

# Curriculum System for Nutrition and Food Hygiene

General education and pre-medical education	General education (1 <sup>st</sup> and 2 <sup>nd</sup> academic year) Humanities and social sciences, natural sciences	Combination of Basic Nutrition and Clinical Nutrition	Integration of Scientific Research Training and Medical Practice	Cultivation of Humanism and Professionalism
	Pre-medical courses (1 <sup>st</sup> and 2 <sup>nd</sup> academic year) University English, Medical Physics, Medical Advanced Mathematics, Inorganic Chemistry, Organic Chemistry, Analytical Chemistry, Programming, Medical Literature Retrieval and Utilization, Physical Education...			
Basic biomedical sciences	Introduction to Human Health and Disease (1 <sup>st</sup> and 2 <sup>nd</sup> academic year) Normal Human Structure, Foundations of Disease, Experiments of Cellular and Molecular Biology			
Subject courses	Subject Courses(3 <sup>th</sup> academic year) Basic Nutrition, Community Nutrition, Group Nutrition, Food and Nutrition, Clinical Nutrition, Food Safety, Food Engineering and Technology, Analysis and Test of Food, Gastrology, Functional Food, Nutritional epidemiology, Public Health Statistics, Hygiene Toxicology, Professional English, Occupational Hygiene and Environmental Hygiene, Dietary Design and Management, Nutrition Consultation and Education, Graduation Thesis Composition, Recent Advances in Nutrition, Traditional Chinese Medicine, Food Therapy of Herb Medicine, Outlines for Clinical Medicine...			
Subject skills	Subject internship (4 <sup>th</sup> academic year) department of Clinical nutrition, department of internal medicine, Shanghai Municipal Center for Disease Control and Prevention, Shanghai Administration for Market Regulation, nutrition/food/health management enterprises			
	Scientific Research Training; Academic Thesis (4 <sup>th</sup> academic year)			