

Department of Food Science

Course Title	Credits	Year
BASIC SUBJECTS		
BASIC CHEMISTRY	2	1
ORGANIC CHEMISTRY	2	1
BASIC ANALYTICAL CHEMISTRY	2	1
BASIC ANALYTICAL CHEMISTRY II	2	2
HUMAN PHYSIOLOGY	2	1
FEEDING PHYSIOLOGY	2	2
MICROBIOLOGY	2	2
THEORY OF FOOD SPECIALIST	2	1
PRACTICAL STATISTICS	2	3
INTRODUCTION TO FOOD SCIENCE AND TECHNOLOGY	2	1
FOOD SCIENCE		
THEORIES OF FOOD SCIENCE I	2	1
THEORIES OF FOOD SCIENCE II	2	2
FUNCTIONAL FOOD SCIENCE	2	3
FOOD ENGINEERING	2	2
FOOD PROCESSING AND PRESERVATION	2	3
SEMINAR ON FOOD EVALUATION	2	3
SPECIAL LECTURES OF FOOD TECHNOLOGY R&D (DEVELOPMENT)	2	2
SPECIAL LECTURES OF FOOD TECHNOLOGY R&D (RESEARCH)	2	2
PRACTICAL EXERCISES OF FOOD TECHNOLOGY R&D	2	3
FOOD HYGIENE	2	2
FUNCTIONAL MICROBIOLOGY	2	3
BASIC EXPERIMENTS IN FOOD AND NUTRITION IA	1.5	1
BASIC EXPERIMENTS IN FOOD AND NUTRITION IB	1.5	1
BASIC EXPERIMENTS IN FOOD AND NUTRITION II	1.5	2
EXPERIMENTS IN APPLIED FOOD SCIENCE	1.5	3
EXPERIMENTS IN FOOD BIOORGANIC CHEMISTRY	1.5	3
EXPERIMENTS IN FOOD HYGIENE	1.5	2
THEORY OF FOOD MANAGEMENT	2	2
BASIC EXPERIMENTS IN MICROBIOLOGY	1.5	2
EXPERIMENTS IN APPLIED MICROBIOLOGY	1.5	3
FOOD ECONOMICS	2	1

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Course Title	Credits	Year
COOKING SCIENCE		
COOKERY SCIENCE	2	2
THEORY OF FOOD DESIGN	2	2
EXPERIMENTS IN COOKERY SCIENCE	1.5	2
EXPERIMENTS IN APPLIED COOKERY SCIENCE	1.5	3
CULINARY SCIENCE	2	1
PRACTICE IN CULINARY SCIENCE I (BEGINNER)	2	1
PRACTICE IN CULINARY SCIENCE II (INTERMEDIATE)	2	1
PRACTICE IN CULINARY SCIENCE III (ADVANCED)	2	2
APPLIED COOKERY I	2	3
APPLIED COOKERY II	2	3
FOOD COORDINATION	2	3
FOOD CULTURE (HISTORY)	2	1
FOOD CULTURE (RESEARCH)	2	1
NUTRITION SCIENCE		
GENERAL THEORY OF NUTRITION I	2	1
BIOCHEMISTRY	2	1
HUMAN NUTRITIONAL BIOCHEMISTRY AND HEALTH	2	2
GENERAL THEORY OF NUTRITION II	2	1
LIFE STAGE NUTRITION I	2	2
LIFE STAGE NUTRITION II	2	2
PRACTICAL TRAINING IN LIFE STAGE NUTRITION I	1.5	2
PRACTICAL TRAINING IN LIFE STAGE NUTRITION II	1.5	3
EXPERIMENTS IN NUTRITIONAL PHYSIOLOGY	1.5	3
SCIENCE OF HEALTH PROMOTION I	2	2
SCIENCE OF HEALTH PROMOTION II	2	3
HEALTH AND EXERCISE SCIENCE	2	2
ETIOLOGY AND PATHOGENESIS OF DISEASE	2	2
RELATED SUBJECTS		
TOPICS IN BIOINFORMATICS	1	3
TOPICS IN BIOINFORMATICS COMMUNICATION EXERCISE IN INTERPROFESSIONAL COMMUNICATION	2	2~
GRADUATION THESIS		
SEMINAR IN FOOD	2	3

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Course Title	Credits	Year
SEMINAR ON FOOD SCIENCE (INCLUDING STUDYING ENGLISH TERMINOLOGY)	2	4
BASIC PRACTICE FOR GRADUATION THESIS	4	3
GRADUATION THESIS	4	4
HOME ECONOMICS		
EARLY CHILDHOOD CARE AND EDUCATION (INCLUDING PRACTICE AND HOMECARE)	2	2
PRINCIPLE OF HOUSE AND DESIGN	2	1
CLOTHING SCIENCE	2	2
DRESSMAKING I	1	2
DRESSMAKING II	1	2
HOME ECONOMICS	2	1
HUMAN AND LIFE	2	1
FAMILY RELATIONS	2	2
FAMILY RESOURCE MANAGEMENT	2	1