

**<제남대학 조리 및 영양교육 학과 烹饪与营养教育 소개>**

구분	교학과정
공통 필수과목	大学英语College English 6 , 大学计算机 College Computer 2
전공 필수과목	烹调工艺学实验 2 Experiment of Cooking Technology 2 2/面点工艺学实验 2 Experiment of Pastry Technology 2 /西餐工艺学 Western Food Technology 2/餐饮经营与管理 Catering Business and Management 2 / 厨政管理 Kitchen Administration Management 2 /公共营养学 Community Nutrition 2/食品分析与检测 Food Analysis and Detection 3/营养配餐设计 Design of Nutrition Recipe 1/功能性食品 Functional Food 2/老年健康管理 Elderly Health Management 2/
전공 기초과목	专业导论Introduction to Specialty 1 / 普通化学 General Chemistry 2.5/微生物学microbiology 2.5/烹饪基本功训练 1 Training of Cooking Basic Skills I 1/食品化学* Food Chemistry 2.5/生物化学 Biochemistry 3/食品原料学* Food Materials 3/烹饪基本功训练 2 Training of Cooking Basic Skills II 1/营养学基础* Basic Nutrition 3/食疗药膳学* Dietary Therapy and Medicinal Diet 3/烹调工艺学* Cooking Technology 3/面点工艺学* Pastry Technology 3/餐饮设计概论 Conspectus of Catering Design 2/烹饪基本功训练 3 Training of Cooking Basic Skills III 0.5/营养配餐基础* Basic of Nutrition Recipe 3/烹调工艺学实验 1* Experiment of Cooking Technology1 2 / 面点工艺学实验 1* Experiment of Pastry Technology 1 2/食品感官分析* Food Sensory Analysis 2.5/烹饪基本功训练 4 Training of Cooking Basic Skills IV 0.5/食品调味技术* Food Seasoning Technology 2.5/食品安全与卫生* Food Safety and Sanitation 3/餐饮产品开发与创新Catering Products Development and Innovation 2/
실습 교학	生产实习 24学分。创新实践2, 认识实习1 / 毕业实习6/
전공 선택과목	食品雕刻艺术 Food Carving Art 2/中国饮食文化 Chinese Food Culture 2/快餐概论 Conspectus of Fast Food 2/餐饮消费者行为学 Catering Consumer Behaviour 2/茶文化 Tea Culture 1.5/葡萄酒品鉴 Wine Tasting and Appreciation 1.5/冷拼艺术 Cold Dishes Art 2/中国孔府菜 Confucius Food 2/餐饮企业财务管理 Financial management of Catering Enterprise 2/山东名菜点 Shandong Famous Dishes & Pastry 2/餐饮营销与策划 Catering marketing & planning 2/烹饪与营养教育学 科教学论 Teaching Methodology of Education of Cooking and Nutrition 2/ 中国名菜点 Chinese Famous Dishes & Pastry 2/西式面点工艺学 Western Pastry Technology 2/