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From the viewpoint described above, this 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 contribute to the creation of rich and healthy dietary life from a wide point of view.
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(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.
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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.
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6.Available qualification
(1) Educational personnel certification: Type 1 License for High School Teacher (science)
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ab □e□ ,□eb□ d □b⊡b ba□ beb fb□□eb⊡d □c⊡c □b b□e□b⊡bddba□
f □eb⊡b b f □c□eb⊡ d □ )□eb⊡b b□c□ efb b b□c□ □eb□ ab □f□b ba□ a□b fb ba□Qeb□
f December 1 by $f$ December 1 by $f$ December 2 by $f$ December 2 by $f$ December 2 by $f$ December 2 by $f$ December 3 by $f$ December 2 by $f$ December 3 by $f$ December 4 by $f$ December
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d $\Box F \Box a a f f \Box \Box e$ ) $\Box b \Box b$ $\Box d$ $a$ $b \Box c \Box e f \Box$ $d$ $\Box \Box b$ $b \Box e \Box e b f \Box$ $\Box e f b$ $b$ $\Box a \Box e$
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# Table of Registration Standards (Liberal Arts Education Subjects) (Integrative Hydrospheric Science Program, Applied Animal and Plant Science Program,

Food Science Program, Molecular Agro-Life Science Program)

										Year	in wh	ich the	e subje	ect is t	aken	
					Required			Type of	1 <sup>st</sup> g	rade	2 <sup>nd</sup> g	rade	3 <sup>rd</sup> g	rade	4 <sup>th</sup> g	rade
Туре	Subject type				No. of credits	Class subjects	No. of credits	course registration	Springs	Fall	Springs	Fall	Springs	Fall	Springs	Fall
	Pea	Peace Science Courses			2		2	Required	0							
	rses in	Introductory Seminar for First-Year Students			2	Introductory Seminar for First-Year Students	2	Required	0							
	Basic Courses in University Education		Introduction to University Education Development Seminar		2	Introduction to University Education	2	Required	0							
	H II	]			0	(Note3)	1		0	0	0	0	0	0		
				Basic		Communication Basic I	1		0							
			ote2)	English Usage	2	Communication Basic II	1	Required		0						
			English(Note2)	Communic	2	Communication I A	1	Required	0							
			nglis	ation I		Communication I B	1	-	0							
		ıges	Н	Communic	2	Communication II A	1	Required		© ©						
		ngu		ation II		Communication II B  Basic Foreign Language	1			0						
tion		gn Li	Non-	-English	4	I	1		0							
ts Educa		Foreign Languages	Fore	-		Basic Foreign Language	1	Elective	0							
Liberal Arts Education	bjects		(Sele	elect one anguage)		Basic Foreign Language	1	Required		0						
Li	Common Subjects		(Note			Basic Foreign Language IV	1			0						
	Cor		Information and Data		4	Introduction to Information and Data Sciences(Note3)	2	Required	0							
		S	Scienc	e Courses		Fundamental Data Science(Note3)	2	Required		0						
			Area	Courses	12	(Note3)	1 or 2	Elective/ Required	0	0	0	0	0	0		
			cial C	序科目 Eng? Cooperation ourses		(Note3)	0		0	0	0	0	0	0		
		Н		and Sports ourses	2	(Note4)	1 or 2	Elective Required	0	0						
	Found	ation	Cour		6	Organic Chemistry	2			0						
	Foundation Courses			303		Cell Science	2			0						

		"Basic Laboratory Work in Chemistry" or "Experimental Methods and Laboratory Work in Chemistry I" (Note5)	1		©	<b>()</b>			
		"Experimental Methods and Laboratory Work in Biology I"	1	Required		0			
Total	40								

#### O Instruction regarding credits

- 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: 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 4: For health & sports subjects, it is recommended to take a practicum in sports.

Note 5: It is required to take "Basic Laboratory Work in Chemis

#### 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	ken			
		Required No. of credits			1 <sup>st</sup> g	rade	2 <sup>nd</sup> g	rade	3 <sup>rd</sup> grade		4 <sup>th</sup> grade	
Туре	Subject type		Class subjects	No. of credits	Springs	Fall	Springs	Fall	Springs	Fall	Springs	Fall
			Introduction to Applied	2	0							
			Biological Sciences									
			Introduction to	2	0							
			Microbiology									
			Introduction to Molecular	2		$\circ$						
			Biochemistry									
	70		Agricultural Production	2		$\circ$						
ω	Specialized Fundamental Subjects		Resources									
			Physics for Applied	2		0						
Specialized Subjects			Biological Science									
Sub			Ethics of Science and	2		0						
ed (	ıdamı	24	Technology									
aliz	Fun		Statistics in Biology	2			0					
ecie	pəz		Environmental Sciences	2			0					
Spe	a1i;		for Bioproduction									
	eci		Laboratory Work in	1			0					
	Sp		General Biology I									
			Laboratory Work in	1			0					
			General Biology II									
			Laboratory Work in	1			0					
			General Chemistry	_								
			Laboratory Work in	1			0					
			General Physics	10.11		T	100	10.				
			Requi	red Subj	ects:	Tota	al 20 c	credit	S			

	Seminar in Field Science	2		0						
	Research Front of	2		0						
	Bioresource Sciences									
	Research Front of Food	2		0						
	and AgriLife Science									
	Introduction to	2			0					
	Physiology									
	Public Health	2						$\circ$		
		Elective	Requi	red Su	ıbjects					
	Tal	ke 6 credi	ts fron	n abov	e subj	ects				
	(Redundant credits over 6	credits	move	to E	lective	Subj	ects in	each ]	Progra	am)

### Table of Registration Standards(Specialized Subjects)

## (Food Science Program)

						Ye	ar in v	which t	he subj	ject is t	aken	
		Required			1 <sup>st</sup> g	rade	2 <sup>nd</sup> §	grade	3rd g	grade	4 <sup>th</sup> 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				
			Reading of Foreign Literature in Food	2					0			
			Science									
			Nutrition	2								
			Laboratory Work in Food Chemistry	1					0			
			Laboratory Work in Marine Bioresources	1								
			Chemistry									
			Laboratory work in Nutritional Biochemistry	1								
scts	scts		Field Works of Food Production	1					0			
ubje	àubje		Management									
S pa	s pa	56	Graduation Thesis I	2						0		
ializ	ializ		Graduation Thesis II	2							0	
Specialized Subjects	Specialized Subjects		Graduation Thesis III	2								0
	5.1		Required Sub	iects: To	otal 2	9 crea	dits	i		i		
			Science and Technology for Food	2				0				
			Development	_								
			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			
			Food Information Management	1					0			
			Elective Required Subjects:						-			
			(Redundant credits over 13	credits n	nove t	o Ele	ctive	Subje	cts)			

	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	ast 16 ci	edits must	be obtained	<b>.</b>	
	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	cts offered by t	he AIMS
	Program completed at the dispatch destination car	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 (40 credits for liberal arts education subjects +26 credits for specialized fundamental subjects +58 credits for specialized subjects)

## Results of study in Food Science Program

### Relation between evaluation items and evaluation criteria

		Study achievement		Evaluation criteria	
		Evaluation items	Excellent	Very Good	Good
		Ability for comprehensive and cross-disciplinary thinking and knowledge / understandings required to see a phenomena from a broad, top-down perspective and to take action for solving problems regarding the specialized area.	Has superior ability for comprehensive and cross- disciplinary thinking and capability to see a phenomenon from a broad, top-down perspective and to take action for solving problems regarding the specialized area.	Has sufficient ability for comprehensive and cross-disciplinary thinking and capability to see a phenomenon from a broad, top-down perspective and to take action for solving problems regarding the specialized area.	Has basic ability for comprehensive and cross-disciplinary thinking and capability to see a phenomenon from a broad, top-down perspective and to take action for solving problems regarding the specialized area.
K n	(2)	Basic knowledge and understanding required for acquiring expertise	Has fundamental knowledge and profound understanding required for acquiring expertise, and is capable of explaining this knowledge while associating it with items related to other areas.		Has fundamental knowledge and profound understanding required for acquiring expertise, and is capable of providing basic explanation of this knowledge while associating it with items related to other areas.
w l e d g e		Basic knowledge of such as chemistry, biology, biochemistry, microbiology, physics, and mathematics required for understanding food science.	Capable of sufficiently applying the basic knowledge of such as chemistry, biology, biochemistry, microbiology, physics, and mathematics required for understanding food science.	Capable of applying the basic knowledge of such as chemistry, biology, biochemistry, microbiology, physics, and mathematics required for understanding food science.	Capable of generally applying the basic knowledge of such as chemistry, biology, biochemistry, microbiology, physics, and mathematics required for understanding food science.
& u n d		Expertise regarding methods for identifying the mechanism of function expression in food and food material and for application of the function.	regarding methods for identifying the mechanism of function expression in food and food material and	Capable of providing explanation regarding methods for identifying the mechanism of function expression in food and food material and application of the function while associating it with knowledge of the other items.	methods for identifying the mechanism of function
e r s t a n	(5)	Expertise and ethics of science and technology regarding analysis and evaluation methods for safety of food and food material.	Capable of providing practical explanation regarding expertise and ethics of science and technology on analysis and evaluation methods for safety of foods and food materials while associating it with knowledge of the other items.	Capable of providing explanation regarding expertise and ethics of science and technology on analysis and evaluation methods for safety of foods and food materials while associating it with knowledge of the other items.	Capable of providing basic explanation regarding expertise and ethics of science and technology on analysis and evaluation methods for safety of foods and food materials.

nd basic reading capabilities   Capable of reading English texts and understanding capable of understanding technical explanations   Capable of partly understanding technical	eading capable of reading English texts and understanding capable of understanding technical explanations to capable of partly understanding technical	Ability to read and understand technical explanations and basic reading capabilit of scientific English	Capable of reading English texts and understan
--	--	---	--

c			Capability of collecting information of the
a			peripheral disciplines and organizing
p	n		his/her own idea based on the information,
a	S		validating the idea based on the
	i	(1)	information, logically presenting the
b	v		conclusion orally or in a document, and
i			exchanging opinions with others in the area
1	e		that studies scientific issues regarding food
i			and food materials

Capable of collecting information of the peripheral Capable of collecting information of the peripheral disciplines and organizing his/her own idea based on the information, validating the idea based on the on the information, validating the idea based on the information, logically presenting the conclusion orally or in a document, and exchanging opinions with others in the area that studies scientific issues regarding foods and food materials.

disciplines and organizing his/her own idea based information, presenting the conclusion orally or in a document, and exchanging opinions with others in the area that studies scientific issues regarding foods and food materials.

Capable of collecting information of the peripheral disciplines and organizing his/her own idea based on the information, validating the idea based on the information, and presenting the conclusion orally or in a document in the area that studies scientific issues regarding foods and food materials.

Role of	f liberal arts education	on in this program			

#### Relation between evaluation items and class subjects

#### Evaluation item

		Numbe		Semester when	Know	vledge	& und	erstan	ding									Abilit	ty & sl	kills										Compresive capabil	itv '	Total of weightings
		r of credits	Required of Electivee	the class is provided	evaluatio	Weighti ng for evaluatio	evaluatio n item	ng for evaluation	evaluatio n item	ng for evaluatio	evaluatio n item	ng for evaluation	evaluatio n item	evaluation n item	Weighti ng for evaluatio	evaluatio n item	Weighti ng for evaluatio	evaluation n item	Weighti ng for evaluatio	evaluatio	Weighti	evaluatio n item	Weighti ng for evaluatio	evaluatio n item	Weighti ng for evaluatio	evaluatio i n item = 6	Weighti ng for evaluatio	evaluatio n item	Weighti ng for evaluatio	evaluatio n n item ev	i eighti t	for evaluation items for the subject
Liberal arts education subjects	Peace Science Courses	2	Required	1st semester	subject 100	1	subject		subject		subject		subject	subject		subject		subject		subject		subject		subject		subject		subject		subject		100
Liberal arts education subjects	Introductory Seminar for First-Year Students	2	Required	1st semester	100	1																										100
Liberal arts education subjects	Introduction to University Education	2	•	1st semester	100	1																										100
Liberal arts education subjects Liberal arts	Foreign Languages	10	Required / Elective required	1st - 2th semesters														100	1													100
education subjects Liberal arts	Information and Data Science Courses	4	Required	1st - 2th semesters														100	1													100
education subjects Liberal arts	Area Courses  Health and Sports	12	required	1st - 6th semesters	100	1																										100
education subjects Liberal arts	Courses	2	required	1st - 2nd semesters														100	1													100
education subjects Liberal arts	Organic Chemistry	2		2nd semester			100	1																								100
education subjects Liberal arts education	Cell Science  Basic Laboratory Work in	2	•	2nd semester 1st semesters			100	1												100	1											100
subjects Liberal arts education	Chemistry "Experimental Methods	1	Required	1st semesters																100	1											100
subjectsLiberal arts education subjects	and Laboratory Work in Biology I"	1	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 Introduction to	2	Required	1st semester			100	1																								100
Specialized subjects	Molecular Biochemistry	2	Required	2nd semester			100	1																								100
Specialized subjects Specialized	Agricultural Production Resources Physics for Applied	2	-	2nd semester\ 2nd semester			50 100	1																		50	1					100 100
subjects Specialized subjects	Biological Science Ethics of Science and Technology	2	•	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	1 3rd semester	100	1																					100
Specialized subjects	Laboratory Work in General Biology I	1	Required	1 3rd semester														100	1								100
Specialized subjects	Laboratory Work in General Biology II	1	Required	1 3rd semester														100	1								100
Specialized subjects	Laboratory Work in General Chemistry	1	Required	1 3rd semester														100	1								100
Specialized subjects	Laboratory Work in General Physics	1	Required	1 3rd semester														100	1								100
Specialized subjects	Seminar in Field Science	2	Elective required		100	1																					100
Specialized subjects	Research Front of Bioresource Sciences	2	Elective required		100	1																					100
Specialized subjects	Research Front of Food and AgriLife Science	2	Elective required		100	1																					100
Specialized subjects	Introduction to Physiology	2	Elective required		100	1																					100
Specialized subjects	Public Health	2	Elective required	6th semester	100	1																					100
Specialized subjects	Food Biochemistry	2	Required	1 4th semester			40	1	40	1												20	1				100
Specialized subjects	Applied Biophysics	2	Required	1 4th semester			40	1	40	1					20	1											100
Specialized subjects	Food Engineering	2	Required	1 4th semester							20	1			60	1								20	1		100
Specialized subjects	Food Hygiene	2	Required	1 4th semester			20	1			60	1										20	1				100
Specialized subjects	Seafood Chemistry and Biochemistry	2	Required	1 4th semester			60	1			20	1										20	1				100
Specialized subjects	Food Production	2	Required	d 4th semester							20	1	80	1													100
Specialized subjects	Management Laboratory Work in Applied Biophysics	1	Required	1 4th semester																60	1	20	1	20	1		100
Specialized subjects	Laboratory Works in Food Engineering	1	Required	1 4th semester																60	1	20	1	20	1		100
Specialized subjects	Laboratory Work in Food Hygiene	1	Required	1 4th semester																60	1	20	1	20	1		100
Specialized subjects	Nutrition	2	Required	1 5th semester																	1	20	1		1		20
Specialized subjects	Laboratory Work in Food Chemistry	1	Required	1 5th semester																60	1	20	1	20	1		100
Specialized subjects	Laboratory Work in Marine Bioresources Chemistry	1	Required	1																							

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

1st semester	2nd semester	3rd semester	4th semester	5th semester	6th semester	7th semester	8th semester
Seminar for developing intelligence (⊚) Introduction to	Ethics of Science and Technology(©)						
University Education (③) Peace Science Courses (⑤)							
	Organic Chemistry (◎)	Environmental Sciences for Bioproduction(©)			Public Health(O)		
	Cell Science (©)	Statistics in Biology (©)					
Introduction to Applied Biological Science(©)							
Introduction to Microbiology (  )	Agricultural Production Resources(⊚)	Introduction to Physiology (O)					
	Physics for Applied Biological Science(©) Ethics of Science and Technology(						

ΙĐ				
е		Research Front of		
		Food and AgriLife		
&		Science (O)		
u			Food Biochemistry(③) Nutrition(⑤)	
n d e	③Basic knowledge of such as chemistry, biology, biochemistry, microbiology,		Applied Biophysics(⊚) Food Microbiology(O)	
s	physics, and mathematics required for understanding food science.		Seafood Chemistry and Biochemistry (③)  Agricultural Products and Food Processing(O)	
a n			Food Hygiene(③)  Food Physical Property Science(〇)	
d			Food Biochemistry(③) Nutrition(⑤)	
	4Expertise regarding methods		Applied Biophysics(③) Food Function (Functional Food Science)(〇)	
	for identifying the mechanism of function expression in food and food material and for		Agricultural Products and Food Processing(O)	
	application of the function.		Bioresource Utilization Science(O)	
			Food Physical Property Science(O)	
			Food Hygiene(◎) Food Microbiology(○)	

⑤Expertise and ethics of science and technology regarding analysis and	Seafood ( Biochemis	Chemistry and Agricultural Product and Food Processing(O)	:s	
evaluation methods for safety of food and food material.	Food Prod Managemen			
	Food Engi	neering(©)		
©Expertise regarding production management and	Food Prod Manageme			
distribution of foods		Food Information  Management(O)		
	Food Engi	ineering(©) Bioresource Utilizat	ion	
②Expertise regarding food processing technologies and development of useful	Science a Technolog Developm	gy for Food Physical	))	
materials.	Applied Bi	iophysics(③) Training for Marine Food Processing(C	))	
		Training for Animal Food Processing (C	))	

①Basic ability in	Foreign Languages (O	))( <b>③</b> )					7
communication, information processing, and physical	Information and Data S	Sciece Courses (©)					
ctivities required for acquiring - xpertise	Health and Sports Courses (O)						-
	"Basic Laboratory Work in Chemistry"						
		"Experimental Methods and Laboratory Work in Biology I"					
			Laboratory Work in General Biology I & II (③)				
			Laboratory Work in General Chemistry (©)				
			Laboratory Work in General Physics (©)				
③Basic techniques and methodologies for handling foods and food materials, ability to understand various phenomena regarding foods from scientific points of view,			2 (-)	Laboratory Works in	Laboratory Work in Marine Bioresources Chemistry(©)		
				Laboratory Work in Food Hygiene(◎)	Laboratory Work in Food Chemistry(©)		
				Applied Displaying (@)	Laboratory work in nutritional biochemistry(©)		
and capability of organizing the study result in a report					Field Works of Food Production Management(©)		

t i e s		Food Biochemistry(©)			
&		Seafood Chemistry and Biochemistry (©)	Laboratory Work in Marine Bioresources Chemistry(©)		
k Acquisition of techniques for		Food Hygiene(©)	Laboratory Work in Food Chemistry(©)		
i production of foods from marine I and animal resources and I capability of consideration of practical measures for		Laboratory Works in Food Engineering(⊚)	Laboratory work in nutritional biochemistry(  )		
conversion to safe and highly functional foods		Laboratory Work in Food Hygiene(©)	Training for Marine Food Processing(O)		
		Laboratory Work in Applied Biophysics (©)	Training for Animal Food Processing(O)		
			Agricultural Products and Food Processing(O)		
			Bioresource Utilization Science(O)		
	Agricultural Production Resources(©)	Laboratory Works in Food Engineering(  )	Food System(O)		
		Laboratory Work in Food Hygiene(⊚)	Food factory inspection(O)		
⑤Capable of organizing and considering own issues to		Laboratory Work in Applied Biophysics (⊚)	Laboratory Work in Food Chemistry(⊚)		
explore in the fields of food science from a social point of view based on experience of		Food Engineering(⊚)	Laboratory work in nutritional biochemistry(©)		
such as observation of a food manufacturing scene		Technology for Food	Laboratory Work in Marine Bioresources Chemistry(©)		

				Field Works of Food Production Management((())			
				Training for Marine Food Processing(O)			
				Training for Animal Food Processing(O)			
	⑥Ability to read and understand technical		Reading of Foreign Literature in Food Science(©)				
	explanations and basic reading capabilities of scientific English						
e n	①Capability of collecting information of the peripheral				Graduation Thesis I (⊚)	Graduation Thesis II (⊚)	Graduation Thesis III (⊚)
s i	disciplines and organizing his/her own idea based on the						
	information, validating the idea based on the information,						
	logically presenting the conclusion orally or in a						
а	document, and exchanging opinions with others in the						

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(Example) Liberal arts subjects Specialized fundament Specialized subjects Graduation thesis (Θ) Required subjects (Ο) Elective required (Δ) Elective subjects

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Akinobu Ono	Visiting Professor			Class Science and Technology for Food Development		
Kazuyoshi Matsumura	Visiting Professor			Class Food Information Management,		
Tsurunaga Yoko	Visiting Professor			Class Agricultural Food		

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