

**Asia University**  
**Department of Food Nutrition and Health Biotechnology**  
 Courses for 2023~24 Admitted **Undergraduate** Students

Category		Course Titles	Year	Semester	Credits	Hours		Note	
						Lecture	Lab		
Common	Core Requirements	Literature Appreciation	1 <sup>st</sup>	Fall	2	2	0		
		Literature and Life	1 <sup>st</sup>	Spring	2	2	0		
		English for General Purposes (1)	1 <sup>st</sup>	Fall	3	3	0		
		English for General Purposes (2)	1 <sup>st</sup>	Spring	3	3	0		
		English for General Specific Purposes: English for Medical and Nursing Purposes	2 <sup>nd</sup>	Fall or Spring	2	2	0		
		Introduction to Information Technology	1 <sup>st</sup>	Fall	2	2	0	Select one of the 2 courses	
		Information and Technology	1 <sup>st</sup>	Fall	2	2	0		
		Computer Programming and Artificial Intelligence Application	1 <sup>st</sup>	Spring	2	2	0		
		Health and Life	1 <sup>st</sup>	Fall	2	2	0		
		History and Culture	1 <sup>st</sup>	Fall	2	2	0		
		Entertainment and Intellectual Property Law	1 <sup>st</sup>	Spring	2	2	0	Select one of the 3 courses	
		Law & Life							
		Love, Gender and Law							
		Design Thinking and Innovation	1 <sup>st</sup>	Spring	2	2	0	Select one of the 2 courses	
		Esthetics accomplishment							
		Physical Education (1)~(4)	1 <sup>st</sup> & 2 <sup>nd</sup>	Fall and Spring	0	2	0		
		Service and Learning (1)(2)-Practice	1 <sup>st</sup>	Fall and Spring	0	1.5	0	7:30~8:00 a.m.	
		Service and Learning (1)(2)-Sustainable Development	1 <sup>st</sup>	Fall and Spring	0		0		
		General Required (Core) Courses				6	2 for each course	0	Categories of humanities, social science, and applied life science
		General Literacy Series (non-credit)	1 <sup>st</sup> to 4 <sup>th</sup>	Fall and Spring	1				

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College Core Requirements	General Chemistry	1 <sup>st</sup>	Fall	3	3		
	General Chemistry Experiment	1 <sup>st</sup>	Fall	1		3	
	General Biology	1 <sup>st</sup>	Fall	3	3		
	General Biology Experiment	1 <sup>st</sup>	Fall	1		3	
	Organic Chemistry	1 <sup>st</sup>	Spring	3	3		
	Organic Chemistry Experiment	1 <sup>st</sup>	Spring	1		3	
Department Core Requirements	Principles of Food Science	1 <sup>st</sup>	Fall	2	2		
	Nutrition (1)	1 <sup>st</sup>	Spring	2	2		
	Human Physiology	1 <sup>st</sup>	Spring	2	2		
	Nutrition (2)	2 <sup>nd</sup>	Fall	2	2		
	Analytical Chemistry	2 <sup>nd</sup>	Fall	2	2		
	Nutrition Throughout Life Stages	2 <sup>nd</sup>	Fall	2	2		
	Health & Cosmetology	2 <sup>nd</sup>	Fall	2	2		
	Biochemistry (1)	2 <sup>nd</sup>	Spring	2	2		
	Microbiology	2 <sup>nd</sup>	Spring	2	2		
	Food Hygiene and Safety	3 <sup>rd</sup>	Fall	2	2		
	Food Additives	3 <sup>rd</sup>	Fall	2	2		
	Biochemistry Lab	3 <sup>rd</sup>	Fall	1		3	
	Health Biotechnology	3 <sup>rd</sup>	Spring	2	2		
	Biostatistics	3 <sup>rd</sup>	Spring	2	2		
	Food Safety Control System	3 <sup>rd</sup>	Spring	2	2		
	Practical Training	4 <sup>th</sup>	Spring	1			

Category		Course Titles	Year	Semester	Credits	Hours		Note
						Lecture	Lab	
Professional Electives	Cosmeceutical & Aesthetic Medicine Program	Cosmetic materials	2 <sup>nd</sup>	Fall	2	2		Practical
		Traditional Chinese Medicinal Cosmetology and Practice	2 <sup>nd</sup>	Spring	2	2		Theoretical and Practical
		Aromatics and Application Practice	2 <sup>nd</sup>	Spring	2	2		Theoretical
		Pharmaceutical Cosmetics	2 <sup>nd</sup>	Spring	2	2		Theoretical
		Pharmacology	3 <sup>rd</sup>	Fall	2	2		Practical
		Formulation & Production of Cosmetics	3 <sup>rd</sup>	Fall	2	2		Theoretical
		Cosmetic and health care	3 <sup>rd</sup>	Fall	2	2		Theoretical
		Functional Cosmetics	3 <sup>rd</sup>	Spring	3	3		Practical
		Cosmetic Design and Marketing Practice	3 <sup>rd</sup>	Spring	2	2		Practical
		Formulation & Production of Cosmetics Lab	3 <sup>rd</sup>	Spring	1		3	Practical
		Quality Control and Regulations of Cosmetics Industry	4 <sup>th</sup>	Fall	2	2		Theoretical
		Practice in Medical Cosmetics Industry	4 <sup>th</sup>	Fall	2	2		Theoretical and Practical
		Assays for Cosmetics	4 <sup>th</sup>	Fall	2	2		Practical
		Assays for Cosmetics Lab	4 <sup>th</sup>	Fall	1		3	Practical
	Food and Nutrition Program	Principles of Food Science Lab	1 <sup>st</sup>	Fall	1		3	Practical
		Nutrition Lab	1 <sup>st</sup>	Spring	1		3	Practical
		Food Processing	2 <sup>nd</sup>	Fall	3	3		Theoretical
		Food Chemistry	2 <sup>nd</sup>	Fall	3	3		Theoretical
		Meal Planning	2 <sup>nd</sup>	Fall	1	1		Theoretical
		Meal Planning Lab	2 <sup>nd</sup>	Fall	1		3	Practical
		Food Analysis	2 <sup>nd</sup>	Spring	2	2		Theoretical
		Dietary Therapy (1)	2 <sup>nd</sup>	Spring	2	2		Theoretical
		Dietary Therapy Lab	2 <sup>nd</sup>	Spring	1		3	Practical
		Nutrition Assessment	2 <sup>nd</sup>	Spring	2	2		Theoretical
Management of Food Processing Plants	2 <sup>nd</sup>	Spring	2	2		Theoretical		
Food Microbiology	3 <sup>rd</sup>	Fall	2	2		Theoretical		
Biochemistry (2)	3 <sup>rd</sup>	Fall	2	2		Theoretical		

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						Lecture	Lab	
Professional Electives	Food and Nutrition Program (cont'd)	Quantity Food Production Planning & Management	3 <sup>rd</sup>	Fall	2	2		Theoretical
		Quantity Food Production Planning & Management Lab	3 <sup>rd</sup>	Fall	1		3	Practical
		Dietary Therapy (2)	3 <sup>rd</sup>	Fall	3	3		Theoretical
		Clinical Nutrition	3 <sup>rd</sup>	Spring	2	2		Practical
		Public Health Nutrition	3 <sup>rd</sup>	Spring	2	2		Theoretical
Free Electives		Food Processing Lab	2 <sup>nd</sup>	Fall	1		3	
		Cosmetology (1)	2 <sup>nd</sup>	Fall	2		3	
		Microbiology Lab	2 <sup>nd</sup>	Spring	1		3	
		Food Analysis Lab	2 <sup>nd</sup>	Spring	1		3	
		Cosmetology (2)	2 <sup>nd</sup>	Spring	2		3	
		Food Microbiology Lab	3 <sup>rd</sup>	Fall	1		3	
		Nutrition Counseling and Education	3 <sup>rd</sup>	Fall	2	2		
		Modeling Design	3 <sup>rd</sup>	Fall	2	2		
		Case Reading	3 <sup>rd</sup>	Spring	1	1		
		Literature Study	3 <sup>rd</sup>	Spring	1	2		
		Basic Nutrition Internship	3 <sup>rd</sup>	Spring	1	2		
		Nutrition for Intestinal and Intravenous Application	3 <sup>rd</sup>	Spring	2	2		
		Medical Cosmetics Instruments	3 <sup>rd</sup>	Spring	2	2		
		Molecular Biology	4 <sup>th</sup>	Fall	2	2		
		Nutritional Biochemistry	4 <sup>th</sup>	Fall	2	2		
		Long-Term Care and Geriatric Nutrition	4 <sup>th</sup>	Fall	2	2		
		Clinical Nutrition Practicum	4 <sup>th</sup>	Spring	3			
		Dietary Management Practicum	4 <sup>th</sup>	Spring	2			
		Community Nutrition Practicum	4 <sup>th</sup>	Spring	1			

## 7+1 Diversion Internship Program

Category	Course Titles	Year	Semester	Credits	Hours		Note
					Lecture	Lab	
Diversion Internship Program of Application in Health Industry	Internship in Industry	4 <sup>th</sup>	Spring	3			
	Ethics for worksite	4 <sup>th</sup>	Spring	2			
	Healthcare industry Marketing and Communication	4 <sup>th</sup>	Spring	2			
	Chain Store Service	4 <sup>th</sup>	Spring	2			