

Department of Food and Nutrition

Tel: +82 2 961 0260 Fax: +82 2 961 0261 E-mail: food@khu.ac.kr URL: http://che.khu.ac.kr

What are Food and Nutrition?

Food and Nutrition is an area of science which deals with scientific knowledge about food and nutrition in order for humans to be able to enjoy a healthy life through a balanced diet. As the standard of living has improved and the average life span has extended, people are more concerned about their health, and their desire for food has diversified. Also, the inclines of the aged and singles populations and the increase of women's status in society are influencing food habits in our society. The food and nutrition program provides an educational experience of the highest quality for our undergraduate and graduate students in every aspect of food and nutrition to meet the increasing demand for food and nutrition professionals worldwide.

Food and Nutrition at Kyung Hee University

The Department of Food and Nutrition is administered by the College of Human Ecology on the University's Seoul campus. The mission of the Department of Food Science and Nutrition is to illuminate the role of food and nutrition in the health of society through education, research, outreach, and services. The Department maintains excellence in undergraduate and graduate education and offers programs in both food science and nutrition. M.S. and Ph.D. programs are coordinated through the Kyung Hee University Graduate School. We are committed to excellence and applying knowledge and expertise in classrooms, laboratories, and communities. The Department operates several number of specialized laboratories where food science and nutrition research is conducted on various topics. The department houses, Food Processing and Fermented Food Lab, Molecular Nutrition/Biochemistry Lab, Food Safety and Quality Lab, Human Nutrition Lab, Nutritional Epidemiology Lab, Food Analysis Lab, and Food Packaging Lab.

Degree Requirements

To receive the Bachelor Science in Food and Nutrition, a student:

- must complete a minimum of 130 credits
- may choose the food and nutrition program either as a single or dual major
- (as a student in the in-depth program as a single major) must complete a minimum of 60 credits, including the elective courses in the area of Food and Nutrition
- (as a student in the dual major program) must fulfill at least 36 credits in the area of Food and Nutrition
- must obtain Certificate for Registered Dietitian: Students who want to take the Registration Exam for Dieticians must take all courses of 52 credits required for the exam
- (as a student who wants to be a nutrition teacher) must complete the courses of 20 credits required for the certificate of teacher

Courses

Year 1

Introductory Nutrition, Introductory Food Science, Human Physiology, Public Health, Food Microbiology, Career Startup Seminar

Year 2

Food Processing and Preservation, Food Analysis & Lab, Food Chemistry & Lab, Biochemistry, Big Data in Food and Nutrition, Nutrition through the Life Cycle, Communication in Food and Nutrition, Community Nutrition

Year 3

Principles of Food Preparation, Nutrition Education, Theory and Practice, Nutrition Chemistry & Lab, Food Sanitation, Food Service System Management, Advanced Nutrition, Experimental Cooking and Product Development, Nutritional Assessment & Lab, Capstone Design 1

Year 4

Diet Therapy, Food Quality Evaluation & Lab, Cultural Aspects of Foods, Quantity Food Production & Lab, Functional Food and Nutrition, Seminar in Food and Nutrition, Food Hygiene and Law, Dietitian Practice, Undergraduate Thesis, Capstone Design 2

Careers and Graduate Destinations

Students majoring within the Department of Food and Nutrition are prepared for a wide range of professions in the nutrition and food science fields. Students can gain practical experience by participating in internships, projects, supervised work experience, and research. Our graduates are actively involved in their professions as community

nutritionist, public health nutritionist, clinical dietitian, healthcare/school food service director, private practice dietitian, dietitian in business and industry, nutrition educators, food safety expert, food chemist, new food product developer, quality control supervisor, regulatory inspector, food and nutritional sciences researcher, secondary school teacher, government official, professor. Graduates can also be employed as nutrition teachers.

Faculty

Myung-Joo Han, Ph.D. University of Tennessee, 1989, Professor, Food Science, mjhan@khu.ac.kr
Ja-Yong Chung, Ph.D. Tufts University, 2001, Professor, Molecular Nutrition, jchung@khu.ac.kr
Ki-Sun Yoon, Ph.D. University of Rhode Island, 1990, Professor, Food Safety and Quality, ksyoon@khu.ac.kr
Yunsook Lim, Ph.D. the Ohio State University, 2003, Professor, Human Nutrition, ylim@khu.ac.kr
Youjin Je, Sc.D. Harvard University, 2012, Professor, Nutritional Epidemiology. youjinje@khu.ac.kr
Yoon Hyuk Chang, Ph.D. Michigan State University, 2008, Professor, Food Analysis, yhchang@khu.ac.kr
Jun Tae Kim, Ph.D. Rutgers, The State University of New Jersey, Professor, Food Processing, jtkim92@khu.ac.kr
Jong-Whan Rhim, Ph.D. North Carolina State University, 1988, Emeritus Professor, Food Packaging and Engineering, jwrhim@khu.ac.kr