

水產食品科學 進修部研究所碩士在職專班 114 學年度入學課程結構規劃表 112.03.21 修正

2025 Curricula for the In-Service Master's 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 Hour	課程名稱 Course Name	學分數 Credits	時數 Hour	課程名稱 Course Name	學分數 Credits	時數 Hour	課程名稱 Course Name	學分數 Credits	時數 Hour
專業 課程 Departmental Professional Courses	必修 Required	應修學 分數 16 學分 Credits Needed	專題討論(一) Special Topics (1)	2	2	專題討論(二) Special Topics (2)	2	2	專題討論(三) Special Topics (3)	2	2	專題討論(四) Special Topics (4)	2	2
			食品科學特論 Special Topic of Seafood Science	2	2				論文 Thesis	6	6	論文 Thesis	6	6
	選修 Elective	應修學 分數 20 學分 Credits Needed	課程名稱/學分數/時數											
			水產食品毒物學 Marine Food Toxicology	3/3		食品毒物學特論 Special Topics of Food Toxicology	3/3		食品微生物學特論 Advanced food microbiology	3/3		微生物研究法特論 Special Topics in Microbiology	3/3	
			食品加工特論 Special Topics on Food Processing	3/3		水產食品科學特論 Special Topic of Seafood Science	3/3		疾病與化學預防 Disease and chemoprevention	3/3		微生物鑑定技術 Microbial Identification Technology	3/3	
			食品化學特論 Advance in food chemistry	3/3		水產化學特論 Special issue of fishery science	3/3		實驗動物實務 Laboratory animal Science	3/3		新產品開發實務 New food development practice	3/3	
			超高壓在食品上之應用 Super-pressure food research	3/3		水產行銷管理特論 Special Topics on Market in Aquaculture	3/3		生物資訊應用 Application of Bioinformatics	3/3		新穎食品殺菌與保鮮技術 Novel Disinfection and Preservation Techniques for Food	3/3	
			儀器分析及實驗 Instrumental Analysis and Laboratory	3/3		品管與研發實務 Quality control and R&D practice	3/3		科技研究實驗法 Research and Experimental Methods in Science and Technology	3/3		機能食品特論 Food functionality	3/3	
			食品香味學特論 Special Topics on Food Flavor Science	3/3		食品包裝及商品學特論 Special Topic for Food Packaging and Commercialization	3/3		食品冷凍冷藏學特論 Special Topics of Food Chilling and Freezing	3/3		遺傳工程應用 Techniques in Genetic Engineering	3/3	
			酵素化學特論 Enzymatic chemistry	3/3		食品安全與風險評估 Food Safety and Risk Assessment	3/3		醣分子生物學 Glycobiology	3/3		食品日文 Food Japanese	3/3	
			保健食品開發與實務 Development of Health Food	3/3		食品奈米科技導論 Introduction to Food Nano- technology	3/3		油脂化學特論 Special Topics of Lipid Chemistry	3/3		冷凍技術特論 Advanced Refrigeration Technology	3/3	
			蛋白質化學特論 Special Topics in Protein Chemistry	3/3		食品發酵技術特論 Special Topics in Food Fermentation Technology	3/3		海洋天然物化學 Marine Natural Product Chemistry	3/3		食品安全特論 Advance topics of food safety	3/3	

系所簽章：

日期：

			實驗設計 Experiments Design	3/3	食品專業研究 Research of Food Science	3/3	水產微生物特論 Special Topics in Aquatic Microbiology	3/3	食品研發與商業包裝 Food development commercial packaging	3/3
			細胞生物學 Cell Biology	3/3	生物統計應用軟體 Software for biostatistics	3/3	水產生物技術特論 Special Topic of Aquatic Bio-technology	3/3	水產廢棄物利用 Utilization of Aquatic By-product	3/3
			英文論文寫作與發表 English thesis writing and presentation	3/3						

備註:

- 一、畢業總學分數為 36 學分。
- 二、必修 16 學分，選修 20 學分。
- 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、系所訂定條件（學程、檢定、證照、承認外系學分及其他）：
 - （一）在學期間，論文只需選課一次，請擇一學期選課。論文六學分一次修畢，通過學位考試方登錄成績。

Notes:

1. Minimum credits required to graduate: 36.
2. Required courses: 16 credits; elective courses: 20 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. Departmental requirements (Ex: programs, certifications, licenses, recognition of external department credits, prerequisite requirements, Credits needed for each teaching division, and other requirements):
 - (1) During the period of study, the Thesis course needs to be registered only once; students should choose one semester for registration. The six thesis credits must be completed in a single registration, and the grade will be recorded only after the student has passed the degree examination.



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