**Food Science and Engineering**

After graduation, student can have basic theory, knowledge and skill in engineering, technology, design and interdisciplinary; basic ability of food production, research and development, analysis and management; basic quality of entrepreneurship, marketing, innovative thinking, international perspective; engaged in scientific research, technology development, engineering design, production management, quality control, product sales, inspection and quarantine, teaching in food production, processing, distribution, import and export, supervision, safety management and other departments.

**Enrollment Advantage**  
All courses of this class are given in English. After graduation, student can have basic theory, knowledge and skill in engineering, technology, design and interdisciplinary; basic ability of food production, research and development, analysis and management; basic quality of entrepreneurship, marketing, innovative thinking, international perspective. Relying on Provincial Key Lab for Chem&Bio Processing Technology of Farm Products, Provincial Key Innovation Team of Farm Products Chem&Bio Processing, Provincial Universities First-Level Disciplines Platform, and with advanced teaching and experimental equipment in food R&D and analysis, this class will format distinct characteristics.

**Main courses**  
Inorganic and Analytical Chemistry  
Organic Chemistry  
Biochemistry  
Microbiology  
Food Chemistry  
Food Analysis  
Food Nutrition  
Food Machinery and Equipment  
Project Management and Case Study  
Vegetable and Fruit Processing  
Food Biotechnology  
Advances in Food Science and Technology, ect.  
Graduation Orientation  
Research and development, engineering, production management, quality control, sales, inspection and quarantine, teaching in food production, processing, distribution, import and export, supervision, safety management and other departments.