

Senior Professional and Technical Examination for **Food Technologists**
Exam Subject Credit Recognition

Cause No.		Case No.				
Name		Educational Attainment				
Subject Areas	Course Name Prescribed in Eligibility Requirements	The name of the course taken is identical with what is prescribed in eligibility requirements.	The name of the course taken is similar to what is prescribed in eligibility requirements.	Based on which review meeting (meeting No.)	Course Credits	Credits to be Recognized
1. Food Chemistry (1 subject or more)	☉ Food chemistry					
	Food bio-chemistry					
	Bio-chemistry					
	Food additives					
2. Food Analysis (1 subject or more)	☉ Food analysis (including lab or internship)					
	Instrumental analysis					
3. Food Microbiology (1 subject or more)	☉ Food microbiology					
	Food biotechnology					
	Zymology					
	Applied microbiology					
4. Food Processing (1 subject or more)	☉ Food processing (including lab or internship)					
	Agricultural production					
	Dairy processing					
	Meat processing					
	Aquatic processing					
	Cereal processing					
	Fruit & vegetable processing					
Science of baking						
5. Food Sanitation (1 subject or more)	Food quality control					
	Food sanitation and safety					
	Food factory management					
	Laws & regulations on food					
	Food safety management					
6. Food Engineering (1 subject or more)	Food freezing science					
	Food engineering					
	Food drying science					

more)	Food dehydration					
	Food production machinery					
	Biostatistics					
	Unit operation for food					
7.Food Nutrition (1 subject or more)	Nutritional chemistry					
	Nutriology					
	Principles of nutriology					
	Nutritional biotechmistry					
Subjects and credits recognized in preliminary review		fields	subjects	credits		
Subjects and credits recognized by review committee		fields	subjects	credits		
<p>1. As required in Subparagraph 1, candidates must have taken at least one course for each of the seven fields. A maximum of three credits will be recognized for each subject. The minimum requirement of 20 credits across seven subjects must be met and the courses must include the following core subjects: food processing (including lab or internship), food chemistry, food analysis (including lab or internship), and food microbiology (including lab or internship).</p> <p>2. Those with the sign ☉ are the required core subjects.</p> <p>3. ✘ According to the resolution of the 26th meeting of the MOEX's committee for agricultural, forestry, fishing and animal husbandry technicians exams, for candidates who have graduated after February 1, 2017 and have taken core subjects including lab or internship, the course names must be identical with those prescribed above to be recognized as valid.</p>						

All information provided must be in detail and true to fact and be submitted in a timely manner for review. No delayed submissions will be accepted. Please check all information provided and sign.

Applicant: _____ (signature)

MM/DD/YYYY