## Tamkang University Academic Year 114, 2nd Semester Course Syllabus

Course Title	CHEMISTRY, FOOD AND SOCIETY	Instructor	CHIA-CHI HUANG			
Course Class	TNUUBOA NATURAL SCIENCES, 0A  Details  • General Course • Required • One Semester • 2 Credits					
Relevance to SDGs	SDG4 Quality education					
	Departmental Aim of Educ	ation				
impact of sc	natural laws and studying scientific methods, to let students un ience and technology on human life, and to cultivate in them th tly, and to discover, analyse and solve problems. Also, throu.					
	Subject Schoolwide essential virtues					
1. A globa	perspective. (ratio:25.00)					
2. Informa	tion literacy. (ratio:10.00)					
3. A vision	for the future. (ratio:25.00)					
4. Moral ir	itegrity. (ratio:10.00)					
5. Indeper	ndent thinking. (ratio:10.00)					
6. A cheer	ful 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)					
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.

		objective methods				
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						
The	correspond	ences of teaching objectives	: core competences, essential virtues, teaching me	thods, and assessment		
Core Competences		Essential Virtues	Teaching Methods	Assessment		
1		12345678	Lecture	Report(including oral and written)		
	ı		Course Schedule			
Date	Course Contents Note					
115/02/23 ~ 115/03/01	Introdu	Introduction				
115/03/02 ~ 115/03/08	Food a	Food additives & Food Contamination				
115/03/09 ~ 115/03/15	Eggs, Milk & Dairy Products					
115/03/16 ~ 115/03/22	Meat, Fish & Vegetables					
115/03/23 ~ 115/03/29	Crustaceans, Mollusks & Edible Fats and Oils					
115/03/30 ~ 115/04/05	Teaching administration observation period					
115/04/06 ~ 115/04/12	Oral presentation					
115/04/13 ~ 115/04/19	Oral presentation					
115/04/20 ~ 115/04/26	Oral presentation					
	scientific top and insights concerned ald discussions for rational thinks better and here are concerned also better and here concerned also better and her	scientific topics in foo and insights into relevations from time rational thinking again better and healthier literates and he	The students who attend this class will have a scientific topics in food and chemistry. They wand insights into relevant science matters that concerned about. And they will learn correct is discussions from time to time this semester. So rational thinking against false information sure better and healthier life  The correspondences of teaching objectives  Core Competences  Essential Virtues  12345678  Courtiful 115/02/23 - Introduction  115/03/02 - Food additives & Food Contain 115/03/03 - Introduction  115/03/03 - Eggs, Milk & Dairy Products  115/03/15 - Meat, Fish & Vegetables  115/03/22 - Crustaceans, Mollusks & Edibles  115/03/29 - Teaching administration obsers  115/04/05 - Oral presentation  Oral presentation  115/04/19 - Oral presentation	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  The correspondences of teaching objectives : core competences, essential virtues, teaching me  Core Competences  Essential Virtues  Teaching Methods  12345678  Lecture  Course Schedule  Date  Course Contents  115/02/23 - 115/03/01  115/03/09 - Food additives & Food Contamination  115/03/09 - 115/03/09 - Eggs, Milk & Dairy Products  115/03/29 - Meat, Fish & Vegetables  115/03/29 - Teaching administration observation period  115/04/05 - Oral presentation  Oral presentation  Oral presentation  Oral presentation  Oral presentation		

115/06/27   Cereals, Cereal Products & Legumes					
11   135/05/10   135/05/13	10	Cereals, Cereal Products & Legumes			
12   115,05,17	11	Sugars, Sugar Alcohols & Honey			
13   115/05/24   Oral presentation     14   115/05/25 - 115/05/07   Oral presentation     15   115/05/07   Oral presentation     16   115/05/08 - 115/05/07   Final Week of Diverse Assessments     17   115/05/07   Final Week of Diverse Assessments     18   115/05/21   Week for Teachers     18   115/05/22   Final Week of Diverse Assessments/Flexible Teaching     Week for Teachers     18   115/05/28   Final Week of Diverse Assessments/Flexible Teaching     Week for Teachers     18   115/05/28   Final Week of Diverse Assessments/Flexible Teaching     Week for Teachers     18   115/05/28   Final Week of Diverse Assessments/Flexible Teaching     Week for Teachers     Self-directed learning     Humanistic Caring     Problem solving     STEAM course (S.Science, T.Technology, EEngineering, 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)     In addition to teaching content of the teacher's professional field, integrate other subjects or invite experts and scholars in other fields to share knowledge or teaching     Distinctive teaching     Course Content   Logical Thinking     Environmental Safety     Sustainability issue	l 12	Alcoholic Beverages, Coffee, Tea & Cocoa			
15	l 13	Oral presentation			
15	14	Oral presentation			
115/06/14   Final Week of Diverse Assessments     115/06/15	15	Oral presentation			
115/06/22   Week for Teachers	<b>I</b> 16	Final Week of Diverse Assessments			
Rey capabilities   Self-directed learning   Humanistic Caring   Problem solving	<b>1</b> 7				
Rey capabilities	18	Flexible Teaching Week for Teachers			
Interdisciplinary  Humanist) Competency-based education 'competency exploration' sustained competency or global issues STEEP (Society, Technology, Economy, Environment, and Politics) In addition to teaching content of the teacher's professional field, integrate other subjects or invite experts and scholars in other fields to share knowledge or teaching  Distinctive teaching  Logical Thinking Environmental Safety Sustainability issue	Key capabilities	Humanistic Caring			
Distinctive teaching  Logical Thinking Environmental Safety Sustainability issue	Interdisciplinary	Humanist) Competency-based education 'competency exploration' sustained competency or global issues STEEP (Society, Technology, Economy, Environment, and Politics) In addition to teaching content of the teacher's professional field, integrate other subjects or			
Course Content Environmental Safety Sustainability issue		Journal			
	Course Content	Environmental Safety			
The final exam is the oral report for everyone  Requirement	Requirement	The final exam is the oral report for everyone			
Self-made teaching materials:Journal Using teaching materials from other writers:Journal Teaching Materials					
ACS Publications	References	ACS Publications			
References	1				

Grading Policy	<ul> <li>↑ Attendance: 50.0 %</li></ul>			
Note	This syllabus may be uploaded at the website of Course Syllabus Management System a <a href="https://web2.ais.tku.edu.tw/csp">https://web2.ais.tku.edu.tw/csp</a> or through the link of Course Syllabus Upload poster on the home page of TKU Office of Academic Affairs at <a href="http://www.acad.tku.edu.tw/CS/main.php">http://www.acad.tku.edu.tw/CS/main.php</a> .  **"Adhere to the concept of intellectual property rights" and "Do not illegally photocopy, download, or distribute." Using original textbooks is advised. It is a crime to improperly photocopy others' publications.			

TNUUB0T2167 0A Page:4/4 2025/12/18 10:10:24