Hungkuang University

Bachelor's Degree in Nutrition – Four-Year College (Day School)

202	2 Course List:										
	ts in this department m				s for gradu	ation, con	nprising:				
General education courses		30 credits /32 hours									
Professional compulsory		63 credits /70 hours									
Elective courses		35 credits /35 hours									
		First year		Second year		Third year		Fourth year		Note	
General education courses 30 credits /32 hours		semester 1	semester 2	semester 1	semester 2	semester 1	semester 2	semester 1	semester 2		
G	Human Spirit (I)		2/2								
	Human Spirit (II)				2/2						
Core	Service Learning (I)		0/1								
	Service Learning (II)				0/1					_	
	Chinese Reading and Writing (I)	2/2								Language education	
	Chinese Reading and Writing (II)		2/2								
	English (I)	2/2									
	English (II)		2/2								
Basic	Application Programming Design	2/2								Information education	
	Introduction on Creativity	2/2								Creative education	
	Innovation Thinking and Application						2/2				
	Aesthetics							2/2		Aesthetics education	
	Democracy and the Rule of Law								2/2	Citizen education	
	History and Civilization								2/2		
	Physical Education	2/2								Physical fitness education	
	Social Sciences			2/2							
ication	Humanities and Arts							2/2			
	tal (credits / hours)	10/10	6/7	2/2	2/3	0/0	2/2	4/4	4/4		
Profess	sional compulsory cour	ses 63 cre	dits (63 ci	redits /70 l	nours)		-	-	-	•	
Human Anatomy		2/2									
Biology		2/2									
Nutrition (I)		3/3									
General Chemistry		2/2								<u> </u>	
Introduction to Medical and Health Care Industry			2/2							Core College Courses	

Nutrition (II)		3/3							
Nutrition Laboratory		1/2							
Organic Chemistry and Experiment		2/2							
Human Physiology and Experiments		4/4							
Food Fundamental and Laboratory		2/2							
Biochemistry (I)			2/2						
Meal Planning			2/2						
Meal Planning Laboratory			1/2						
Nutrition in Life Span			2/2						
Biochemistry (II)				2/2					
Biochemistry Laboratory				1/2					
Nutrition Assessment				2/2					
Biostatistics				2/2					Core College Courses
Basic Practical Training in Nutrition					1/1				Internship for Dietitian Program Requirements
Food Sanitation and Safety					2/2				
Therapeutic Nutrition (I)					3/3				
Therapeutic Nutrition Laboratory (I)					1/2				
Quantity Food Production Planning and Management					2/2				
Quantity Food Production Planning and Management Experiment					3/3				
Therapeutic Nutrition (II)						3/3			
Therapeutic Nutrition Laboratory (II)						1/2			
Public Health Nutrition	1					2/2	1		
Scientific Paper Reading						2/2	1		
Food Chemistry							2/2		
Food Microbiology							2/2		
Laboratory	<u> </u>								-
Seminar (I)							1/2	1/2	-
Seminar (II)								1/2	-
Total (credits / hours)	9/9	14/15	7/8	7/8	12/13	8/9	5/6	1/2	

Elective Credits 35 credits /35 hours

- 1. (1) Those who have not completed Basic Practical Training in Nutrition cannot take nutritionist practice as an elective credit
- (2) If students have not taken Special Topic Research (1), cannot take Special Topic Research (2).
- 2. Students must complete one credit course before graduation.
- 3. Computing Equipment Required Course: application design.
- 4. Those who want to take the "Senior Professional and Technical Examinations of Dietitians ", in addition to completing the required graduation credits, required Basic Practical Training in Nutrition, Practical Training in Nutrition and suggested elective Nutrition Counseling and Communication Skills, Nutrition and Care for Elderly, Assessing Nutrition in Geriatric, Food Analysis and Inspection Laboratory, Food Processing and Laboratory and Dietary Supplement Food and Nutrition.