

○ 식품영양과 【주간, 산업체위탁】

구분	이수구분	교과목명	학점/시간
1학년 1학기	전공선택	식생활과문화 (Eating Habits & Culture)	2/2
	전공선택	생리학 (Physiology)	3/3
	전공선택	디저트와음료실습 (Practice on Dessert & Beverage)	2/2
	전공선택	기초과학 (Basic Science)	3/3
	전공선택	기능성식품 (Functional Food)	2/2
	전공선택	한국조리및실습 (Korean Cuisine & Practice)	3/3
	전공선택	푸드코디네이션과디자인 (Food Coordination & Design)	2/2
1학년 2학기	전공선택	서양조리및실습 (Western Cuisine & Practice)	3/3
	전공선택	식품학 (Food Science)	3/3
	전공선택	생활주기영양학 (Nutrition in the Life Cycle)	3/3
	전공선택	영양학 (Nutrition)	3/3
	전공선택	식생활관리 (Meal Management)	2/2
	전공선택	한국음식연구및실습 (Advanced Korea Cuisine & Practice)	3/3
2학년 1학기	전공선택	고급영양학 (Advanced Nutrition)	3/3
	전공선택	식품분석실험(Food Analysis Experiment)	3/3
	전공선택	조리원리 (Principles of Cooking)	3/3
	전공선택	영양교육 (Nutrition Education)	3/3
	전공선택	단체급식관리 (Food Service Management)	3/3
	전공선택	발효식품 (Fermented Food)	2/2
2학년 2학기	전공선택	식품화학 (Food Chemistry)	3/3
	전공선택	영양사직무지도 (Job Coaching)	2/2
	전공선택	실험조리및실습 (Experimental Cuisine & Practice)	3/3
	전공선택	식품미생물및실습 (Food Microbiology & Laboratory)	3/3
	전공선택	다량조리실습 (Practices in Quantity Food Service)	3/3
	전공선택	영양판정 (Nutritional Assessment)	2/2
	전공선택	생화학및실습 (Biochemistry & Laboratory)	3/3
	전공선택	임상영양학 (Clinical Nutrition)	3/3
3학년 1학기	전공선택	식사요법및실습 (Diet Therapy)	3/3
	전공선택	식품위생학 (Food Sanitation & Laboratory)	2/2
	전공선택	식품위생실습 (Food Sanitary Practices)	2/2
	전공선택	공중보건학 (Public Health)	2/2
	전공선택	외식창업및마케팅 (Restaurant Opening & Marketing)	2/2
	전공선택	영양생화학 (Biochemistry)	3/3
	전공선택	식품영양정보관리 (Nutrition Information and Mass Media)	2/2
	전공선택	HACCP실습 (Practice of HACCP)	2/2
	전공선택	취업과인성 (Employment & Personality)	2/2
	전공선택	영양사현장실습(1) (Practice in Community Nutrition(1))	2/2
3학년 2학기	전공선택	식품가공및저장 (Food Processing & Preservation)	3/3
	전공선택	식품위생법규 (Regulations of Food Hygienics)	2/2
	전공선택	식품재료구매론 (Food Service Purchasing)	2/2
	전공선택	급식경영 (Management of Food Service)	2/2
	전공선택	지역사회영양학 (Community Nutrition)	2/2
	전공선택	식품영양세미나 (Food nutrition seminar)	2/2
	전공선택	환경위생학 (Environmental Sanitation)	2/2
	전공선택	영양사현장실습(2) (Practice in Community Nutrition(2))	3/3