

# I-SHOU UNIVERSITY

## Department of Nutrition

### 4-Year Curriculum for Students Admitted in Academic Year 2024

**\* Credits required for graduation from the Department: 132, including:**

1. GE core courses: required, 18 credits
2. GE liberal arts education: elective, 10 credits
3. Physical Education: required, 0 credits
4. College-required courses: 3 credits (including 1 college-level cornerstone courses)
5. Department-required courses: 76 credits, including academic + practical courses: 0 credits, academic courses: 57 credits, practical courses: 17 credits, and capstone courses: 2 credits
6. Departmental electives: 17 credits
  - a. Academic courses: 8 credits; taking 33 credits out of 8 credits
  - b. Practical courses: 9 credits; taking 41 credits out of 9 credits; at least 6 credits from off-campus internship
7. Other electives: 8 credits

**Notes:**

1. Students are required to meet the requirements set by the Department for “English Proficiency,” in addition to earning the required number of credits to be eligible for graduation.
2. Before graduation, students are required to take at least one required cornerstone course offered by another college. The credits earned from such courses may be recognized as part of the credits under the category of Liberal Arts Education, but only a maximum of four credits will be recognized accordingly. (For more details about required cornerstone course offered by different colleges, please refer to the announcement on the website of the Curriculum Section.)

#### Freshman Year (2024)

Category	Course Code	Course Title	1 <sup>st</sup> Semester	2 <sup>nd</sup> Semester	Required / Elective	Remark
<b>General Education</b>	A93A20	Programming	2		Required	Core
	A93A21	Civic Literacy in the Era of Globalization		2	Required	Core
	A93A22	Chinese Literature 1.0- Reading, Narration and communication		2	Required	Core
	A93A30	English in Practice I	1		Required	Core
	A93A31	English in Practice II		1	Required	Core
	A93A28	Unraveling the Mystery of Health		2	Required	Core
	A93A29	Smart Tech 101	2		Required	Core
<b>College -required Courses</b>	A84E01	Introduction to fundamental medicine	1		Required	
<b>Department-required Courses</b>	A43137	General Biology	1		Required	Academic
	A43133	Food Fundamentals	2		Required	Academic
	A43139	Introduction to Nutrition Sciences	1		Required	Academic
	A43140	Nutrition Career Exploration	1		Required	Academic
	A43132	General Chemistry Lab.	1		Required	Practical
	A43125	Food Fundamentals Lab.	1		Required	Practical
	A43123	General Chemistry	2		Required	Academic
	A43245	Working Capability and Occupational Ethics	2		Required	Academic
	A43138	Organic Chemistry		2	Required	Academic
	A43211	Nutrition ( I )		2	Required	Academic

	A43237	Nutrition Lab.(I)		1	Required	Practical
	A43243	Biostatistics		2	Required	Academic
<b>Departmental Electives</b>	A43178	Food and Hospitality Industry Trends	2		Elective	Academic
	A43179	Principle of Baking and Pastry Art	2		Elective	Practical
	A43181	Intelligence Technology and nutrition	2		Elective	Practical
	A43182	Introduction to Healthy Diet and Catering	2		Elective	Practical
	A43184	International Health Issues	2		Elective	Practical
	A43189	Medical Nutrition Video Production	2		Elective	Practical
<b>Total Required Credits for this Academic Year</b>			31			

### Sophomore Year (2025)

Category	Course Code	Course Title	1 <sup>st</sup> Semester	2 <sup>nd</sup> Semester	Required / Elective	Remark
<b>General Education</b>	A93A15	Physical Education(I)	0		Required	
	A93A16	Physical Education( II )		0	Required	
	A93A23	Chinese Literature 2.0- Critical thinking and creativity in writing	2		Required	Core
	A93A32	English in Practice III	2		Required	Core
	A93A33	English in Practice IV		2	Required	Core
<b>College -required Courses</b>	A84709	Basic Physiology	2		Required	
<b>Department-required Courses</b>	A43126	Analytical Chemistry	2		Required	Academic
	A43232	Biochemistry(I)	2		Required	Academic
	A43217	Nutrition( II )	2		Required	Academic
	A43240	Food Analysis	2		Required	Academic
	A43213	Biochemistry Lab. (I)	1		Required	Practical
	A43238	Nutrition Lab.(II)	1		Required	Practical
	A43241	Food Analysis Lab.	1		Required	Practical
	A43183	Advanced Physiology		2	Required	Academic
	A43131	Physiology Lab.		1	Required	Practical
	A43234	Biochemistry(II)		2	Required	Academic
	A43221	Diet Design and Management		2	Required	Academic
	A43301	Food Chemistry		3	Required	Academic
	A43220	Biochemistry Lab. (II)		1	Required	Practical
	A43222	Diet Design and Management Lab.		1	Required	Practical
	A43316	Food Chemistry Lab.		1	Required	Practical

<b>Departmental Electives</b>	A43469	Health Food	2	Elective	Academic
	A43277	Introduction to Biotechnology	2	Elective	Academic
	A43389	Geriatric Nutrition	2	Elective	Academic
	A43281	Introduction to Food Sciences	2	Elective	Academic
	A43284	Chinese Medicated and Dietetic Nutrition	2	Elective	Academic
	A43382	Medicated Diet and Health	2	Elective	Practical
	A43180	Principle of Chinese Culinary Art	2	Elective	Practical
	A43193	Global Dietary Transition and Nutrition-Discussion and Practice	2	Elective	
	A43194	Nutrition and Sustainable Healthy Community	2	Elective	
	A43165	Literature Search and Application	2	Elective	Academic
	A43195	Medical English Presentation Skills	2	Elective	Practical
<b>Total Required Credits for this Academic Year</b>			32		

### Junior Year (2026)

Category	Course Code	Course Title	1 <sup>st</sup> Semester	2 <sup>nd</sup> Semester	Required / Elective	Remark
<b>Department-required Courses</b>	A43303	Therapeutic Nutrition (I)	2		Required	Academic
	A43324	Nutritional Assessment	2		Required	Academic
	A43328	Nutrition Counseling and Education	2		Required	Academic
	A43337	Nutritional Biochemistry	3		Required	Academic
	A43405	Quantity Food Preparation and Management	2		Required	Academic
	A43304	Therapeutic Nutrition Lab. (I)	1		Required	Practical
	A43406	Quantity Food Preparation and Management Lab.	1		Required	Practical
	A43335	Basic Practice of Nutrition(I)	1		Required	Practical
	A43310	Therapeutic Nutrition (II)		2	Required	Academic
	A43333	Food Hygiene and Safety		2	Required	Academic
	A43309	Nutrition in the Life Span		3	Required	Academic
	A43334	Food Microbiology		2	Required	Academic
	A43409	Public Health Nutrition		2	Required	Academic
	A43412	Seminar(I)		2	Required	Academic
	A43311	Therapeutic Nutrition Lab. (II)		1	Required	Practical
	A43331	Food Microbiology Lab.		1	Required	Practical
	A43336	Basic Practice of Nutrition(II)		1	Required	Practical
<b>Departmental</b>	A43366	Independent Study(I)		1	Elective	Practical

<b>Electives</b>	A43269	Applications of Statistical Software Packages	2	Elective	Practical
	A43376	Clinical Nutrition	2	Elective	Practical
	A43386	Medical Chart Reading	2	Elective	Practical
	A43190	Community Nutrition in Action	2	Elective	Practical
	A43196	Food Processing (Including Lab.)	3	Elective	
	A43197	School Lunch Management and Practice	2	Elective	Practical
<b>Total Required Credits for this Academic Year</b>			30		

### Senior Year (2027)

Category	Course Code	Course Title	1 <sup>st</sup> Semester	2 <sup>nd</sup> Semester	Required / Elective	Remark
<b>Department-required Courses</b>	A43416	Nutrition and Immunology	2		Required	Academic
	A43413	Seminar(II)		2	Required	Capstone
<b>Departmental Electives</b>	A43372	Independent Study( II )	1		Elective	Practical
	A43462	Practice of Community Nutrition	1		Elective	Practical
	A43463	Practice of Food Management	2		Elective	Practical
	A43464	Practice of Clinical Nutrition	3		Elective	Practical
	A43487	Advanced Study of Nutrition	2		Elective	Academic
	A43484	Advanced Study of Therapeutic Nutrition	2		Elective	Academic
	A43373	Molecular Biology	2		Elective	Academic
	A43392	Sports Nutrition	2		Elective	Academic
	A43489	Nutrition and Weight Management	2		Elective	Practical
	A43191	Pharmacy and Nutrition(I)	2		Elective	Academic
	A43192	Pharmacy and Nutrition(II)		2	Elective	Academic
<b>Total Required Credits for this Academic Year</b>			4			

(Official Seal of the Department)