

Hungkuang University

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

2025 Course List :

Students in this department must fulfill a total of 128 credits for graduation, comprising:										
General education courses		30 credits /32 hours								
Professional compulsory		65 credits /72 hours								
Elective courses		33 credits /33 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	
Core	Human Spirit (I)		2/2							
	Human Spirit (II)				2/2					
	Service Learning (I)		0/1							
	Service Learning (II)				0/1					
Basic	Chinese Reading and Writing (I)	2/2								Language education
	Chinese Reading and Writing (II)		2/2							
	English (I)	2/2								
	English (II)		2/2							
	Workplace Professional English Briefing			2/2						
	Application Programming Design	2/2								Information education
	Introduction on Creativity	2/2								Creative education
	Innovation Thinking and Application						2/2			
	Democracy and the Rule of Law								2/2	Citizen education
	History and Civilization								2/2	
	Physical Education	2/2								Physical fitness education
Classification	Social Sciences							2/2		
	Humanities and Arts			2/2						
Total (credits / hours)		10/10	6/7	4/4	2/3	0/0	2/2	2/2	4/4	
Professional compulsory courses 65 credits (65 credits /72 hours)										
Human Anatomy		2/2								
Biology		2/2								
Nutrition (I)		3/3								
General Chemistry		2/2								

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					
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						2/2			
Scientific Paper Reading						2/2			
Special Topic Research (I)							1/1		
Food Chemistry							2/2		
Food Microbiology Laboratory							2/2		
Seminar (I)							1/2		
Special Topic Research (II)								1/1	
Seminar (II)								1/2	
Total (credits / hours)	9/9	14/15	7/8	7/8	12/13	8/9	6/7	2/3	

Elective Credits 33 credits /33 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.