

Tamkang University Academic Year 113, 2nd Semester Course Syllabus

Course Title	CHEMISTRY, FOOD AND SOCIETY	Instructor	CHIA-CHI HUANG
Course Class	TNUUB0A NATURAL SCIENCES, 0A	Details	<ul style="list-style-type: none"> ◆ General Course ◆ Required ◆ One Semester ◆ 2 Credits
Relevance to SDGs	SDG4 Quality education SDG5 Gender equality		
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			
<ol style="list-style-type: none"> 1. A global perspective. (ratio:25.00) 2. Information literacy. (ratio:10.00) 3. A vision for the future. (ratio:25.00) 4. Moral integrity. (ratio:10.00) 5. Independent thinking. (ratio:10.00) 6. A cheerful attitude and healthy lifestyle. (ratio:10.00) 7. A spirit of teamwork and dedication. (ratio:5.00) 8. A sense of aesthetic appreciation. (ratio:5.00) 			
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 current issues and provides proper knowledge of the subject matter. English and AI APP use are 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		12345678	Lecture, Publication, Imitation	Discussion(including classroom and online), Report(including oral and written), Activity Participation

Course Schedule

Week	Date	Course Contents	Note
1	114/02/17 ~ 114/02/23	Introduction	
2	114/02/24 ~ 114/03/02	Food additives and Food Contamination	
3	114/03/03 ~ 114/03/09	Eggs & Milk and Dairy Products	
4	114/03/10 ~ 114/03/16	Meat, Fish, Vegetables, and Fruits	
5	114/03/17 ~ 114/03/23	Special Topic: Plant-Based Meat	
6	114/03/24 ~ 114/03/30	Crustaceans, Mollusks, Edible Fats, and Oils	
7	114/03/31 ~ 114/04/06	Teaching administration observation period	
8	114/04/07 ~ 114/04/13	Description of Pathogens by Generative AI in Our Classroom; Midterm Exam - Oral Presentation	Homework

9	114/04/14 ~ 114/04/20	Midterm Exam - Oral Presentation	
10	114/04/21 ~ 114/04/27	Midterm Exam - Oral Presentation	
11	114/04/28 ~ 114/05/04	Midterm Exam - Oral Presentation	
12	114/05/05 ~ 114/05/11	Sugars, Sugar Alcohols and Honey	
13	114/05/12 ~ 114/05/18	Special Topic: High Fructose Corn Syrup (HFCS); Alcoholic Beverages & Coffee, Tea, and Cocoa	
14	114/05/19 ~ 114/05/25	Final Exam - Oral Presentation	
15	114/05/26 ~ 114/06/01	Final Exam - Oral Presentation	
16	114/06/02 ~ 114/06/08	Final Exam - Oral Presentation	
17	114/06/09 ~ 114/06/15	Final Exam - Oral Presentation	
18	114/06/16 ~ 114/06/22	Prediction of Diabetes by Generative AI in the Virtual Classroom	
Key capabilities	self-directed learning Information Technology Humanistic Caring Problem solving Interdisciplinary		
Interdisciplinary	STEAM course (S:Science, T:Technology, E:Engineering, M:Math, A field:Integration of Art and Humanist) Competency-based education 'competency exploration' sustained competency or global issues STEEP (Society, Technology, Economy, Environment, and Politics)		
Distinctive teaching	Learning technologies (such as AR/VR,etc.) incorporated to physical courses AI		
Course Content	Gender Equality Education Green Energy AI application		
Requirement	The participants should have the responsibility for the personal oral presentation in two exams in time. English is encouraged.		
Textbooks and Teaching Materials	Using teaching materials from other writers:Textbooks, Videos, Journals		

References	
Grading Policy	<p>◆ Attendance : 30.0 % ◆ Mark of Usual : % ◆ Midterm Exam : 30.0 %</p> <p>◆ Final Exam : 30.0 %</p> <p>◆ Other (Homework) : 10.0 %</p>
Note	<p>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.</p> <p>※ Unauthorized photocopying is illegal. Using original textbooks is advised. It is a crime to improperly photocopy others' publications.</p>