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Attachment Form 1

Description of Major Program

Name of Faculty (Department) [School of Applied Biological Science (Department of Applied Biological Science)]

Name of Pro	ogram	Food Science Program					
1.Degree to	be obtained: Back	helor of Agriculture					
2.Overview							
The Scho	ool of Applied B	iological Science aims to	educa	te students to	acquire a wie	de range of l	knowledge and
understandi	ng in the realms	of the natural and " lm	Snþ	csC ²]	lated to app	plied biology.	Specifically, we
knowledge regarding	food production	, biotic resources, and					
understand bioethi	cs and engineeri	ng ethics, and gain					
ta processing.							
d conducts research act	ivities in wide ra	nges regarding food and					
istribution, manufactur	e and processing	g, food safety, nutrition,					
acteristics, and new ef	fective use. Stude	ents are allowed to study					
periencing the cutting e	dge of findings th	rough this program.					
aims to provide gene	ral education reg	garding the fundamental					
management and dist	ribution of food,	function evaluation and					
evelopment of safe foo	od with high qua	lity and functionality to					
tion of rich and healthy	dietary life from	a wide point of view.					
rt who have acquired	higher level of e	xpertise in the graduate					
pecialist with an interr	ational point of	view in such as a public					

3. Diploma policy (policy for degree conferment and target to be achieved in the program)

The Food Science Program aims to provide general education regarding the fundamental knowledge and technologies related to the production management and distribution of food, function evaluation and advanced use of food material, and production and development of safe food with high quality and functionality to develop human resources who can be engaged in the creation of rich and healthy dietary life from a wide point of view. Therefore, in this program, the degree of Bachelor of Agriculture will be awarded to students who acquire the capabilities described below, earn the required credits and to satisfy the specified achievement level, and pass the examination that is administered by the School of Applied Biological Science.

Through liberal arts education subjects:

s related to agriculture, foods, and chemical and pharmaceutical

- (1) The ability to study autonomously; the ability to collect, analyze, and criticize data; and putting these abilities into practice;
- (2) Insight, from a broad perspective, into the essentials and

and concern about peace which are required for a citizen of the world;

- (3) The ability to identify a problem based on broad knowledge, integrate findings to establish a "knowledge system" that is really useful for problem solving, and examine phenomena from a top-down perspective based on this integrated knowledge; and
- (4) General and basic knowledge of science that enables the student to develop the knowledge and skills required for application in any of the specialty fields of applied biological science.

Through the specialized fundamental subjects for specialized education, the student is required to acquire:

- (5) The ability to understand cutting-edge topics, as well as the basic ideas related to organisms and the biosphere;
- (6) The ability to understand the value orientation and relevance to a globalized society of applied biology, and the importance of communication and consensus building in relation to the application of scientific results; and
- (7) Understanding of problems regarding research misconduct and the importance of research and engineering ethics. Through the specialized education in this program, the student is required to acquire:
- (8) Has acquired professional knowledge regarding production management and distribution of food and be capable of generally considering measures for ensuring stable supply of safe food.
- (9) Has acquired professional knowledge and general skills regarding manufacture and processing of food and be capable of understanding practical measures for converting food material to safe food with high quality and functionality.
- (10) Has acquired basic and professional knowledge and skills regarding evaluation and regulation of safety, nutrition, palatability, living body control function, and physical characteristics and new effective use and be capable of exercising them.
- (11) Has comprehensively learned the flow from the production of food to the consumption by consumers to understand it as a unified system. The student is also acquired to become capable of applying such as the knowledge, skills, and attitude that he/she has obtained in an integrated manner to solve problems that he/she identifies and logically present the conclusion orally or in writing and discuss with other persons.
- 4. Curriculum policy (policy for arranging and executing the educational courses)

To enable students to achieve the targets that are defined for the Food Science Program, the educational courses are organized and executed according to the following policies:

- (1) Courses in the liberal arts education aim to develop a wide-ranging and in-depth education and general intelligence, and to foster in students a depth of humanity and desire for peace. They also aim to develop practical foreign language abilities, an international perspective, the ability to understand different cultures, and the ability to utilize information and communication. In addition to this, courses in fundamental subjects are incorporated into the liberal arts education in order to develop professionals with the basic scientific knowledge and skills required for application in any of the specialty fields of applied biological science.
- (2) Courses in special education develop basic capabilities related to biology and the biosphere through the "specialized fundamental subjects" that are common for all courses at the School of Applied Biological Science. The courses include exercises abroad, internships, field exercises, and lectures regarding scientific and engineering ethics in order to develop the ability to make a hypothesis and basic, practical capabilities required for activities undertaken in leading positions in the international and/or local community. The courses also aim to develop the ability to understand problems regarding research misconduct and the importance of research and engineering ethics.

(3) The courses in the specialized education for this program provide the "specialized subjects" related to such as production management and distribution of food, function evaluation and advanced use of food material, and manufacture and development of safe food with high functionality to enable students to acquire capability of systematically and hierarchically understanding the food science from the basics to application. Also the courses of "exercise" and "experiment & practice" for the related area are provided for students to acquire skills and attitudes to practically apply and use the results. In addition to that, students develop general capabilities for problem solving including skills for communication, presentation, and practical foreign language capability while preparing his/her "graduation thesis."

5.Start time and acceptance conditions

The School of Applied Biological Science holds the entrance examination collectively for the Department of Applied Biological Science. Students mainly take the liberal arts curricula that are held for the whole of the university (seminar for developing intelligence, subject regarding peace, introduction to university education, foreign language study, data processing study, disciplinary subjects, and subject regarding health & sports) in the first and second semesters of the first year and the first semesters of the second year. Assignment of students to the Food Science Program is actually conducted in the second semester of the second year.

Students study the fundamental subjects for one year after entering the university to acquire the basic knowledge required for studying the expertise. Then they mainly study the specialized fundamental subjects common for the all students of School of Applied Biological Science in the second semester of the second year. Particularly, they take the subjects of Laboratory Work in General Chemistry, Laboratory Work in General Physics, and Laboratory Work in General Biology I & II (including computer exercise) as those regarding experiments that are common for all students of the School of Applied Biological Science that consist of to get basic training for experiments in a wide area that is commonly required for the students of the School of Applied Biological Science. Students acquire a wide range of intelligence, capability in foreign languages such as English, data processing skills, basic knowledge common for the students of the School of Applied Biological Science, understanding for bioethics and ethics of science by the first semester of the second year to allow themselves to understand the aim and characteristics of each major program and select the most appropriate program.

Students are allocated either of four major programs (Integrative Hydrospheric Science Program, Applied Animal & Plant Science Program, Food Science Program, and Molecular Agricultural Biology Program) based on his/her wish and achievement level in the second semester of the second year. Students who enter the university in the fiscal year are equally divided into four programs in principle. The digits after a decimal point are rounded up.

The student must meet the specified "requirements for allocation to the program" if he/she wishes to be allocated to the program.

6. Available qualification

- (1) Educational personnel certification: Type 1 License for High School Teacher (science)
- (2) Curator License
- (3) Appointment qualification for food sanitation supervisor and food sanitation inspector
 - * For details of acquisition of those qualifications, refer to the "Students Handbook."
- (4) Qualification for examination for Class A hazardous materials engineer

7. Class subjects and their contents

- * For the class subjects, refer to the subject table in Attachment 1.
- * For the details of the class subjects, refer to the syllabus that is published for each academic year.

Achievement evaluation	Numerical
	conversion
S (Excellent: 90 or more	4
points)	
A (Very good: 80 - 89	3
points)	
B (Good: 70 - 79 points)	2
C (Passed: 60 - 69 points)	1

8. Academic achievement

The evaluation criteria are specified for each academic achievement evaluation item, and the achievement level against the criteria is determined at the end of the semester.

The evaluation score for each evaluation item is converted to a numerical value (S = 4, A = 3, B = 2, and C = 1), and the evaluation standard for academic achievement, from when the student entered the university to the end of the semester, is determined using these values while applying weightings. The evaluation standards consist of three

levels, i.e. Excellent, Very Good, and Good.

Study achievement	Evaluation
	standard
Excellent	3.00 - 4.00
Very Good	2.00 - 2.99
Good	1.00 - 1.99

- * Refer to the relationship between evaluation items and evaluation criteria described in Attachment 2.
- * Refer to the relationship between evaluation items and class subjects described in Attachment 3.
- * Refer to the curriculum map in Attachment 4.
- 9. Graduation thesis (graduation research) (meaning, student allocation, timing, etc.)

(1) Purpose

The graduation research in this program (Graduate Thesis) aims to allow the student to dedicate himself/herself to cutting-edge research in order to systematically gain understanding of problems and their background in the field of applied biological science, as well as to acquire comprehensive capabilities while analyzing and considering the obtained results and presenting the results in English both orally and in writing.

(2) Overview and meaning

Students conduct the graduate research under the guidance of their supervisor. Through their graduation research, students engage with the process consisting of understanding the situation (comprehension ability and intelligence), identification of problems (analysis ability and insight), and presentation of the results (proposal and execution ability), and, by doing so, they acquire the capability and skills required to work as experts after their graduation.

Students learn the basic concepts and attitude fundamentally required for research activities, establish a plan for their research, study methods for the research and experiments, and carry out the research under the instruction of their supervisor. Furthermore, students review the results obtained in the research and define targets for the further research. Students experience a series of research processes in order to have the chance to observe research activities at the cutting edge. They prepare a graduation thesis based on the study results and submit it before the specified date.

Students are evaluated in the thesis examination.

(3) Timing and method for determining the supervisor

The supervisor is determined in the 2nd semester of the 3rd academic year.

The supervisor is determined under the guidance of the tutor. The tutor holds a guidance seminar for students to explain the specialties of each member of faculty. The tutor also instructs students to attend the presentation assembly for graduation theses and Masters theses in order to understand the details of research done by faculty members. Students visit a faculty member who he/she wants to choose as supervisor, and learn about the details of the graduation thesis and environment of the laboratory. Supervisors are designated after the tutor considers students' wishes and makes adjustments. Then the faculty committee of the program approves the designated supervisors.

10 Responsibility

(1) Responsibility for PDCA (plan, do, check, and act) cycle

The education affairs committee of school and the faculty members who provide the lectures are engaged in the processes of "plan" and "do"

The faculty committee of the program plans and executes the major program on their own responsibility. A chief faculty member is designated as the supervisor of the program.

The education affairs committee of the school exercises control over the major programs provided in the school.

The education affairs committee of the department consists of members who are elected for each program, a chairman who is chosen by the school, and another member.

The education reform promotion committee is engaged in the process of "check."

The education reform promotion committee consists of members who are elected in each program, a chairman who is chosen by the school, the chairman of the education affairs committee of the school, an assistant chief of the graduate course, and the other member(s).

The education reform promotion committee reviews and evaluates the major programs provided in each program, reports the results to the education affairs committee of the school and the programs, and provides advice and recommendations.

The faculty committee of the program that takes the responsibility for execution of the major program is engaged in the process of "act."

The faculty committee of the program and the education affairs committee of the school prepare

and execute a plan for improvement taking the report, advice, and recommendations that are provided by the education reform promotion committee after the check process into consideration.

A tutor is designated for each program to provide direction regarding study and life.

A supervisor is designated in to each student in the program to provide guidance regarding the graduation thesis. The mentor guides the students through the process of the graduation research until they graduate.

The faculty committee of the program, the education affairs committee of the school, and the education reform promotion committee cooperate with each other to execute their roles with responsibility in the cycle of "plan", "do", "check", and "act" to improve the education provided at the school.

(2) Evaluation of program

Viewpoints for evaluation of program

The Food Program is evaluated from the viewpoints of "educational effectiveness" and "social effectiveness."

The "educational effectiveness" is evaluated by effects of the program execution on educational achievement in students.

The "social effectiveness" is evaluated by effects of the educational achievement in the program on the society.

Evaluation method

In this program, the achievement in the program is evaluated from the viewpoints described above for students in the second semester of the fourth year. For the "educational effectiveness", the results and achievement of the students who took the program are evaluated comprehensively by the group of faculty members who are engaged in the execution of the program. Also, the level of achievement of all the students is evaluated and reviewed. The "social effectiveness" is evaluated based on such things as the rate of employment in corporations that have a close connection with the contents of this program and the pass rate in public servant examinations. We regularly request a human resources staff member of a company that employs mainly students of this program to evaluate this program. In addition to that, we request graduates of this program to evaluate both their own achievement and that of the program. The staff in the company and graduates are requested to provide evaluation and advice regarding whether the class subjects and their contents in this program were effective for social activities, whether the contents of class appropriately corresponded to the changes in science, technology, and society, and any class subjects that would be required for the future.

Policy and method for feedback to students

The education reform promotion committee regularly conducts inquiries and interviews for students to review and evaluate the program, improve the contents of the program, and provide advice and recommendations for improvement.

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Vjg nkdgtcn ctvu gfwecvkqp kp vjku rtqitco ckou vq dwknf dqvj vjg ncpiwcig umknnu cpf vjg cecfgoke hqwpfcvkqp tgswktgf hqt vjg urgekcnk|gf gfwecvkqp. Kv fgxgnqru pqv qpn{ c ecrcdknkv{ hqt uvwf{kpi cwvqpqoqwun{ cpf c uekgpvkhke kpvgnnkigpeg dcugf qp vjg cdknkv{ vq eqnngev, cpcn{|g cpf etkvkek|g fcvc, dwv cnuq ncpiwcig umknnu vjcv cnnqy vjg uvwfgpv vq gzejcpig kfgcu ykvj qvjgtu kp Gpinkuj. Cnuq, kv gpjcpegu kpukijv htqo c dtqcf rgturgevkxg hqt vjg guugpvkcnu cpf vjg dcemitqwpf qh rjgpqogpc, cpf vjg nkpiwkuvke cdknkv{ cpf eqpegtp hqt rgceg yjkej ctg tgswktgf hqt c ekvk|gp qh vjg yqtnf. Kv gpcdngu uvwfgpvu vq ceswktg vjg cdknkv{ vq kpvgitcvg hkpfkpiu cpf guvcdnkuj c "mpqyngfig u{uvgo" vjcv ku tgcnn{ wughwn hqt rtqdngo uqnxkpi, cpf vq gzcokpg rjgpqogpc wukpi c vqr-fqyp rgturgevkxg dcugf qp vjku kpvgitcvgf mpqyngfig.

_	T evaluation	1		1																												ient 3
Subject	Name of class	Numbe	Required or	Semester when		uation i		erstan	ding										Abilit	y & sk	cills									Comp sive capab	orehen oility	Total of weighting
category	subject	r of credits	Electivee	the class is provided	(1) Weighti ng for evaluation item for the subject	Weighti ong for evaluation item	(2) Weighti ng for evaluatio n item for the subject	Weighti ng for evaluatio	(3) Weighti ng for evaluatio n item for the subject	Weighti ng for evaluatio n item	(4) Weighti ng for evaluatio n item for the subject	Weighti ng for evaluation item	evaluation	Weighti ong for evaluatio	(6) Weighti ng for evaluatio n item for the subject	Weighti ng for evaluatio	evaluatio	Weighti ng for evaluatio n item	(1) Weighti ng for evaluatio n item for the subject	Weighti ng for evaluatio	(2) Weighti ng for evaluatio n item for the subject		(3) Weighti ng for evaluatio n item for the subject	ng for evaluatio	evaluatio n item	Weighti ng for evaluatio	(5) Weighti ng for evaluatio n item for the subject	(6) Weighti ng for evaluatio n item for the subject	Weighti ng for evaluatio	evaluatio	Weighti ong for evaluatio n item	evaluation items for
Liberal arts education subjects	Peace Science Courses	2	Required	1st semester	100	1																										100
Liberal arts education subjects	Introductory Seminar for First-Year Students		Required	1st semester	100	1																										100
Liberal arts education subjects	Introduction to University Education	2	Required	1st semester	100	1																										100
Liberal arts education subjects	Foreign Languages	10	Required / Elective required	1st - 2th semesters															100	1												100
Liberal arts education subjects	Information and Data Science Courses	4	Required	1st - 2th semesters															100	1												100
Liberal arts education subjects	Area Courses	10	Elective required	1st - 6th semesters	100	1																										100
Liberal arts education subjects	Health and Sports Courses	2	Elective required	1st - 2nd semesters															100	1												100
Liberal arts education subjects	"Basic Calculus" or "Elements of Calculus"	2	Required	1st semester			100	1																								100
Liberal arts education subjects	Organic Chemistry	2	Required	2nd semester			100	1																								100
Liberal arts education subjects	Species Biology	2	Required	2nd semester			100	1																								100
Liberal arts education subjects	Cell Science	2	Required	2nd semester			100	1																								100
Liberal arts education subjects	"General Chemistry" or "Basic Concepts of Chemistry"	2	Required	1st semester			100	1																								100
Liberal arts education subjects	Basic Laboratory Work in Chemistry	1	Required	1st semesters																	100	1										100
Liberal arts education subjectsLiberal arts education subjects	"Experimental Methods and Laboratory Work in Biology I"		Required	2nd semesters																	100	1										100
Specialized subjects	Introduction to Applied Biological Science	2	Required	1st semester			100	1																								100
Specialized subjects	Introduction to Microbiology	2	Required	1st semester			100	1																						<u> </u>		100
Specialized subjects	Introduction to Molecular Biochemistry	2	Required	2nd semester			100	1																								100

Cmani-1! J	Agricultural		ı		1				1		ı —						- 1											ı —			
Specialized subjects	Production Resources	2	Required	2nd semester\			50	1																		50	1				100
Specialized subjects	Physics for Applied Biological Science	2	Required	2nd semester			100	1																							100
Specialized subjects	Ethics of Science and Technology	2	Required	2nd semester	50	1	50	1																							100
Specialized subjects	Statistics in Biology	2	Required	3rd semester			100	1																							100
Specialized subjects	Environmental Sciences for Bioproduction	2	Required	3rd semester			100	1																							100
Specialized subjects	Laboratory Work in General Biology I	1	Required	3rd semester																100	1										100
Specialized subjects	Laboratory Work in General Biology II	1	Required	3rd semester																100	1										100
Specialized subjects	Laboratory Work in General Chemistry	1	Required	3rd semester																100	1										100
Specialized subjects	Laboratory Work in General Physics	1	Required	3rd semester																100	1										100
Specialized subjects	Seminar in Field Science	2	Elective required	2nd semester			100	1																							100
Specialized subjects	Research Front of Applied Biological Sciences	2	Elective required	2nd semester			100	1																							100
Specialized subjects	Introduction to	2	Elective required	3rd semester			100	1																							100
Specialized subjects	Physiology Public Health	2	Elective required	6th semester			100	1																							100
Specialized subjects	Food Biochemistry	2	Required	4th semester					40	1	40	1												20	1						100
Specialized subjects	Applied Biophysics	2	Required	4th semester					40	1	40	1					20	1													100
Specialized subjects	Food Engineering	2	Required	4th semester									20	1			60	1								20	1				100
Specialized subjects	Food Hygiene	2	Required	4th semester					20	1			60	1										20	1						100
Specialized subjects	Seafood Chemistry and Biochemistry	2	Required	4th semester					60	1			20	1										20	1						100
Specialized subjects	Food Production Management	2	Required	4th semester									20	1	80	1															100
Specialized subjects	Laboratory Work in Applied Biophysics	1	Required	4th semester																		60	1	20	1	20	1				100
Specialized subjects	Laboratory Works in Food Engineering	1	Required	4th semester																		60	1	20	1	20	1				100
Specialized subjects	Laboratory Work in Food Hygiene	1	Required	4th semester																		60	1	20	1	20	1				100
Specialized subjects	Nutrition	2	Required	5th semester																			1	20	1		1				20
Specialized subjects	Laboratory Work in Food Chemistry	1	Required	5th semester																		60	1	20	1	20	1				100
Specialized subjects	Laboratory Work in Marine Bioresources Chemistry	1	Required	5th semester																		60	1	20	1	20	1				100
Specialized subjects	Laboratory Work in Nutritional Biochemistry	1	Required	5th semester																		60	1	20	1	20	1				100
Specialized subjects	Field Works of Food Production Management	1	Required	5th semester																		40	1			60	1				100
Specialized subjects	Reading of Foreign Literature in Food Science	2	Required	4th semester																								100	1		100
Specialized subjects	Science and Technology for Food Development	2	Elective required	4th semester													60	1								40	1				100

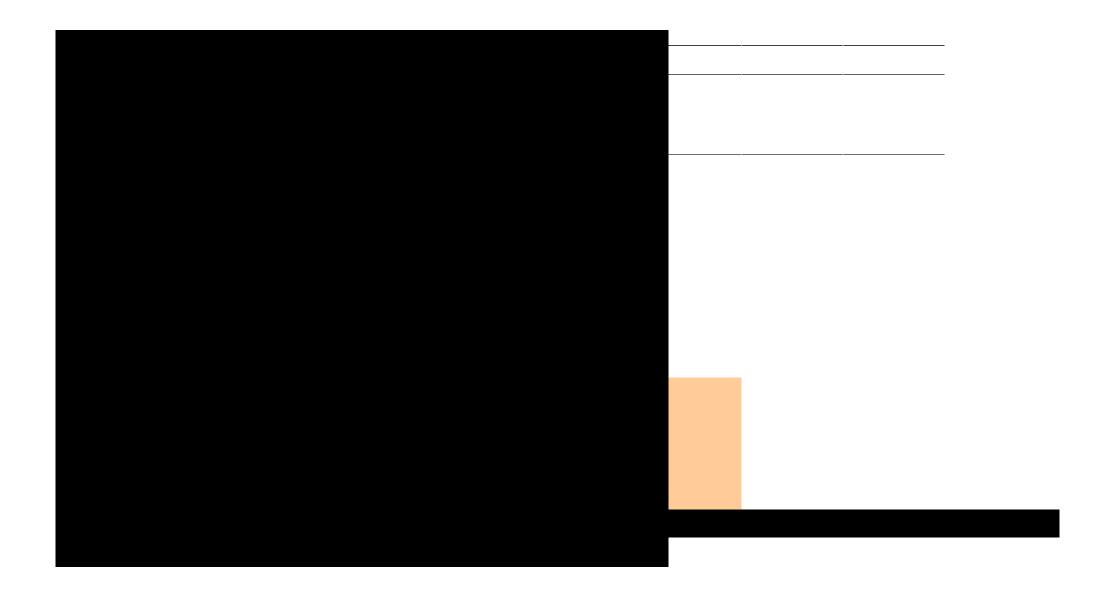
Specialized subjects	Food Function (Functional Food Science)	2	Elective required	5th semester						80	1	20	1															100
Specialized subjects	Food Physical Property Science	2	Elective required	5th semester				40	1	40	1					20	1											100
Specialized subjects	Food Microbiology	2	Elective required	5th semester				60	1			40	1															100
Specialized subjects	Bioresource Utilization Science	2	Elective required	5th semester						40	1					40	1				20	1						100
Specialized subjects	Food System	2	Elective required	5th semester										80	1								20	1				100
Specialized subjects	Agricultural Products and Food Processing	2	Elective required	5th semester				40	1	20	1	20	1								20	1						100
Specialized subjects	Training for Marine Food Processing	1	Elective required	5th semester												20	1				60	1	20	1				100
Specialized subjects	Training for Animal Food Processing	1	Elective required	5th semester												20	1				60	1	20	1				100
Specialized subjects	Food Factory Inspection	1	Elective required	5th semester																			100	1				100
Specialized subjects	Food Information Management	1	Elective required	5th semester										100	1													100
Specialized subjects	Genome Science I	2	Elective	6th semester	50	1		50	1																			100
Specialized	Genome Science II	2	Elective	6th semester	50	1		50	1																			100
Specialized subjects	Molecular Cell Biology	2	Elective	6th semester	50	1		50	1																			100
Specialized subjects	Animal Nutrition	2	Elective	6th semester	50	1		50	1																			100
Specialized subjects	Plant Nutritional Physiology	2	Elective	6th semester	50	1		50	1																			100
Specialized subjects	Graduation Thesis I-III	6	Required	6th-8th semester																						100	1	100

Attachment 4



u n d e r s t a n d i n for identifying the mechanism of function expression in food and food material and for application of the function.				

Expertise and ethics of science and technology regarding analysis and evaluation methods for safety of food and food material.				
Expertise regarding production management and				
distribution of foods				
Expertise regarding food				
Expertise regarding food processing technologies and development of useful				
materials.				



t i e s				
&				
k Acquisition of techniques for production of foods from marine				
I and animal resources and capability of consideration of practical measures for				
conversion to safe and highly functional foods				
	Agricultural Production Resources()			
Capable of organizing and considering own issues to explore in the fields of food				
explore in the fields of food science from a social point of view based on experience of				
such as observation of a food manufacturing scene				

				<u> </u>				
Ability to read and understand technical explanations and basic reading capabilities of scientific Englisher.								
	(Exa	ample) Liberal arts subjects	Specialized fundament	nt Specialized subjects	Graduation thesis	() Required subjects () Elective required () Elective subjects

List of Faculty Members of the Food Science Program

Name of faculty	Name of program and position	Extension number	Laboratory	Mail address
Satoru Ueno	Professor		A118	sueno hiroshima-u.ac.jp
Tadashi Shimamoto	Professor		A506	tadashis hiroshima-u.ac.jp
Takuya Suzuki	Professor		A809	takuya hiroshima-u.ac.jp
Yoshio Hagura	Professor	•	A123	hagura hiroshima-u.ac.jp
Kiyoshi Kawai	Professor		A122	kawai hiroshima-u.ac.jp
Kenji Hosono	Professor	0	B215	kjhosono hiroshima-u.ac.jp
Thanutchaporn Kumrungsee	Associate Professor		A604	kumrung@hiroshima-u.ac.jp
Haruhiko Koizumi	Associate Professor	. 0	A116	
Yosuke Chomei	Associate Professor		B216	
Tatsuya Nakayama	Associate Professor	0.	A508	
Makoto Hirayama	Associate Professor	-	A802	hirayama hiroshima-u.ac.jp
Yoshinari Yamamoto	Assistant Professor		A808	yamamo59 hiroshima-u.ac.jp
Yakabe Takafumi	Visiting Professor			Class Science and Technology for Food Development
	Visiting Professor			Class Science and Technology for Food Development
	Visiting Professor			Class Food Information Management,

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I Fh h c" b b h h I Fh h c

										Year	in wh	ich th	e subj	ect is t	aken	
					Required			Type of	1 st gı	rade	2 nd g	rade	3 rd g	rade	4 th g	rade
Type		Su	bject	type	No. of credits	Class subjects	No. of credits	course registration	Springs	Fall	Springs	Fall	Springs	Fall	Springs	Fall
	Pe	ace S	cienc	e Courses	2		2	Required								
	Basic Courses in	- L	for F	tory Seminar irst-Year udents	2	Introductory Seminar for First-Year Students	2	Required								
	Basic	=		luction to ty Education	2	Introduction to University Education	2	Required								
				Basic		Communication Basic I	1									
			te2)	English Usage	2	Communication Basic II	1	Required								
			English(Note2)	Communic	2	Communication I A	1	Required								
			lsilgu	ation I	2	Communication I B	1	Required								
		ses	Eı	Communic	2	Communication II A	1	Required								
		ıgua		ation II		Communication II B	1	1								
		Foreign Languages	N	F 1' 1		Basic Foreign Language I	1									
tion	ects	Fore	Fore	-		Basic Foreign Language II	1	Elective								
ts Educa	Common Subjects		(Sele	guages ect one	4	Basic Foreign Language	1	Required								
Liberal Arts Education	Comr		la:	nguage)		Basic Foreign Language IV	1									

Information and Data Science

		Basic Concepts of Chemistry (Note7)						
		F						
		C	1					
		В						
		C B	1	Required				
Total	44							

- Note 1: The year indicated with a circle mark represents that in which students typically take the subject. The year with a double circle mark indicates the year in which students are highly recommended to take the subject. Students are allowed to take the subject in any year after that indicated with a circle or double circle mark. It is required to confirm the semester in which the subject is provided in the class schedule for liberal arts education subjects in the Students' Handbook because some subjects might be provided in different semester from that which is provided in this document.
- Note 2: The credit for "Field Research in the English-speaking World" that is earned through such as a short-term study abroad and that for "Online English Seminar I," "Online English Seminar II," and "Online English Seminar III" that is earned through a self-study, are accepted as the credit for English required for graduation. Achievement in a foreign language skill test and language training might be accepted as a credit. For further information, refer to the description regarding English subjects in the liberal arts education and the item "Credit based on Achievement in Foreign Language Skill Test" in the Students Handbook.

(PP. 30 - 31, Liberal Arts)

- Note 3: For the information and Data Science subject, it is required to take the subject "Introduction to Information and Data Sciences " that is provided in the first semester in the first year. Only when failing to earn the credit for " Introduction to Information and Data Sciences ", is it allowed to take the subject "Elements of Information Literacy " that is provided in the second semester in the first year.
- Note 4: It is required to earn 4 credits or more for the natural science subjects and 4 credits or more for the human & social science subjects.

However, "Fundamentals of Biology" of the natural science subjects is a subject for which students are requested to take if he/she did not take biology subjects in the entrance exam (including the University Testing Center Examination).

For the other students, the credit for the subject "Fundamentals of Biology" is not accepted as that for graduation.

It is allowed to include up to 4 credits for society-related subjects as credits for the Human & Social Science Subjects.

- Note 5: For health & sports subjects, it is recommended to take a practicum in sports.
- Note 6: Students who studied Mathematics III in high school are required to take the subject "Basic Calculus." Students who did not study Mathematics III in high school are required to take the subject "Elements of Calculus."
- Note 7: Students who did not take chemistry subjects in the entrance exam (including the University Testing Center Examination) are required to take the subject "Basic Concepts of Chemistry." For those students, the credit for the subject "General Chemistry" is not accepted for graduation.

For students who take chemistry subjects, the credit for the subject "Basic Concepts of Chemistry" is not

accepted for graduation.

Note 8: It is required to take F

I F & &
C B

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Table of Registration Standards (Specialized Fundamental Subjects) Integrative Hydrospheric Science Program, Applied Animal and Plant Science Program, Food

Science Program, Molecular Agro-Life Science Program

						Ye	ar in w	hich th	e subje	ct is tal	ken	
		Required			1 st g	rade	2 nd g	rade	3 rd g	rade	4 th g	rade
Туре	Subject type	No. of credits	Class subjects	No. of credits	Springs	Fall	Springs	Fall	Springs	Fall	Springs	Fall
Special ized Subjects	Specialized Fundamental Subjects	24	Introduction to Applied Biological Sciences Introduction to Microbiology Introduction to Molecular Biochemistry Agricultural Production Resources Physics for Applied Biological Science Ethics of Science and Technology Statistics in Biology Environmental Sciences for Bioproduction Laboratory Work in General Biology I Laboratory Work in	2 2 2 2 2 2 2 1 1	rdS	Н	rdS	F	rdS	F E	rdS	F F
			General Chemistry Laboratory Work in General Physics	1		/ T: +	100	1**				
			Kequi	red Subj	ects:	Tota	al 20 c	credit	S			

	Seminar in Field Science	2								
	Research Front of									
	Applied Biological	2								
	Sciences									
	Introduction to	2								
	Physiology									
	Public Health	2								
		Elective	Requi	red Su	bjects	1				
	Ta	ke 4 credi	ts fron	n abov	e subj	ects				
	(Redundant credits over 4	credits	move	to E	lective	Subje	ects in	each l	Progra	ım)

Table of Registration Standards(Specialized Subjects)

(Food Science Program)

						Ye	ar in v	vhich t	he subj	ect is t	aken	
		Required			1 st gr	ade	2 nd g	grade	3rd g	grade	4 th g	rade
Туре	Subject type	No. of credits	Class subjects	No. of credits	Springs	Fall	Springs	Fall	Springs	Fall	Springs	Fall
			Food Biochemistry	2				0				
			Applied Biophysics	2				0				
			Food Engineering	2				0				
			Food Hygiene	2				0				
			Seafood Chemistry and Biochemistry	2				0				
			Food Production Management	2				0				
			Laboratory Work in Applied Biophysics	1				0				
			Laboratory Works in Food Engineering	1				0				
			Laboratory Work in Food Hygiene	1				0				
			Nutrition	2					\circ			
			Laboratory Work in Food Chemistry	1					\circ			
			Laboratory Work in Marine Bioresources	1					\circ			
			Chemistry									
			Laboratory work in Nutritional Biochemistry	1					0			
			Field Works of Food Production	1					\circ			
ž.	tts		Management									
lbjec	ıbjec		Reading of Foreign Literature in Food	2				0				
d Su	nS p	56	Science									
alize	alize	30	Graduation Thesis I	2						0		
Specialized Subjects	Specialized Subjects		Graduation Thesis II	2							0	
\ <u>\</u> \\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	S		Graduation Thesis III	2								0
			Required Sub	jects: To	otal 29	9 crea	dits					
			Science and Technology for Food	2				0				
			Development						0			
			Food Function (Functional Food Science)	2					0			
			Food Physical Property Science	2					0			
			Food Microbiology	2					0			
			Bioresource Utilization Science	2					0			
			Food System	2					0			
			Agricultural Products and Food Processing	2					0			
			Training for Marine Food Processing	1					0			
			Training for Animal Food Processing	1					0			
			Food Factor Inspection	1					0			
			Elective Required Subjects:	Take 13	credits	fron	n abo	ve sub	jects			
			(Redundant credits over 13									

	Genome Science I	2			0							
	Genome Science II	2			0							
	Molecular Cell Biology	2			0							
	Animal Nutrition	2			0							
	Plant Nutritional Physiology	2			0							
	Elective Subjects: At lea	Elective Subjects: At least 14 credits must be obtained.										
	Specialized subjects from other Applied Biologica	l Science	programs ca	n be included	d in the elective	e subjects.						
	• Up to 12credits obtained from specialized subjects	s at anothe	er School and	l from subjec	ts offered by t	he AIMS						
	Program completed at the dispatch destination can	be includ	led in the cre	dits required	for graduation	1.						
	Credits obtained from Liberal Arts Education Sub-	jects and	subjects relat	ed to the teac	ching professio	on cannot be						
	included in the credits required for graduation.											
124												

[Credits required for graduation] 124 credits (44 credits for liberal arts education subjects + 24 credits for specialized fundamental subjects + 56 credits for specialized subjects)