

朝陽科技大學 099學年度第1學期教學大綱
Chemistries in Food Analysis 食品分析化學

當期課號	7221	Course Number	7221
授課教師		Instructor	
中文課名	食品分析化學	Course Name	Chemistries in Food Analysis
開課單位	應用化學系碩士班一A	Department	
修習別	選修	Required/Elective	Elective
學分數	3	Credits	3
課程目標	本課程之主要目標為擴增學生之化學應用領域－食品分析化學。課程內容包含食品碳水化合物，蛋白質，脂肪，維生素，礦物質等成分分析。課程將探討相關之化學理論與實驗方法。	Objectives	The main goal of this course is to expand the field of application, for students majored in "Applied Chemistry", to "Food Analysis". The course content will include chemical analyses of carbohydrates, proteins, lipids, vitamins and minerals in foods. Chemical theories and experimental methods pertaining to these topics will be provided in this course.
教材		Teaching Materials	
成績評量方式		Grading	
教師網頁	-		
教學內容		Syllabus	

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