

Southwest University

Graduate Course Syllabus

Course Unit: School of Food Science

Course No.	1108320022	Course	Discussion of Food Graduate Classes								
Course category (√)	Compulsory courses () Elective courses (√)	Credit hour	2	Total class hours	40	Lecture hours	20	Discussion Hours	20	Experiment hours	0
Lecturer	Chen Zongdao	Job title Degree	Associate Professor Master degree			Specialties	Food Chemistry and Nutrition Food Biotechnology				
Range of application by majors: Food science and engineering and other 4 disciplines major											
Prerequisite courses:											
Teaching objectives and requirements: The purpose of this course is to cultivate the spirit of devotion to science, innovative desire and consciousness, seeking truth from facts and rigorous scientific attitude, prepare well to engage in theoretical research and theoretical preparation. the students are required to grasp the dialectical materialism of the world view and scientific concept, and master the basic ability to carry out scientific research and the standardization of scientific research and other basic procedures.											

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

Teachers should tell the student the purpose of scientific research, the basic procedures and ways, students should summarize combining with their papers, submit the report.

Examination method: Students submit a summary report and the topic report containing 2,500 words, and report to all graduate students and teachers in the classroom (about 40 minutes) and answer questions. The test scores are depended on the weight statistic of quality of the report, the quality of the classroom report, the quality of the questions answered and the quality of the question (during other students' reports).

Course content and course hours allocation

Part I. the basic concepts of scientific research (6 hours)

1. science and pseudoscience, scientific purpose, science and technology, scientific ethics, scientific research personnel basic quality.

2. scientific classification, scientific research methodology, which focuses on methodology.

Part II. the basic program of scientific research (6 hours)

Food science and engineering professional direction and sub-direction, scientific research topics, literature review, preliminary test, experimental design, experimental research, data processing, thesis writing, project acceptance or thesis defense, of which the scientific research, literature review and test design are focused.

Part III. the topic, research and review (6 hours)

The research should be carried out combined with the topics, and focus on the data collection by Internet. The summary of teaching's requirements, classification, content, and demonstration of 1-3 majors. In the meantime, students should prepare papers and review preparation.

Part IV. the paper writing, publishing and evaluation (4 hours)

The requirements of the graduate's thesis, the composition and norms of the paper, the writing and publication of the paper, the quality comment of the paper

Part V. Discussion (15-20 hours)

Each student submits a report and the topic selection report which contains 2500 words or more, and take a speech and answer the questions raised by students and teachers in the classroom.

(Please add more pages if this page is insufficient)

The Catalog for main reference book (periodicals):

S.N.	Author	Books and Periodicals' name	Press
	Jiang Zemin	Discussion on Science and Technology	Central Literature Press 2001
	Deng Xiaoping	Deng Xiaoping literature	People Press 1993
	Wang Yutian	Theory of Control Theory and Philosophy	China People 's Congress Press 1998
	Yin Guorong	Medical research	Science Press 2002

		methods and papers writing	
	Gao Lan	Network Medical Information Resource Retrieval	Chemical Industry Press 2005

Review Comments of School (Institute, Center):

Signature

(Date)

Review Comments of Student Committee:

Signature

(Date)

Review Comments of Graduate School

Signature

(Date)