

國立中興大學教學大綱

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| 課程名稱 (course name) | (中) 食物學原理 | | | | |
| | (Eng.) Food Fundamentals | | | | |
| 開課單位 (offering dept.) | 食生系 | | | | |
| 課程類別 (course type) | 選修 | 學分 (credits) | 2 | 授課教師 (teacher) | 周志輝 |
| 選課單位 (department) | 食生系二年級 | 授課語言 (language) | 中文 | 開課學期 (semester) | 下學期 |
| 課程簡述 (course description) | This course is focusing on the understanding of food principles and preparation. It brings together the most current information in food service, nutrition, and food science to provide a comprehensive resource for students in a variety of food-related disciplines | | | | |
| 先修課程名稱 (prerequisites) | NIL | | | | |
| 課程目標 (course objectives) | It is aimed to introduce some basic concepts on different information in food service, nutrition, and food science to provide a comprehensive resource for students in a variety of food-related disciplines | | | | |
| 課程目標與核心能力關聯配比(%) (relevance of course objectives and core learning outcomes) | | | 課程目標之教學方法與評量方法 (teaching and assessment methods for course objectives) | | |
| 核心能力 | 配比(%) | 教學方法 | | 評量方法 | |
| 運用及整合食品暨應用生物科技領域之專業知識及能力 | 60 | <input checked="" type="checkbox"/> 專題探討/製作 | <input checked="" type="checkbox"/> 網路/遠距教學 | <input checked="" type="checkbox"/> 書面報告 | <input checked="" type="checkbox"/> 出席狀況 |
| 認識食品暨應用生物科技對全球科技發展的影響 | 40 | <input type="checkbox"/> 參訪 <input type="checkbox"/> 習作 | <input checked="" type="checkbox"/> 討論 <input type="checkbox"/> 實習 | <input type="checkbox"/> 口頭報告 | <input type="checkbox"/> 作業 <input checked="" type="checkbox"/> 作品 |
| | | <input type="checkbox"/> 其他 <input checked="" type="checkbox"/> 講授 | | <input checked="" type="checkbox"/> 測驗 <input type="checkbox"/> 實作 | <input type="checkbox"/> 其他 |
| 授課內容 (單元名稱與內容、習作/考試進度、備註) (course content and homework/tests schedule) | | | | | |
| Course content includes i) Food composition, Food selection, Food safety, and Food preparation basics; ii) Food items: fats and oils, meats, pasta, coffee, and wine, etc; iii) Discussion and oral presentation. Students are required to submit two review assignments of selected topics, and also need to participate the mid-term and final examinations | | | | | |
| 學習評量方式 (evaluation) | | | | | |

Attendance (10%), mid-term examination (20%), final examination (30%), oral presentation and group discussion (40%)

課程教材（教師個人網址請列在本校內之網址）
(teaching aids & teacher's website)

Food science reference books (e.g. food preparation, food principle and nutrition), research papers, and scientific magazines

課程輔導時間
(office hours)

Wednesday 1-6 pm

請遵守智慧財產權，不得非法影印他人著作。