

# 美和科技大學 105 入學年度 生物科技系 四年制越南境外專班課程總表

| Year                          | The First Year(105)   |                               | The Second Year(106)             |  | The Third Year(107)                                  |  | The Fourth Year(108)  |                                   |
|-------------------------------|---|-------------------------------|----------------------------------|--|--|--|---|-----------------------------------|
| Semester                      | Semester I<br>(Credit/Hour)   | Semester II<br>(Credit/Hour)  | Semester I<br>(Credit/Hour)      | Semester II<br>(Credit/Hour)                           | Semester I<br>(Credit/Hour)                          | Semester II<br>(Credit/Hour)                       | Semester I<br>(Credit/Hour)   | Semester II<br>(Credit/Hour)      |
| General Studies               | ★English I 3/3<br>英文(一)   | ★English II 3/3<br>英文(二)      | ★English IV 3/3<br>英文(四)         | ★Chinese IV 2/2<br>華語文(四)                              | ★English V 3/3<br>英文(五)                              | ★English VI 3/3<br>英文(六)                           | ★English VII 3/3<br>英文(七)   |                                   |
|                               | ★Chinese I 2/2<br>華語文(一)  | ★Chinese II 2/2<br>華語文(二)     | ★Chinese III 2/2<br>華語文(三)       |  | ★Chinese V 2/2<br>華語文(五)                             | ★Chinese VI 2/2<br>華語文(六)                          | ★Chinese VII 2/2<br>華語文(七)  |                                   |
|                               |   | ★English III 3/3<br>英文(三)     |                                  |  |  |  |   |                                   |
| Subtotal                      | 5/5   | 8/8                           | 5/5                              | 2/2  | 5/5  | 5/5  | 5/5   |                                   |
| Professional Required Courses | Introductory Chemistry 3/3<br>普通化學  | Physiology 3/3<br>生理學         | Analytical Chemistry 3/3<br>分析化學 | Fermentation Engineering 3/3<br>發酵工程技術                 | *Microbiology of Food & Laboratory 4/4<br>食品應用微生物及實驗 | *Food Analysis and Experiment II 4/4<br>食品分析與實驗 II | *Biotechnology III 4/4<br>生物技術 III  | off-campus internship 9/9<br>校外實習 |
|                               | General Biology 3/3<br>普通生物學  | Microbiology 3/3<br>微生物學      |                                  | Plant Biotechnology 3/3<br>植物生技                        | *Biotechnology I 4/4<br>生物技術 I                       | Mushrooms cultivation and practice 4/4<br>菇類栽培與實務  | *Food Fermentation 4/4<br>食品發酵工程技術  |                                   |
|                               | Introduction to Biotechnology 3/3<br>生物技術概論   | Plant Physiology 3/3<br>植物生理學 |                                  | Discussion of Seminar I 2/2<br>專題討論 I                  | *Food Analysis and Experiment I 4/4<br>食品分析與實驗 I     | *Biotechnology II 4/4<br>生物技術 II                   | *Health Food Safety and Functional Assessment 2/2<br>保健食品安全及功能性評估             |                                   |
|                               |   |                               |                                  | Examples of Biotechnology Industry 3/3<br>生技產業實例       |  | Practical Seminar 4/4 實務專題                         | *Traceability certification in agriculture and food 2/2<br>食品產銷履歷與驗證          |                                   |
| Subtotal                      | 9/9   | 9/9                           | 3/3                              | 11/11  | 12/12  | 16/16  | 12/12   | 9/9                               |
| Elective Courses              |   |                               |                                  | Introduction to Biotechnology Industry 3/3<br>生物技術產業概論 |  | Biological Control 3/3<br>生物防治                     | Quality assurance and marketing for Biotechnology products 3/3<br>生技產品認證與行銷管理 |                                   |
|                               |   |                               |                                  | Applied Microbiology 3/3<br>應用微生物                      |  |  |   |                                   |
| Subtotal                      | 0/0   | 0/0                           | 0/0                              | 6/6  | 0/0  | 3/3  | 3/3   | 0/0                               |
| Total                         | 14/14   | 17/17                         | 8/8                              | 19/19  | 17/17  | 24/24  | 20/20   | 9/9                               |
| Remarks                       | 1. Minimum graduation credits: 128 credits (including 116 professional credits and 12 elective credits)<br>2. ★ for general studies * for core courses of Health and Nursing College<br>3. Instruction language in English<br>4. Bachelor's degree in Biological Science and Technology awarded<br>5. The first & second years in Vietnam; the third & fourth years in Taiwan<br>6. Off-campus internship course: Students must intern 80 hours to earn one credit. A 9-credit course requires 720 internship hours.<br>7. 經 107 學年度第 2 學期第 4 次系課規會議通過(108.05.02)、經健康暨護理學院 107 學年度第 2 學期第 2 次院課規會議(108.05.23)通過、107 學年度第 2 學期第 1 次校課規會議通過(108.06.13)、107 學年度第 2 學期第 2 次教務會議通過(108.06)並實施。<br>8. 經本系 108 學年度第 1 學期第 2 次系課程規劃會議通過(108.08.27)、經健康暨護理學院 108 學年度第 1 學期第 1 次臨時院課規會議(108.08.28)通過、108 學年度第 1 學期第 1 次臨時校課規會議通過(108.09.04)、108 學年度第 1 學期第 1 次教務會議通過(108.09.06)並實施。 |                               |                                  |  |  |  |   |                                   |