**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.