

水產食品科學系所 日間部博士班 114 學年度入學課程結構規劃表 114.03.03、114.11.25、115.04.13

2025 Curricula for the Ph.D. Program in Department of Seafood Science

課程類別 Course Category			一年級 1 st Academic Year						二年級 2 nd Academic Year					
			第一學期 Semester 1			第二學期 Semester 2			第一學期 Semester 1			第二學期 Semester 2		
			課程名稱 Course Name	學分數 Credits	時數 Hours	課程名稱 Course Name	學分數 Credits	時數 Hours	課程名稱 Course Name	學分數 Credits	時數 Hours	課程名稱 Course Name	學分數 Credits	時數 Hours
專業 課程 Departmental Professional Courses	必修 Required	應修學 分數 14 學分 Courses Needed	專題討論(一) Special Topics (I)	2	2	專題討論(二) Special Topics (II)	2	2	專題討論(三) Special Topics (III)	2	2	專題討論(四) Special Topics (IV)	2	2
									論文 Dissertation	6	6	論文 Dissertation	6	6
	選修 Elective	應修學 分數 21 學分 Courses Needed	課程名稱/學分數/時數											
			微生物發酵技術 Microbial Fermentation Technology	3/3		生物資訊專論 Special Topic in Bioinformatics	3/3		分子生物學專論 Special Topic in Molecular Biology	3/3		機能性食品專論 Special Topic in Functional Food	3/3	
			水產食品檢驗專論 Special Topic in Aquatic Food Inspection	3/3		細菌鑑定與檢測專論 Special Topic in Bacterial Identification and Detection	3/3		成分純化及鑑定專論 Special Topic in Component Purification and Identification	3/3		食品檢驗技術專論 Special Topic in Food Inspection Technology	3/3	
			產品設計專論 Special Topic in Fundamental of Product Design	3/3		食品香味學專論 Special Topic in Food Flavor Chemistry	3/3		高等生物化學 Advanced Biochemistry	3/3		超高壓食品專論 Special Topic in Ultra-High Pressure Food Science and Technology	3/3	
			食品毒物檢驗專論 Special Topic in Food Toxicology	3/3		酵素化學專論 Special Topic in Enzymology	3/3		細胞生物學專論 Special Topic in Cell Biology	3/3		食品工程專論 Special Topic in Food Engineering	3/3	
			新穎食品加工技術 Novel Food Processing	3/3		新產品開發實務 Novel Product Development Practice	3/3		實驗動物學 Laboratory Animal Science	3/3		食品化學專論 Special Topic in Food Chemistry	3/3	
			酵素工程與技術 Enzyme Engineering and Technology	3/3		高等水產化學 Advanced Aquatic Chemistry	3/3		食品微生物學專論 Special Topic in Food Microbiology	3/3		進階蛋白化學 Advanced Protein Chemistry	3/3	
			天然物化學 Natural Products Chemistry	3/3		水產加工專論 Special Topic in Seafood Processing	3/3		食品生物技術專論 Special Topic in Food Biotechnology	3/3		實務研究(一) Research Practical (I)	3/3	
			水產毒物學專論 Special Topic in Aquatic Toxicology	3/3		實驗設計原理 Design and Analysis of Experiments	3/3		微生物學專論 Special Topic in Microbiology	3/3		實務研究(二) Research Practical (II)	3/3	
			食品發酵技術專論 Special Topic in Food Fermentation Technology	3/3		水產科技專論 Special Topic on Fishery Science and Technology	3/3		水產科技產業管理專論 Management of Aquatic Science and Technology Industry	3/3		實務研究(三) Research Practical (III)	3/3	
			儀器檢測專論 Special Topic in Instruments and Measurements	3/3		食品奈米技術開發 Development of Food Nano-Technology	3/3		保健食品開發專論 Special Topics in Health Food Development	3/3		食品工程技術 Food Engineering Technology	3/3	
			蛋白質化學特論 Special Topics in Protein Chemistry	3/3		食品抗菌技術與應用 Anti-microbial techniques and applications on food	3/3		生物製程技術 Bioprocess Technology	3/3				

備註：

- 一、畢業總學分數為 35 學分。
- 二、必修 14 學分，選修 21 學分。

系所核章：

日期：

- 三、學生修讀所屬學院之「學院共同課程」應認列為本系專業課程學分；修讀所屬學院之「學院跨領域課程」或其他學院開課之課程，則認列為外系課程學分。
- 四、學院訂定條件：
- 五、系所訂定條件（學程、檢定、證照、承認外系學分、擋修規定、各教學分組之畢業應修學分數及其他）：
- （一）選修課程開課視當學期學生需求狀況決定開授課目。
 - （二）選修本所以外之課程需與本所專業科目經所長同意至多可承認 6 學分；如因特殊情形修讀非本系或外校開設之英語授課課程，經指導教授及主任同意後，可認列為畢業學分且不受承認外系學分數上限限制。
 - （三）在學期間，論文只需選課一次，論文六學分一次修畢，通過學位考試方登錄成績。

Notes:

1. Minimum credit required to graduate: 35.
2. Required courses: 14 credits; elective courses: 21 credits.
3. Credits earned by students from the common courses offered by their respective colleges shall be accepted as their affiliated department's professional courses. However, credits earned from interdisciplinary courses offered either by their college or by other colleges will be accepted as credits earned from departments outside their own.
4. College requirements:
5. Departmental requirements (Ex: programs, certifications, licenses, recognition of external department credits, prerequisite requirements, Credits needed for each teaching division, and other requirements):
 - (1) The offering of elective courses is determined based on student demand in each semester.
 - (2) Courses taken outside the Institute must be related to the Institute's professional fields and approved by the Director of the Institute. A maximum of 6 credits may be recognized. However, in special circumstances, if students take English-taught courses offered by other departments or other universities, and obtain approval from both the academic advisor and the Director of the Institute, such credits may be counted toward graduation and will not be subject to the maximum limit for external department credits.
 - (3) During the period of study, the Thesis course needs to be registered only once. The six thesis credits must be completed in a single registration, and the grade will be recorded after the student has passed the degree examination.



系所核章：

日期：