

Teaching Schedule of Food Science and Engineering

| Course type | Course Code | Main Course | Course Name | Exam | Credits | Hours Distribution | | Weekly hours allocated by the Semester | | | | | | | | School |
|---------------------------|---|-------------|---|------|---------|--------------------|---------------|--|------|----------|----------|------|-----|-----|---|--------|
| | | | | | | Theoretical Hrs | Practical Hrs | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | |
| General Education Course | Humanistic Education & Moral Cultivation | | | | | | | | | | | | | | | |
| | Scientific Spirit & Technical Innovation | | | | | | | | | | | | | | | |
| | Corporate Culture & Professional Accomplishment | | | | | | | | | | | | | | | |
| | Subtotal | | | | | 8 | 120 | | | | | | | | | |
| Public Basic Course | B1110639 | * | College English 1 | √ | 3 | 48 | 0 | 3*16 | | | | | | | | 11 |
| | B1110640 | * | College English 2 | √ | 3 | 48 | 0 | | 3*16 | | | | | | | 11 |
| | B1110632 | | College English 3 | | 2 | 32 | 0 | | | 2*16 | | | | | | 11 |
| | B1110626 | * | College English 4 | √ | 2 | 32 | 0 | | | | 2*16 | | | | | 11 |
| | B123001 | | Physical Education (PE) 1 | | 1 | 32 | 0 | 2*16 | | | | | | | | 23 |
| | B123002 | | Physical Education (PE) 2 | | 1 | 32 | 0 | | 2*16 | | | | | | | 23 |
| | B1230003 | | Physical Education (PE) 3 | | 0.5 | 32 | 0 | | | 2*16 | | | | | | 23 |
| | B1230004 | | Physical Education (PE) 4 | | 0.5 | 32 | 0 | | | | 2*16 | | | | | 23 |
| | B1040140 | | Fundamental to Python Programming | | 2 | 24 | 16 | | 4*10 | | | | | | | 4 |
| | B1040133 | | Modern Information Technology Foundation | | 2 | 24 | 16 | 4*10 | | | | | | | | 4 |
| | B1280005 | * | Basic Principles of Marxism | √ | 3 | 40 | 8 | 3*16 | | | | | | | | 28 |
| | B1280008 | * | Ethics & Law Basis | √ | 3 | 40 | 8 | | 3*16 | | | | | | | 28 |
| | B1280006 | * | Introduction to Marxism & Theoretical System of Socialism with Chinese Characteristics I | √ | 2 | 26 | 6 | | | | 2*16 | | | | | 28 |
| | B1280007 | * | Introduction to Marxism & Theoretical System of Socialism with Chinese Characteristics II | √ | 3 | 40 | 8 | | | | | 3*16 | | | | 28 |
| | B1280009 | | Brief Introduction to Chinese Modern History | √ | 3 | 40 | 8 | | | 3*16 | | | | | | 28 |
| | B122004 | | College Physics A1 | √ | 3 | 48 | 0 | | | 4*10/2*4 | | | | | | 22 |
| | B122005 | | College Physics A2 | √ | 3 | 48 | 0 | | | | 4*10/2*4 | | | | | 22 |
| | B1221031 | * | Advanced Mathematics (for engineering students) 1 | √ | 6 | 96 | 0 | 6*16 | | | | | | | | 22 |
| | B1221032 | * | Advanced Mathematics (for engineering students) 2 | √ | 4 | 64 | 0 | | 4*16 | | | | | | | 22 |
| | B1221025 | | College Physics Experiment 1 | | 0.5 | 3 | 21 | | | | 3*8 | | | | | 22 |
| | B1221026 | | College Physics Experiment 2 | | 1 | 0 | 24 | | | | | 3*8 | | | | 22 |
| | B1230001 | | College Students' Sports Assessment (1) | | 0.5 | 0 | 8 | | | | | | 2*4 | | | 23 |
| | B1230002 | | College Students' Sports Assessment (2) | | 0.5 | 0 | 8 | | | | | | | 2*4 | | 23 |
| | B1280001 | | College Affairs & Policies (1) | | 0.5 | 8 | 0 | 2*4 | | | | | | | | 28 |
| | B1280002 | | College Affairs & Policies (2) | | 0.5 | 8 | 0 | | 2*4 | | | | | | | 28 |
| | B1280003 | | College Affairs & Policies (3) | | 0.5 | 8 | 0 | | | 2*4 | | | | | | 28 |
| | B1280004 | | College Affairs & Policies (4) | | 0.5 | 8 | 0 | | | | 2*4 | | | | | 28 |
| | B1240002 | | Mental health promotion | | 0.5 | 8 | 0 | | | | 2*4 | | | | | 24 |
| | B1310003 | | Innovation and entrepreneurship practice | | 0.5 | 8 | 0 | 2*4 | | | | | | | | 31 |
| | B1310001 | | College Students Career Planning & Development | | 1 | 16 | 0 | 2*8 | | | | | | | | 31 |
| | B1310002 | | College Employment & Entrepreneurial Guidance | | 1 | 16 | 0 | | | | | | | 2*8 | | 31 |
| | Subtotal | | | | | 54.5 | 861 | 131 | 14.5 | 16 | 14 | 9 | 3 | 2 | 2 | |
| Basic Disciplinary Course | B2084073 | * | Biology Introduction | | 2 | 28 | 8 | 2*14/4*2 | | | | | | | 8 | |
| | B2084083 | * | General Microbiology | | 1 | 16 | 4 | | | 0*5/4*5 | | | | | 8 | |
| | B2024083 | * | Chemical Engineering Drawing (Including CAD) | √ | 2.5 | 32 | 16 | 4*12 | | | | | | | 2 | |
| | B2024113 | | Fundamentals to Mechanical Equipment | √ | 1.5 | 24 | 0 | | | | 2*12 | | | | 2 | |
| | B2035102 | | Electrotechnics | √ | 1.5 | 24 | 4 | | | | | 2*14 | | | 3 | |
| | B2073242 | * | Inorganic Chemistry C | √ | 2 | 32 | 0 | 2*16 | | | | | | | 7 | |
| | B2073243 | | Inorganic Chemistry Experiment C | | 1 | 0 | 32 | 4*8 | | | | | | | 7 | |
| | B2073240 | * | Analytical Chemistry C | √ | 2 | 32 | 0 | | 2*16 | | | | | | 7 | |
| | B2073241 | | Analytical Chemistry Experiment C | | 1 | 0 | 32 | | 4*8 | | | | | | 7 | |
| | B207054 | * | Organic Chemistry B | √ | 5 | 80 | 0 | | 5*16 | | | | | | 7 | |

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|---|----------|--|--|---|------|-----|-----|----|-----|----------|----------|----------|----------|-----|--|----|---|
| | B2073237 | | Organic Chemistry Experiment B | | 1 | 0 | 32 | | 4*8 | | | | | | | 7 | |
| | B2073231 | | Basic Physical Chemistry | √ | 3 | 48 | 0 | | | 4*12 | | | | | | 7 | |
| | B2073232 | | Basic Physical Chemistry Experiment | | 0.5 | 4 | 16 | | | 0*10/4*5 | | | | | | 7 | |
| | B2220034 | | Linear Algebra A | √ | 2 | 32 | 0 | | | 2*16 | | | | | | 22 | |
| | B222007 | * | Probability & Statistics | √ | 2 | 32 | 0 | | | | 2*16 | | | | | 22 | |
| | Subtotal | | | | 28 | 384 | 144 | 12 | 13 | 6 | 4 | 2 | | | | | |
| Basic Specialty Course | B2084081 | * | Food Biochemistry | √ | 3 | 48 | 0 | | | 4*12 | | | | | | 8 | |
| | B2084039 | | Biochemistry (experiment) | | 1 | 0 | 32 | | | 4*8 | | | | | | 8 | |
| | B2084079 | * | Unit Operations in Food Processing | √ | 4 | 58 | 12 | | | | 4*13/6*3 | | | | | 8 | |
| | B2084058 | * | Food Chemistry | √ | 3 | 36 | 24 | | | | 3*12/4*6 | | | | | 8 | |
| | B2084085 | * | Food Microbiology | √ | 2 | 32 | 0 | | | | 2*16 | | | | | 8 | |
| | B2084061 | | Food Microbiology (experiment) | | 1 | 0 | 32 | | | | 4*8 | | | | | 8 | |
| | B2084063 | * | Food Nutrition | √ | 2 | 32 | 0 | | | | | 4*8 | | | | 8 | |
| | B2084056 | * | Food Analysis | √ | 2 | 32 | 0 | | | | | 2*16 | | | | 8 | |
| | B2084057 | | Food Analysis (experiment) | | 1 | 0 | 32 | | | | | 4*8 | | | | 8 | |
| | Subtotal | | | | 19 | 238 | 132 | | | 4 | 13 | 12 | | | | | |
| Specialized Course (Compulsory) | B3084165 | * | Principles in Food Processing(Food Technology 1) | √ | 1.5 | 24 | 0 | | | | | 4*6 | | | | 8 | |
| | B3084219 | * | Soft Drink Technology (Food Technology 2) | √ | 1.5 | 20 | 12 | | | | | 2*10/6*2 | | | | 8 | |
| | B3084220 | * | Dairy Products (Food Technology 3) | √ | 1.5 | 20 | 12 | | | | | | 2*10/4*3 | | | 8 | |
| | B3084221 | * | Baking Food process (Food Technology 4) | | 1.5 | 16 | 24 | | | | | 4*4/4*6 | | | | 8 | |
| | B3084240 | * | Machine and Equipment of Foods Processing | √ | 2 | 30 | 8 | | | | | | 3*10/8*1 | | | 8 | |
| | B208311 | * | Food Safety & Quality Control | √ | 2 | 32 | 0 | | | | | | | 4*8 | | 8 | |
| | B3084218 | | The computer applied in experimental design and statistical analysis of food science | | 1 | 8 | 16 | | | | | | 2*12 | | | 8 | |
| | B3084241 | * | Food Manufactory Processing System and Environmental Protection | | 2 | 32 | 4 | | | | | | 4*8/4*1 | | | 8 | |
| | B3084224 | | Modern instrumental Analysis of Food | | 2 | 24 | 24 | | | | | | 4*12 | | | 8 | |
| | B408210A | | Flavor Chemistry | √ | 1.5 | 24 | 0 | | | | | | 2*12 | | | 8 | |
| | Subtotal | | | | 16.5 | 230 | 100 | | | | | 9 | 12 | 4 | | | |
| Specialized Elective Course (Limited) | Module A | | | | | | | | | | | | | | | | |
| | B2084040 | | Introduction of Food Science | | 1 | 16 | 0 | | 2*8 | | | | | | | | 8 |
| | B3084223 | | Food Sensory Evaluation | | 1.5 | 16 | 24 | | | | | 2*8/4*6 | | | | | 8 |
| | B4084162 | | Scientific Literature Retrieval & Its Writing | | 1 | 8 | 16 | | | | | | 2*12 | | | | 8 |
| | B4084226 | | Food Enterprises Management and Ethics of Engineering Technology | | 1 | 16 | 0 | | | | | | 2*8 | | | | 8 |
| | Subtotal | | | | 4.5 | 56 | 40 | | | | | | | | | | |
| Specialized Elective Course (Non-limited) | Module B | | | | | | | | | | | | | | | | |
| | B408325 | | Principle of Food Preservation | | 1.5 | 24 | 0 | | | | | | 2*12 | | | | 8 |
| | B4084218 | | Application of Food Additives | | 2 | 24 | 24 | | | | | | 3*8/4*6 | | | | 8 |
| | B4084163 | | Agricultural Products Processing Technology (Food Technology 5) | | 1 | 16 | 0 | | | | | | | 2*8 | | | 8 |
| | B4084168 | | Food Technology of (confections & chocolates processing) | | 2 | 28 | 8 | | | | | | 4*7/4*2 | | | | 8 |
| | B408310 | | Science of Functional Food | | 1.5 | 24 | 0 | | | | | | 3*8 | | | | 8 |
| | B4084219 | | Coffee Science and Technology | | 2 | 16 | 32 | | | | | | 2*8/4*8 | | | | 8 |
| | B4084164 | | Food Packaging | | 2 | 32 | 0 | | | | | | | 4*8 | | | 8 |
| | Module C | | | | | | | | | | | | | | | | |
| | B4084217 | | Modern Food Microbiology Detection | | 2 | 16 | 32 | | | | | | 4*4/8*4 | | | | 8 |
| | B4084200 | | Food Toxicology and Experiment | | 2 | 24 | 24 | | | | | | 3*8/8*3 | | | | 8 |
| | B408326 | | Physical Properties of Food | | 1.5 | 24 | 0 | | | | | | | 3*8 | | | 8 |
| | B4084176 | | Technology of Food Flavor Analysis | | 1 | 8 | 16 | | | | | | 2*4/4*4 | | | | 8 |
| B4084173 | | Food Flavor & Its Technology & Application | | 2 | 24 | 16 | | | | | | | 3*8/4*4 | | | 8 | |

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|------------------------|----------|---|-----|------|-------|------|------|----|------|------|------|------|-------|----|
| | B4084182 | Introduction to Food Biotechnology | 2 | 32 | 0 | | | | | | 4*8 | | | 8 |
| | Module D | | | | | | | | | | | | | |
| | B408329 | Food Production & Its Standard & Code | 1.5 | 24 | 0 | | | | | | 2*12 | | | 8 |
| | B4084177 | Food Logistics Management | 2 | 32 | 0 | | | | | | | 4*8 | | 8 |
| | B4084220 | Introduction of food marketing and E-Business | 2 | 32 | 0 | | | | | | | 4*8 | | 8 |
| | B4084184 | Introduction to Food Culture | 1 | 16 | 0 | | | | | | 2*8 | | | 8 |
| | B4084181 | English for Food Science | 1 | 16 | 0 | | | | | | | 4*4 | | 8 |
| | Subtotal | | 9.5 | 152 | 0 | | | | | | | | | |
| Comprehensive Practice | B6270001 | Military Affairs & Its Theory | (2) | (36) | 0 | 32*2 | | | | | | | | 27 |
| | B6270002 | Military Training | (2) | 0 | (112) | 32*2 | | | | | | | | 27 |
| | Subtotal | | (4) | (36) | (112) | | | | | | | | | |
| Practice | B624009 | Engineering Practice | 3 | 0 | 96 | | | | 32*3 | | | | | 24 |
| | B708303B | Principles for Food Processing Engineering (comprehensive experiment) | 1 | 0 | 32 | | | | | 32*1 | | | | 8 |
| | B708303A | Principles for Food Processing Engineering: Course Design | 1 | 0 | 32 | | | | | | 32*1 | | | 8 |
| | B7083098 | Training of Food Nutrition | 1 | 0 | 32 | | | | | | 16*2 | | | 8 |
| | B7083043 | Enterprise Cognition Practice | 1 | 0 | 32 | | 16*2 | | | | | | | 8 |
| | B708408 | Production Practice | 2 | 0 | 64 | | | | | | | 32*2 | | 8 |
| | B708306 | Graduation Practice | 2 | 0 | 64 | | | | | | | | 16*4 | 8 |
| | B7083086 | Graduation Project (Paper) | 12 | 0 | 576 | | | | | | | 32*4 | 32*14 | 8 |
| | B7083114 | Design for Food Machinery and Equipment | 2 | 0 | 64 | | | | | | | 32*2 | | 8 |
| | B7083111 | Comprehensive Training of Food Technology | 2 | 0 | 64 | | | | | | 32*2 | | | 8 |
| | B7083102 | Training of Food Quality Control | 1 | 0 | 32 | | | | | | | 32*1 | | 8 |
| | | Subtotal | | 28 | 0 | 1088 | | | | | | | | |
| | Total | | 168 | 2041 | 1635 | 26.5 | 29 | 30 | 27 | 24 | 24 | 8 | - | |