	食品加工过程模拟优化与控制Food process simulation optimization and control	2	30	30	0	S		7
C118	FBEC	食品工程自动控制及仪表Food engineering automatic control and instrumentation	2	30	30		S		7
C119	FBEC	计算机在食品工程中的应用 Computer application in Food Engineering	1.5	24	24		S		7
C120	FBEC	食品品质计算机图像处理 Food quality computer image processing	2	30	24	6	S		7
C121	FBEC	食品加工中的传质与传热Mass transfer and heat transfer in food processing	2	30	26	4	S		7
C122	FBEC	食品物流学导论Food introduction to logistics	1.5	24	20	4	S	7	
C123	FBEC	食品标准与法规Food standards and regulations	2	30			S	2	7
C124	FBEC	食品文化概论Food culture	2	30			S		7
C125	FBEC	食品包装学Food packaging	2	30			S		7
C126	FBEC	功能食品导论Introduction to functional food	2	30			S		7
		Total						10	
		Total in all						172	

PROFESSIONAL PRACTICE SCHEDULE

NO. 课程 编号	School 开课 学院	Course Title 环节名称	Course Credit 学分	Total Weeks 总周数	Term 学期
P001	OEC	入学教育Pracice for boarding	3	3	1
P002	Scholl-run factory	金工实习Metalworking practice	3	3	2

P003	MSC	机械工程基础课程设计 Fundamentals of mechanical engineering curriculum design	3	3	3
P004	FBEC	专业认识实习Cognition practice	3	3	4
P005	FBEC	食品工程原理课程设计Food engineering principle curriculum design	3	3	5
P006	FBEC	食品工厂设计课程设计Food factory design curriculum design	3	3	6
P007	FBEC	专业生产实习production practice	3	3	7
P0008	FBEC	食品专业综合实验Food processing comprehensive experiment	3	3	7
P009	FBEC	毕业设计（论文）Graduation design (Thesis)	15	15	8
		Total	39	39	

ABBREVIATIONS

OEC	Oversea educational college海外教育学院
CCE	School of chemistry and chemical engineering化学化工学院
MEC	School of Mechanical Engineering 机械工程学院
SC	College of Science理学院
CSC	Coputer Science College计算机学院
FBEC	Food and Biological engineering college食品学院
LC	labray center图书馆

NOTE

1. Courses of type A are General Module Curriculum. Courses of type B are Professional foundation Module Curriculum. Courses of type C are Professional Module Curriculum. Courses of type P are Professional Practice Module Curriculum. Courses of type A0, B0, C0 are Required Curriculum, Courses of type A1, B1, and C1 are Selective Curriculum. 课程类别为A的属于通识模块课程，为B的为专业基础模块课程，为C的为专业模块课程，为P的是实践环节课程。课程编号为A0, B0, C0的为必修课程，A1, B1, C1的为选修课程。 2. Credit assignment is the credit that you should got. One can select the selective curriculums to match the Credit assignment. 学分分配部分是指学生应当获得的学分。学生可以从多门选修的课程中选择，以达到满足学分分配的要求。 3 Students shoul select two courses from A105, A107, A108. 学生要求从 A105, A107, A108三门课程中选修其中的2门。 4. Students shoul select one courses from A101 and A102. 学生要求从A101和A102课程中选择1门课程选修。 5. Four courses of C123, C124, C125, C126 are network courses. C123, C124, C125, C126是网络自学课程。

CREDIT ALLOCATION

类别Category	学分分配比例 Credit allocation proportion		学分分配Credit allocation		学分Credit
	必修课 Required	选修课 Selective	必修课 Required	选修课 Selective	
通识教育平台课程General Module Curriculum	85.28%	14.72%	69.5	12	81.5
学科专业基础平台课程Professional foundation Module Curriculum	89.92%	10.08%	58	6.5	64.5
专业（方向）模块课程Professional Module Curriculum	46.15%	53.85%	12	14	26
实践环节Professional Practice Module Curriculum					39
合计					211