

Zhejiang Gongshang University

School of Food Science and Engineering

Bachelor of engineering in Food Science and Engineering

Learning outcomes

The food science and engineering program at Zhejiang Gongshang University has evolved significantly in the past decade to reflect technological developments and the changing needs of food industry as well as the changing attitude of consumers. Learning outcomes (outlined below) were approved at School level, the University authority, and ultimately at the level of Ministry of Education. On the completion of Food Science and Engineering program at Zhejiang Gongshang University, students should be able to:

- ∞ Have high standards of professional integrity and ethical values, firm attitude, strong patriotic spirit and commitment, high sense of social responsibility, rich knowledge in humanities, and an open international vision.
- ∞ Use knowledge of biological and physical sciences and technology to identify, analyze and solve problems in food science.
- ∞ Describe the chemistry of the major constituents of food systems, and relate the presence of these constituents to food properties and quality.
- ∞ Explain the principles behind microbial processes in food systems, including adaptation and environmental factors, fermentation, spoilage and pathogenicity, and relate these to the production of safe, stable food systems.
- ∞ Participate in designing, operating and maintaining food manufacturing systems.
- ∞ Conduct new product design and technological transformation and innovation.
- ∞ Have sufficient business knowledge and marketing skills, and capability of quickly gaining information on consumers' demands and needs.
- ∞ Understand technical standards, industry policies, and laws and regulations in food industry.
- ∞ Communicate effectively, adapt to environment easily, work cooperatively, and have preliminary skills to respond to crisis and emergencies.