

# Southwest University

## Graduate Course Syllabus

### Course Unit: School of Food Science

|  |   |                     |  |                   |                                       |               |    |                  |    |                  |  |
|--|---|---------------------|--|-------------------|---------------------------------------|---------------|----|------------------|----|------------------|--|
| Course No.   | 1109020323                                    |                     | Course                                       |                   | Tea science graduate class discussion |               |    |                  |    |                  |  |
| Course category (√)  | Compulsory courses (√)<br>Elective courses () | Credit hour         | 2  | Total class hours | 30                                    | Lecture hours | 15 | Discussion Hours | 15 | Experiment hours |  |
| Lecturer   | Liu Qinjin                                    | Job title<br>Degree | Professor,<br>supervisor of<br>Ph.D. student |                   | Specialties                           |               |    | Tea science      |    |                  |  |
| Range of application by majors: Tea science for postgraduate   |   |                     |  |                   |                                       |               |    |                  |    |                  |  |
| Prerequisite course: Theory of high yield and quality of tea, and principle of tea making engineering  |   |                     |  |                   |                                       |               |    |                  |    |                  |  |
| Teaching objectives and requirements:<br><p>Through learning this course and joint discussion, it lets students understand and grasp the latest research progress in tea science section, including new energy/ new materials/ new method of biotechnology/ engineering technical in the section of the tea plant resources development and using of tea processing project and so on, insight in the latest research and international/domestic research in the field of the latest results in the tea industry economy and trade, tea health medicine and tea culture and other tea branch.</p> <p>On the basis of the full understanding of the dynamic level of the subject, we can put forward the guiding ideology of proceed to the degree, the topic of the thesis and the concrete design (the opening report) according to the main research direction of the master, and could put forward the individual in the various topics Opinion, and announce different opinions.</p> |   |                     |  |                   |                                       |               |    |                  |    |                  |  |

Teaching methods and test methods (it should be conducive to cultivate graduates' innovative thinking and innovation ability):

1. Classroom teaching

There are 20 class hours respectively in the early and middle stages, systematically introduces the history and development of dynamic and current level of various fields of discipline, comparative advantage and disparity of development of similar discipline at home and abroad, and put forward put forward major problems on this discipline development.

2. Extracurricular work

The topic for extracurricular work is determined by students. For the major issues of the discipline, the students write thematic review with reference from online access and books, periodicals, data retrieval, with each essay not be less than 2000 characters.

3. Classroom discussion

The reports of students will be divided into 5~6 special ones for discussion. Through core speech form, students are organized to discuss to get a consistent or near consistent understanding, and give full play to their creative abilities and appearance to force.

4. Each person handed over a review report that was discussed and revised as a course paper.

The examination mode combines the written examination and the discussion to inspire the students' ability of independent thinking, active innovation and practical thinking.

## **Course content and course hours allocation**

**There are 30 class hours, with 15 for lectures and 15 for discussion.**

Topic 1 Application of modern biotechnology in tea (4 class hours).

Topic 2 Present situation and Prospect of technology innovation by modern engineering thermodynamics for tea making(2 class hours);

Topic 3 Application of enzyme engineering in deep processing of tea (2 class hours);

Topic 4 Application of computer technology in continuous and automatic tea production (2 class hours);

Topic 5 Application of probability and fuzzy mathematics in tea market operation analysis (2 class hours);

Topic 6 The extensive and profound Chinese tea culture is the golden key to open the door of the world tea market (3 class hours).

(Please add more pages if this page is insufficient)

**Catalog for main reference book (periodicals):**

| S.N. | Author | Books and | Press |
|------|--------|-----------|-------|
|------|--------|-----------|-------|

|   |                                  | Periodicals' name               |                                       |
|---|----------------------------------|---------------------------------|---------------------------------------|
| 1 | Liu Qinjin                       | Tea Culture                     | China Agricultural University Press   |
| 2 | Liu Qinjin                       | Tea Processing<br>Technology    | Sichuan Science and Technology Press  |
| 3 | Shi Zhaopeng,<br>Liqinjin et al. | Tea Processing                  | China Agricultural University Press   |
| 4 | Chenyuan et al.                  | Tea Making Technology<br>Theory | Shanghai Science and Technology Press |
| 5 |                                  |                                 |                                       |
| 6 |                                  |                                 |                                       |
| 7 |                                  |                                 |                                       |
|   |                                  |                                 |                                       |

Review Comments of School (Institute, Center):

Signature

(Date)

Review Comments of Student Committee:

Signature

(Date)

Review Comments of Graduate School

Signature

(Date)