

## COURSE DETAIL

### EXPLORING TAIWAN: AGRICULTURAL AND FOOD BIOTECHNOLOGY

**Country**

Taiwan

**Host Institution**

National Taiwan University

**Program(s)**

National Taiwan University

**UCEAP Course Level**

Lower Division

**UCEAP Subject Area(s)**

Asian Studies Agricultural Sciences

**UCEAP Course Number**

11

**UCEAP Course Suffix****UCEAP Official Title**

EXPLORING TAIWAN: AGRICULTURAL AND FOOD BIOTECHNOLOGY

**UCEAP Transcript Title**

AGR FOOD BIOTECH

**UCEAP Quarter Units**

3.00

**UCEAP Semester Units**

2.00

## Course Description

This new course in the Exploring Taiwan series introduces agriculture and food biotechnology. The course begins with Taiwanese traditional products and methods, such as salt production in salterns and its transformation; rice, a staple food; tea, and exotic fruit crops grown by cultivation technology. Then, the course introduces fermented foods and how microbial fermentation is utilized in food technology, and orients on food safety monitoring and the use of plants metabolites for pharmaceutical purposes. To gain insight on how to develop business ideas and products, the course features a guest speaker CEO from a renowned food company. Students also participate in a factory tour to experience modern plant operation and maintenance, as well as their research and development.

### Language(s) of Instruction

English

### Host Institution Course Number

BST1009

### Host Institution Course Title

EXPLORING TAIWAN: AGRICULTURAL AND FOOD BIOTECHNOLOGY

### Host Institution Course Details

[http://nol.ntu.edu.tw/nol/coursesearch/print\\_table.php?course\\_id=B02%2011080&cl...](http://nol.ntu.edu.tw/nol/coursesearch/print_table.php?course_id=B02%2011080&cl...)

### Host Institution Campus

### Host Institution Faculty

### Host Institution Degree

### Host Institution Department

### Course Last Reviewed

2022-2023

[Print](#)