

Food Science and Engineering Category

Undergraduate Program for Specialty of Food Quality and Safety

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1	1-1	A
		A

		B
		B
		A
		A
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	1-3	A
		A
		B
	1-4	B
		B
2	2-1	
	2-2	A
		B
	2-3	B
		B
	2-4	

		B
3 /	3-1 /	B
		A
	3-2	
		B
	3-3	
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		A
4	4-1	
	4-2	B

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A

7-2

8-1

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8-2

8-3

A

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	9-3	
10	10-1	
	10-2	
	10-3	
11	11-1	

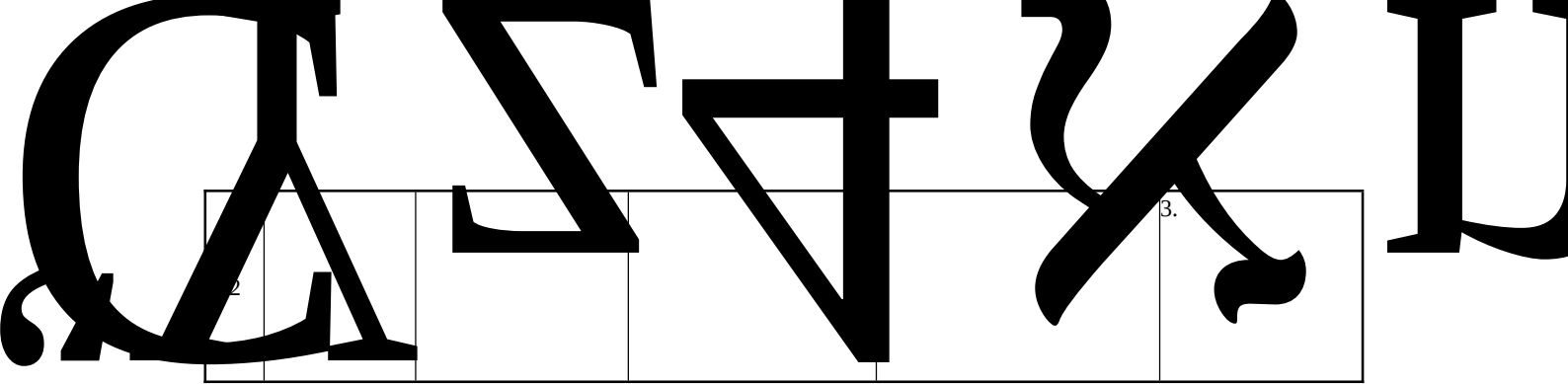
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3143009001	Basical knowledge of Marxism	3	48	42	6 4
3143009002	Outline to Mao Zedong Thoughts and The Chinese Characteristic Socialism Theory System	5	80	66	14 3
3143009003	Outline of Chinese Modern History	3	48	42	6 1
3143009004	Ethnics and Law	3	48	42	6 2
2	8				
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3	4	1			3
1		2-4		5-8	
4	12				
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3173009059	College Computer	1.0	32	8	24	1
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3103009001	Calculus A	5	80	80		1
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3103009002	Calculus A	5	80	80		2
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3103009112	Linear Algebra A	3.5	56	56		2
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3103009009	Probability and Statistics B	3.5	56	56		3
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3103009018	College Physics A	4.5	72	72		2
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3103009020	College Physics Experiment	1	30		30	2
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3103009026	Inorganic and Analytical Chemistry	4.5	72	72		1
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3103009030	Experiment of General Chemistry B	2	60	60		1
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3103009027	Organic Chemistry B	3	48	48		2
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3103009031	Experiment of General Chemistry B	1	30		30	2
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3103009032	Physical and Colloidal Chemistry	3	48	48		3
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3103009033	Physical and Colloidal Chemistry experiment	1	30		30	3
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A	B	A	B
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3013009101	A Fundamental Biochemistry A	4.5	72	72	3
3013009261	Fundamental Biochemistry Experiments	1	30	30	3
3043009501	General Microbiology	3	48	48	4
3043009502	General Microbiology Experiments	1.5	45	45	4
3093009106	Food Microbiology	3.5	56	56	5
3093009107	Experiment of Food Microbiology	1	30	30	5

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3093009108	Food Chemistry	3.5	56	56	5
3093009109	Food Analysis	1.5	24	24	5
3093009110	Food Chemistry and Analysis Experiment	1.5	50	50	5

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3093009101	A Principles of Food Engineering A	3.5	56	56	4
3093009102	Food Engineering Experiment	1	30	30	4
3093009131	B Food Te				

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3093009111	Food Nutriology	2	32	32		5
3093009112	Instrumental Analysis	2.5	40	30	10	5
3093009137	Food Fermentation Equipment and Technology	3	48	48		6
3093009170	Sensory Evaluation of B13					

	A	B	A	B		
3093009180	A		2.5	40	40	4
	Food Standard and law A					
3093009173	Food Safety Control System		1	16	16	7
3093009217	Modern Food Biotechnology		3	48	48	5
3093009180	A		2.5	40	40	4
	Food Standard and law A					
3093009115	Food Physics		2	32	32	4
3093009136	Food Storage and Transportation		2	32	32	5
3093009161	A		2	32	32	6
	The Processing Technology of Animal Source Food A					
3093009167	Beverage Technology		2	32	32	5
3093009172	Genetically Modified Food Safety		1	16	16	7
3093009177	Food Separation Technology		2.5	40	40	7
3093009179	Green Food and Organic Food		1.5	24	24	5
3093009183	Experiment of Food Bio-technology		1	30	30	7
3093009185	Egg Science and Technology		2	32	32	7
3093009197	Product Research and Development Technology		1	16	16	7
3093009206	Food Culture		1	16	16	1
3093009207	Physiology Foundation		2	32	32	3

3093009208	Food Environment	2	32	32	5
3093009209	Food immunology	2	32	32	6
3093009220	Food logistics	1.5	24	24	8
3093009221	Functional food processing technology	2	32	32	5
3093009224	Food Packaging Science	2	32	32	6
3093009233	Gourmet appreciation and innovative food design	1	16	16	1
3093009234	Global Food & Beverages Product Analysis	2	32	32	3
3073009950	Metalworking	0.5		1	3
3093009907	Cognitive Training	1		2	2
3093009801	Further Processing of Agricultural Products	1	16	16	2
3093009802	Inspection system of Food safety	1.5	24	24	2
3093009803	Fundamentals of Food Engineering and Technology	2	32	32	2
w309116003	Progress in Food Microbiology	2	32	32	8
w309116004	Progress in Food science and Engineering	2	32	32	8

	3093009904	Graduation Thesis Design	6	14	8		1-16
	3093009901	Food Fermentation Equipment and Technology Comprehensive Practice	2	4	6		

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3093009910	Comprehensive Internships of Food Quality and Safety	2	4	7	
3093009903	Graduation Practice	2	4	7	
9093009901	Military Theory and Training	2	3	1	1-3
9093009903	Social Practice	1	3	4	
3093009913	Academic Moral Education	0.5	8	7	
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