

Department of Food and Nutrition (Food Science Major)

Course Title	Credits	Year
BASIC CHEMISTRY	2	1
ORGANIC CHEMISTRY	2	1
BASIC ANALYTICAL CHEMISTRY I	2	1
BASIC ANALYTICAL CHEMISTRY II	2	2
HUMAN PHYSIOLOGY	2	1
FEEDING AND DIGESTIVE PHYSIOLOGY	2	2
MICROBIOLOGY	2	2
THEORIES OF FOOD SCIENCE I	2	1
THEORIES OF FOOD SCIENCE II	2	2
FOOD SCIENCE AND HEALTH	2	3
THEORY OF FOOD SPECIALIST	2	1
FOOD PROCESSING AND PRESERVATION	2	3
SEMINAR ON FOOD EVALUATION	2	3
SPECIAL LECTURES OF FOODTECHNOLOGY R&D (DEVELOPMENT)	2	2
SPECIAL LECTURES ON FOOD TECHNOLOGY R&DI	2	2
SPECIAL LECTURES OF FOODTECHNOLOGY R&D (RESEARCH)	2	2
PRACTICAL EXERCISES OF FOOD TECHNOLOGYR&D	2	3
FOOD HYGIENE	2	2
MICROBIOLOGICAL FANCTION	2	3
BASIC EXPERIMENTS IN FOOD AND NUTRITION I A	1.5	1
BASIC EXPERIMENTS IN FOOD AND NUTRITION I B	1.5	1
BASIC EXPERIMENTS IN FOOD AND NUTRITIONII	1.5	2
EXPERIMENTS IN APPLIED FOOD SCIENCE	1.5	3
EXPERIMENTS IN FOOD BIOORGANIC CHEMISTRY	1.5	3
EXPERIMENTS IN FOOD HYGIENE AND SAFETY	1.5	2
THEORY OF FOOD MANAGEMENT	2	2
BASIC EXPERIMENTS IN MICROBIOLOGY	1.5	2
EXPERIMENTS IN APPLIED MICROBIOLOGY	1.5	3
SCIENCE OF COOKERY	2	2
THEORY OF FOOD DESIGN	2	2
EXPERIMENTS IN SCIENCE OF COOKERY	1.5	2
EXPERIMENTS IN APPLIED COOKERY SCIENCE	1.5	3
COOKERY SCIENCE	2	1
COOKERY I	2	1
COOKERY II	2	1
COOKERY III	2	2

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Course Title	Credits	Year
APPLIED COOKERY I	2	3
APPLIED COOKERY II	2	3
FOOD COORDINATION	2	3
KITCHEN DESIGN THEORY	2	2
GENERAL THEORY OF NUTRITION I	2	1
BIOCHEMISTRY	2	1
HUMAN NUTRITIONAL BIOCHEMISTRY AND HEALTH	2	2
GENERAL THEORY OF NUTRITION II	2	1
APPLIED NUTRITION I	2	2
APPLIED NUTRITION II	2	2
PRACTICAL TRAINING IN APPLIEDNUTRITION I	1.5	2
PRACTICAL TRAINING IN APPLIEDNUTRITION II	1.5	3
EXPERIMENTS IN NUTRITIONAL PHYSIOLOGY	1.5	3
FOOD CULTURE(HISTORY)	2	1
FOOD CULTURE(RESEARCH)	2	1
PATHOLOGICAL BASIS OF THE DISEASES	2	2
SCIENCE OF HEALTH PROMOTHION I	2	2
SCIENCE OF HEALTH PROMOTHION II	2	3
EXERCISE PHYSIOLOGY	2	2
FOOD ECONOMICS	2	1
PRACTICAL STATISTICS	2	3
TOPICS IN BIOINFORMATICS	1	3
COMMUNICATION EXERCISE ININTERPROFESSIONAL COMMUNICATION	2	2~
INTRODUCTION TO FOOD SCIENCE	2	1
BASIC SEMINAR ON FOOD SCIENCE	2	3
SEMINAR ON FOOD SCIENCE	2	4
BASIC PRACTICE FOR GRADUATION THESIS	2	3
GRADUATION THESIS	4	4
EARLY CHILDHOOD CARE AND EDUCATION (INCLUDING PRACTICE AND HOMECARE)	2	2
SCIENCE OF FOOD AND NUTRITION	2	2
PRINCIPLE OF HOUSE AND DESIGN	2	1
CLOTHING SCIENCE	2	2
CULINARY PRACTICE I	1	2
CULINARY PRACTICE II	1	2
DRESSMAKING I	1	2
DRESSMAKING II	1	2