**Master Program in Food Science and Engineering**

**-Foreign Students**

**(Discipline code: 083200)**

**Ⅰ. Introduction to Discipline**

Food science and engineering is based on food science and engineering science, is a subject to study food nutrition and health, process design and social production, processing and storage of food and food safety and health, is an important part of life science and engineering science, is one of the important bridges connecting the food science and industrial engineering.

**Ⅱ. Credits Requirements**

During the three academic years (6 semesters), at least **30** credits are demanded to acquire the degree, which includes at least **18** credits for **Courses**, **1** credit for **Practice**, **2** credits for **Literature Review**, **1** credit for **Seminar** and **8** credits for **Thesis**.

**Ⅲ. Curriculum**

**Public Degree Courses（10 credits）**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Course Number | Course Name | Credit | Class Hour | Semester |
| G09002 | Chinese | 8 | 128 | 1/2 |
| G09021 | China Introduction | 2 | 32 | 2 |

**Major Degree Courses（4 credits）**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Course Number | Course Name | Credit | Class Hour | Semester |
|  | Advanced Food Engineering | 2 | 32 | 1 |
|  | Advanced Food Chemistry | 2 | 32 | 1 |

**Elective Courses（4 credits）**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Course Number | Course Name | Credit | Class Hour | Semester |
|  | Food rheology | 1 | 16 | 1 |
|  | Special Topics in Biochemistry | 1 | 16 | 2 |
|  | Modern Organic Synthesis | 1.5 | 24 | 2 |
|  | Modern Biochemical Separation Technique | 1 | 16 | 2 |