

National Pingtung University of Science and Technology
International Master's Degree Program in Food Science Course Outline

Year	First				Second				Cr. Pt.
Semester	Fall		Spring		Fall		Spring		
	Course	Cr/hr.	Course	Cr/hr.	Course	Cr/hr.	Course	Cr/hr.	
Compulsory Courses	Seminar	1/	Seminar	1/	Seminar	1/	Seminar	1/	
	Methodology for Food Research	3/	Special Topics in Global Food Technology and Industry	2/	Thesis	3/	Thesis	3/	
	Trends in Sustainable Development	0/							
Total Cr.		4/		3/		4/		4/	15
Optional Courses	Food Biotechnology	3/	Chemical and Physical Changes in Foods	3/	Biochemical Engineering	3/	Independent Study(4)	2/	
	Microbial Physiology and Metabolism	3/	Special Topics in Food Analysis	3/	Bioconversion and Biocatalysis	3/			
	Microbial Biotechnology	3/	Special Topics in Food Engineering	3/	Functional Foods	2/			
	Advanced Food Processing	3/	Special Topics in Applications of Food Enzymes	3/	Practical Immunology in Food Science	2/			
	Special Topics in Bioactive Natural Products	3/	Special Topics in Instrumental Analysis	3/	Optimization in Food Science and Technology	2/			
	Special Topics in Food Chemistry	3/	Advanced Molecular Biology	3/	Experimental Design	2/			
	Special Topics in Global Food Marketing	2/	Special Topics in Sensory Evaluation	2/	Special Topics in Food Processing	2/			
	Special Topics in Food Safety	2/	Special Topics in Management and Administration of Food Industry	2/	Scientific English in Writing 2	2/			
	Independent Study(1)	2/	Molecular Nutrition	2/	Internship Training	2/			
			Scientific English in Writing 1	2/	Independent Study(3)	2/			
		Independent Study(2)	2/						
Cr. Pt.		24/		28/		22/		2/	74

Note: The program requires 2 years of full-time study. All students have to acquire at least 31 credit points, including 15 credit points for compulsory courses and at least 16 credit points for optional courses, before graduation. The course “Trends in Sustainable Development” is waivable if it has been taken before.