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	170	62.5	8	30.5	19	22.5	27.5	42
	2672+38	1192	128	600	328	416	38	624+38
	100%	36.76%	4.71%	17.94%	11.18%	13.24%	16.18%	24.71%

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Ideological and Moral Cultivate & Fundamentals of Law	3	32			32	3							B881601		
The Outline of Modern History of China	3	32			32	3							B881201		
The Introduction to the basic Theory of Marxism	3	32			32			3					B881603		
Mao Zedong Thought and Theoretical System of Socialism with Chinese Characteristics	5	64			32				5				B881102		
1 Situation and policy1	0.5	8					0.5						B881605		
2 Situation and policy2	0.5	8						0.5					B881606		
3 Situation and policy3	0.5	8								0.5			B881607		
4 Situation and policy4	0.5	8									0.5		B881608		
1 College English I	3	48				3							B101411		
College English II	3	48					3						B101412		
College English	2	32						2					B101413		
College English	2	32							2				B101414		
1 Physical education 1	1	36				1							B151101		
2 Physical education 2	1	36					1						B151102		
3 Physical education 3	1	36						1					B151103		
4 Physical education 4	1	36							1				B151104		
University Computer Foundation	2	24		16		2							B031002		
Information Retrieval	1	8		16			1						B031003		

military theory	2	32				2									B191003		
Career Planning for College Students	1	16				1									B191001		
Entrepreneurship education and careers guidance	1.5	24								1.5					B081004		
Entrepreneurship education and careers guidance	0.5	8								0.5					B191002		
A Survey of Science and Technology Development and ** Major	1	16				1									B951101		
Outline of Chinese Traditional Culture	1	16				1									B881610		
	2	16			32			1	1						L951001,L951002		
(Higher Mathematics II)	9	144				5	4								B113103 B113104		
(Linear Algebra)	3	48							3						B111121		
II (Probability theory and mathematical statistics II)	3	40							3						B111122		
(College Physics)	4.5	72						4.5							B831503		
(College Physics Experiments)	1		32							1					B831507		
	62.5	960	32	32	160	19	12.5	14	15	1.5	3	0.5					

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(Inorganic and analytical chemistry)	4	64				4									B043010		
(Inorganic Chemistry experiment)	0.7		24			0.7									B043017		
(Analytic Chemistry experiment)	0.8		24				0.8								B043005		
(Organic Chemistry)	4	64					4								B043013		
(Organic chemistry experiment)	1		32					1							B043018		
(Physical Chemistry)	4	64						4							B043014		
(physical chemistry Experiment)	1		32						1						B043019		
(Technical Drawing)	3	40		16			3								B013003		

(Fundamentals of Mechanical Engineering)	2	32													B013006		
(Food Biochemistry)	4	64						4							B953301		
(Food Biochemistry Experiment)	1.5		48					1.5							B953321		
(Food Microbiology)	3	48							3						B963312		
(Food Microbiology Experiment)	1.5		48						1.5						B963313		
	30.5	376	208	16		4.7	7.8	11	7.5		1.5						

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(Food Analysis)	1	16						1					B954103		
(Food Analysis Experiment)	1		32					1					B954122		
(Food Chemistry)	2.5	40							2.5				B954102		
(Principal of Food Process)	4	56	16						4				B954115		
(Principle of Food Technology)	2.5	40								2.5			B954112		
(Food Plant Design and Environment Protection)	2	32								2			B954106		
(Food Machinery and Equipment)	2.5	40								2.5			B954107		
(Food Technology)	3.5	56								3.5			B954123		
	19	280	160					4	21	11					

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(Food Nutrition and Safety)	2.5	40							2.5				B955111		
(Modern food detection technology)	3	32	32						3				B955113		
(Food Toxicology)	2.5	24	32							2.5			B955114		
(Food Materials)	2	32							2				B955115		
(Food Quality and Control)	2	32								2			B955120		
AutoCAD	1.5	8		32						1.5			B955121		
(Enterprise Management and Marketing)	2	32								2			B955119		
(English for Food Science and Engineering)	1.5	24							1.5				B955117		
	17	224	64	32					9	8					

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(Food Biotechnology)	2	24	16						2				B956124		
(Functional Food Science)	1.5	24							1.5				B956114		
(Development and utilization of new food resources)	2	32								2			B956111		

(Microbial Genetic and Pathogens Detection)	1.5	8	32							1.5				B956123
(Sensory Evaluation of Food)	1.5	16	16							1.5				B956120
(Food Additives)	2	32								2				B956109
(Food Packaging)	1	16								1				B956108
(Introduction of Food Science)	1	16								1				B956118
(Food standards and regulation)	2	32								2				B956122
(Food Enzymology)	2	32								2				B956105
(Human physiology)	2	32								2				B956130
	18.5	264	64							12	6.5			

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		1	1							1				B957103	
		4	4							4				B957123	
		2	2					2						B957121	
		2	2							2				B957122	
		2	4							4				B957153	
		10	16									16		B957112	
		27.5	38	2		2	6		11	16					

(Food Biochemistry)		
(Food Biochemistry Experiment)		

(Food Analysis)		
(Food Nutrition and Safety)		
(Principal of Food Process)		
(Principle of Food Technology)		
(Food Chemistry)		
(Food Machinery and Equipment)		AutoCAD

(Food Plant Design and Environment Protection)		AutoCAD
(Food Technology)		
(Food quality and control)	<p>5S</p> <p>GMP</p> <p>SSOP</p> <p>HACCP</p> <p>ISO9000 ISO22000 ISO14000</p> <p>ISO9000 ISO22000</p>	
AutoCAD	<p>AutoCAD</p> <p>AutoCAD</p> <p>AutoCAD</p> <p>AutoCAD</p>	
(Modern food detection technology)		
(Introduction of Food Science)		
(English for Food Science and Engineering)		
(Sensory Evaluation of Food)		

(Food Enzymology)		
(Food Materials)		
(Food Packaging)		
(Food Additives)		
(Food Toxicology)		
(Food standards and regulation)		

(Food Biotechnology)		
(Functional Food Science)		
(Microbial Genetic and Pathogens Detection)		
(Development and utilization of new food resources)		
(Course design of food plant design)		