1

课程代码：7110017

课程名称：大学英语 A

学分：3

课程描述：

该课程主要任务是培养学生的英语综合运用能力，使学生在今后的工作和社会交往中能用英语有效的进行口头和书面的信息交流。

课时安排：54 学时

先修课程：

考核方式：成绩由平时考核成绩和期末考核成绩构成。

课程成绩：

总成绩评定：期末考试占总成绩的 45%，平时成绩占总成绩的 25%，网络成绩占总成绩的 15%，口语成绩占总成绩的 15%。

平时成绩评定：

（1）作业完成情况：学生平时作业提交次数及完成质量；

（2）课堂表现：学生主动课堂练习、讨论，创造性的提出问题的能力。

（3）考勤

网络成绩评定：（1）在线学习时间和网络课程练习的完成情况；

（2）在线作业和测试，班级论坛活动等情况。

口语成绩评定：每学期老师可以根据班级具体情况采用不同的考试方式，如演讲，讨论，辩论等形式。

期末考试：期末闭卷考试，考核课程教学内容。

教材：覃朝宪，张家政。《大学英语自主阅读》。北京：高等教育出版社，2007 年。

文旭。《新思维大学英语读写教程》。北京：外文出版社，2012 年。

郑树棠。《新视野大学英语视听说教程》。北京：外语教学与研究出版社，2015 年第三版。

教师：

Unit code: 7110017

Unit name: College English A

Credits: 3

Introduction:

The main task of this course is to cultivate students' comprehensive ability to use English, so as to enable students to communicate effectively both verbally and in writing in English in the future work and social interaction.

Teaching Pattern: 54hrs

Prerequisite:

Course Assessment:

Final Score = Final Exam Score*45% +Usual Score*25% + Internet Score 15% + Oral Score 15%;

Usual Score :

(1)The completion of homework: students usually complete the homework submission number and quality;

(2)The performance in class: The students' active classroom exercises, discussions,and creative ability to ask questions;

(3) The Attendance rate;

Internet score: (1) The completion of online learning time and online course exercises;

(2) Online assignments and tests, class forum activities, etc.

Oral Score:

Each semester, the teacher can take different examination methods according to the specific circumstances of the class, such as in the form of lectures, discussions, debates and so on.

Final Exam:

A Closed-end examination at the end of a period to assess course teaching content.

Textbook:

ChaoXian Qin, Jiazheng Zhang. The independent college English reading. Beijing: Higher Education press, 2007.

Xu Wen. The new thinking of college English reading and writing tutorials. Beijing: Foreign Language publishing house, 2012.

Shutang Zheng. New Horizon College English Audio-visual Course. Beijing: Foreign language teaching and research press, 2015 3rd edition.

Course Director:

2

课程代码：07110018

课程名称：大学英语 B

学分：3

课程描述：

该课程主要任务是培养学生的英语综合运用能力，使学生在今后的工作和社会交往中能用英语有效的进行口头和书面的信息交流。

课时安排：54 学时

先修课程：

考核方式：成绩由平时考核成绩和期末考核成绩构成。

课程成绩：

总成绩评定：期末考试占总成绩的 45%，平时成绩占总成绩的 25%，网络成绩占总成绩的 15%，口语成绩占总成绩的 15%。

平时成绩评定：

（1）作业完成情况：学生平时作业提交次数及完成质量；

（2）课堂表现：学生主动课堂练习、讨论，创造性的提出问题的能力。

（3）考勤

网络成绩评定：（1）在线学习时间和完成网络课程练习情况；

（2）在线作业和测试，班级论坛活动等情况。

口语成绩评定：每学期老师可以根据班级具体情况采用不同的考试方式，如演讲，讨论，辩论等形式。

期末考试：期末闭卷考试，考核课程教学内容。

教材：

覃朝宪，张家政。《大学英语自主阅读》。北京：高等教育出版社，2007 年。

文旭。《新思维大学英语读写教程》。北京：外文出版社，2012 年。

郑树棠。《新视野大学英语视听说教程》。北京：外语教学与研究出版社，2015年第三版。

教师：

Unit code: 07110018

Unit name: College English B

Credits: 3

Introduction:

The main task of this course is to cultivate students' comprehensive ability to use English, so as to enable students to communicate effectively both verbally and in writing in English in the future work and social interaction.

Teaching Pattern: 54hrs

Prerequisite:

Course Assessment:

Final Score = Final Exam Score*45% +Usual Score*25% + Internet Score 15% + Oral Score 15%;

Usual Score :

(1)The completion of homework: students usually complete the homework submission number and quality;

(2)The performance in class: The students' active classroom exercises, discussions,and creative ability to ask questions;

(3) The Attendance rate;

Internet score: (1) The completion of online learning time and online course exercises;

(2) Online assignments and tests, class forum activities, etc.

Oral Score:

Each semester, the teacher can take different examination methods according to the specific circumstances of the class, such as in the form of lectures, discussions, debates and so on.

Final Exam:

A Closed-end examination at the end of a period to assess course teaching content.

Textbook:

ChaoXian Qin, Jiazheng Zhang. The independent college English reading. Beijing: Higher Education press, 2007.

Xu Wen. The new thinking of college English reading and writing tutorials. Beijing: Foreign Language publishing house, 2012.

Shutang Zheng. New Horizon College English Audio-visual Course. Beijing: Foreign language teaching and research press, 2015 3rd edition.

Course Director:

课程代码：07110013

课程名称：大学英语 C

学分：3

课程描述：

该课程主要任务是培养学生的英语综合运用能力，使学生在今后的工作和社会交往中能用英语有效的进行口头和书面的信息交流。

课时安排：54 学时

先修课程：

考核方式：成绩由平时考核成绩和期末考核成绩构成。

课程成绩：

总成绩评定：期末考试占总成绩的 50%，平时成绩占总成绩的 20%，网络成绩占总成绩的 15%，口语成绩占总成绩的 15%。

平时成绩评定：

（1）作业完成情况：学生平时作业提交次数及完成质量；

（2）课堂表现：学生主动课堂练习、讨论，创造性的提出问题的能力。

（3）考勤

网络成绩评定：

（1）在线学习时间和完成网络课程练习情况；

（2）在线作业和测试，班级论坛活动等情况。

口语成绩评定：每学期老师可以根据班级具体情况采用不同的考试方式，如演讲，讨论，辩论等形式。

期末考试：期末闭卷考试，考核课程教学内容。

教材：

覃朝宪，张家政。《大学英语自主阅读》。北京：高等教育出版社，2007 年。

文旭。《新思维大学英语读写教程》。北京：外文出版社，2012 年。

郑树棠。《新视野大学英语视听说教程》。北京：外语教学与研究出版社，2015 年第三版。

教师：

Unit code: 07110013

Unit name: College English C

Credits: 3

Introduction:

The main task of this course is to cultivate students' comprehensive ability to use English, so as to enable students to communicate effectively both verbally and in writing in English in the future work and social interaction.

Teaching Pattern: 54hrs

Prerequisite:

Course Assessment:

Final Score = Final Exam Score*45% +Usual Score*25% + Internet Score 15% + Oral Score 15%;

Usual Score :

(1)The completion of homework: students usually complete the homework submission number and quality;

(2)The performance in class: The students' active classroom exercises, discussions,and creative ability to ask questions;

(3) The Attendance rate;

Internet score: (1) The completion of online learning time and online course exercises;

(2) Online assignments and tests, class forum activities, etc.

Oral Score:

Each semester, the teacher can take different examination methods according to the specific circumstances of the class, such as in the form of lectures, discussions, debates and so on.

Final Exam:

A Closed-end examination at the end of a period to assess course teaching content.

Textbook：

ChaoXian Qin, Jiazheng Zhang. The independent college English reading. Beijing: Higher Education press, 2007.

Xu Wen. The new thinking of college English reading and writing tutorials. Beijing: Foreign Language publishing house, 2012.

Shutang Zheng. New Horizon College English Audio-visual Course. Beijing: Foreign language teaching and research press, 2015 3rd edition.

Course Director:

4

课程代码：07110014

课程名称：大学英语 D

学分：3

课程描述：

该课程主要任务是培养学生的英语综合运用能力，使学生在今后的工作和社会交往中能用英语有效的进行口头和书面的信息交流。

课时安排：54 学时

先修课程：

考核方式：成绩由平时考核成绩和期末考核成绩构成。

课程成绩：

总成绩评定：期末考试占总成绩的 50%，平时成绩占总成绩的 20%，网络成绩占总成绩的 15%，口语成绩占总成绩的 15%。

平时成绩评定：

（1）作业完成情况：学生平时作业提交次数及完成质量；

（2）课堂表现：学生主动课堂练习、讨论，创造性的提出问题的能力。

（3）考勤

网络成绩评定：

（1）在线学习时间和完成网络课程练习情况；

（2）在线作业和测试，班级论坛活动等情况。

口语成绩评定：每学期老师可以根据班级具体情况采用不同的考试方式，如演讲，讨论，辩论等形式。

期末考试：期末闭卷考试，考核课程教学内容。

教材：

覃朝宪，张家政。《大学英语自主阅读》。北京：高等教育出版社，2007 年。

文旭。《新思维大学英语读写教程》。北京：外文出版社，2012 年。

郑树棠。《新视野大学英语视听说教程》。北京：外语教学与研究出版社，2015 年第三版。

教师：

Unit code: 07110014

Unit name: College English D

Credits: 3

Introduction:

The main task of this course is to cultivate students' comprehensive ability to use English, so as to enable students to communicate effectively both verbally and in writing in English in the future work and social interaction.

Teaching Pattern: 54hrs

Prerequisite:

Course Assessment:

Final Score = Final Exam Score*45% +Usual Score*25% + Internet Score 15% + Oral Score 15%;

Usual Score :

(1)The completion of homework: students usually complete the homework submission number and quality;

(2)The performance in class: The students' active classroom exercises, discussions,and creative ability to ask questions;

(3) The Attendance rate;

Internet score: (1) The completion of online learning time and online course exercises;

(2) Online assignments and tests, class forum activities, etc.

Oral Score:

Each semester, the teacher can take different examination methods according to the specific circumstances of the class, such as in the form of lectures, discussions, debates and so on.

Final Exam:

A Closed-end examination at the end of a period to assess course teaching content.

Textbook：

ChaoXian Qin, Jiazheng Zhang. The independent college English reading. Beijing: Higher Education press, 2007.

Xu Wen. The new thinking of college English reading and writing tutorials. Beijing: Foreign Language publishing house, 2012.

Shutang Zheng. New Horizon College English Audio-visual Course. Beijing: Foreign language teaching and research press, 2015 3rd edition.

Course Director:

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课程代码：21110010
课程名称：大学计算机基础 I
学分：4
课程描述： 为全校非艺术类学生开设的一门计算机公共必修课程，主要讲授计算机基础知识、计算机基本技能及计算思维方式，其目的和任务是全面培养学生的信息素养，提高学生的计算机应用水平；培养学生养成良好的计算思维能力，培养学生进一步学习新知识、新软件的能力，让计算机融入学生的学习、工作和生活中，以解决某些实际问题。
课时安排：45（理论） ＋40（实验）学时
先修课程：
考核方式：期末机考 ＋ 平时成绩 ＋ 实验成绩 **课程成绩：** 总成绩评定：期末考试占总成绩的 50%，平时成绩占总成绩的 35%，实验成绩占总成绩的 15%。 平时成绩评定：作业完成情况，课堂表现，课堂出勤，课程学习交流情况等。 期末考试：机考。
教材： 计算思维类：《大学计算机-计算思维的视角（第 3 版）》郝兴伟编著，高等教育出版社，2017 年 4 月。 计算机基础类：《大学计算机基础（第 6 版）》龚沛曾、杨志强主著，高等教育出版社，2013 年 7 月。 实践教程：《大学计算机基础实践教程》邹显春，高等教育出版社。
教师：

Unit code: 21110010
Unit name: Fundamentals of Computers I
Credits: 4
Introduction: As a computer public required course for non-art students of the entire school, it mainly covers computer basic knowledge, basic computer skills and calculation thinking ways; its purpose and mission are to fully develop the students' information literacy, improve students' computer application level, develop good thinking ability, and cultivate students' ability to further study the new knowledge, new software, which let the computer into the student's study, work and life to solve some practical problems.
Teaching Pattern: 45 hrs (theory) + 40 hrs (experiment)
Prerequisite:
Course Assessment: Final Score = Final Exam Score*50% +Usual Score*35% + Experiment Score*15%; Usual Score is determined by homework completion, classroom performance, attendance rate, course learning and communication; Final Exam: computer examination.

Textbook: Computational Thinking: University Computer - Computational Thinking Perspective (3rd Edition), edited by Xingwei Hao, Higher Education Press, April 2017. Computer Foundation: University Computer Foundation (6th Edition). Peizeng Gong and Zhiqiang Yang are the masters. Higher Education Press, July 2013. Practice Tutorial: University Computer Basic Practice Course, edited by Xianchun Zou, Higher Education Press.
Course Director:

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课程代码：90110031
课程名称：大学生职业发展与就业指导 A
学分：0.5
课程描述： 现阶段作为我校通识必修课，主要涉及大学生职业生涯规划以及就业、创业指导等方面的内容，通过教学促使大学生理性地规划自身未来的发展，并努力在学习过程中自觉地提高就业能力和生涯管理能力。
课时安排：9 学时
先修课程：
考核方式：闭卷考试 + 平时成绩 **课程成绩：**卷面成绩 60% + 平时成绩 40% 平时成绩评定：作业完成情况，课堂表现，课堂出勤，课程学习交流情况等。
教材： 《大学生职业发展与就业指导》，黄蓉生主编，人民出版社，2015 年第 1 版。
教师：

Unit code: 90110031
Unit name: College Students Career Development and Employment Guidance A
Credits: 0.5
Introduction: As our compulsory courses, it mainly involves college students' career planning and employment, entrepreneurship instruction and so on, which assist college students rationally to plan the development of their own future and strive to consciously increase employment in the process of learning and career management ability.
Teaching Pattern: 9hrs
Prerequisite:
Course Assessment: Final Score = Usual Score*40% + Final Exam Score*60%; Usual Score is determined by homework completion, classroom performance, attendance rate, course learning and communication; Final Exam: closed examination.
Textbook:

College Students Career Development and Employment Guidance. Rongsheng Huang is the master. People's Publishing House press, 2015 1st edition.
Course Director:

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课程代码：90110032
课程名称：大学生职业发展与就业指导 B
学分：0.5
课程描述： 现阶段作为我校通识必修课，主要涉及大学生职业生涯规划以及就业、创业指导等方面的内容，通过教学促使大学生理性地规划自身未来的发展，并努力在学习过程中自觉地提高就业能力和生涯管理能力。
课时安排：9 学时
先修课程：无
考核方式：闭卷考试 + 平时成绩 **课程成绩：**卷面成绩 60% + 平时成绩 40% 平时成绩评定：作业完成情况，课堂表现，课堂出勤，课程学习交流情况等。
教材： 《大学生职业发展与就业指导》，黄蓉生主编，人民出版社，2015 年第 1 版
教师：

Unit code: 90110032
Unit name: College Students Career Development and Employment Guidance B
Credits：0.5
Introduction： As our compulsory courses, it mainly involves college students' career planning and employment, entrepreneurship instruction and so on, which assist college students rationally to plan the development of their own future and strive to consciously increase employment in the process of learning and career management ability.
Teaching Pattern: 9hrs
Prerequisite: Introduction to food technology, Principles of food engineering, Food machinery, Mechanical drawing, etc
Course Assessment: Final Score = Usual Score*40% + Final Exam Score*60%; Usual Score is determined by homework completion, classroom performance, attendance rate, course learning and communication; Final Exam: closed examination.
Textbook: College Students Career Development and Employment Guidance. Rongsheng Huang is the master. People's Publishing House press, 2015 1st edition.
Course Director:

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课程代码：142100201
课程名称：高等数学 II
学分：6.5
课程描述： 该课程主要任务是使学生熟悉和掌握高等数学研究问题的基本方法，学习科学的思想方法，掌握必要的基础理论和基本运算能力，培养学生的抽象思维能力、逻辑推理能力、经济管理领域的数量分析能力。
课时安排：117 学时
先修课程：初等数学
考核方式：闭卷考试 + 平时成绩 **课程成绩：**卷面成绩 70% + 平时成绩 30%
教材： 《高等数学》，刘长文主编，高等农业教育出版社。
教师：

Unit Code: 142100201
Unit name: Higher Mathematics II
Credits: 6.5
Introduction: The main task is to make students familiar with and master basic methods of higher mathematics research problems, learn to think in a scientific way, master the necessary basic theory and basic operation ability, and develop the students' ability of abstract thinking, logic reasoning, quantitative analysis ability in the field of economic management.
Teaching Pattern: 117
Prerequisite: Elementary Mathematics
Course Assessment: Closed book examination + Usual score; Usual Score*30% + Final Exam Score*70%.
Textbook: Higher Mathematics, edited by Changwen Liu, Higher Agricultural Education Press.
Course Director:

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课程代码：14210050
课程名称：线性代数 II
学分：2
课程描述： 课程基本任务是学习行列式，矩阵及其运算，向量的线性相关性，矩阵的初等变换与线性方程组，相似矩阵及二次型等有关的知识。通过学习使学生具备有关线性代数的基本理论及方法，并能用它解决一些实际问题。

课时安排：36
先修课程：高等数学
考核方式：闭卷考试 + 平时成绩 **课程成绩：**卷面成绩 70% + 平时成绩 30%
教材： 《线性数学》，同济大学应用系编/著，高等教育出版社
教师：

Unit Code: 14210050
Unit name: Linear algebra Ⅱ
Credits: 2
Introduction: The basic task of the course is to learn about determinants, matrices and operations, linear correlations of vectors, elementary transformations of matrices and linear equations, similar matrices and quadratic forms. The students can solve some practical problems by learning the basic theory and method of linear algebra.
Teaching Pattern: 36
Prerequisite: Higher Mathematics
Course Assessment: Closed book examination + Usual score; Usual Score*30% + Final Exam Score*70%.
Textbook: Linear Mathematics, Tongji University Department of Applied Applications, Higher Education Press.
Course Director:

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课程代码：14210070
课程名称：概率论与数理统计
学分：3
课程描述： 课程由概率论和数理统计两部分组成。概率论侧重于探讨概率论的基本概念，建立一系列的定理与公式，寻求解决问题的理论与方法，包括随机事件与概率、随机变量及分布、随机变量的数字特征、大数定律与中心极限定理等内容。数理统计以概率论为理论基础，研究随机现象的呈现的结果进行统计推断，主要包括数理统计的概念、参数估计、假设检验、回归分析等内容。
课时安排：54
先修课程：高等数学、线性代数
考核方式：闭卷考试 + 平时成绩 **课程成绩：**卷面成绩 70% + 平时成绩 30%
教材： 《概率论与数理统计》，吴赣昌主编，中国人民大学出版社，2011 年第四版

教师：

Unit Code: 14210070
Unit name: Probability Theory and Mathematical Statistics
Credits: 3
Introduction: The course consists of probability theory and mathematical statistics. Probability theory focuses on discussing basic concepts of probability theory, establishing a series of theorems and formulas, searching for the theory and method to solve the problem, including random events and probability, random variables and distribution, digital features of random variables, law of large numbers and central limit theorem, etc. Mathematical statistics take the theory of probability theory as the basis to study presenting results of the random phenomenon to carry on the statistical inference, which mainly include the concept of mathematical statistics, parameter estimation, hypothesis testing, regression analysis, etc.
Teaching Pattern: 54
Prerequisite: Higher Mathematics and Linear algebra
Course Assessment: Closed book examination + Usual score; Usual Score*30% + Final Exam Score*70%.
Textbook: Probability Theory and Mathematical Statistics, edited by Ganchang Wu, Renmin University of China Press, 2011 4th edition.
Course Director:

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课程代码：15210030
课程名称：大学物理 III
学分：4
课程描述 物理学是探讨物质结构和运动基本规律的科学，它研究的对象是物质最基本、最普遍的运动形式，它研究的规律具有极大的普遍性。物质学是除了数学以外的一切自然科学的基础，也是当代工程技术的重要理论支柱。物理学的理论、研究方法、实验技术在化学、生物、农业、信息科学等已得到了广泛的应用。该课程主要讲述物理学的基本概念、基本定理（定律）及其一些重要应用。其主要内容包括：力学、热学、电磁学、振动与波、光学等。除此之外，介绍物理学在现代科学技术中的应用也是本课程的重要内容之一。通过本课程学习，使学生正确认识物理学基本理论的建立和发展过程，培养学生科学的思维方法和研究方法，提高学生科学研究能力和创新能力，为学生学习专业知识和近代科技技术打下必要的物理基础。
课时安排：讲授 54 学时，实验 27 学时。讲授每周 3 学时，实验每周 3 学时
先修课程：高等数学
考核方式：闭卷考试； 最终成绩由期末考试成绩、平时成绩和实验成绩组成，比例分别为 60%、15%和 25%。

平时成绩由课堂出勤率、作业的完成情况确定。
教材： 大学物理学，杨亚玲主编。北京：中国农业出版社，2014。
教师：

Unit code: 15210030
Unit name: College Physics Ⅲ
Credits: 4
Introduction: Physics is a discipline of natural science which studies the basic structure, movement form and interaction of matters. It includes mechanical movement, thermal motion of molecules, electromagnetic motion, atomic and nuclear internal movement, which widely exists in each advanced and complicated form of motion. Physics is regarded as the foundation of all natural sciences besides Mathematics, as well as the theoretical pillar of modern engineering technology. The College Physics Ⅲ is a compulsory theory curriculum with the content of general concepts, theorem (law) and important application of matters' motion. This course introduces the mechanics, thermotics, vibration and wave, electromagnetics, optics, and basic knowledge of mechanics of special relativity. In addition, the utilization of physics in modern science and technology is also introduced as one important part of this course. This course aims to let student comprehend and utilize theories correctly, cultivate students ability with scientific thinking and researching method, prepare students with sufficient physics knowledge and experiment skills for learning subsequent curriculum.
Teaching Pattern: 3 hrs lectures weekly (18wks), 3 hrs practical weekly (9 wks)
Prerequisite: Advanced Mathematics
Course Assessment: Final Score = Usual Score*15%+Experimental Exam Score *25% + Final Exam Score*60%; Usual Score is determined by attendance rate and the completion of homework; Final Exam: closed book exam.
Textbook: College Physics, edited by Yaling Yang. Beijing: China Agriculture Press, 2014.
Course Director:

课程代码：16210010
课程名称：普通化学
学分：4
课程描述： 课程由理论和实验两部分组成：普通化学理论部分讲授现代化学的基本理论和基础知识；普通化学实验是理论教学的深化和补充，具有较强的实践性，主要涉及基本操作与技能练习、物质的性质与化学反应规律、物质特性常数的测定、独立设计与综合性实验。
课时安排：78
先修课程：高等数学、普通物理学
考核方式：闭卷考试 + 实验成绩 + 平时成绩 **课程成绩：**卷面成绩 65% + 实验成绩 30% + 平时成绩 5%

教材： 《普通化学》，廖家耀主编，科学技术出版社，2012 年第 1 版 《普通化学实验》，廖家耀主编，科学技术出版社，2012 年第 1 版
教师：

Unit Code: 16210010
Unit name: General chemistry
Credits: 4
Introduction: The course consists of theory and experiment: General chemical theory presents the basic theory and basic knowledge of modern chemistry; General chemistry experiment is the deepening and supplement to theoretical teaching with strong practicality, which mainly involves the basic operation and skills practice, material properties and chemical reaction, material characteristic constant determination, independent design and comprehensive experiments.
Teaching Pattern: 78
Prerequisite: Higher Mathematics, General physics
Course Assessment: Closed book examination +Experimental score +Usual score Usual Score*5%+Experimental Exam Score *30% + Final Exam Score*65%；
Textbook: General Chemistry, edited by Jiayao Liao, Science and Technology Press, 2012 1st edition. General Chemistry Experiment, edited by Jiayao Liao, Science and Technology Press, 2012 1st edition.
Course Director:

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课程代码：16210021
课程名称：分析化学
学分：3.5
课程描述： 分析化学是研究物质结构存在形式、化学组成和相对含量的科学，是研究化学现象和生命现象的必要的工具。仔培养学生准确的量的概念、科研技能和科学素养方面具有重要地位，其任务是培养学生分析化学基础知识、操作技能和科学素质。
课时安排：73
先修课程：普通化学、高等数学、普通物理学
考核方式：闭卷考试 + 平时成绩 **课程成绩：**卷面成绩 60% + 平时成绩 40%
教材： 《分析化学》，陈时洪主编，中国农业出版社，2013 年第 1 版 《新分析化学教程》，张明晓主编，科学出版社，2008 年第 1 版
教师：

Unit Code: 16210021
Unit name: Analytical chemistry
Credits: 35
Introduction: Analytical chemistry is the science to study existence form, chemical composition and relative content of the physical structure, which is the necessary tool for studying chemical phenomena and life phenomena. It is important to cultivate students' concept of accurate quantity, scientific research skills and scientific literacy. Its task is to cultivate students' analytical chemistry basic knowledge, operational skills and scientific quality.
Teaching Pattern: 73
Prerequisite: General chemistry, Higher Mathematics, and General physics
Course Assessment: Closed book examination + usual score; Usual Score*40%+ Final Exam Score*60%.
Textbook: Analytical Chemistry, edited by Chen Shixhong, China Agricultural Publishing House, 2013 1st edition. New Analytical Chemistry Course, edited by Zhang Mingxiao, Science Press, 2008 1st edition.
Course Director:

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课程代码：16210031
课程名称：有机化学 I
学分：4
课程描述 《有机化学》是化学的基础学科，是研究有机化合物的组成、结构、性质及其变化规律和合成方法的科学。它与化学的其它分支是互相联系、互相渗透、互相促进的。无论从事化学中的哪一个领域的工作，都必须具备有机化学基础知识。 本课程主要介绍各类有机化合物的命名、结构特征、物理性质、化学性质、用途、来源和制备方法；各类官能团的特性、取代反应、加成反应、消除反应、重排反应、氧化还原反应等各种类型有机反应的反应原理、条件及其影响因素、应用范围；有机结构理论；重要的反应机理，尤其是各类化合物的结构与反应性关系；有机分子的立体化学基本概念，简单的有机合成；有机化合物的分离鉴定，有机化合物的结构测定等。 通过本课程的学习，使学生系统全面掌握有机化学的基本知识和基础理论，培养学生分析问题和解决问题的能力，为学好后续课程打下坚实的基础。
课时安排：课堂讲授 54 学时，实验 28 学时。讲授每周 3 学时，实验每周 3 学时
先修课程：普通化学
考核方式： 闭卷考试，成绩评定过程中，考试成绩占 60%，实验成绩占 20%，平时成绩占 20%，综合后的成绩为本门课的最终成绩。平时成绩由课堂出勤、平时作业、课堂表现等确定。
教材：

李贵深，李宗澧。《有机化学》。北京：中国农业出版社，2013。 T. W. Graham Solomons, Craig Fryhle. Organic Chemistry (Tenth Edition). Wiley, 2009.
教师：

Unit code: 16210031
Unit name: Organic Chemistry I
Credits: 4
Introduction: The Organic Chemistry is one foundational discipline of Chemistry, which studies on the composition, structure and characteristics of organic compounds, as well as their regulation and principles of change and synthesis methods. It has a mutual connection, penetration and promotion relationship with other disciplines of Chemistry. One must have knowledge of Organic Chemistry no matter he/she works in what field in Chemistry. The Organic Chemistry is a compulsory theory curriculum. The content includes nomenclature, structure, physical and chemical properties, utilization, originate and preparation methods of various kinds of organic compounds; characteristics of various functional groups; the reaction principles, conditions, impact factors and scope of utilization of various types of organic reaction, such as substitution, addition reaction, rearrangement, elimination and oxidation reduction; theory of organic structure; the mechanism of important reactions especially about the relationship between structure and reactivity of various compounds; basic concepts of organic stereo chemical molecules; simple organic synthesis; Isolation, identification and structure determination of organic compounds. This curriculum enables students to systematically and comprehensively master knowledge and theory of Organic Chemistry, cultivates students' ability to analyze and solve problems, and lays a solid foundation for learning subsequent major courses.
Teaching Pattern: 3 hrs lectures weekly (18wks), 3 hrs practical weekly (9 wks)
Prerequisite: General chemistry
Course Assessment: Final Score = Usual Score*20% + Final Exam Score*60% + lab work (20%)； Usual Score is determined by attendance rate, homework, and the completion of experiments；Final Exam: closed book exam.
Textbook: Guishen Li, Zongli Li. The Organic Chemistry. Beijing, China Agriculture Press, 2013. T. W. Graham Solomons, Craig Fryhle. Organic Chemistry (Tenth Edition). Wiley, 2009.
Course Director:

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课程代码：26210010 / 26210021
课程名称：基础生物化学/基础生物化学实验
学分：4.5
课程描述 生物化学是用化学的理论和方法研究生物体的化学组成以及在生命活动中所发生的化学变化及其调控规律，从而阐明生命现象本质的一门学科。 生物化学是生命科学各专业的一门重要的基础课。课程的主要内容有：生物大分子的结构和功能（蛋白质、核酸、酶）；物质代谢及其调节（糖代谢、脂类代谢、生物氧化、氨基

酸代谢、核苷酸代谢，物质代谢的联系与调节）；基因信息的传递（DNA 复制、RNA 转录、蛋白质翻译、基因表达调控，基因重组与基因工程）；细胞信息传递；常用分子生物学技术的原理及其应用等。教学内容注重生物化学基础和基本生物技术的原理。

通过生物化学的学习，使学生系统地掌握生物化学的基础知识、基本理论和实验技术，引导学生从分子水平认识生命现象，了解近期生物化学的新进展，为学生进一步学习后续的生物相关课程奠定基础。

课时安排：课堂讲授 54 学时，实验 40 学时。课堂讲授每周 3 学时；实验每周 3 学时

先修课程：普通化学，有机化学

考核方式：

闭卷考试，成绩评定过程中，考试成绩占 50%，实验成绩占 30%，平时成绩占 20%，综合后的成绩为本门课的最终成绩。平时成绩由课堂出勤、平时作业、课堂表现等确定。

教材：

霍顿等主编，《基础生物化学》。北京：科学出版社，2012 年。

周先碗，胡晓倩主编，《基础生物化学实验》，北京：高等教育出版社，2011 年。

教师：

Unit code: 26210010 / 26210021

Unit name: Basic Biochemistry/Experiments of Basic Biochemistry

Credits: 4.5

Introduction:

The Biochemistry is an important foundational discipline of Life Science. It employs theories and means of Chemistry to study organisms' chemical composition, chemical changes of compositions occurring in life activity, and principles of regulation, so as to demonstrate the nature of life phenomena.

The Basic Biochemistry is a compulsory curriculum and very important for every major in Life Science. The content includes structure and function of biological macromolecules, such as protein, nucleic acid and enzyme; substance metabolism and its regulation, for example, carbohydrate and lipid metabolism, biological oxidation, amino acid metabolism, nucleotide metabolism, the interrelationships and regulation of metabolic; transmission of genetic information, such as DNA replication, RNA transcription, protein translation, regulation of gene expression, gene recombination and genetic engineering; cell information transmission; principle and application of common-used molecular techniques. The teaching focuses on the basis knowledge and principles of biochemistry and biotechnology.

This curriculum aims to enable students to systematically master the knowledge, theories and experiment skills of modern biochemistry, guide students to recognize life phenomena at the molecular level, understand recent progress in biochemistry, and lay a solid foundation for follow-up courses.

Teaching Pattern: 3 hrs lectures weekly (18wks), 3 hrs practical weekly (13 wks)

Prerequisite: General chemistry，Organic Chemistry

Course Assessment:

Final Score = Usual Score*20% + Final Exam Score*50% + lab work *30%；

Usual Score is determined by attendance rate, homework, and the completion of experiments；

Final Exam: closed book exam

Textbook:

Horton H.R., et al. Principle of Biochemistry. Beijing: Science Press, 2012.

Xianwan Zhou, Xiaoqian Hu. Principle of Biochemistry Experiment. Beijing: Higher Education Press, 2011

Course Director:

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课程代码：26210030 / 26212607

课程名称：植物生理学/植物生理学实验

学分：4.5

课程描述

植物生理学是研究植物生命活动基本规律，揭示植物与环境相互作用关系的一门科学。它以数理化、生物化学、植物学等课程为基础，又是生物科学和农学各专业的专业基础课和主干课。通过本课程的学习，使学生了解植物体内主要代谢活动机理，掌握植物与环境进行物质和能量交换的基本原理，植物形态建成的生理基础以及植物生长发育的基本规律。深刻了解环境对植物生命活动的影响和植物对逆境的抗性。

通过本课程学习，使学生认识植物生命活动的基本规律、基础知识及其调控作用及机理，掌握植物生理学的基本概念和原理，学会运用植物生理学的基本原理和方法综合分析、判断、解决相关理论及实际问题。

课时安排：课堂讲授 54 学时，实验 40 学时。课堂讲授每周 3 学时；实验每周 3 学时

先修课程：普通化学，有机化学

考核方式：

闭卷考试，成绩评定过程中，考试成绩占 50%，实验成绩占 30%，平时成绩占 20%，综合后的成绩为本门课的最终成绩。平时成绩由课堂出勤、平时作业、课堂表现等确定。

教材：

王三根主编/著，《植物生理学》，北京，科学出版社，2013 年第一版。

宗学凤、王三根主编，《植物生理研究技术》，重庆，西南师范大学出版社，2011 年

教师：

Unit code: 26210030/26212607

Unit name: Plant Physiology/Experiments of Plant Physiology

Credits: 4.5

Introduction:

Plant Physiology is a science that studies the basic rules of plant life activities and reveals the interaction between plants and the environment. It is based on physics and chemistry, biochemistry, botany and other courses. It is also a professional basic course and major course in various disciplines of biological sciences and agronomy. Through the study of this course, students can understand the main metabolic activity mechanism in plants, grasp the basic principle of material and energy exchange between plants and environment, the physiological basis of plant morphology and the basic laws of plant growth and development. Deep understanding of the impact of the environment on plant life activities and plant resistance to adversity.

Through this course, students will be able to understand the basic laws, basic knowledge, and their regulatory functions and mechanisms of plant life activities, master the basic concepts and

principles of plant physiology, and learn to use the basic principles and methods of plant physiology to comprehensively analyze, judge, and solve related theories and practical problems.
Teaching Pattern: 3 hrs lectures weekly (18wks), 3 hrs practical weekly (13 wks)
Prerequisite: General Chemistry and Organic Chemistry
Course Assessment: Final Score = Usual Score*20% + Final Exam Score*50% + lab work *30%; Usual Score is determined by attendance rate, homework, and the completion of experiments; Final Exam: closed book exam.
Textbook: Plant Physiology, edited by Sangeng Zhang, Bei Jing, Science Press, 2013 1st edition. Plant Physiology Research Technology, edited by Xuefeng Zong and Sangeng Zhang, Qing Chong, Southwest China Normal University Press, 2011.
Course Director:

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课程代码：24312806
课程名称：茶叶生物化学
学分：2.5
课程描述 茶叶生物化学是茶学专业一门重要的专业基础课，是植物生物化学的一个分支。茶叶生物化学是在学习植物学、有机化学、生物化学等化学课程的基础上，理论和应用相结合地阐述了茶的化学组成、生理代谢、风味特征、功能特性及其在传统茶叶加工和速溶茶加工中的变化规律，是高等院校本科茶学专业的必修专业基础课。为茶叶栽培育种、茶的初加工和深加工以及医药保健提供科学依据和理论资料。
课时安排：45 课时
先修课程：基础生物化学，植物生理学
考核方式：考试，闭卷笔试。 **课程成绩：**平时成绩 30%、期末考试成绩 70%
教材： 《茶叶生物化学》，宛晓春主编，中国农业出版社，2008 年第三版
教师：曾亮，丁阳平

Unit code: 24312806
Unit name: Tea Biochemistry
Credits: 2.5
Introduction: Tea biochemistry is a professional foundation course in tea science, but also is a branch of plant biochemistry. Tea biochemistry, based on the knowledge of botany, organic chemistry, biochemistry, elaborate the phytochemical compositions, physiological metabolism, sensory profiles, functions of tea, and the changes in traditional tea processing and instant tea processing from the perspective of theory and application, and is a compulsory basic course for undergraduate tea education in universities. It provides scientific basis and theoretical data for tea breeding, tea initial processing and deep processing, and medical care.
Teaching Pattern: (45 classes) Theoretical Study
Prerequisite: Basic Biochemistry, Plant Physiology
Course Assessment: Final Score = Usual Score*30% + Final Exam Score*70%; Final Exam: closed book exam
Textbook: Tea Biochemistry, edited by Xiaochun Wan, China Agriculture Press, 2008 3rd edition
Course Director:

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课程代码：24312807
课程名称：茶叶生物化学实验
学分：1.0
课程描述

本课程以实践环节为主，根据课程的性质、任务、要求及学习的对象，本课程内容主要是基础性分析实验。在实验中给出实验任务，由学生按实验方法和步骤进行处理和分析。经过对茶叶中主要品质成分进行分析和检测后，学生应达到下列要求：

1. 进一步巩固和加深对茶叶化学基础知识的理解，了解茶叶风味品质形成，加深对各种茶类所含成分的了解，提高综合运用所学知识的能力。

2. 能根据需要选学参考书，查阅手册，通过独立思考，深入钻研有关问题，学会独立分析问题、解决问题的能力。

3. 能正确使用仪器设备，掌握测试原理，熟练实验室工作。

4. 能独立撰写分析实验结果，并作出适当判断。

课时安排：27

先修课程：有机化学、基础生物化学

考核方式：

采用平时考核和出勤的评定学生成绩

课程成绩：

平时实验（以完成实验和提交实验报告为依据）占比 70%，考勤占比 30%。

教材：无

教师：罗理勇

Unit code: 24312807

Unit name: Tea Biochemistry Experiment

Credits: 1.0

Introduction:

According to the nature, tasks, requirements and learning objectives of the course, this course is mainly based on basic analytical experiments. The experimental task was given in the experiment, and the students processed and analyzed according to the experimental methods and steps. After analyzing and testing the main quality components of tea, students should meet the following requirements:

1. Further consolidating and deepening the understanding of the basic knowledge of tea chemistry, understand the formation of tea flavor quality, deepen the understanding of the ingredients contained in various teas, and improve the ability to comprehensively apply the knowledge learned.

2. Choosing reference books, consult the manual according to the need. Learning the ability to analyze and solve the problem through independent thinking, in-depth study of related issues,.

3. Using the equipment correctly, master the test principle, skilled laboratory work.

4. Writing analysis of experimental results and makes appropriate judgments.

Teaching Pattern: 27

Prerequisite: Organic Chemistry, Basic Biochemistry

Course Assessment:

Final Score = Usual Score*70% + Attendance Score*30%;

Usual Score is determined by the completion of the experiment and the submission of the experiment report.

Textbook: NO

Course Director: Liyong Luo

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课程代码：24312802
课程名称：茶文化学
学分：2.0
课程描述 本课程是茶学专业的专业必修课课程。理论和知识方面：茶文化学是一门茶学与文化学相互交叉，渗透的古老而又年轻的学科。它以科学态度和历史眼光、翔实地介绍茶的起源及其分布，饮茶方式的发展与变迁，中国茶业对外传布及世界茶区分布，茶的栽培与加工历史及现状，茶品、茶具鉴赏及品茗方法，茶与人类健康，世界主要茶叶消费国饮茶风俗和礼仪，中国各民族茶俗及地方茶文化、茶与文学艺术、哲学、宗教、社会经济与政治的关系等内容。技能方面：扩大广大学生知识视野，提高对我国传统文化丰富内涵的认识和文化鉴赏能力，为进行东西方文化的比较研究和传承我国优秀民族文化精髓奠定基础。具体为茶具鉴赏，品茗方法以及茶文化资源的挖掘与推广。课程达到的目标：茶文化学研究的目的，在于运用辩证唯物主义和历史唯物主义的观点和方法，回眸中华茶文化源远流长的历史轨迹和博大精深的文化内涵；以科学和求是的态度界定它的内容和范畴；了解和探索其发展的客观规律；预测其在中华民族伟大复兴之壮阔前景。在新时期为实现“中国梦”，促进社会经济繁荣和国际文化交流服务。
课时安排：36
先修课程：
考核方式：考试，闭卷笔试。 **课程成绩：**平时成绩 30%、期末考试成绩 70%
教材： 《茶文化学》，刘勤晋主编，中国农业出版社，2014 年第三版。
教师：谢煜慧

Unit code: 24312802
Unit name: Tea Culture
Credits: 2
Introduction: This course is a compulsory course in the specialty of tea. It offer a scientific attitude and historical perspective, a detailed description of that origin and distribution of tea, the development and change of the way of tea drinking, the distribution of tea in tea, the distribution of tea in the world, the history of tea cultivation and processing history, tea product, tea product and tea taste, tea and tea, tea and human health, tea and tea custom and ceremony, tea and tea custom and ceremony, tea and tea culture, tea and the local tea culture, tea and literature arts, philosophy, religion, social economy and political relations. The purpose of the study of tea culture is to use dialectical materialism and historical materialism, and to look back at the history of the Chinese tea culture and the cultural implications of the long history of the Chinese tea culture; To define its content and its scope in a scientific and realistic manner; To understand and explore the objective laws of its development; To predict its magnificent prospects in the great rejuvenation of the Chinese nation. To realize the "Chinese dream" in the new era, promote social economic prosperity and international cultural exchange services.
Teaching Pattern: 36

Prerequisite:
Course Assessment: Final Score = Usual Score*30% + Final Exam Score*70%; Final Exam: closed book exam;
Textbook: Tea Culture, edited by Qinjin Liu, China Agriculture Press, 2014 3rd edition.
Course Director: Yuhui Xie

4

课程代码：24312800
课程名称：茶树遗传育种
学分：3
课程描述 茶树遗传育种是以遗传学为基础理论，研究茶树引种、选种、育种的理论与方法的应用科学，是茶学专业必修的专业基础课。本课程将介绍茶树品种资源、良种的特征特性；系统选种、引种、杂交育种、杂种优势的利用及良种繁育的理论和方法以及育种试验程序等；多倍体育种、辐射、激光、高光效育种等基本理论和基本方法。
课时安排：课堂讲授 45 个学时，实验 13 个学时
先修课程：《遗传学》
考核方式：考试，闭卷笔试。 **课程成绩：**平时成绩 30%、期末考试成绩 70%
教材： 《茶树遗传育种》，江昌俊主编，中国农业出版社，2011 年第三版。
教师：袁连玉

Unit code: 24312800
Unit name: Heredity and Breeding of Tea Plant
Credits: 3
Introduction: The course of Heredity and breeding of tea plant is based on genetics, mainly introduces the theory and method of selection, sexual hybridization breeding and other breeding theory and method of tea breeding, and is a professional compulsory course for students majoring in tea science. This course will introduce the characteristics of different varieties of tea plant and resources; and including the system selection, introduction, sexual crossbreeding and other breeding methods; and will explain the theory and method of Heterosis and fine breed breeding science; also contains polyploid breeding, radiation breeding, breeding high photosynthetic efficiency and other basic tea plant breeding theory and method.
Teaching Pattern: 45 hrs (theory) + 13 hrs (experiment)
Prerequisite: Genetics
Course Assessment: Final Score = Usual Score*30% + Final Exam Score*70%; Final Exam: closed book exam.
Textbook:

Changjun Jiang, Heredity and Breeding of Tea Plant, China Agriculture Press, 20113rd edition.
Course Director: Lianyu Yuan

5

课程代码：24312801
课程名称：茶树栽培学
学分：2.5
课程描述： 茶树栽培学是研究茶树的生长发育规律、生态条件以及丰产优质栽培技术的科学，其主要任务是在一般生物学理论的基础上，广泛应用有关农业基础知识，联系茶树生产实际，制订科学的综合农业技术措施，为现代化茶叶生产所用。
课时安排： 课堂讲授 36，实验 13
先修课程：植物学、植物生理学、茶叶化学、茶树遗传与育种学
考核方式：考试，闭卷笔试。 **课程成绩：**平时成绩 30%、期末考试成绩 70%
教材： 《茶树栽培学》，骆耀平主编，中国农业出版社，2015 年第五版。
教师： 陈应娟

Unit code：24312801
Unit name：Tea Cultivation
Credits：2.5
Introduction： Tea cultivation is a science that studies the growth and development rules, ecological conditions, and high-yielding and high-quality cultivation techniques of tea plants. Its main task is to broadly apply the basic knowledge of agriculture on the basis of general biological theory, and to establish a scientific comprehensive agriculture in connection with the reality of tea production, which is beneficial for modern tea production.
Teaching Pattern：36 hrs (theory) + 13 hrs (experiment)
Prerequisite: Botany, Plant physiology, Tea chemistry, Tea tree genetics and breeding.
Course Assessment： Final Score = Usual Score*30% + Final Exam Score*70%; Final Exam: closed book exam.
Textbook： Tea Cultivation, Editor-in-Chief Yaoping Luo, China Agriculture Press, 2015, 5th edition.
Course Director：Yingjuan Chen

6

课程代码：24312799
课程名称：茶树病虫害防治
学分：1.5
课程描述:

茶树病虫害防治包括茶树病理学与茶树昆虫学两部分，是茶学专业的一门应用性很强、理论紧密联系生产实际的专业必修课程，其主要目的是要让学生在了解和掌握有关农业昆虫学和植物病理学基本知识的基础上，学会识别和鉴定茶园主要病虫害和天敌种类，了解主要病虫害的发生规律与生活习性，掌握综合防治的原理和方法，把所学的知识创造性地应用于生产实践，提出经济、安全、有效的防治措施，为我国的茶叶事业做出应有的贡献。
课时安排： 课堂讲授 21，实验 9
先修课程：植物学、植物生理学、植物病理学、茶叶化学、茶树遗传与育种
考核方式：考试，闭卷笔试。 **课程成绩：**平时成绩 30%、期末考试成绩 70%
教材： 《茶树病虫害防治》，谭济才主编，中国农业出版社，2014 年第二版。
教师：陈应娟

Unit code：24312799
Unit name：Prevention and Control of Tea Diseases and Pests
Credits：1.5
Introduction: Prevention and control of tea diseases and pests includes tea tree pathology and entomology. It is a professional course that is very practical and closely linked with the actual tea production. The main purpose of this course is to enable students to identify the main diseases, pests and natural enemies in tea plantations, to understand the main pests and their occurrence patterns, to master the principles and methods of comprehensive prevention and control, to creatively apply the learned knowledge to tea production, and finally to put forward economic, safe and effective prevention and control measures, which is beneficial for the development of tea industry in China.
Teaching Pattern：21 hrs (theory) + 9hrs (experiment)
Prerequisite: Botany, Plant physiology, Plant disease, Tea chemistry, Tea plant genetics and breeding
Course Assessment： Final Score = Usual Score*30% + Final Exam Score*70; Final Exam: closed book exam.
Textbook： Prevention and Control of Tea Diseases and Pests, Jicai Tan, China Agriculture Press, 2014 2nd edition.
Course Director：Yingjuan Chen

7

课程代码：24312803
课程名称：茶叶加工学
学分：4
课程描述 本课程是研究茶叶加工技术和茶叶加工理论的一门应用科学，是茶学专业的骨干必修课。它是在生物化学、食品微生物学、茶叶化学、茶树遗传与育种学、茶树栽培学、茶叶机械学等课程的基础上，研究茶叶加工过程中物质变化规律及工艺流程和方法。包括六大茶类

初、精制及再加工、技术原理、方法和制茶工艺，具体内容包括制茶的基本概念、基本原理、技术和技能，从鲜叶到茶叶（范畴）、从采摘到商品制作等。
课时安排：课堂讲授 63，实验 13
先修课程：茶叶生物化学、茶树栽培学、茶叶机械学
考核方式：考试，闭卷笔试。 **课程成绩：**平时成绩 30%、期末考试成绩 70%
教材： 《制茶学》，夏涛主编，中国农业出版社，2016 年 12 月第三版。
教师：孟庆

Unit code: 24312803
Unit name: Tea Processing
Credits: 4
Introduction: This course is which studies tea processing technology and tea processing theory. And it is a key course for the major of tea science. It is based on biochemistry, food microbiology, tea chemistry, tea tree genetics and breeding, tea cultivation, tea mechanics, etc., including rules of material changes in tea processing, and the studies of process flow and methods. This course consists of primary processing of the six major types of tea, refining and reprocessing, technical principles, methods and tea making process. The content composes of the basic concepts, basic principles, techniques and skills of tea production. Including how to make fresh leaves to tea products, from picking to goods Production and so on.
Teaching Pattern: 63 hrs (theory) + 13hrs (experiment)
Prerequisite: Tea biochemistry; Tea cultivation; Tea machinery
Course Assessment: Final Score = Usual Score*30% + Final Exam Score*70%; Final Exam: closed book exam.
Textbook: Tao Xia, et al. Tea Processing. Beijing: Chinese Agricultral Press. 2016.
Course Director: Meng Qing

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课程代码：24312804
课程名称：茶叶审评与检验
学分：2.0
课程描述 茶叶审评与检验是一门技术性、操作性强的学科，主要研究茶叶品质感官鉴定和理化检测的理论与方法，它贯穿茶的栽种、加工、贸易及科学研究全过程，不仅是保证和提高茶叶品质的重要手段，同时对茶资源的综合利用、新产品的开发以及茶叶科学研究有重要作用。茶叶审评与检验是茶学本科专业的一门重要的专业课。 通过本课程的学习，使学生掌握必要的茶叶感官审评、茶叶理化检验的基本理论，了解

标准在茶叶生产、加工及贸易过程中的意义与作用，具有比较熟练的审评技术，学会综合运用所学的基本理论知识和技术来解决茶叶产制、购销、贸易、商检及科研工作中品质鉴定和品质管制的一些实际问题。
课时安排：36
先修课程： 茶叶生物化学
考核方式：考试，闭卷笔试。 **课程成绩：**平时成绩 30%、期末考试成绩 70%
教材： 《茶叶审评与检验》，施兆鹏主编，中国农业出版社，2016 年第四版。
教师：童华荣，丁阳平

Unit code：24312804
Unit name：Sensory Evaluation and Inspection of Tea
Credits：2
Introduction: **"**Sensory evaluation and inspection of tea**"** is very vital compulsory course of Tea Science, which possesses technical and practical nature. The main content of this course includes the theories and methods of sensory evaluation and physiochemical test of tea. After studying, students could have the ability to judge the quality of tea by evaluating the color, flavor, taste, and shape of tea, which would also lay a firm foundation for students to engage in production and marketing of tea after graduation.
Teaching Pattern：36
Prerequisite: Tea Biochemistry
Course Assessment： Final Score = Usual Score*30% + Final Exam Score*70%； Final Exam: closed book exam
Textbook： Sensory Evaluation and Inspection of Tea, Editor-in-chief Zhaopeng Shi, China Agriculture Press, 2016 4th Edition.
Course Director: Huarong Tong, Yangping Ding

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课程代码：24312805
课程名称：茶叶审评与检验实验
学分：1.5
课程描述 茶叶审评与检验是一门技术性、操作性强的学科，主要研究茶叶品质感官鉴定和理化检测的理论与方法，它贯穿茶的栽种、加工、贸易及科学研究全过程，不仅是保证和提高茶叶品质的重要手段，同时对茶资源的综合利用、新产品的开发以及茶叶科学研究有重要作用。茶叶审评与检验是茶学本科专业的一门重要的专业课。
课时安排：40
先修课程：

考核方式：

本课程采用平时考核（完成实验及提交实验报告），出勤考核，综合评定学生成绩。

课程成绩：

平时实验占 70%，考勤占 30%。

教材：

教师：罗理勇

Unit code: 24312805

Unit name: Experiments of Sensory Evaluation and Inspection of Tea

Credits：1.5

Introduction：

Sensory evaluation and inspection of tea is a technical and practical course. It mainly studies the theories and methods of tea quality sensory identification and physical and chemical testing. It runs through the whole process of tea planting, processing, trade and scientific research. It is not only an important means to guarantee and improve the quality of tea, but also plays an important role in the comprehensive utilization of tea resources, the development of new products, and the scientific research of tea. Sensory evaluation and inspection of tea is an important professional course for tea undergraduates.

Teaching Pattern: 40

Prerequisite:

Course Assessment:

Final Score = Usual Score*70% + Attendance Score*30%；

Usual Score is determined by the completion of the experiment and the submission of the experiment report；

Textbook:

Course Director: Liyong Luo

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课程代码：24312830

课程名称：现代茶叶机械

学分：2.5

课程描述

现代茶业以全产业的机械化及工程化为基础。本课程课程在前导课程基础上，研究、学习与茶树栽培、茶园管理、采茶，初制、精制、包装、深加工相关的机械、设备与工程的的边缘技术科学。通过对重要、常见和典型现代茶叶机械知识的系统学习，全面了解、掌握现代茶叶机械的设计理论、工作原理，与茶叶品质形成的关系，国内、外发展概况；了解茶叶机械的相关法规、标准和规范，拓展知识面，提高专业素养，强化实际工作能力。

课时安排：课堂讲授 36，实验 9

先修课程：茶学概论、茶学工程基础、机械设计基础等。

考核方式：考试，闭卷笔试。

课程成绩：平时成绩 30%、期末考试成绩 70%

教材：无

教师：余永

Unit code: 24312830
Unit name: Modern Tea Machinery
Credits：2.5
Introduction The modern tea industry is based on the mechanization and engineering of the whole industry. This course is based on the preamble course. Research, study tea plantation, tea garden management, primary processing, refining, packaging, processing machinery, equipment and engineering related to the edge of science and technology. Through systematic learning of important, common and typical modern tea machinery knowledge, we have a comprehensive understanding and mastery of the modern tea-machinery design theory and working principle, and the relationship with tea quality formation, and the development situation at home and abroad. Understand the relevant regulations, standards and norms of tea machinery, expand the knowledge level, improve the professional quality, and strengthen the practical work ability.
Teaching Pattern: 36 hrs (theory) + 9 hrs (experiment)
Prerequisite: Introduction to Tea Science, Basic of tea engineering, The basics of machinery design, etc.
Course Assessment: Final Score = Usual Score*30% + Final Exam Score*70%； Final Exam: closed book exam
Textbook: NO
Course Director: Yong Yu

11

课程代码：24312985
课程名称：茶的综合利用
学分：2
课程描述 《茶的综合利用》课程是茶学专业的必修课，在《茶叶化学》、《茶叶加工学》的基础上，进一步阐明茶和茶业副产物的深加工和产品开发，研究传统茶叶产品以外，以茶或其次级产品、副产品为产品或原料的边缘技术科学。
课时安排：课堂讲授 27，实验 13
先修课程：茶叶生物化学
考核方式：考试，闭卷笔试。 **课程成绩：**平时成绩 20%、实验成绩 20%、期末考试成绩 60%
教材：
教师：丁阳平

Unit code: 24312985
Unit name: Multiple-utilization of Tea
Credits: 2
Introduction Multiple-utilization of Tea is a compulsory course of Tea Science, which mainly focuses on

the deep processing of tea, camellia, and tea seed. The main content of this course includes the development and utilization of functional compounds of tea, processing technology of tea beverage and instant tea, the development and utilization of camellia and tea seed.
Teaching Pattern: 27 hrs (theory) + 13hrs (experiment)
Prerequisite:
Course Assessment: Final Score = Usual Score*30% + Final Exam Score*70%; Final Exam: closed book exam
Textbook: NO
Course Director: Yangping Ding

12

课程代码：24322971
课程名称：食品专业导论
学分：2
课程描述 本课程以专题形式介绍当前食品工业的现状、趋势、存在的问题和对策，食品质量与安全专业的国内外比较研究，西南大学食品质量与安全专业教学课程体系，食品安全基础知识介绍，答疑等内容，是茶学的专业发展选修课。本课程是茶学专业的本科学生一个专业学习的引导，目的是培养学生对食品质量与安全专业的热爱，树立献身中国食品工业的精神、激发学习的兴趣，为大学四年的学习和生活作好思想准备。
课时安排：36 学时
先修课程：无
考核方式：考查 **课程成绩：**课程报告 60% + 平时成绩 40%。
教材：无
教师：

Unit code: 24322971
Unit name: Food Discipline
Credits: 2
Introduction: This course introduces the current present situation, trend and existing problems and countermeasures for food industry in a special form, food quality and safety professional comparative research both at home and abroad, teaching course system of food quality and safety, food safety knowledge for Southwest University, answering questions, etc., which is elective course for the major of tea. This course is a guide of professional learning for undergraduate students majoring in tea, which aims at cultivating the love of students for food quality and safety professional, the spirit to be dedicated to Chinese food industry, and stimulating study interest to prepare for the university four years of study and life.
Teaching Pattern: 36 hrs lectures totally
Prerequisite: NO
Course Assessment:

Test； Final Score=Literature reading report Score*60% +Usual Score*40%； Usual Score is determined by Classroom performance and Class attendance.
Textbook: NO
Course Director:

13

课程代码：24322760
课程名称：科技文献阅读
学分：1
课程描述 本课程以专题形式介绍科技文献的调研、科技文献资料的阅读方法、科技文献阅读报告的撰写、讨论等内容，是食品质量与安全的专业发展选修课。学习本课程目的是培养学生如何查找科技文献资料，如何阅读科技文献资料，如何撰写阅读报告的能力，并树立创新的欲望和意识、为后面从事创新性学习作好理论和思想准备。
课时安排：18 学时
先修课程：
考核方式：考查 **课程成绩：**文献阅读报告 60% + 平时成绩 40%。
教材：
教师：

Unit code: 24322760
Unit name: Study of Academic Thesis
Credits: 1
Introduction: This course introduces the research of scientific and technological literature, the reading method of scientific and technical literature, the writing and discussion of scientific literature reading report in special form, which is the elective course for major of food quality and safety. The purpose of this course is to train students how to find the literature of science and technology, how to read the literature of science and technology, the ability of how to write a book report, and sets up the desire and innovation consciousness, to make preparation for theory and ideas for later creative learning.
Teaching Pattern: 18 hrs lectures totally
Prerequisite:
Course Assessment: Test； Final Score=Literature reading report Score*60% +Usual Score*40%； Usual Score is determined by Classroom performance and Class attendance.
Textbook:
Course Director:

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课程代码：25321590
课程名称：植物学 II
学分：2
课程描述 植物学 II 是农业生产类专业的一门基础课，包括种子植物形态解剖、植物系统分类两部分内容。本课程的目的是使学生在学习植物学后，认识植物的细胞、组织、器官的形态特征以及功能，掌握营养器官和繁殖器官形态解剖的基本知识、技能和技巧。学生熟练地运用分类学的原则、原理，识别和鉴别植物。并要求学生初步了解植物各大类群及其相互之间的亲缘关系和系统发育的规律。为学生以后学习植物生理学、生态学、遗传学、细胞生物学、分子生物学等打下基础。
课时安排：36
先修课程：
考核方式：考试，闭卷笔试。 **课程成绩：**平时成绩 30%、期末考试成绩 70%
教材：李名扬《植物学》。北京：中国林业出版社，2004。
教师：

Unit code: 25321590
Unit name: Botany II
Credits: 2
Introduction: Botany II is a basic course of agricultural production specialty, including the two parts of seed plant morphology anatomy and plant system classification. The purpose of this course is to enable students to understand the morphological characteristics and functions of the cells, tissues and organs of plants after learning botany, and to master the basic knowledge, skills and techniques of morphological anatomy of vegetative organs and reproductive organs. Students masterfully use the principles and principles of taxonomy to identify and identify plants. Students are required to have a preliminary understanding of the major groups of plants and their kinship and phylogenetic relationships. It will lay a foundation for students to learn about plant physiology, ecology, genetics, cell biology, molecular biology and so on.
Teaching Pattern: (36 classes) Theoretical Study
Prerequisite:
Course Assessment: Final Score = Usual Score*30% + Final Exam Score*70%； Final Exam: closed book exam
Textbook： Botany and Plant Science, Editor-in-chief Mingyang Li, China Forestry Publishing Press, 2004.
Course Director:

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课程代码：25321600

课程名称：植物学实验 II
学分：1.5
课程描述 植物学 II 实验是紧紧结合植物学理论课程进行的独立的一门课程。本课程的目的是使学生在学习植物学理论课的同时，通过实验，认识植物的细胞、组织、器官的形态特征，掌握营养器官和繁殖器官形态解剖的基本知识、技能和技巧，掌握植物基本类型，认识校园常见植物。
课时安排：40
先修课程：
考核方式：考试，闭卷笔试。 **课程成绩：**平时成绩 80%、期末考试成绩 20%
教材：《植物实习指导书》西南大学园艺园林学院自编
教师：

Unit code: 25321600
Unit name: Experiments of Botany II
Credits: 1.5
Introduction: Experiments of Botany II are an independent course that closely follows the botany theory course. The purpose of this course is to enable students to understand the morphological characteristics of the cells, tissues, and organs of plants while learning botany theory classes, and to grasp the basic knowledge, skills and techniques of morphological anatomy of vegetative organs and reproductive organs, master the basic types of plants, and recognize common plants on campus.
Teaching Pattern: 40
Prerequisite:
Course Assessment: Final Score = Usual Score*80% + Final Exam Score*20%; Final Exam: closed book exam.
Textbook: Plant internship guidebook, edited by Gardening and Landscape College, Southwest University.
Course Director:

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课程代码：25322656
课程名称：植物学实习
学分：1
课程描述 植物学是高等农业院校植物生产类专业共同开设的一门重要基础课，植物学实习，是对理论知识的进一步深化。通过实习，一方面使学生全面掌握被子植物生态建成和植物界系统演化的基本规律，掌握被子植物分类的基础知识和常见植物的形态特征，明确植物在自然界中的作用和人类的关系；另一方面，提高学生观察、动手和学习的能力，全面提高学生素质

，为后续课程学习奠定基础。
课时安排：27
先修课程：
考核方式：野外实习+校内实习 **课程成绩：**野外实习*60% +校内实习*40%
教材：《植物实习指导书》 西南大学园艺园林学院自编
教师：

Unit code: 25322656
Unit name: Botany Internship
Credits: 1
Introduction: Botany is an important basic course jointly established by plant production majors in higher agricultural colleges. Botany practice is the further deepening of theoretical knowledge. Through an internship, on the one hand, students can fully grasp the basic laws of the construction of angiosperms and the evolution of the plant kingdom system, master the basic knowledge of angiosperm classification and the morphological characteristics of common plants, and clarify the role of plants in the natural world and human relations; On the other hand, students' ability to observe, initiate and learn should be improved, and students' quality should be fully improved to lay a foundation for follow-up course study.
Teaching Pattern: 27
Prerequisite:
Course Assessment: Field internship + internship in school; Field internship*60% + internship in school*40%.
Textbook: Plant internship guidebook, edited by Gardening and Landscape College, Southwest University.
Course Director:

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课程代码：24322955
课程名称：机械设计基础
学分：3
课程描述 机械设计基础是一门介绍常用机械和通用零件的基础知识及基本设计方法的技术基础课。教学内容着重基本知识、基本理论和基本方法，以及有关的设计技能的基本训练。
课时安排：58 课时（包含 13 个实验课时）
先修课程：机械制图
考核方式：课堂测试 总成绩评定：期末考试60%，实验成绩30%，平时成绩10%。 平时成绩：作业完成情况（5分）+课堂表现和考勤（5分）
教材：

《机械设计基础杨》杨可桢，程光蕴著，高等教育出版社，2013第六版。
教师：

Unit code: 24322955
Unit name: The Basics of Machinery Design
Credits: 3
Introduction: The basis of mechanical design is a basic knowledge of common machinery, common parts and basic design methods. The teaching content focuses on basic knowledge, basic theories and basic methods, as well as basic training of relevant design skills.
Teaching Pattern: 58 hours (including 13 hours of experimental lessons)
Prerequisite: Mechanical Drawing
Course Assessment: Classroom test Total score assessment: 60% of the final exam, 30% of the experimental results, usually 10% of the results. Normal performance: completion of the job (5 points) + classroom performance and attendance (5 points)
Textbook: Mechanical design basis Yang, Kezhen Yang, Guangyun Cheng, Higher Education Press, 2013 6th edition.
Course Director:

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课程代码：24322970
课程名称：中国古代文学
学分：2
课程描述 本课程为茶学专业之选修课，总学时36学时，1.5学分。本课程任务旨在让学生了解古代文学的发展轨迹，体例，内容，规律的探索，以及对作家作品的初步研究方法的学习。 理论和知识方面：中国古代文学的发展轨迹，体例，内容，规律的探索。 能力和技能方面：对作家作品的初步研究方法的学习。
课时安排：36
先修课程：
考核方式：闭卷考试 **课程成绩：**平时成绩 30% +期末成绩 70%
教材： [1] 马积高主编《中国古代文学史》。北京：人民文学出版社，2009年。 [2] 郭预衡主编《中国古代文学史》。上海：上海古籍出版社，1998年。 [3] 李泽厚主编《美的历程》。安徽：安徽文艺出版社，1999年。
教师：谢煜慧

Unit code: 24322970
Unit name: Ancient Chinese Literature

Credits: 2
Introduction This course is an elective course, with a total of 36 hours and 1.5 credits. The purpose of this course is to acquaint students with the development of ancient literature, the exploration of the style, the content and the rules, as well as the preliminary study of the author's works. Guide students to explore the development path of ancient Chinese literature, style, content and law. Guide the student to learn preliminary research methods of literary works.
Teaching Pattern: (36 classes) Theoretical Study
Prerequisite:
Course Assessment: Final Score = Usual Score*30% + Final Exam Score*70%; Final Exam: closed book exam
Textbook: [1] Ma Jigao edits "History of Ancient Chinese Literature". Beijing: People's Literature Publishing House, 2009. [2] Guo Yuheng, editor of "History of Ancient Chinese Literature". Shanghai: Shanghai Ancient Books Publishing House, 1998. [3] Li Zehou is the chief editor of "The History of Beauty." Anhui: Anhui Literature and Art Publishing House, 1999.
Course Director: Yuhui Xie

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课程代码：24322887
课程名称：普通遗传学
学分：2.5
课程描述 普通遗传学是研究生物遗传和变异的一门科学，是生物科学中一门体系十分完整、发展十分迅速的理论科学，同时又是一门紧密联系生产实际的基础科学。本课程全面系统地介绍遗传物质的结构与功能、遗传物质的传递、遗传物质的表达与调控、遗传物质的进化等，包括遗传的细胞学基础、遗传物质的分子基础、孟德尔的分离规律和独立分配规律、连锁遗传和性连锁、染色体结构和数目变异、细菌和病毒的遗传、基因的表达与调控、基因工程和基因组学、基因突变、细胞质遗传、遗传与发育、数量遗传、群体遗传与进化。
课时安排：49 课时（包含 13 个实验课时）
先修课程：
考核方式：闭卷考试 平时成绩30% +期末成绩70%
教材： 《普通遗传学》，卢龙斗主编／著，科学出版社，2009年第1版。
教师：袁连玉

Unit code: 24322887
Unit name: Genetics
Credits: 2.5

Introduction:

General genetics is a science that studies the heredity and variation of organisms. It is a theoretical science with complete and rapid development in biological science. It is also a basic science closely related to production practice. This course systematically introduces the structure and function of genetic material, genetic material transfer, expression and regulation of genetic material genetic evolution, including genetic, cytological basis of genetic material on the molecular basis of Mendel, the rule of separation and independent distribution, genetic linkage and linkage, chromosome number and structure variation, bacterial and viral genetics, gene expression and regulation, gene engineering and genomics, gene mutation, genetic and cytoplasmic inheritance, development, genetics and population genetics and evolution.

Teaching Pattern: 49 hours (including 13 hours of experimental lessons)

Prerequisite:

Course Assessment:

Final Score = Usual Score*30% + Final Exam Score*70%;

Final Exam: closed book exam.

Textbook:

Doulong Lu, Genetics, Science Press, 2009 1st edition.

Course Director: Lianyu Yuan

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课程代码：24322883

课程名称：农业气象学

学分：2

课程描述

本课程系统地介绍各种基本气象要素及其时空变化规律和天气学、气候学、农业小气候等方面的基础理论知识。主要包括：地球大气的概况，基本气象要素（日照、辐射、温度、湿度、降水、蒸发、气压、风、云等）及其时空变化规律，大气环流，天气系统和中国主要的天气过程（寒潮天气过程、大型降水天气过程、台风天气过程、对流性天气过程等），农业气象灾害，气候和中国气候，农业小气候以及资源气象、环境气象、生物气象。

课时安排：40 课时（包含 13 个实验课时）

先修课程：

考核方式： 闭卷考试

课程成绩：平时成绩 30% +期末成绩 70%

教材：《农业气象学》，段若溪等编著，气象出版社，2002 年

教师：袁连玉

Unit code：24322883

Unit name：Agricultural Meteorology

Credits：2

Introduction:

This course systematically introduces the basic theoretical knowledge of various basic meteorological elements and their spatio-temporal changes, as well as synoptic, climatology, and agricultural microclimate. Mainly includes: the overview of the earth's atmosphere, the basic

meteorological factors (sunlight, radiation, temperature, humidity, precipitation, evaporation, air pressure, wind and cloud) and its spatial and temporal variation of atmospheric circulation and weather system in China (the cold weather, weather process, large rainfall weather, convective weather process of typhoon), agricultural meteorological disaster, climate and Chinese climate features, agricultural climate and meteorology, meteorological, biological resources environmental meteorology.
Teaching Pattern： 40 hours (including 13 hours of experimental lessons)
Prerequisite：
Course Assessment： Final Score = Usual Score*30% + Final Exam Score*70%； Final Exam: closed book exam
Textbook： Ruoxi Duan, Agricultural Meteorology, meteorology press, 2002.
Course Director： Lianyu Yuan

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课程代码： 24322876
课程名称： 科技论文写作
学分： 1
课程描述 本课程以专题形式介绍科研项目和选题、文献资料调研和综述、试验设计和方法论、论文撰写与评价、科研基本素质等内容，是食品质量与安全的专业发展选修课。学习本课程目的是培养学生树立献身科学事业的精神、创新的欲望和意识、实事求是和严谨的科学态度，为从事论文研究作好理论和思想准备。
课时安排： 18 学时
先修课程： 本专业的专业基础课和部分专业课
考核方式： 考查 **课程成绩：** 课程论文 80% + 平时成绩 20%。
教材：
教师： 阚建全

Unit code: 24322876
Unit name: Composition of an Academic Thesis
Credits: 1
Introduction This course introduces scientific research project and selected topic, literature research and reviews, test design and methodology, thesis writing and evaluation, scientific research basic qualities in a special form, which is the elective course for major of food quality and safety. The purpose of this course is to cultivate students to set up dedicated science spirit, innovation desire and consciousness, seeking truth from facts and rigorous scientific attitude, to make preparation for theory and ideas for later research papers.
Teaching Pattern: 18 hrs lectures totally
Prerequisite: The professional courses and some professional courses
Course Assessment:

Test； Final Score=Course papers Score*80% + Usual Score*20%; Usual Score is determined by Classroom performance and Class attendance.
Textbook:
Course Director: Jianquan Kan

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课程代码：24322918
课程名称：食品微生物学
学分：2.5
课程描述 食品微生物学是食品科学学院食品质量与安全专业的必修课程之一，课程内容包括微生物学的基础知识和微生物学在食品中的应用知识两部分。微生物学基础知识部分包括对三大类重要的微生物（细菌、真菌和病毒）的形态大小、结构组成、繁殖方式和培养特征的认识；对微生物的营养、生长、代谢、遗传与变异和生态知识的学习。这部分内容紧紧围绕与食品相关的微生物种类和事例。微生物学在食品中的应用知识部分主要包括有益微生物在食品工业中的应用、有害微生物所引起的食品腐败和食物中毒及食品卫生微生物指标。课程的学习为后续课程微生物的检测奠定基础。
课时安排：45
先修课程：有机化学、食品化学、生物化学
考核方式：闭卷考试 + 平时成绩。 **课程成绩：**卷面成绩占考核成绩的 60-70％，平时成绩占 40-30％。
教材： 《食品微生物学》，贺稚非、李平兰主编//著，西南师范大学出版社，2010 年第 1 版
教师：杜小兵

Unit code: 24322918
Unit name: Food Micorobiology
Credits: 2.5
Introduction: Food Microbiology is one of the three main courses of food science and engineering. It is based on biochemistry, organic chemistry, biology, physics and nutrition, etc., specializing in food-related microbial morphological characteristics, physiological and biochemical characteristics, growth and reproduction regulations, environmental factors on microbial growth, microbial classification, microbial ecology, microbial genetic variation and breeding. By learning the course, we will cultivate students to develop substances that are beneficial to human life by using microbial production, control the harmful microorganisms that cause food corruption and cause food poisoning, prolong food shelf life and eliminate food poisoning.
Teaching Pattern: 45
Prerequisite: Organic Chemistry, Food Chemistry, Biochemistry
Course Assessment: Closed book examination + usual score. Coil performance accounted for 60-70% of the results, usual score accounted for 40-30% of the results.

Textbook: Food Microbiology
Course Director: Xiaobing Du

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课程代码：24322919
课程名称：食品微生物学实验
学分：1
课程描述 能熟练进行微生物的基本技能的操作，食品微生物学是一门技能性要求很强的课程，要求学生熟练掌握微生物学的基本操作技能，如显微镜的使用技术、染色制片技术、形态观察方法（细菌、酵母菌、霉菌的形态观察方法）、培养基制备技术、高压灭菌技术、干热灭菌技术、转种接种技术、划线分离技术以及食品中菌落总数的测定技术、微生物的大小测定等技术等。
课时安排：27
先修课程：有机化学 生物化学
考核方式：平时实验、实验报告成绩 **课程成绩：**平时实验 30% + 实验报告成绩 70%。
教材： 《食品微生物学实验原理与技术》
教师：侯宏晓

Unit code: 24322919
Unit name: Food Microbiology Experiment
Credits: 1
Introduction: Food Microbiology Experiment is the independent experimental course after studying Food Microbiology, which is the proof of theoretical teaching and has a strong practicality. According to the requirements of the course, the course content is divided into three parts: basic experiment, comprehensive design experiment and innovation experiment. The first two levels of experiment, students follow the experiment instruction, familiar with experimental principles, experimental methods and operation techniques. On the third level, students will design the experiment plan and complete the experiment content independently. Through learning the operation of the experimental course, students are trained to master the basic operation skills of microbiology, independent design experiment scheme and accurate analysis of experimental results, comprehensive use of the knowledge to solve the problems in food production, grasp abilities to think, analyze, solve problems independently and evaluate others' academic views. At the same time, students form habits to be realistic, serious and serious scientific style and good experimental ability, to lay a good foundation for future work.
Teaching Pattern: 27
Prerequisite: Organic chemistry, Biochemistry
Course Assessment: Usually experimental, experimental report results; Usually 30% of the experiment + 70% of the experimental report.

Textbook: Microbiological Experiment Principle and Technology
Course Director: Hongxiao Hou

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课程代码：24322909
程名称：食品化学
学分：2
课程描述 本课程主要研究食品的化学组成、性质和食品在储藏加工和包装过程中发生的化学和物理变化，食品色香味和食品的安全性以及人体营养的基本原理，加工贮藏过程中食品营养价值的变化等，是食品质量与安全专业的必修专业课。 学习本课程的目的是使学生掌握食品风味成分、营养成分和其它功能成分及有害成分等的变化规律，为保证和提高食品的质量、开发新的食品资源，调整食物结构提供必要的理论基础。
课时安排：36
先修课程：普通化学、有机化学、分析化学、生物化学
考核方式：闭卷考试 + 平时成绩 **课程成绩：**卷面成绩占考核成绩的 70%，平时成绩占 30%
教材： 《食品化学》，赵国华主编，科学出版社，2014 年第 1 版
教师：

Unit code: 24322909
Unit name: Food Chemistry
Credits: 2
Introduction: The main content of the Food Chemistry includes the composition、properties、physical and chemical changes in processing、storage、packaging process, sensory、food safety、the basic principle of human nutrition,food nutrition changes in processing and storage. By learning the course, the students are expected to master the variation regulation of food flavor ingredients, nutritional ingredients and functional ingredients and other harmful components, ensure and improve the quality of food, develop new food resource, provide the necessary theoretical basis for the adjustment of food structure.
Teaching Pattern: 36
Prerequisite: General Chemistry, Organic Chemistry, Analytical Chemistry, Biochemistry
Course Assessment: Closed book examination + usual score; Coil performance accounted for 70% of the results, usual score accounted for 30% of the results.
Textbook: Food Chemistry, edited by Zhao Guohua, Science Press, 2014 1st edition.
Course Director: Hongwei Wang

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课程代码：24322882
课程名称：农业化学
学分：1.5
课程描述 农业化学是茶学专业的一门重要专业基础课程，它一方面以植物、化学、生物化学、植物生理学、土壤学为基础，另一方面又是学好茶树栽培等课程不可缺少的专业基础课。 农业化学是研究植物营养、肥料性质和合理施肥的一门科学，其研究对象是作物、土壤和肥料及其相互关系。本课程结构包括三大部分，即植物营养理论、肥料学的基本知识、化学肥料和有机肥料的种类、性质、转化规律和施肥特点以及合理施肥的基本技术方法。
课时安排：27
先修课程：
考核方式：闭卷考试 + 平时成绩 **课程成绩：**卷面成绩占考核成绩的 70%，平时成绩占 30%
教材： 《农业化学》总论，北京农业大学主编，中国农业出版社，2003第1版。
教师：袁连玉

Unit code: 24322882
Unit name: Agrochemistry
Credits: 1.5
Introduction: Agricultural chemistry is an important professional basic course, inculding plants, biological chemistry, plant physiology and soil science, is a professional basic course of study of tea cultivation courses. Agrochemistry is a science to study the nature of plant nutrition, fertilizer and rational fertilization. The research object is crops, soil and fertilizer and their relationship. The structure of this course includes three parts, plant nutrition, fertilizer science, types and properties of chemical fertilizers and organic fertilizers, transformation rules and fertilization characteristics, as well as the basic technology and methods of rational fertilization.
Teaching Pattern: 27
Prerequisite:
Course Assessment: Closed book examination + usual score; Coil performance accounted for 70% of the results, usual score accounted for 30%
Textbook: Beijing agricultural university, Introduction of Agrochemistry, China Agriculture Press, 2003 1st edition.
Course Director: Lianyu Yuan

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课程代码：24322844
课程名称：茶学试验设计和统计分析

学分：2.5
课程描述 本课程是为茶学专业开设的一门专业选修课。本课程是在已修读概率论课程的基础上，进一步学习在食品科技领域常用的实验数据资料的统计分析、试验设计方法基础知识，让学生掌握数据资料的整理；描述统计；假设检验；方差分析等统计分析方法，掌握对比、正交试验设计方法，培养学生针对实际问题，选择适当的方法分析和评价数据资料、检验数据资料，以及进行简单试验设计的知识和技能。
课时安排：45
先修课程：概率论
考核方式：闭卷考试 + 平时成绩。 **课程成绩：**平时考核成绩(50%) + 期末笔试 (50%)。
教材：
教师：童华荣

Unit code: 24322844
Unit name: Food Test Design and Statistical Analysis
Credits: 2
Introduction: This course is the elective course for major of tea science. It lets student further study statistical analysis of experimental data, basic knowledge of test design method based on probability theory courses to make students master statistical analysis methods such as data collection, descriptive statistics, hypothesis testing, analysis of variance as well as design method of contrast and orthogonal test. It cultivates students to choose proper methods to analyze and evaluate data, test data, as well as choose knowledge and skills to conduct simple test design.
Teaching Pattern: 45
Prerequisite: Probability Theory
Course Assessment: Final Score = Usual Score*50% + Final Exam Score*50%.
Textbook:
Course Director: Huarong Tong

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课程代码：20324222
课程名称：土壤肥料学
学分：4
课程描述 土壤肥料学是研究土壤、肥料和植物营养及其相互关系的一门科学。主要讲授土壤的组成和性质，土壤的形成、分类和分布，土壤管理，植物营养的基本原理，无机肥料的成分、性质和施用，以及有机肥料的成分、性质和机制。掌握主要化肥和有机肥的性质、作用及其在土壤中的转化的关系和施用原则。结合农业生产实际，学会经济用肥和科学施肥的原理和方法。本课程是农科各专业基础课程，本课程教学应力求做到深度适当，结合我国生产实际，突出应用理论、 应用技术的传授。
课时安排：81（包含 27 个实验课时）
先修课程： 植物生理学

考核方式：闭卷考试 + 平时成绩 **课程成绩：**卷面成绩占考核成绩的 70%，平时成绩占 30%
教材： 《土壤肥料学》，谢德林主编，中国林业出版社，2015 年（第二版）
教师：

Unit code: 20324222
Unit name: Soil Fertilizer Science
Credits: 4
Introduction: Soil fertilization science is a science that studies soil, fertilizer, and plant nutrition and their relationships. The course focuses on the composition and properties of the soil, the formation, classification and distribution of the soil, soil management, the basic principles of plant nutrition, the composition, properties and application of inorganic fertilizers, as well as the composition, properties and mechanisms of organic fertilizers. Master the relationship between the main chemical fertilizers and organic fertilizers, their properties and their role in soil conversion, and application principles. Combining with the reality of agricultural production, we should learn the principles and methods of economical fertilizer and scientific fertilization. This course is a basic course for all specialties of agricultural sciences. The teaching of this course should strive to achieve a proper depth. In combination with China's actual production, the teaching of application theory and application technology should be emphasized.
Teaching Pattern: 81 hours (including 27 hours of experimental lessons)
Prerequisite:
Course Assessment: Closed book examination + usual score; Coil performance accounted for 70% of the results, usual score accounted for 30%.
Textbook:
Course Director:

课程代码：24322842
课程名称：茶学工程基础
学分：3
课程描述 现代茶产业急需工程技术成熟化、工程化、配套化。本课程围绕优质、安全、高效、生态的产业发展目标，根据茶产业发展提出的技术需求，进行茶产业共性、关键工程技术的学习与研究。主要包括茶叶的物性及其应用、茶叶的基本物理参数、力学特性、热学特性、电学特性、光学特性、机械化加工技术等工程化应用基础知识，为茶叶工程化提供必要的应用基础，为后续课程提供基本知识和基本理论。
课时安排：58（包含 13 个实验课时）
先修课程：普通化学、大学物理、植物生理学等
考核方式：考试，闭卷笔试。 **课程成绩：**平时成绩 30%、期末考试成绩 70%

教材：无
教师：余永

Unit code: 24322842
Unit name: Basic of Tea Enginerring
Credits: 3
Introduction: Modern tea industry is in urgent need of engineering technology to mature, engineering and matching. According to the technical requirements proposed in the development of the tea industry, the research and study of the commonness and key engineering technology of the tea industry are carried out. It includes basic knowledge of physical properties and applications of tea, basic physical parameters, mechanical properties, thermal properties, electrical properties, optical properties and mechanized processing technology of tea. It provides the necessary application foundation for tea engineering and provides basic knowledge and basic theory for the follow-up course.
Teaching Pattern: 58 hours (including 13 hours of experimental lessons)
Prerequisite: General chemistry, College Physics, and Plant Physiology
Course Assessment: Final Score = Usual Score*30% + Final Exam Score*70%; Final Exam: closed book exam.
Textbook: NO
Course Director: Yong Yu

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课程代码：24322967
课程名称：市场营销学
学分：2
课程描述 市场营销学是一门建立在经济科学、行为科学、管理科学和现代科学技术基础之上的应用科学。通过本课程的学习，使学生掌握市场营销学的系统理论，包括企业的市场营销环境、营销战略与市场营销组合、消费者购买行为分析、产品定价与促销等。同时结合国际市场营销理论和实践，研究国内企业改进市场策略，增强市场竞争的战略和方法，提高企业经营管理水平。
课时安排：36
先修课程：茶叶企业管理
考核方式：考查 **课程成绩：**课程论文 60% + 平时成绩 40%。
教材： 《市场营销学》，吴建安主编，高等教育出版社，2010 年第 4 版。
教师：孟庆

Unit code: 24322967
Unit name: Contemporary Marketing

Credits: 2
Introduction: Marketing is an applied science based on economic science, behavioral science, management science and modern science and technology. Through learning from this course, students can obtain the system theory of marketing, including the marketing environment of the company, the combination of marketing strategy and marketing, the analysis of consumer purchasing behavior, product pricing and promotion. At the same time, combined with the theory and practice of international marketing, students could study strategies and methods for domestic companies to improve their capacity of market strategies, strengthen their basis in market competition, and improve their ability of business management.
Teaching Pattern: 36
Prerequisite: Tea Enterprise Management
Course Assessment: Test； Final Score=Course papers Score*60% +Usual Score*40%; Usual Score is Determined by classroom performance and class attendance.
Textbook: Jian'an Wu. Contemporary Marketing, Beijing: Higher Education Press. 2010 4th edition.
Course Director: Qing Meng

30

课程代码：24322863
课程名称：公关礼仪
学分：1.5
课程描述 本课程是一门中国传统礼仪、现代礼仪及国际礼仪的介绍和掌握课程。通过本课程的学习，使学生能掌握礼仪并熟悉应用到各项生活和工作当中。
课时安排：31（包含 13 个实验课时）
先修课程：
考核方式： 本课程采用平时考核（完成实操），出勤考核，综合评定学生成绩。 **课程成绩：** 平时实验占 70%，考勤占 30%。
教材：无
教师：闵艳萍

Unit code: 24322863
Unit name: Public Relations Etiquette
Credits: 1.5
Introduction: This course is an introduction of Chinese traditional etiquette, modern etiquette and international etiquette. Through the study of this course, students will be able to master etiquette and become familiar with the application of life and work.

Teaching Pattern: 31 hours (including 13 hours of experimental lessons)
Prerequisite:
Course Assessment: This course uses the usual assessment (completion of actual operations), attendance assessment, and comprehensive assessment of student achievement. Final Score = Course papers Score*70% + Attendance Score*30%;
Textbook: NO
Course Director: Yanping Min

31

课程代码：24322864
课程名称：功能性食品学
学分：2 .0
课程描述 本课程主要内容包括：保健（功能）食品相关概念、功能作用成分、保健（功能）食品原料及保健（功能）食品的功能作用，并简单介绍保健（功能）食品评价的基本原理和方法以及保健（功能）食品的法律法规体系。
课时安排：36 个学时课堂学习
先修课程：有机化学、基础生物化学、食品化学等。
考核方式：考查，课程报告 **课程成绩：**平时成绩 30%、期末考试成绩 70%
教材： 《功能性食品学》，周才琼，唐春红主编，北京：化学工业出版社，2015 年。
教师：周才琼

Unit code: 24322864
Unit name: Functional Food Science
Credits: 2
Introduction: This course mainly includes: concept related to health (functional) food, functional component, health (functional) food raw materials and ingredients (functional) food functions, and brief introduction of evaluating basic principle and method of the health care (function) food and health (functional) food laws and regulations system.
Teaching Pattern: Theoretical study（36 classes）
Prerequisite:
Course Assessment: Final Score = Usual Score*30% + Final Exam Score*70%; Final Exam: Course report.
Textbook: Functional Food Science, Caiqiong Zhou, Chunhong Tang. Beijing: Chemical Industry Press, 2015.
Course Director: Caiqiong Zhou

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课程代码：24322899
课程名称：食品包装学
学分：1.5
课程描述 本课程主要讲授食品包装材料和食品包装原理与方法；食品包装专用技术及各类食品包装等食品包装工程学知识；食品包装设计学知识；食品品牌包装与营销知识。 通过学习，学生能分析了解市场对食品包装的需求，能发现食品的包装存在的问题，能判断分析其中原因并对基本问题能予以解决，并能设计出创新的食品包装。
课时安排：27 学时
先修课程：
考核方式：考查。 **课程成绩：**平时成绩+课程论文；平时成绩占 40% +课程论文占 60%。
教材： 《食品包装学》，章建浩主编，中国农业出版社，2011 年第 3 版
教师：张敏

Unit code: 24322899
Unit name: Food Packaging
Credits: 1.5
Introduction: This course mainly ccovers food packaging materials and food packaging principles and methods, food packaging technology and food packaging engineering knowledge, knowledge of food packaging design, food brand packaging and marketing knowledge. Through learning, students can analyze and understand the market demand for food packaging, can find problems of food packaging, can determine and analyze the reasons to solve basic problems, and design the innovation food packaging.
Teaching Pattern: 27 hrs lectures totally
Prerequisite:
Course Assessment: Final Score = Usual Score*40% +Course papers Score*60%.
Textbook: Food Packaging, Zhang Jianhao editor, China Agricultural Publishing House, 2011 3rd edition.
Course Director: Min Zhang

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课程代码：24322890
课程名称：软饮料工艺学
学分：2.0
课程描述 软饮料工艺学是根据技术上先进,经济上合理的原则,研究软饮料生产中的原材料、半成

品和成品的加工过程的一门应用科学。主要研究软饮料的基础知识、加工工艺以及其生产中常见问题。
课时安排：40 学时(理论 27 实验实习 13)
先修课程：食品生物化学、食品微生物学、食品原料学、食品机械
考核方式：课程论文 + 平时成绩，平时成绩：课堂考勤（50 分）+课堂表现和课堂测试（50 分） **课程成绩：**期末考核占 50%，实验成绩占 30%，平时成绩占 20%
教材： 《软饮料工艺学》，蒋和体 主编，西南师范大学出版社，2008 年
教师：蒋和体

Unit code: 24322890
Unit name: Processing Technology of Soft Drinks
Credits: 2.0
Introduction: Soft Beverage Technology is an applied science that studies the processing of raw materials, semi-finished products and finished products in soft drinks production based on technologically advanced and economically rational principles. It is designated elective course of food quality and safety specialty.
Teaching Pattern: 40 hrs lectures（included 27 hrs lectures and 13 hrs Experimental Practice）
Prerequisite: Food biochemistry, Food Microbiology, Food Raw Materials, Food Machinery
Course Assessment: Final Score = Usual Score*20% + Final Exam Score*50% +Experiment Score*30%; Usual Score = Attendance Rate*50% + Classroom Performance and Classroom Tests*50%; Final Exam: Course papers.
Textbook: Heti Jiang. Processing Technology of Soft Drinks, Southwest Normal University Press, 2008.
Course Director: Heti Jiang

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课程代码：24322881
课程名称：民俗与经济地理
学分：1.5
课程描述 本科程是茶学专业选修课，课程的任务是让学生了解民俗学的基础理论，几千年的民俗文化传统与经济地理的渊源关系。《民俗与经济地理》属于人文地理的边缘学科，它综合了地理、历史、政治、语文、艺术等多门学科的知识，在教学过程中以培养学生的人文素养为目标，以学生的兴趣需要为基础，以学科发展的前沿理论为依据，选择教学内容，既强调学科的综合性，又侧重从人地关系的角度分析民俗文化现象，体现地理学科在密切联系生活实际，培养学生综合能力方面的特殊功能。《民俗文化地理》课程的总体目标：发展学生的兴趣，培养学生的人文素养，让学生学会品味不同地域的民俗文化现象，感悟不同人文景观的文化内涵，理解不同民族的人文精神，珍惜中华民族传统的文化遗产。理论和知识方面：当代21世纪的中国在巨大变化中，当代民俗与传统民俗的冲击与融合，怎样研究与描述，方法

论的问题。具体的研究方法，都要有所了解。能力和技能方面：现代都市民俗的研究，是新领域，可以尝试去研究与描述。

课时安排：27

先修课程：

考核方式：课程论文 + 平时成绩，平时成绩：课堂考勤（50 分）+课堂表现和课堂测试（50 分）

课程成绩：期末考核占 60%，平时成绩占 40%

教材：

[1]陶立璠著。《民俗学》。北京：学苑出版社，2003年。

[2]江帆主编。《生态民俗学》。哈尔滨：黑龙江人民出版社，2003年。

[3]胡兆量编著。《中国文化地理概述》。北京：北京大学出版社，2001年。

教师：谢煜慧

Unit code: 24322881

Unit name: Folklore and Economic Geography

Credits: 1.5

Introduction:

The task of the course is to make students understand the basic theory of folklore, and the relationship between folk culture tradition and economic geography in thousands of years. Folk customs and economic geographic belongs to the edge discipline of human geography, it is a combination of geography, history, politics, Chinese, art and so on the multi-discipline knowledge, in the process of teaching to cultivate students' humane quality as the goal, to students' interests as the foundation, with the development of the discipline of cutting-edge theory as the basis, select teaching contents, emphasis on comprehensive disciplines, and focusing on the phenomenon of folk culture from the Angle of land relationship analysis, reflect the geographical discipline closely connected in real life, to cultivate students' comprehensive ability of special function. Develop the students' interest, cultivate students' humanities accomplishment, let the students learn to taste different regional folk culture phenomenon, feeling different cultural connotation of cultural landscape, understand the humanistic spirit of different ethnic groups, and cherish the traditional cultural heritage of the Chinese nation. In the great changes of contemporary China in the 21st century, the impact and integration of contemporary folk customs and traditional folk customs, learning how to study and describe the problems of methodology.

Teaching Pattern: 27

Prerequisite: Food biochemistry, Food Microbiology, Food Raw Materials, Food Machinery

Course Assessment:

Final Score = Usual Score*40% + Final Exam Score*60%

Usual Score = Attendance Rate*50% + Classroom Performance and Classroom Tests*50%；

Final Exam: Course papers

Textbook:

[1] Liyan Tao, Folklore. Beijing: Xueyuan press, 2003.

[2] Fan Jiang, editor-in-chief. Ecological Folklore. Harbin: Heilongjiang people's publishing house, 2003.

[3] Zhao Hu compiled. The Geographical Overview of Chinese Culture. Beijing: Peking University press, 2001.

Course Director: Yuhui Xie

35

课程代码：24322853
课程名称：茶艺
学分：1.5
课程描述 学习茶艺应该掌握的基础知识、国内外茶艺发展历史、茶艺表演礼仪、茶艺美学、茶艺表演中环境布置、茶艺表演的创作与评鉴、国内外茶艺表演欣赏及解说词欣赏等，并对不同茶类茶艺表演流程及解说词设计进行了点评。
课时安排：理论 9 学时 + 实践 18 学时
先修课程：茶叶生物化学、茶叶加工学、茶叶审评与鉴赏
考核方式：茶艺演示 + 平时成绩 **课程成绩：**平时考核成绩(40%) +茶艺演示(60%)。
教材：无
教师：曾亮

Unit code: 24322853
Unit name: Tea Art
Credits: 1.5
Introduction: It lets students get all of basic knowledge, tea art history at home and abroad, tea ceremony etiquette, tea art aesthetics, environmental layout in case of tea art performance, creation and evaluation in case of tea art performance, appreciation and commentary for tea art performance at home and abroad, which students shall know. It also gives comments on different tea tea art performance process and commentary.
Teaching Pattern: Theory class, 9 + Practice class, 27
Prerequisite: Tea biochemistry, tea processing, tea review and appreciation
Course Assessment: Final Score = Usual Score*40% + tea ceremony Score*60%; Usual Score is determined by attendance rate and homework; Final Exam: tea ceremony.
Textbook：NO
Course Director: Liang Zeng

36

课程代码：24322934
课程名称：天然产物提取与分离技术
学分：1.5
课程描述 该课程是茶学专业的选修课，主要介绍天然产物的提取与分离的基本方法、原理及操作技能。列举了具有代表性化合物的分离纯化工艺并讨论某些单体化合物的商业开发价值（抗疟药物青蒿素、抗肿瘤紫杉醇和喜树碱，及其他天然药物，绿原酸、吗啡、橙皮素、二氢杨

梅素、淫羊藿苷、芦丁、大黄素、齐墩果酸、小檗碱、绿茶中的儿茶素类及红茶中的茶黄素类等）。
课时安排：理论 18 学时 ＋ 实践 13 学时
先修课程：
考核方式：课程论文+ 平时成绩 **课程成绩：**平时考核成绩(40%) +期末(60%)。
教材：无
教师：丁阳平

Unit code: 24322934
Unit name: Extraction and Isolation of Natural Products
Credits: 1.5
Introduction: The main content of this course includes the approachs, fundamentals and skills of extraction and purification of natural products, such as flavones, alkaloids, glycosides, anthraquinones, furanocoumarins, and terpenoids. Techniques of extraction and separation of some typical compounds are introduced in details.
Teaching Pattern: Theory class, 18 + practice class, 13
Prerequisite:
Course Assessment: Final Score = Usual Score*40% + Final Exam Score *60%; Usual Score is determined by attendance rate and homework; Final Exam: Course papers.
Textbook: NO
Course Director: Yangping Ding

37

课程代码：24322941
课程名称：仪器分析
学分：2.5
课程描述 仪器分析是在学生具备了一定的无机化学、有机化学和分析化学理论知识基础上开设的一门专业选修课，是测定物质化学组成、状态、结构和进行科学研究及质量监控的重要手段。本课程的任务是主要讲授光学分析法、电化学分析法、色谱法等方法的基本理论、仪器原理、使用技术。目的是使学生通过该课程的学习，能运用所学理论和技术制定实验研究方案，解决科学研究、茶叶生产加工过程中的问题。
课时安排：理论 36 学时 ＋ 实践 13 学时
先修课程：无机化学、有机化学、分析化学
考核方式：闭卷考试 ＋ 平时成绩 **课程成绩：**平时考核成绩(20%) ＋ 实验成绩(20%)+期末(60%)。
教材：无
教师：丁阳平

Unit code: 24322941
Unit name: Instrumental Analysis
Credits: 2.5
Introduction: Instrumental analysis is an elective course of Tea science after studying inorganic chemistry, organic chemistry, and analytical chemistry. The main content of this course include optical analysis method, electrochemical analysis, and chromatographic analysis and so on. After the study, students could master the basic theories and skills of some precision instruments. Furthmore, they would have the ability to design experimental scheme, and solve practical problems that they encountered.
Teaching Pattern: Theory class, 36 + practice class,13
Prerequisite: Inorganic chemistry, Analytical chemistry
Course Assessment: Final Score = Usual Score*40% + Final Exam Score *60%; Usual Score is determined by attendance rate and homework; Final Exam: Closed book examination.
Textbook: NO
Course Director: Yangping Ding

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课程代码：24322854
课程名称：茶用香花栽培
学分：1.5
课程描述 茶用香花栽培是研究各种茶用香花的生长发育规律、生态条件以及优质栽培技术的一门应用学科，目的是使学生掌握茉莉等8种主要常见茶用香花的生物学特性、栽培技术及繁殖原理和技术，为实现香花生产现代化服务。
课时安排：理论 24 学时 ＋ 实践 6 学时
先修课程：茶树栽培学，茶树病虫害防治学
考核方式：闭卷考试 ＋ 平时成绩 **课程成绩：**平时考核成绩(10%) +期末(70%)+ 实验成绩成绩(20%)。
教材： 《窨茶香花栽培》，庞晓莉主编，中国农业出版社，2003.
教师：吴致君

Unit code: 24322854
Unit name: Cultivation of Fragrant Flowers for Scented Tea
Credits: 1.5
Introduction: “The cultivation of fragrant flowers for scented tea” is an applied course that studies on the growth and development patterns, ecological conditions, and high-quality cultivation techniques of various fragrant flowers for scented tea. The purpose of this course is to enable students to master the biological characteristics, cultivation techniques, and Breeding principles and

techniques of eight main common aromatic flowers such as Jasmine, which is beneficial to achieve the modernization of fragrant flowers.
Teaching Pattern: Theory class, 24 + practice class, 6
Prerequisite: Tea cultivation, Prevention and control of tea diseases and pests
Course Assessment: Final Score = Usual Score*40% + Final Exam Score *60% + Experiment Score*20%; Usual Score is determined by attendance rate and homework; Final Exam: Closed book examination.
Textbook: The cultivation of fragrant flowers for scented tea, Editor-in-Chief Xiaoli Pang, Chinese Agriculture Press, 2003.
Course Director: Zhijun Wu

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课程代码：24322846
课程名称：茶学专业英语
学分：1.5
课程描述 让学生掌握专业英文文献的检索方法、阅读方法和技巧，使学生能够快速准确地理解专业文献，培养学生初步的英文学术论文写作能力，特别注重论文题目、摘要的写作，同时也引导学生参与国际性的学术交流，例如听全英文的专业课程、听英文的学术报告、做 poster 和口头学术报告。
课时安排：27 学时
先修课程：
考核方式：课程论文+平时成绩。 **课程成绩：**平时成绩（50%）+课程论文(50%)。
教材：无
教师：曾亮

Unit code: 24322846
Unit name: Professional English for Tea Major
Credits: 1.5
Introduction: Through the study, students master the professional English literature retrieval methods, reading methods and skills, so that they could rapidly and accurately understand the professional literature, get English academic paper writing ability, with a special focus on paper topics, writing, and participate in international academic exchanges, such as English professional course, English academic report, and giving poster and oral academic report.
Teaching Pattern: 27 hrs lectures totally
Prerequisite:
Course Assessment: Final Score = Usual Score*50% + course paper Score*50%; Usual Score is determined by attendance rate, homework, and the performance of classroom;

Final Exam: course paper.
Textbook**:** NO
Course Director: Liang Zheng

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课程代码：24322866
课程名称：国际贸易实务
学分：2
课程描述 它涉及国际贸易基本理论与政策，国际贸易法律与惯例、国际金融结算、国际运输与保险、国际贸易谈判及合同签订等学科的基本原则与基本知识的运用。
课时安排：36 学时
先修课程：市场营销学
考核方式：课程论文+平时成绩。 **课程成绩：**平时成绩占 40%，课程论文占 60%。
教材： 《国际贸易实务》，黎孝先、石玉川主编，对外经济贸易大学出版社，2008.10
教师：孟庆

Unit code: 24322866
Unit name: International Trade Practice
Credits: 2
Introduction: It involves the basic theory and policy of international trade, basic principles of international trade law and practice, international finance and settlement, international transport and insurance, international trade negotiations and contract signing.
Teaching Pattern: 36
Prerequisite: Contemporary Marketing
Course Assessment: Final Score = Usual Score*40% + Final Exam Score *60% Usual Score is determined by attendance rate, homework, Staged testing and the completion of experiments; Final Exam: curriculum papers.
Textbook: Li Xiaoxian et al., International Trade Practice, Beijing: University of International Business and Economics Press, 2008.
Course Director: Qing Meng

41

课程代码：24322942
课程名称：音乐欣赏
学分：2
课程描述

音乐欣赏是一门音乐知识娱乐化和艺术大众化课程，是以大众的观点去阐述对音乐的通俗理解和感受，旨在通过对音乐不同艺术形式和不同艺术流派的学习和欣赏，去体验世界艺术殿堂的精深博大和深邃幽远，去感受不同艺术自身的魅力和精妙，以激发学生对音乐的热爱和学习热情，籍以提高学生的艺术修养和综合素质，达到本专业应具有较高音乐欣赏水平和一定艺术素质的要求。
课时安排：36
先修课程：茶文化学
考核方式：课程论文+ 平时成绩 **课程成绩：**平时成绩(40%) +期末成绩(60%)。
教材：无
教师：孟庆

Unit code: 24322942
Unit name: Music Appreciation
Credits: 2
Introduction: Music appreciation is a music knowledge entertainment and art popularization course. It is a public opinion to explain the popular understanding and feelings of music. It aims to take students to experience the art of the world through learning and appreciation of different artistic forms and different artistic schools by this course. Feeling the different kinds of music in order to stimulate students' passion for music and enthusiasm for learning. And improving the students' artistic accomplishment and comprehensive quality. To achieve a higher level of music appreciation of students in this profession by this course. And get to the requirements of certain artistic qualities in this major.
Teaching Pattern: 36
Prerequisite: Tea Culture
Course Assessment: Final Score = Usual Score*40% + Final Exam Score *60%; Usual Score is determined by attendance rate and homework; Final Exam: Course papers score.
Textbook: NO
Course Director: Qing Meng

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课程代码：24322841
课程名称：茶点与饮料制作
学分：1.5
课程描述 茶点与饮料制作是研究茶点和茶饮的发展概况、茶点原辅料的种类和特性以及茶点制作原理和加工方法等的一门科学，目的是使学生在学习茶文化的基础上了解茶点及茶饮料的发展历史，掌握茶点加工制作的原理和技术，是一门理论与实践相结合的课程，有助于学生进一步了解中国乃至世界各国的茶文化，丰富和拓展茶学相关知识，为我国茶食品行业的人才培养奠定基础。

课时安排：理论学时 18 + 实践学时 15
先修课程：茶文化学、茶叶生物化学、茶叶风味化学
考核方式：课程论文 + 平时成绩 **课程成绩：**平时成绩(20%) + 期末(40%) + 实验成绩成绩(40%)。
教材：无
教师：吴致君

Unit code: 24322841
Unit name: Tea Refreshment and Beverage Production
Credits: 1.5
Introduction: Tea refreshment and beverage production is a science that studies the development of tea refreshment and beverage production, the types and characteristics of the raw materials, and the principle and processing methods of tea refreshment and beverages. The purpose of this course is to enable students to understand the development history of tea refreshment and beverages on the basis of tea culture, to master the principle and processing methods of tea refreshment and beverages. The course is a combination of theory and practice, which helps students learn more about the tea culture in China and even countries around the world, enrich and expand tea-related knowledge. It lays the foundation for the talent training in the tea food industry in China.
Teaching Pattern: Theory class, 18 + practice class, 15
Prerequisite: Tea Culture, Tea Biochemistry, Tea Flavor Chemistry
Course Assessment: Final Score = Usual Score*20% + Final Exam Score *40% + Experiment Score*40%; Usual Score is determined by attendance rate and homework; Final Exam: Course papers score.
Textbook: NO
Course Director: Zhijun Wu

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课程代码：24322845
课程名称：茶学研究进展
学分：1
课程描述 本课程是对大学期间茶学相关课程和知识的一个融合和产业状况及问题的综合性课程。 包括茶与茶产业的发展状况、新茶产品的研发与推广、茶与健康研究新动态、茶树育种与栽培的新措施，等。
课时安排：18
先修课程： 茶叶生物化学、茶叶加工学、茶树栽培学、茶树育种学
考核方式：课程论文+ 平时成绩 **课程成绩：**平时成绩(40%) +期末(60%)。
教材：无
教师：童华荣，曾亮，丁阳平

Unit code: 24322845
Unit name: Research Progress of Tea Science
Credits: 1
Introduction: This course is a comprehensive course about the integration of tea-related courses and knowledge during the university and tea industry status and issues. The teaching content includes the research and development of tea industry and new tea products, new trends in tea and health research, and new measures for breeding and cultivation of tea trees.
Teaching Pattern: 18
Prerequisite:
Course Assessment: Final Score = Usual Score*40% + Final Exam Score *60%; Usual Score is determined by attendance rate and homework； Final Exam: Course papers score.
Textbook: NO
Course Director: Huarong Tong, Liang Zeng, Yangping Ding

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课程代码：34322896
课程名称：生物技术原理与进展
学分：1.5
课程描述 《生物技术原理与进展》是一门全面介绍生物技术原理及研究进展的学科，是专门为茶学专业开设的专业选修课，课程从多角度全面介绍了现代生物技术的概念、原理、技术及应用，内容涉及基因工程、蛋白质工程、细胞工程、发酵工程、酶工程及生物技术在茶学研究中的应用等内容，并介绍生物技术发展的前沿理论和技术。
课时安排：理论学时 21 + 实践学时 9
先修课程：
考核方式：课程论文+ 平时成绩 **课程成绩：**平时成绩(40%) +期末(60%)。
教材：无
教师：袁连玉

Unit code: 34322896
Unit name: Principle and Progress of Biotechnology
Credits: 1.5
Introduction: The course is a comprehensive introduction to principle and research progress of biological technology, especially for tea science majors. This course will introduce the concept of modern biological technology, principle and application, mainly contenting gene engineering, protein engineering, cell engineering, fermentation engineering and enzyme engineering, and the correlation between biotechnology and tea research, and aslo will introduce the development of

biotechnology advanced theory and technology.
Teaching Pattern: Theory class, 21 + practice class, 9
Prerequisite:
Course Assessment: Final Score = Usual Score*40% + Final Exam Score*60%; Usual Score is determined by attendance rate and homework; Final Exam: Course papers score.
Textbook: NO
Course Director: Lianyu Yuan

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课程代码：24322884
课程名称：农业生态学
学分：1.5
课程描述 农业生态学是运用生态学的原理及系统论的方法，研究农业生物与其自然社会环境的相互关系的应用性科学。农业生态学是生态学在农业领域应用的一个分支学科。主要研究由农业生物与其环境构成的农业生态系统的结构、功能及其调控和管理途径等。学习农业生态学的目的意义一方面要了解有关生态学的一般知识及理论与方法，另一方面要运用农业生态学的原理和方法分析农业生态系统的资源生态问题与系统优化途径。
课时安排：27
先修课程：
考核方式：课程论文 + 平时成绩 **课程成绩：**平时成绩(40%) +期末(60%)。
教材：无
教师： 袁连玉

Unit code: 24322884
Unit name: Agro Ecology
Credits: 1.5
Introduction: Agro ecology is the applied science of using the principles of ecology and system theory to study the relationship between agricultural organisms and their natural and social environment. Agro ecology is a branch of Ecology Applied in the field of agriculture. The structure, function, regulation and management of agro ecosystem, which is composed of agricultural organisms and their environment, are mainly studied. The purpose and significance of learning agro ecology is to understand the general knowledge and theories and methods of ecology. On the other hand, we can learn how to use the principles and methods of agro ecology to analyze the resource ecological problems and system optimization approaches of agro ecosystems.
Teaching Pattern: 27
Prerequisite:
Course Assessment: Final Score = Usual Score*40% + Final Exam Score *60%；

Usual Score is determined by attendance rate and homework； Final Exam: Course papers score
Textbook: NO
Course Director: Lianyu Yuan

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课程代码：24322945
课程名称：植物病理学
学分：2.5
课程描述: 植物病理学是茶学专业的一门专业选修课程。该课程从植物—病原因素—环境条件（包括人为因素）三者相互作用、相互制约的关系中研究植物病害发生发展规律、流行预测及防治原理，既是农业植物病理学、植物病害流行学、植物抗病育种学、植物检疫和植物化学保护学等课程的理论基础，又是一门对农业有巨大实践意义的应用科学。
课时安排：理论学时 36+ 实践学时 13
先修课程：植物学、植物生理学、植物生物化学、茶树栽培学。
考核方式：课程论文+ 平时成绩 **课程成绩：**平时成绩(30%) +期末(70%)。
教材：无
教师： 陈应娟

Unit code：24322945
Unit name：Plant Pathology
Credits：2.5
Introduction: Plant pathology is a professional elective course in tea science. This course examines the causes of disease, the law of its occurrence and development, epidemic prediction and prevention principals from the relationships of plant-pathogen-environmental conditions (including human factors). It is not only the theoretical basis of courses such as agricultural plant pathology, plant disease epidemiology, plant disease resistance breeding, plant quarantine and phytochemical protection, but also an application science that has great practical significance for agriculture.
Teaching Pattern： Theory class, 36 + practice class, 13
Prerequisite: Botany, Plant Physiology, Plant biochemistry, Tea Cultivation
Course Assessment： Final Score = Usual Score*30% + Final Exam Score *70%; Usual Score is Determined by attendance rate and homework； Final Exam: Course papers Score.
Textbook： NO
Course Director： Yingjuan Chen

47

课程代码：24322923
课程名称：食品物流学

学分：1.5
课程描述 掌握有关食品物流基本流程及食品物流一般技能，对现代食品物流技术有一个较为全面的了解，使学生的知识体系适应现代食品制造业发展的需要，为食品生产和流通提出新的建议或改进措施。
课时安排：27
先修课程：企业管理，食品加工
考核方式：期末考试 + 平时成绩。 **课程成绩：**平时成绩占 40%，期末开卷考试成绩占 60%。
教材： 《食品物流学》，陈锦权主编/著，轻工业出版社，2015 年第 1 版。
教师：

Unit code: 24322923
Unit name: Food Logistics
Credits: 1.5
Introduction: It makes student master food logistics basic flow and logistics general skill, has a more comprehensive understanding on the modern food logistics technology, and makes the students' knowledge system adapt to needs of the development of modern food manufacturing to put forward new proposals for food production and circulation or improvement measures.
Teaching Pattern: 27
Prerequisite: Enterprise management, food processing
Course Assessment: Final Score = Usual Score*40% + Final Exam Score*60%; Usual Score is determined by attendance rate, homework; Final Exam: Open book examination.
Textbook: Food Logistics, edited by Chen Jinquan, Light Industry Press, 2015 1st edition.
Course Director:

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课程代码：24322879
课程名称：绿色食品及有机茶生产
学分：1.5
课程描述 绿色食品及有机茶生产技术是一门技术性、应用性强的学科，主要研究绿色食品及有机茶的生产加工技术及介绍相应标准、认证管理体系，绿色食品及有机茶生产不使用人工合成的肥料、农药和植物生长调节剂，不使用基因工程产品，遵循自然规律，保持茶叶生产体系的协调性及周围环境的生物多样性，统筹兼顾茶叶生产册经济效益、社会效益和环境效益，是一种值得大力提倡的具有优质高效发展前景的可持续茶业发展模式。
课时安排：27
先修课程：茶叶加工、茶树栽培

考核方式：课程论文 + 平时成绩 **课程成绩：**平时成绩(40%) + 期末(60%)。
教材：无
教师：丁阳平

Unit code: 24322879
Unit name: Production of Green Food and Organic Tea
Credits: 1.5
Introduction: The main content of this course includes production and processing technologies of green food and organic tea, basic knowledge of green food and organic tea standards. By studying this course, students can master the basic knowledge of green food and organic tea laws, regulations and standards, which lay the solid foundation for their future work in related field.
Teaching Pattern: 27
Prerequisite: Tea Processing; Tea Cultivation
Course Assessment: Final Score = Usual Score*40% + Final Exam Score *60%; Usual Score is determined by attendance rate and homework； Final Exam: Course papers Score.
Textbook: NO
Course Director: Yangping Ding

49

课程代码：24322880
课程名称：美术鉴赏
学分：1.5
课程描述 《美术鉴赏》是对大学生艺术教育的一个重要组成部分，它从初始的赏心悦目逐渐地深入、拓展到了影响观察、认识世界的方法，培养热爱生活、热爱生命的基本态度，激励创新意识的范畴。对美术的领悟与学习，开启了一扇认识世界的窗口，揭示了大自然的美丽动人，阐释了人间生活的杂陈百味，展示了人类漫长历史积累下来的文明果实及民族传统文化的文脉沿袭。 本课程内容主要以中、西方美术史和美学思想发展变化概况为主线来欣赏评析美术发展史上的经典美术作品以及介绍著名艺术家生平追求。陶冶学生艺术、道德情操，提高艺术欣赏水平和艺术修养，激发高尚、健康的人文精神。初步了解世界优秀美术遗产。提高并培养学生对艺术的欣赏能力与文化修养，熟练运用艺术鉴赏方法进行有关的美术欣赏活动。
课时安排：27
先修课程：
考核方式：课程论文+ 平时成绩 **课程成绩：**平时成绩(40%) +期末(60%)。
教材：无
教师： 黎盛

Unit code: 24322880
Unit name: Appreciation of Fine Arts
Credits: 1.5
Introduction: "Appreciation of Fine Arts" is an important part of the art education of college students. It gradually deepens from the initial pleasing to the method of influencing the observation and understanding of the world, and it cultivates the basic attitude of love of life. Understanding and learning of fine arts has opened a window for understanding the world, revealing the beauty of nature, explaining the miscellaneous tastes of human life, and displaying the cultural fruits and national traditional culture accumulated by the long history of mankind. This course mainly focuses on the development of Chinese and Western art history and aesthetic thinking as the main line to appraise the classic art works in the history of art development. To cultivate students' artistic and moral sentiments, raising the level of artistic appreciation and artistic accomplishment, and inspire a noble and healthy humanistic spirit. Improving and developing students' appreciation of art and cultural accomplishments, and using art appreciation methods to perform related art appreciation activities.
Teaching Pattern: 27
Prerequisite:
Course Assessment: Final Score = Usual Score*40% + Final Exam Score *60%; Usual Score is determined by attendance rate and homework; Final Exam: Course papers score.
Textbook: NO
Course Director: Sheng Li

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课程代码：24322848
课程名称：茶叶功能成分合成化学
学分：1.5
课程描述 该课程是茶学专业的选修课，在《茶叶生物化学》、《生物化学》、《有机化学》的基础上，进一步了解茶叶主要功能成分的生物及化学合成、结构修饰及化合物结构鉴定方法。能提高茶学专业人才的素质、拓宽知识面、可进一步培养同学们对科研前沿知识的兴趣。
课时安排：27
先修课程：茶叶生物化学、生物化学、有机化学
考核方式：文献翻译 + 平时成绩 **课程成绩：**平时成绩(40%) +期末(60%)。
教材：无
教师：丁阳平

Unit code: 24322848
Unit name: Synthesis of Functional Compounds of Tea
Credits: 1.5

Introduction: The main content of this course contain chemical and biological synthesis of functional compounds of tea and their derivatives, chemical structure elucidation of these compounds. Not only student`s knowledge could be enriched, but also their interests could be built by studying this course.
Teaching Pattern: 27
Prerequisite: Tea Biochemistry
Course Assessment: Final Score = Usual Score*40% + Final Exam Score *60%; Usual Score is determined by attendance rate and homework; Final Exam: Course papers score.
Textbook: NO
Course Director: Yangping Ding

51

课程代码：24322901
课程名称：食品标准与法规
学分：1.5
课程描述 本课程的主要内容是食品法律法规的基础知识;我国的食品法律法规体系、制定和实施；食品的监管部门和行政执法；食品标准的基础知识；我国的食品标准；国际法律法规和标准等方面的知识和技能。通过本课程的教学使学生掌握食品法律法规和标准的基础知识，我国的食品法律法规和标准；我国的监管部门和监管范围，在“从农田到餐桌”的整条链上如何实现食品质量和安全的监管，让学生对整个食品质量与安全的监管有基本的认识，了解“风险评估”、“从源头监管”等现代的食品安全理念，为他们将来从事食品安全相关的工作奠定基础。
课时安排：27 学时
先修课程：食品化学、食品分析、食品质量管理学、食品卫生与检验
考核方式：课程论文+ 平时成绩 **课程成绩：**平时成绩(40%) +期末(60%)。
教材： 《食品标准与法规》，周才琼，陈宗道主编，中国农业大学出版社，2009 年第 1 版。
教师：

Unit code: 24322901
Unit name: Food Standards and Regulations
Credits: 1.5
Introduction The main content of this course is the basic knowledge of food laws and regulations, formulation and implementation of China's food laws and regulations system, food supervision department and administrative law enforcement, basic knowledge of food standards, food standards in China; knowledge and skills in international laws and regulations and standards. The teaching of this course enables students to master the basic knowledge of food laws and

regulations and standards, and China's food laws and regulations and standards, China's regulatory and regulatory scope. The whole chain of food quality and safety supervision for the "from farm to table" let the student have basic knowledge of food quality and safety supervision, understand modern food safety concept such as "risk assessment" and "supervision from the source", and lay the foundation for their future work in the food safety.
Teaching Pattern: 27 hrs lectures totally
Prerequisite: Food Chemistry, Food Analysis, Food Quality Management, Food Hygiene and Testing
Course Assessment: Final Score = Usual Score*40% + Final Exam Score *60%; Usual Score is determined by attendance rate and homework； Final Exam: Course papers score.
Textbook: Food Standards and Regulations, edited by Zhou Caiqiong and Chen Zongdao, China Agricultural University Press, 2009 1st edition.
Course Director:

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课程代码：24322850
课程名称：茶叶鉴赏
学分：1.5
课程描述 茶叶鉴赏是在茶叶审评与检验的基础上开设的一门实用性的课程实验，主要是通过采用与茶叶审评标准操作规程不一样的评茶方式来评价茶叶，采用不同的冲泡方式、不同的水、不同的水温、不同的器具等冲泡茶叶，进一步来探究茶叶的好的品质。对一些高品质的茶叶从形、味、香上面来品尝、鉴赏，对提高学生对茶叶的认识有非常大的帮助。
课时安排：理论学时 9+ 实践学时 27
先修课程：
考核方式： 本课程采用平时考核（完成实验及提交实验报告），出勤考核，综合评定学生成绩。 **课程成绩：** 平时实验占 70%，考勤占 30%。
教材：无
教师：罗理勇

Unit code: 24322850
Unit name: Tea Appreciation
Credits: 1.5
Introduction: Tea Appreciation is a practical curriculum experiment based on tea evaluation and inspection. This course does not use the tea evaluation standard operating procedures of tea evaluation method to evaluate tea, and use different brewing conditions, different utensils to brew tea, aiming at further explore the good tea quality. Appreciating high-quality tea from the

perspective of shape, taste and fragrance is very helpful for improving students' understanding of tea.
Teaching Pattern: Theory class, 9 + practice class,27
Prerequisite:
Course Assessment: Final Score = Usual Score*70% + Attendance Score*30%; Usual Score is determined by the completion of the experiment and the submission of the experiment report.
Textbook: NO
Course Director: Liyong Luo

53

课程代码：24322862
课程名称：分子生物学基础
学分：2.5
课程描述 分子生物学是高等师范院校生物学专业必修课程之一，大部分院校面向生物技术专和生物科学专业开设。茶学专业也属于生物学范畴，该专业学生也需要分子生物学基础理论知识，所以我们特异为为茶学专业的学生开设该门选修课。该课程将介绍分子生物学的基础理论知识，是植物生理学、遗传学、细胞生物学、茶学育种学等课程的专业基础课。
课时安排：理论学时 36 + 实践学时 13
先修课程：
考核方式：开卷考试 **课程成绩：**开卷考试（70%） + 平时成绩（30%）
教材：无
教师：袁连玉

Unit code: 24322862
Unit name: Fundamental Molecular Biology
Credits: 2.5
Introduction: Molecular biology is one of the required courses for biology in normal colleges and universities, and most colleges and universities are open to biological and biological science majors. The tea speciality also belongs to the biology, the students also need basic knowledge of molecular biology, so we specifically open this course for tea majors. This course will introduce the basic knowledge of molecular biology, is a professional basic course of plant physiology, genetics, cell biology, tea breeding course.
Teaching Pattern: Theory class,36 + practice class,13
Prerequisite:
Course Assessment: Final Score = Usual Score*30% + Final Exam Score *70%. Final Exam: open-book examination.
Textbook: NO

Course Director: Lianyu Yuan

54

课程代码：24322885
课程名称：农业推广学
学分：2
课程描述 农业推广学是通过一定的综合农村咨询活动实现推广目的的过程和手段，它集行为学、管理学、心理学、人类学、系统科学、社会学等学科的理论与方法而形成的一门新兴的交叉学科，它涉及面广，理论与应用性都很强。本课程是高等农业院校农业生产技术类专业的必要的课程，特别是对具有农业专业技术知识的学生尤为重要。将全面介绍农业推广的基本概念与基本理论，分析农业推广理论、实践的经验以及农业推广的现状及发展趋势。
课时安排：36
先修课程：
考核方式：开卷考试 **课程成绩：**开卷考试（70%） + 平时成绩（30%）
教材：无
教师：袁连玉

Unit code: 24322885
Unit name: Agricultural Extension
Credits: 2
Introduction: Agricultural extension is the realization process and means of promotion purpose through comprehensive rural advisory activities, is a new subject which combines behavior theory and methodology, psychology, anthropology, sociology, system science, management and the formation. It covers a wide range and has very strong theory and application. This course is a necessary course for agricultural production and technology majors in agricultural colleges and universities, especially for students with agricultural technical knowledge. It will introduce the basic concepts and basic theories of agricultural extension, analyze the experience of agricultural extension theory and practice as well as the current situation and development trend of agricultural extension.
Teaching Pattern: 36
Prerequisite:
Course Assessment: Final Score = Usual Score*30% + Final Exam Score*70%; Final Exam:Open-book examination.
Textbook: NO
Course Director: Lianyu Yuan

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课程代码：24322847
课程名称：茶叶风味化学

学分：1
课程描述 以茶产品的风味形成物质为核心，开展其在茶叶加工过程中的形成途径，并研究其在茶产品中的含量及其风味贡献。
课时安排：理论学时 14+ 实践学时 6
先修课程： 茶叶生物化学、茶叶加工学、茶叶审评与检验
考核方式：开卷考试 **课程成绩：**开卷考试（70%） + 平时成绩（30%）
教材：无
教师：童华荣

Unit code: 24322847
Unit name: Tea Flavour Chemistry
Credits: 1
Introduction: Tea flavour chemistry is the introduction of the forming and contribution of tea flavour components on tea taste and odor.
Teaching Pattern: Theory class, 14 + practice class, 6
Prerequisite:
Course Assessment: Final Score = Usual Score*30% + Final Exam Score*70%; Final Exam: open-book examination.
Textbook: NO
Course Director: Haurong Tong

课程代码：24322851
课程名称：茶叶企业管理
学分：2
课程描述 以中国茶叶企业管理水平与竞争力的提升为核心目标，着眼于培养学生先进的管理思维和较强实际操作技能。它依据茶叶从茶园到茶杯的产业发展流程，分析不同阶段中茶叶企业经营管理的内容与管理技能而展开知识体系，其内容吸收了经济学、管理学、系统学、生态学、社会学、市场学等不同学科的理论和研究方法，涵盖了茶叶企业经营管理的主要方面——从茶叶企业的组织建构、战略设计、生产运作、市场营销到国际化经营的整个过程。同时，还紧密联系实际，对诸如茶叶深加工、食品安全、技术创新、品牌经营、企业文化乃至供应链管理等。
课时安排：36
先修课程：茶树栽培学，茶叶加工学
考核方式：平时成绩+课程论文 **课程成绩：**平时成绩占 40%，课程论文占 60%
教材： 《茶叶企业经营管理学》杨江帆主编，中国农业出版社，2014 年第 1 版

教师：孟庆

Unit code: 24322851
Unit name: Tea Enterprise Management
Credits: 2
Introduction: Taking the improvement of the management level and competitiveness of Chinese tea enterprises as the core goal. This course focus on cultivating students' advanced management thinking and strong practical skills. It develops the knowledge system based on the industrial development process of tea from the tea filed to the tea cup and analyzes the content and management skills of the tea industry in different stages. The content of this course including economics, management, systems, ecology, sociology, and market. The course covers the major aspects of the tea industry's business management—from the organizational structure, strategic design, production and operation, marketing, and internationalization of tea companies. At the same time, it is closely linked with reality, such as deep processing of tea, food safety, technological innovation, brand management, corporate culture, and even supply chain management.
Teaching Pattern: 36
Prerequisite: Tea Processing; Tea Cultivation
Course Assessment: Final Score = Usual Score*40% + Final Exam Score *60%; Final Exam: curriculum papers.
Textbook: Jiangfan Yang. Tea Enterprise Management. Beijing: Chinese Agricultural Press, 2014 1st edition.
Course Director: Qing Meng

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课程代码：24322849
课程名称：茶叶功能成分药用化学及药理实验设计
学分：2
课程描述 该课程是茶学专业的选修课，主要内容包括茶叶主要功能成分的药理研究现状（如：代谢、抗氧化、抗肿瘤、抗心血管疾病、抗炎等）及未来研究方向、药理实验设计原理及一些应用于茶叶功能成分的成熟、经典、先进的体内外药理研究方法。
课时安排：理论学时 27 + 实践学时 13
先修课程：茶叶生物化学
考核方式：文献翻译 + 平时成绩 **课程成绩：**平时成绩(40%) + 期末(60%)。
教材：无
教师：丁阳平

Unit code: 24322849

Unit name: Pharmacological Action of Tea's Compounds and Design of Pharmacological Experiment
Credits: 2
Introduction: The main content of this course include research progress of pharmacological action of tea's compounds (such as anti-oxidant, anti-tumor, anti-inflammatory, anti-fatigue, and so on), pharmacological experimental design.
Teaching Pattern: Theory class, 27 + practice class, 13
Prerequisite: Tea biochemistry
Course Assessment: Final Score = Usual Score*40% + Final Exam Score *60%; Final Exam: translation of literature.
Textbook: NO
Course Director: Yangping Ding