

# Zhejiang Gongshang University

## School of Food Science and Engineering

### Bachelor of engineering in Food Science and Engineering

#### Year 1:

1063611 Introduction to Food Science and Engineering (1 credit)  
1000113 Engineering Drawing (3 credits)  
1064514 Inorganic and Analytical chemistry (4 credits)  
1064612 Experiment of Inorganic and Analytical Chemistry (1.5 credits)  
1000414 Organic Chemistry (4 credits)  
1000511 Experiment of Organic Chemistry (1 credit)  
1007411 Mechanical Workshop (1 credit)

#### Year 2:

000614 Physical Chemistry (4 credits)  
1000711 Experiment of Physical Chemistry (1 credit)  
1048111 Engineering Training (1 credit)  
1001114 Biochemistry (4 credits)  
1031312 Experiment of Biochemistry (1.5 credits)  
1030711 Food Industry Field Trips (0.5 credit)  
1024313/1027813 Unit Operations of Chemical Engineering (6 credits)  
1027911/1028011 Unit Operations Practical (1 credit)  
1001413 Microbiology (3 credits)  
1001612 Experiment of Microbiology (1.5 credits)  
1040522 Food Chemistry (2 credits)  
1008412 Basics of CAD (2 credits)  
1058812 Fundamental of Electrical & Electronic Technology (2 credits)  
1002012 Fundamentals of Mechanical Design (2 credits)  
1003112 Food Machinery and Equipment (2 credits)

#### Year3:

1009812 Food Storage and Keeping Fresh (2 credits)  
1050912 Food Technology (I) (2 credits)  
1031812 Food Technology II (2 credits)  
1032222 Processing Technology of Fruit and Vegetable (2 credits)  
1038312 Food Sensory Science (2 credits)  
1030322 Food nutrition (2 credits)  
1025511 Physical and Chemical Inspection of Food (1 credit)  
1025611 Experiments on Physical and Chemical Inspection of Food (1 credit)  
1008522 Industrial Automation and Instrumentation (2 credits)  
1064112 Food and Industrial Microbiology (2 credits)  
1018112 Instrumental Analysis (2 credits)  
1018211 Experiment of Instrumental Analysis (1 credit)  
1052612 Experiment Design and Data Processing (2 credits)  
1001911 Chemical Engineering Design Project (1.5 credits)  
1009422 Food Additives (2 credits)  
1002711 Experiment of Food Technology (1 credit)  
1056011 Independent Research (Engineering Design Training) (1 credit)  
1047212 Functional Foods (2 credits)  
1056512 Food Economics (2 credits)  
1005612 Brewing Technology (2 credits)  
1009722 Food Packaging (2 credits)  
1050112 Principles and Technologies of Rapid Food Safety Detection (2 credits)  
1053812 Food Logistics (2 credits)  
1042612 Food Physical Properties and Texture (2 credits)  
1047411 Technological Advances in the Separation of Natural Components (En) (2 credits)  
0729612 English Writing (2 credits)

#### Year4:

1018012 Food Biotechnology (2 credits)  
1041712 Industrial placement (2.5 credits)  
1052912 Food Factory Design (2.5 credits)  
1031911 Comprehensive Experiment of Food Technology (1 credit)  
1025822 Introduction of Food Quality & safety (2 credits)  
1059212 Processing and Storage of Aquatic Products (2 credits)  
1058912 Food Product Design and Innovation (2 credits)  
1055616 Final Year Research Project (6 credits)