

FOOD SCIENCE AND ENGINEERING (2 YEARS)

OBJECTIVES

The program aims to cultivate quality specialists who are well-developed morally, intellectually, and physically. Students are required to have good characters and fine scholarship, rigorous learning spirits, and team spirit; be equipped with solid theoretical foundation, specialized knowledge, and experimental skills in Food Science; be well informed with the technological developing trends of this discipline; have strong abilities to undertake independent scientific research, design, and teaching assignment. Graduates are expected to be competent to engage in teaching, scientific research, manufacturing, and management jobs in the field of Food Science.

PROGRAM SPECIALITY

- ① A national key discipline;
- ② In 2022, the discipline of "Food Science" was included in the national "Double First-Class" discipline construction list.
- ③ In the 2023 Soft Science World Class Subject Ranking, the Food Science and Engineering discipline is positioned fourth globally.
- ④ Joint programs with prestigious universities in the world.

CURRICULUM

	Course Title	Course Credit	Hours
Basic Courses	Chinese Culture	2	32
	Basic Chinese	2	32
	Intercultural Communication	2	32
Compulsory Courses	Current Technology in Food Processing	2	32
	Food Micro & Macro components	2	32
	Food Innovation	2	32
	Research Methodology and Statistics	2	32
Elective Courses	Carbohydrate Nutrition	2	32
	Confectionery Science and Technology	2	32
	Polysaccharides: Sources, Properties and Applications	2	32
	Food Molecular Biology	2	32