

Tamkang University Academic Year 110, 2nd Semester Course Syllabus

Course Title	CHEMISTRY, FOOD AND SOCIETY	Instructor	CHIA-CHI HUANG
Course Class	TNUUB0B NATURAL SCIENCES, 0B	Details	<ul style="list-style-type: none"> ◆ General Course ◆ Required ◆ One Semester
Relevance to SDGs	SDG3 Good health and well-being for people SDG4 Quality education SDG5 Gender equality SDG11 Sustainable cities and communities		
Departmental Aim of Education			
By exploring natural laws and studying scientific methods, to let students understand the impact of science and technology on human life, and to cultivate in them the ability to think independently, and to discover, analyse and solve problems. Also, throu.			
Subject Schoolwide essential virtues			
1. A global perspective. (ratio:75.00) 3. A vision for the future. (ratio:25.00)			
Course Introduction	CHEMISTRY, FOOD, AND SOCIETY is a course in the general, non-technical education program that focuses on the interplay between chemical technology, food science, and human life. Using articles in common sciences as the reading material and oral discussion as a learning instrument, this course introduces students to the current issues and provides proper knowledge in the subject matter. English use is encouraged.		

The correspondences between the course's instructional objectives and the cognitive, affective, and psychomotor objectives.

Differentiate the various objective methods among the cognitive, affective and psychomotor domains of the course's instructional objectives.

I. Cognitive : Emphasis upon the study of various kinds of knowledge in the cognition of the course's veracity, conception, procedures, outcomes, etc.

II. Affective : Emphasis upon the study of various kinds of knowledge in the course's appeal, morals, attitude, conviction, values, etc.

III. Psychomotor: Emphasis upon the study of the course's physical activity and technical manipulation.

No.	Teaching Objectives	objective methods
1	The students who attend this class will have access to interesting scientific topics in food and chemistry. They will gain perspectives and insights into relevant science matters that people are generally concerned about. And they will learn correct knowledge from class discussions from time to time this semester. Students will build rational thinking against false information surrounding us to live a better and healthier life.	Cognitive

The correspondences of teaching objectives : core competences, essential virtues, teaching methods, and assessment

No.	Core Competences	Essential Virtues	Teaching Methods	Assessment
1		13	Lecture, Discussion	Discussion(including classroom and online), Report(including oral and written)

Course Schedule

Week	Date	Course Contents	Note
1	111/02/21 ~ 111/02/25	Introduction	
2	111/02/28 ~ 111/03/04	Food additives & Food Contamination	
3	111/03/07 ~ 111/03/11	Eggs & Milk and Dairy Products	
4	111/03/14 ~ 111/03/18	Meat & Fish & Vegetables and Vegetable Products & Fruits and Fruit Products	
5	111/03/21 ~ 111/03/25	Crustaceans and Mollusks & Edible Fats and Oils	
6	111/03/28 ~ 111/04/01	Cereals and Cereal Products & Legumes	
7	111/04/04 ~ 111/04/08	Teaching administration observation period	
8	111/04/11 ~ 111/04/15	Sugars, Sugar Alcohols and Honey	

9	111/04/18 ~ 111/04/22	Alcoholic Beverages & Coffee, Tea, and Cocoa	
10	111/04/25 ~ 111/04/29	Midterm Exam Week	
11	111/05/02 ~ 111/05/06	Oral report	
12	111/05/09 ~ 111/05/13	Oral report	
13	111/05/16 ~ 111/05/20	Oral report	
14	111/05/23 ~ 111/05/27	Oral report	
15	111/05/30 ~ 111/06/03	Oral report	
16	111/06/06 ~ 111/06/10	Oral report	
17	111/06/13 ~ 111/06/17	Oral report	
18	111/06/20 ~ 111/06/24	Final Exam Week	
Requirement	The final exam is the oral report for everyone.		
Teaching Facility	Computer, Projector		
Textbooks and Teaching Materials	scientific journals		
References			
Number of Assignment(s)	(Filled in by assignment instructor only)		
Grading Policy	◆ Attendance : 60.0 % ◆ Mark of Usual : % ◆ Midterm Exam : 10.0 % ◆ Final Exam : 30.0 % ◆ Other () : %		
Note	This syllabus may be uploaded at the website of Course Syllabus Management System at http://info.ais.tku.edu.tw/csp or through the link of Course Syllabus Upload posted on the home page of TKU Office of Academic Affairs at http://www.acad.tku.edu.tw/CS/main.php . ※ Unauthorized photocopying is illegal. Using original textbooks is advised. It is a crime to improperly photocopy others' publications.		