

西南大学食品科学与工程专业教学计划表

（博士研究生）

| 课程编号 | 课程名称 | 开课学期 | 学时 | 学分 | 类型 |
|-------------|-------------|------|----|----|-------|
| 08000001012 | 汉语 | 1 | 90 | 3 | 公共必修课 |
| 08000001013 | 中国概况 | 1 | 90 | 3 | 公共必修课 |
| 08083200001 | 食品科学研究进展 | 1 | 54 | 3 | 专业选修课 |
| 08083200002 | 食品加工与贮藏研究进展 | 2 | 54 | 3 | 专业选修课 |

Teaching Plan of Food Science and Engineering in Southwest University

| Unit code | Unit name | semester | period | Total | Unit Type |
|-------------|--|----------|--------|-------|--|
| 08000001012 | First Foreign Language (Chinese) | 1 | 90 | 3 | general education compulsory course |
| 08000001013 | General Introduction to China | 1 | 90 | 3 | general education compulsory course |
| 08083200001 | Research progress of food science | 1 | 54 | 3 | professional development elective course |
| 08083200002 | Research progress of <i>food processing and preservation</i> | 2 | 54 | 3 | professional development elective course |

西南大学食品科学与工程专业课程信息

Course Information of Food Science and Engineering in Southwest University

1

| |
|-------------------|
| 课程代码: 08000001012 |
| 课程名称: 汉语 |
| 学分: 3 |
| 课程描述: |
| 课时安排: 90 学时 |

| |
|-------------------|
| 先修课程: |
| 考核方式: 考试 课程成绩: |
| 教材: |
| 教师: 国际学院 |

| |
|--|
| Unit code: 08000001012 |
| Unit name: First Foreign Language (Chinese) |
| Credits: 3 |
| Introduction: |
| Teaching Pattern: 90hrs |
| Prerequisite: |
| Course Assessment: |
| Textbook: |
| Course Director: |

2

| |
|-------------------|
| 课程代码: 08000001013 |
| 课程名称: 中国概况 |
| 学分: 3 |
| 课程描述: |
| 课时安排: 90 学时 |
| 先修课程: |
| 考核方式: 课程成绩: |
| 教材: |
| 教师: |

| |
|---|
| Unit code: 08000001013 |
| Unit name: General Introduction to China |
| Credits: 3 |
| Introduction: |

| |
|--------------------------------|
| Teaching Pattern: 90hrs |
| Prerequisite: |
| Course Assessment: |
| Textbook: |
| Course Director: |

3

| |
|---|
| 课程代码: 08083200001 |
| 课程名称: 食品科学研究进展 |
| 学分: 3 |
| 课程描述: 食品科学研究进展是食品科学与工程专业留学生博士研究生的学位课程，它是食品工艺学、肉乳工艺学、食品微生物学、食品化学、食品贮藏与运销学、酿造调味品、果蔬工艺学等课程为基础，全面介绍食品工业的新技术、新方法，课程讲授食品微生物学研究的新技术、新方法，利用微生物在食品加工中的新技术；讲授食品化学、食品工艺学、肉乳工艺学、食品贮藏与运销学、酿造调味品、果蔬工艺学等的新技术新方法，使博士研究生对食品工业的发展有全面的了解。 |
| 课时安排: 54 学时 |
| 先修课程: 食品微生物学、食品化学、食品工艺学、肉乳工艺学、食品贮藏与运销学、酿造调味品、果蔬工艺学 |
| 考核方式: 提交课程论文。 |
| 课程成绩: 根据课程论文打分 |
| 教材: 无 |
| 教师: 贺稚非 |

| |
|---|
| Unit code: 08083200001 |
| Unit name: Research progress of food science |
| Credits: 3 |
| Introduction: <p>Research progress in food science is a degree course for doctoral students majoring in food science and engineering. It is based on Food technology and processing, meat milk technology, food microbiology, food chemistry, food storage and marketing, brewing condiments, and, fruit and vegetable technology and etc. Based on a comprehensive introduction to the new technologies and methods in the food industry, the course teaches new technologies and methods for the study of food microbiology, new technologies for the use of microorganisms in food processing, teaching of food chemistry, food technology, meat milk technology, The new technologies and methods for the courses have enabled doctoral students to attain a comprehensive understanding of the development in the food industry.</p> |

| |
|---|
| Teaching Pattern: 54hrs |
| Prerequisite: Food Microbiology, Food Chemistry ,Food technology and processing, Meat and milk technology, Food storage and marketing, brewing,Fruit and vegetable technology. |
| Course Assessment: Final hand in course paper. |
| Textbook: No |
| Course Director: He Zhifei, Zhao Guohua, Li Hongjun |

4

| |
|---|
| 课程代码: 08083200002 |
| 课程名称: 食品加工与贮藏研究进展 |
| 学分: 3 |
| 课程描述: 专题内容主要包括: 农产品采后生理和病理基础研究新进展; 农产品衰老调控新技术, 包括 1-MCP 处理、热处理、新型气调处理技术等; 农产品病害控制新技术, 包括物理防治、生物防治等; 碳水化合物的营养功能特性和加工利用的新产品和新技术; 加工技术对动物性食品蛋白结构及性质影响研究进展; 谷物粮食的加工品质评价和加工新技术进展; 主食工业化的要求和技术、产品特点。 |
| 课时安排: 54 学时 |
| 先修课程: |
| 考核方式: 开卷考试 + 平时成绩 课程成绩: 总成绩评定: 卷面成绩占考核成绩的 60%, 平时成绩占 40% 平时成绩评定: 平时成绩占总成绩的 40%, 由课堂表现、作业完成情况和课堂考勤 3 部分组成。 期末考试: 开卷考试。 |
| 教材: |
| 教师: 曾凯芳 刘雄 张宇昊 钟耕 |

| |
|--|
| Unit code: 08083200002 |
| Unit name: Research progress of <i>food processing and preservation</i> |
| Credits: 3 |
| Introduction: The course includes basic research advance of postharvest physiology and pathology of agricultural products; new technology of postharvest senescence regulation of agricultural products, including 1-MCP, hot water, and new controlled atmosphere treatment,etc; and new technology of postharvest disease control of agricultural products, including physical control and biological control, etc; the nutritional and functional characteristics of carbohydrates, and its new products and processing technology. The research progress of influence of processing on structure and properties of food protein from animal. The evaluation of processing qualities of |

cereal grain, and the advancement of innovative processing technology in cereal grain.
Requirements and technical features of the industrialization of staple food.

Teaching Pattern: 54hrs

Prerequisite:

Course Assessment:

Final Score=Usual Score*40%+Final Exam Score*60%

Usual Score is Determined by attendance rate, homework and class check;

Final Exam: Open-book examination

Textbook:

Course Director: Zeng Kaifang, Liu Xiong, Zhang Yuhao, Zhong Geng