Department of Biofunctional Science and Technology (Master's Program)

Segr	nent		Credit		Registration and Requirement
		Research for Academic Degree Dissertation *	8	$1 \cdot 2$	
	Bacic subjects	Science Seminar (A) (Note ¹) *	2	1 • 2	ORegistration
		Science and Engineering Ethics	1	1 or 2	1 Compulsory 10 Credits * No need to register by the students.
		General Biosphere Science (1)	2	1 or 2	
		General Biosphere Science (2)	2	1 or 2	
		Graduate general education subjects (Basic) (Note 2)	1 or 2	1 or 2	2 Compulsory but optional 12 Credits (Should be selected after discussion with the Academic Supervisor)
		Select 1 subject from $(1-4)$ above			
		Applied Immunology	1	1 or 2	 1 subject from the basic subjects or 2 credits Excess credits over 1 obtained from the basic subjects can be counted as those of the optinal subjects
		Molecular Immmunology	1	1 or 2	
		Plant Molecular Bioscience	1	1 or 2	
		Structure and Function of Proteins-II	1	1 or 2	
		Gene Regulation (Note ³)	1	1 or 2	
		Molecular Cell Science A	1	1 or 2	 From the Core Subjects Exercise designated by the Academic Supervisor Practice designated by the Academic Supervisor (Experiment / Practice) 1 Credit Other Core subjects than those above 8 Credits
		Molecular Cell Science B	1	1 or 2	
		Ecological Chemistry	1	1 or 2	
		Bioactive Natural Products II	1	1 or 2	
nal		Biomolecular Science A	1	1 or 2	
ptic		Biomolecular Science B	1	1 or 2	
Compulsory but optional	Core subjects	Exercises in Molecular and Applied Biosciences (A)	2	1 or 2	※ Excess credits over eight obtained from the core subjects can be counted as those of the
y b		Practice in Molecular and Applied Biosciences	1	1 or 2	
lsor		Glycobiology and Glycotechnology	1	1 or 2	optinal subjects.
ndu		Aquatic Toxicology	1	1 or 2	3 Optional 8 Credits or more
Con		Function of Livestock Food Product	1	1 or 2	Should be selected from list of class subjects in this Graduate School.
Ŭ	Col	Biochemistry of Animal Foods II	1	1 or 2	
		Food Biophysics I	1	1 or 2	
		Food Physical Chemistry II	1	1 or 2	
		Food Engineering	1	1 or 2	
		Food Process Engineering	1	1 or 2	
		Microbiology for Food Safety II	1	1 or 2	
		Foodborne Pathogenic Genetics	1	1 or 2	
		Health and Nutrition Science	1	1 or 2	
		Biochemical and Molecular Nutrition	1	1 or 2	
		Environmental and Biomass Technology II	1	1 or 2	
		Microbial Engineering on Brewing II	1	1 or 2	
		Practical Exercises in Application of Brewing Resources	1	1 or 2	
		Exercises in Food Science and Biofunctions (A)	2	1 or 2	
		Practice in Food Science and Biofunctions	1	1 or 2	

Segment	Class Subject	Credit		Registration and Requirement
	Exercises in Applied Immunology	1	1 or 2	
	Immunobiology	1	1 or 2	
	Structure and Function of Proteins-I	1	1 or 2	
	Basic Molecular Biology (Note ³)	1	1 or 2	
	Applied Microbiology	1	1 or 2	
	Applied Microbiology Seminar	1	1 or 2	
	Exercises in Ecological Chemistry	1	1 or 2	
	Bioactive Natural Products I	1	1 or 2	
	General Molecular Genetics	1	1 or 2	
	Practical Molecular Genetics	1	1 or 2	
	Aquatic Bioresource Chemistry	1	1 or 2	
nal	Hygienic Chemistry of Sea Food	1	1 or 2	
Optional	Exercises in Function of Livestock Food Product	1	1 or 2	
OF	Biochemistry of Animal Foods I	1	1 or 2	
	Food Biophysics II	1	1 or 2	
	Food Physical Chemistry I	1	1 or 2	
	Exercise in Food Process Engineering	1	1 or 2	
	Process Engineering	1	1 or 2	
	Microbiology for Food Safety I	1	1 or 2	
	Exercises in Foodborne Pathogenic Genetics	1	1 or 2	
	Nutritional Biochemistry	1	1 or 2	
	Nutrigenomics	1	1 or 2	
	Microbial Engineering on Brewing I	1	1 or 2	
	Environmental and Biomass Technology I	1	1 or 2	
	Application of Brewing Resources	1	1 or 2	

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Note1See details in "Notes on Course Registration (1)".Note2Select 1 subject in the lists of the "Graduate general education subjects (Basic)".Note3These lectures will not be offered after 2015 academic year.