

Type A Courses

No.	School	Name of Course	Term	Credit	Total Hours	Theory Hours	Practice Hours	Required Elective
A0101	IIEC	Chinese-I 汉语-I	1	18	270	270	0	Required
A0102	IIEC	Chinese-II 汉语-II	2	10	150	150	0	Required
A0103	IIEC	Chinese-III 汉语-III	3	10	150	150	0	Required
A0104	IIEC	Chinese-IV 汉语-IV	4	10	150	150	0	Required
A0200	IIEC	HSK Test 汉语水平考试	5	2	30	30	0	Required
A0301	CFBE	Civil Chinese-I 食品汉语	6	4	60	60	0	Elective
A0302	CFBE	Civil Chinese 食品汉语-II	7	4	60	60	0	Elective
A0400	SCSTE	Computer Science 计算机科学	3	2	30	30	0	Elective
A0501	SD	Physical Education-I 体育-I	1	2	30	30	0	Elective
A0502	SD	Physical Education-II 体育-II	2	2	30	30	0	Elective
A0503	SD	Physical Education-III 体育-III	3	2	30	30	0	Elective
A0504	SD	Physical Education-IV 体育-IV	4	2	30	30	0	Elective
A0600	FS	Higher Mathematics 高等数学	1	6	90	90	0	Required
A0700	FS	Physics 物理学	1	6	90	90	0	Required
A0800	FS	Linear algebra 线性代数	2	2	30	60	0	Required
A0900	FS	Probability and Statistics 概率统计	3	2	30	30	0	Required
A1000	FS	Physics experiment 大学物理实验	2	2	30	0	0	Required
A1100	SFBE	Introductory Food Sciences 食品科学导论	1	1	15	15	0	Required
A1200	SFBE	Principles of Food Engineering 食品工程原理	2	6	90	90	0	Required
A1000	IIEC	Overview of China 中国文化概论	1	4	60	60	0	Elective

		Total A		97	1455	1455	0	
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Type B Courses

No.	School	Name of Course	Term	Credit	Total Hours	Theory Hours	Practice Hours	Required Elective
B0100	SFBE	Introduction of food science and engineering topics 食品科学与工程专题导论	2	1	15	15	0	Required
B0200	SCCE	Inorganic Chemistry 无机化学	1	4	60	45	15	Required
B0301	SCCE	Analytical Chemistry 分析化学	2	4	60	45	15	Required
B0302	SCCE	Organic Chemistry 有机化学	3	6	90	60	30	Required
B0401	SCCE	Physical Chemistry 物理化学	4	3	45	45	0	Required
B0402	SME	Engineering Graphics 工程图学	1	4	60	60	10	Required
B0500	SME	The basis of Mechanical Engineering 机械工程基础	3	5	75	69	6	Required
B0601	SFBE	Biochemistry 生物化学	4	6	90	65	25	Required
B0602	CFBE	Microbiology 微生物学	5	5	75	50	25	Required
B0700	SFBE	Introduction to innovative approaches 创新方法导论	4	1	15	15	0	Elective
B0800	SFBE	Food Chemistry 食品化学	5	4	60	45	15	Required
B0900	SFBE	Food Analysis 食品分析	6	2	30	15	15	Required
B1001	SFBE	Modern food testing technology 现代食品检测技术	6	3	45	30	15	Required
B1002	SEE	Electronic electrotechnics 电子电工学	5	6	90	75	15	Required
B1100	SFBE	Food Physics 食品物理学	5	1.5	24	20	4	Elective
B1200	SFBE	Food and Nutrition 食品营养学	5	2	30	24	6	Elective
B1300	SFBE	Nutritional physiology 营养生理学	4	1.5	24	20	4	Elective
B1400	SFBE	Food Immunology 食品免疫学	5	2	30	30	0	Elective
B1500	SFBE	Food materials science 食品原科学	5	2	30	30	0	Elective

B1600	SFBE	Design methods of Experimental 实验设计方法	4	2	30	26	4	Elective
		Total B		65	978	784	204	

Type C Courses

No.	School	Name of Course	Term	Credit	Total Hours	Theory Hours	Practice Hours	Required Elective
C0100	SFBE	Food Research Methods and Thesis Writing 食品科学研究方法与论文写作	6	1.5	24	24	0	Elective
C0200	SFBE	New Food Product Design and Development 食品新产品设计与开发	7	1.5	24	24	0	Elective
C0300	SFBE	Fermented food Technology 发酵食品工艺学	7	2	30	26	4	Elective
C0400	SFBE	Food Economics 食品经济学	7	1.5	24	24	0	Elective
C0500	SFBE	Food Additives 食品添加剂	6	2	30	30	0	Elective
C0601	SFBE	Food Quality and Safety Studies 食品质量与安全学	7	2	30	30	0	Elective
C0602	SFBE	Food resources and the environment (water and waste management) 食品资源与环境(水及废弃物管理)	6	1.5	24	24	0	Elective
C0603	SFBE	Food quality Management 食品质量管理学	7	2	30	30	0	Elective
C0700	SFBE	Food Biotechnology 食品生物技术	7	1.5	24	24	0	Elective
C0800	SFBE	Animal and Plant Quarantine Inspection 动植物检疫检验	7	2	30	30	0	Elective
C0900	SFBE	Cell and Molecular Biology 细胞与分子生物学	7	1.5	24	24	0	Elective
C1001	SFBE	Food sensory evaluation Techniques 食品感官评定技术	6	2	30	24	6	Elective
C1002	SFBE	Food separation and recombinant technology 食品分离重组技术	6	1.5	24	24	0	Elective
C1003	SFBE	Simulation optimization and Control in Food processing 食品加工过程模拟优化与控制	7	2	30	30	0	Elective
C1101	SFBE	Automatic control and instrumentation of Food Engineering 食品工程自动控制及仪表	7	2	30	30	0	Elective
C1102	SFBE	Computer applications in food engineering 计算机在食品工程中的应用	7	1.5	24	24	0	Elective
C1201	SFBE	Food engineering new technologies 食品工程新技术	6	2	30	26	4	Elective
C1202	SFBE	Food nondestructive testing technology 食品无损检测技术	6	2	30	26	4	Elective
C1300	SFBE	Food quality computer image processing	7	2	30	24	0	Elective

		食品品质计算机图像处理						
C1400	SFBE	Mass transfer and heat transfer in food processing 食品加工中的传质与传热	7	2	30	26	4	Elective
C1501	SFBE	Introduction of Food Logistics 食品物流学导论	7	2	24	20	0	Elective
C1502	SFBE	Food standards and regulations 食品标准与法规	7	1.5	30	0	0	Elective
C1600	SFBE	Introduction of food culture 食品文化概论	7	2	30	0	0	Elective
C1700	SFBE	Food Packaging 食品包装学	7	2	30	0	0	Elective
C1800	SFBE	Introduction of functional foods 功能食品导论	7	2	30	0	0	Elective
C2000	SFBE	Introduction of Food Technology 食品工艺学概论	6	1.5	24	20	4	Required
C2100	SFBE	Fruit & Vegetable Processing Technology 果蔬食品工艺学	6	1.5	24	20	4	Required
C2200	SFBE	Livestock Product Processing Technology 畜产食品工艺学	7	1.5	24	20	4	Required
C2300	SFBE	Cereals & Oils Processing Technology 粮油食品工艺学	6	1.5	24	20	4	Required
C2400	SFBE	machinery and equipment of Food processing 食品加工机械与设备	6	4	60	54	6	Required
C2500	SFBE	Design of Food factory 食品工厂设计	6	2	30	30	0	Required
		Total C		57.5	882	708	44	

Type D Courses: Clinical Internship at Hospitals

No.	Name of Course	Term	Credit	Weeks	Remark
D0100	Practice for broadening 认识实习	1	1	1	
D0200	Construction practice 食品科学与工程专业生产实习	7	3	3	
D0300	Practice of engineering geology 金工实习	2	3	3	
D0400	Comprehensive test of civil engineering test 食品科学与工程专业认识实习	2	2	2	
D0500	Surveying practice 机械工程基础课程设计	3	3	3	
D0600	Course design work for foundation engineering 食品工程原理课程设计	5	3	3	

D0700	Course design work for road surveying 食品工厂设计课程设计	6	3	3	
D0800	Course design work for architecture and planning 食品工艺综合实验	7	3	3	
D1400	Lectures on special topics and document reading 专题讲座与文献阅读	7	1	1	
D1500	Graduation practice and design 毕业设计（论文）	8	15	15	
	Total D		37	37	

Note:

IEEC- International Education and Exchange College

SCSTE-School of Computer Science and Telecommunication Engineering

SD-Sport Department

FS-Faculty of Science

SCCE- School of Chemistry and Chemical Engineering

SMC-School of Mechanical Engineering

SFBE-School of Food and Biological Engineering

The Allocation of Credits and Credit Hours

Term	Credit	Total Hours	Theory Hours	Practice Hours	Required Hours	Elective Hours	Required Credit	Elective Credit
1	46	715	660	55	450	90	40	6
2	32	605	390	115	270	30	30	2
3	30	525	369	156	465	60	26	4
4	25.5	384	351	33	285	91	19	6.5
5	27.5	489	304	175	375	114	20	7.5
6	35	609	427	182	357	252	18.5	16.5
7	45.5	948	446	372	384	564	8.5	37
8	15	15 Weeks	0	15 Weeks	15 Weeks	0	15	0
Total	256.5	4875	2947	1688	3186	1201	177	79.5