**广州医科大学食品质量与安全专业辅修教学进程表**

|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| 课程名称 | 课程英文名 | 总  学  时 | 学时 | | | 学  分  数 | 开  课  学  期 | 周  课  时 | 起  止  周 |
| 面授理论 | 网络理论 | 实践 |
| 食品化学 | Food Chemistry | 72 | 54 | 0 | 18 | 3.5 | 3 | 4 | 1-18 |
| 食品毒理学 | Food Toxicology | 50 | 32 | 0 | 18 | 2.5 | 3 | 2.8 | 1-18 |
| 营养与食品卫生学 | Nutrition and Food Hygiene | 90 | 72 | 0 | 18 | 4.5 | 3 | 5 | 1-18 |
| 食品工艺学 | Food Technology | 72 | 54 | 0 | 18 | 3.5 | 4 | 4 | 1-18 |
| 食品标准与法规 | Food standard and regulation | 36 | 36 | 0 | 0 | 2.0 | 4 | 2 | 1-18 |
| 食品分析 | Food Analysis | 72 | 36 | 0 | 36 | 3.0 | 4 | 4 | 1-18 |
| 食品添加剂 | Food additives | 36 | 27 | 0 | 9 | 2.0 | 5 | 2 | 1-18 |
| 食品质量管理学 | Food quality management | 45 | 36 | 0 | 9 | 2.5 | 5 | 2.5 | 1-18 |
| 食品感官评定 | Food sensory evaluation | 36 | 27 | 0 | 9 | 2.0 | 5 | 2 | 1-18 |
| 营养生理学 | Nutrition physiology | 36 | 27 | 0 | 9 | 2.0 | 5 | 2 | 1-18 |
| 慢病营养干预与食谱设计 | Chronic disease nutrition intervention and recipe design | 36 | 20 | 0 | 16 | 1.5 | 6 | 2 | 1-18 |
| 功能食品研究与开发 | Functional Food Research and Development | 24 | 9 | 0 | 15 | 1.0 | 6 | 1.3 | 1-18 |
| 中医食疗学 | Food hygiene and inspection | 18 | 18 | 0 | 0 | 1.0 | 6 | 1 | 1-18 |
| 总计 |  | 623 | 448 | 0 | 175 | 31 |  |  |  |