

Certificate name: Professional College Entrance Examination-Nutritionist	
Exam content 1. Including nutrition, biochemical physiology, dietary therapy, public health nutrition, group meal management, food hygiene and Safety 2. The examination content includes multiple-choice questions and application questions 3. Examinations are held twice a year, in January-February and July-August 4. The average score is more than 60 points, and dietary therapy requires more than 50 points to be considered as passing.	
Sponsored by the Examination and Selection Department of the Examination Institute	
Recommended grade 1. Must have graduated from a nutrition-related major announced by the Examination and Selection Department 2. Complete the required courses and internship credits (7 credits, 504 hours)	
Related links <a href="https://www.moe.gov.tw/main/ExamQual/wfrmExamQual.aspx?menu_id=153&amp;examqual_id=775">https://www.moe.gov.tw/main/ExamQual/wfrmExamQual.aspx?menu_id=153&amp;examqual_id=775</a>	

Certificate name: Professional College Entrance Examination-Food Technician	
Exam content 1. Food chemistry, food analysis and inspection, food microbiology, food processing, food hygiene and safety and regulations, food Product Factory Management 2. Twice a year, June and November	
Applicants must have graduated from a public or registered private junior college or above school or a foreign junior college or above school recognized by the Ministry of Education, with a diploma recommended by the examination and selection department of the sponsoring organization, and have studied relevant courses in the following fields, at least one subject in each field, each subject is worth at most three credits, and the total is at least 20 credits from seven subjects, including food processing (including experiments or internships), food chemistry, food analysis (including experiments or internships), and food microbiology (including experiments or internships), with supporting documents. 2. Those who have graduated from a public or registered private junior college or above or a foreign junior college or above school recognized by the Ministry of Education in a food-related subject, department, group, institute, or program, and have received a diploma. The so-called equivalent subjects, departments, groups, institutes and academic programs refer to their The compulsory courses offered comply with the provisions of the first paragraph and have been reviewed and approved by the Examination and Selection Department and announced. 3. Those who have passed the general examination and equivalent subject examination, have held relevant positions for four years, and have supporting documents. 4. Those who have passed the Higher Education Certification Examination in equivalent subjects.	
Seven major areas (1) Courses related to food chemistry: food chemistry, food biochemistry, biochemistry, and food additives. (2) Courses related to the field of food analysis: food analysis (including experiments or internships), food instrument analysis. (3) Courses related to the field of food microbiology: food microbiology (including experiments or internships), food biotechnology (biotechnology overview (On), Fermentation, Applied Microbiology. (4) Courses related to the field of food processing: food processing (including experiments or internships), agricultural manufacturing, dairy processing, meat processing, aquatic product processing, grain processing, fruit and vegetable processing, baking (Western pastry) Baking Principles. (5) Courses related to the field of food hygiene: food quality control, food hygiene and safety, food factory management (food factory management), food hygiene regulations, and food safety control systems. (6) Courses related to the field of food engineering: food refrigeration, food engineering, food drying, food dehydration, food machinery Machinery, Biostatistics, Food Unit Operations. (7) Courses related to the field of food nutrition: nutritional chemistry, nutrition, principles of food science, and nutritional biochemistry.	
Related links <a href="https://www.moe.gov.tw/main/ExamQual/wfrmExamQual.aspx?menu_id=153&amp;examqual_id=699">https://www.moe.gov.tw/main/ExamQual/wfrmExamQual.aspx?menu_id=153&amp;examqual_id=699</a>	

<https://www.wdasec.gov.tw/>

Special area for inspection applicants

[https://www.wdasec.gov.tw/Content\\_List.aspx?n=CE37393E71602939](https://www.wdasec.gov.tw/Content_List.aspx?n=CE37393E71602939)

Test reference

<https://techbank.wdasec.gov.tw/owlInform/TestReferData.aspx>

Certificate Name	Chinese Cooking Technician Class C (07601 Chinese Cooking-Vegetarian, 07602 Chinese Cooking-Vegetarian)
Exam content	<ol style="list-style-type: none"> <li>1. You should first attend an 8-hour hygiene lecture and receive a hygiene lecture card before you can register for the exam.</li> <li>2. Subject examinations are multiple-choice questions, and there is a question bank available for reference.</li> <li>3. Technical examination: Practical test, complete the questions on time and pay attention to health and safety to pass</li> </ol>
Sponsor	<ol style="list-style-type: none"> <li>1. Executive Yuan Labor Committee</li> <li>2. Instant test and evaluation (morning subjects, afternoon technical subjects, certificate issued immediately after the test): different every year, can be purchased at 7-11 or FamilyMart</li> </ol> <p>The registration form confirms each level and organizer of the year.</p>
Recommended for all	grades
Related links	<p>Chinese Cuisine - Vegetarian (Subject)</p> <p><a href="https://techbank.wdasec.gov.tw/owlInform/DLowFile/076013A11.pdf?514">https://techbank.wdasec.gov.tw/owlInform/DLowFile/076013A11.pdf?514</a> Chinese Cuisine - Vegetarian (Subject) - <a href="https://techbank.wdasec.gov.tw/owlInform/DLowFile/076013B11.pdf?52">https://techbank.wdasec.gov.tw/owlInform/DLowFile/076013B11.pdf?52</a> Chinese Food Cooking-Meat Food (Subject)- <a href="https://techbank.wdasec.gov.tw/owlInform/DLowFile/076023A13.pdf?996">https://techbank.wdasec.gov.tw/owlInform/DLowFile/076023A13.pdf?996</a> Chinese Food Cooking-Meat Food (Surgery)- <a href="https://techbank.wdasec.gov.tw/owlInform/DLowFile/076023B12.pdf?28">https://techbank.wdasec.gov.tw/owlInform/DLowFile/076023B12.pdf?28</a></p>

Certificate Name:	Baking Technician Grade C (07705 Baked Goods-Western Cakes, 07721 Baked Goods-Bread)
Exam content	<ol style="list-style-type: none"> <li>1. The subject examination is a multiple-choice question, and there is a question bank available (the subject of Western pastry and bread is the same)</li> <li>2. Technical examination: Practical test, complete the questions on time and pay attention to health and safety to pass</li> </ol> <p>(It is recommended to take the bread test first, as it is easier in terms of technical subjects)</p>
Sponsor	<ol style="list-style-type: none"> <li>1. Executive Yuan Labor Committee</li> <li>2. Instant test and evaluation (morning subjects, afternoon technical subjects, certificate issued immediately after the test): different every year, can be purchased at 7-11 or FamilyMart</li> </ol> <p>The registration form confirms each level and organizer of the year.</p>
Recommended for all	grades
Related links	<p>Baked goods-Western pastry cakes and bread (subject)- <a href="https://techbank.wdasec.gov.tw/owlInform/DLowFile/077003A12.pdf?626">https://techbank.wdasec.gov.tw/owlInform/DLowFile/077003A12.pdf?626</a> Baked goods-Western pastry cakes (technical subject)- <a href="https://techbank.wdasec.gov.tw/owlInform/DLowFile/077053B15.pdf?37">https://techbank.wdasec.gov.tw/owlInform/DLowFile/077053B15.pdf?37</a> 07721 Baked Goods-Bread (Technology)- <a href="https://techbank.wdasec.gov.tw/owlInform/DLowFile/077213B15.pdf?37">https://techbank.wdasec.gov.tw/owlInform/DLowFile/077213B15.pdf?37</a></p>

Certificate name	Food Inspection and Analysis Technician Grade C (09200) 1. The subject
Exam content	examination is multiple choice questions, please refer to the question bank 2. Technical examination: practical test, each candidate should complete 4 small operation tests, including a designated operation There are three questions (Test Question A) and three basic operation questions (Test Questions B, C, and D). The test time is according to the time specified for each question. The score for all four questions is 60 points for passing. 1. Labor
Sponsor	Committee of the Executive Yuan 2. Instant assessment (morning subjects, afternoon technical subjects, and certificate issuance after the examination): Each year is different. You can go to 7-11 or FamilyMart to purchase the registration form to confirm the grades and organizers of that year.
Recommended grades	are second-year students and
Related links	above in the Department of <a href="https://techbank.wdasec.gov.tw/owlinform/DLowFile/092003A11.pdf?606">Nutrition Food Inspection and Analysis (subject) - https://techbank.wdasec.gov.tw/owlinform/DLowFile/092003A11.pdf?606</a> Food <a href="https://techbank.wdasec.gov.tw/owlinform/DLowFile/092003B13.pdf?16">Inspection and Analysis (subject) - https://techbank.wdasec.gov.tw/owlinform/DLowFile/092003B13.pdf?16</a>

Certificate Name:	Beverage Preparation Technician Class C (20600)
Exam content	1. Subject examinations are multiple-choice questions, please refer to the question bank. 2. Technical examination: practical test, a group (six drinks) is selected from the question bank, and the test time is three hours, divided into two categories: fruit cutting and preparing non-alcoholic drinks.
Sponsor	Need to pay attention to health and safety 1. Executive Yuan Labor Committee 2. Instant assessment (morning subjects, afternoon technical subjects, certificates issued immediately after the test): Each year is different, you can go to 7-11 or FamilyMart to
	purchase the registration form to confirm the
Related links	registration form for that year. Beverage preparation (subject) is available to all grades in the grades and grades recommended by the organizer - <a href="https://techbank.wdasec.gov.tw/owlinform/DLowFile/206003A13.pdf?950">https://techbank.wdasec.gov.tw/owlinform/DLowFile/206003A13.pdf?950</a> Beverage preparation (technical subject) - <a href="https://techbank.wdasec.gov.tw/owlinform/DLowFile/206003B14.pdf?16">https://techbank.wdasec.gov.tw/owlinform/DLowFile/206003B14.pdf?16</a>