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開課班級：四熱農一A

授課老師：邱亞伯

學分數：2

課程大綱：

食品科學導論旨在為學生提供的食品科學重點食品化學和組成、食品加工、工程、食品營養和貼標、食品安全、食品微生物學、和食品添加劑的概述。

outline:

Introduction to Food Science is designed to provide students with an overview of Food Science with emphasis on food chemistry and composition, food processing and engineering, food nutrition and labeling, food safety, food microbiology, and food additives.

教學型態：

課堂教學

成績考核方式：

平時成績:20%

期中考:25%

期末考:25%

其它:Presentations (20%);
Attendance (10%)

本科目教學目標：

- 1.培育熱帶農業基礎人才。
- 2.發展農、林、漁、牧相關技術。
- 3.建立永續農業經營與國際合作觀。

參考書目：

Parker & Pace (2017) Introduction to Food Science and Food Systems (2nd Edition). USA Cengage Learning.



課程進度表：

週次	起訖月日	授課單元(內容)	備註
第1週	9.08~9.15	Course Introduction Moodle Use Orientation	8日正式上課。8~12日課程加退選，轉學(系)生、復學生及延修生選課，雙主修、輔系申請，12日申辦抵免學分截止日
第2週	9.15~9.22	Chapter 1-Overview of Food Science	
第3週	9.22~9.29	Chapter 2 Food Systems and Sustainability Review Quiz #1-Chapters 1&2 - Overview of Food Science/Food Systems and Sustainability;Take-Home Quiz Schedule: October;14th (Evening)	28日(日)孔子誕辰紀念日/教師節(放假),29日(一)補假
第4週	9.29~10.06	Chapter;3 Chemistry of Foods & 1.;;Carbohydrates, Proteins, and Lipids;;Vitamins and Minerals and their functional properties in food	29日成績優異提前畢業者提出申請截止日
第5週	10.06~10.13	Chapter 4-Nutrition and Digestion; Chapter 5-Food Composition Review Quiz #2-Chapters 3&4 - Take-Home Quiz Schedule: October 28th;;(Evening) ;	6日(一)中秋節(放假)，10日(五)國慶日(放假)
第6週	10.13~10.20	Chapter;6-Quality factors in Foods Chapter 7-Unit Operations in Food Processing	14日學生宿舍安全輔導暨複合式防災疏散演練。18日多益測驗
第7週	10.20~10.27	Chapter 7-Unit Operations in Food Processing Ch. 8 Food Deterioration Review Quiz #3-Ch. 5, 6, & 7 - Take-Home Quiz	24日(五)補假，25日(六)光復暨古寧頭大捷日(放假)。
第8週	10.27~11.03	Ch. 8 Food Deterioration Mock Exams;(In-Class)	30日校課程委員會
第9週	11.03~11.10	Mid Semester Exams: Chapters 3, 4, 5, 6, 7, 8 (In-Class)	3~9日期中考試
第10週	11.10~11.17	Introduction to Food Science Food Preservation: Chapter 9 Heat Chapter 10;Cold Chapter 11 Drying and Dehydration Chapter 12 Radiation and Electrical Energy	13日教務會議,16日教師期中成績上網登錄截止日
第11週	11.17~11.24	Introduction to Food Science Food Preservation: Chapter 13 Fermentation, Microorganisms,	



		and Biotechnology Chapter 14 Chemicals Chapter 15 Packaging	
第12週	11.24~12.01	Student Presentations-Foods and Food Products (Chapters 16-20; See Week 1 lecture notes for group assignment and;Presentation Titles) Review Quiz #4-Food Preservation (Ch. 9,10,11,12) (Take Home);;Schedule;;December 9th;(Evening)	24~28體育運動週。24日校園路跑。27日運動大會夜間開幕，28日運動大會活動，29日101週年校慶活動日，照常上班
第13週	12.01~12.08	Student Presentations-Foods and Food Products (Chapters 16-20; See Week 1 lecture notes for group assignment and;Presentation Titles) Review Quiz #5-Food Preservation (Ch. 13,14,15) (Take Home);;Schedule: December;16th;(Evening)	
第14週	12.08~12.15	Chapter 25 Environmental Concerns and Processing Chapter 26 Food Safety Chapter 27 Regulations and Labeling	12日申請停修課程截止日
第15週	12.15~12.22	Chapter 28-World Food Needs Chapter 29 Food and Health Review Quiz #6 - Ch. 25,27	
第16週	12.22~12.29	Chapter 29 Food and Health Chapter 30 Careers in Food Science	22日校務會議。25日行憲紀念日(放假)
第17週	12.29~1.05	Mock Final Exams	1日(四)開國紀念日(放假)
第18週	1.05~1.12	Final Exams: Chapters 26, 27, & 29; ;	5~11日期末考試，10~11日學生退宿