

Liberal Arts

L: Lecture S: Seminar P: Experiments/Practical

Subjects	Class Type	Credits	Completion Time			
			1st Yr., 1st Semester	1st Yr., 2nd Semester	2ns Yr., 1st Semester	2nd Yr., 2nd Semester
Introduction to Christianity	L	2	○			
Human Studies	L	2				○
Japanese Constitution	L	2		○		
Accounting	L	2		○		
Economics	L	2		○		
Expression	L	2	○			
Kagoshima Studies	L	2	○			
Philosophy	L	2	○			
Theory of the Family	L	2	○			
History of American Movies	L	2	○			
Modern Japanese Literature	L	2	○			
Environment and Life	L	2	○			
Psychology	L	2	○	○		
Introduction to French Literature	L	2	○	○		
Music Summery	L	2		○		
Ethics	L	2		○		
Life and Ethics	L	2		○		
Studies on Current Social Issues	L	2		○		
Life Cycle Study	L	2		○		
Visual Culture	L	2		○		
Introduction to Social Welfare	L	2				○
Science of Modern Human Development	L	1	◎		◎	
English Conversation I	S	1	○			
Korean I	S	1	○			
Chinese I	S	1			○	
English Conversation II	S	1		○		
Korean II	S	1		○		
Chinese II	S	1				○
English Reading	L	2			○	
Journalistic English	L	2			○	
Theory of Physical Education	L	2				○
Physical Education, Practice I	P	1	○			

Subjects	Class Type	Credits	Completion Time			
			1st Yr., 1st Semester	1st Yr., 2nd Semester	2ns Yr., 1st Semester	2nd Yr., 2nd Semester
Social Services	L	2				○
Public Hygiene I	L	2		○		
Public Hygiene II	L	1			○	
Chemistry	L	2	○			
Chemistry I	L	2		○		
Chemistry II	L	1				○
Anatomy	L	2	○			
Physiology	L	2		○		
Anatomical Physiology Laboratory	P	1				○
Exercise Physiology	L	2	○			
Biochemistry	L	2			○	
Biochemistry Experiment	P	1				○
Food Microbiology	L	2			○	
Food Science	L	2	○			
Food Materials	L	2			○	
Food Science Experiment	P	1		○		
Food Hygiene	L	2	○			
Food Hygiene Laboratory	P	1			○	
Food Processing	L	2			○	
Food Processing Practice	P	1				○
Nutritional Science	L	2	○			
Applied Nutrition	L	2		○		
Applied Nutrition, Practice	P	1		○		
Clinical Nutrition: General	L	2		○		
Clinical Nutrition: Special	L	2			○	
Clinical Nutrition Practice	P	1			○	
Food and Health	L	2				○
Introduction to Health Administration	L	1			○	
Nutrition Guidance I	L	2	○			
Nutrition Guidance II	L	2			○	
Nutrition Guidance Practice I	P	1		○		
Nutrition Guidance Practice II	P	1				○
Public Nutrition	L	2				○
Nutrition Information Processing I	S	1		○		
Nutrition Information Processing II	S	1			○	
Food Service Management	L	2		○		
Management in Food Design	S	1		⊙		
Lunch Management Practice I--on campus	P	1			○	
Lunch Management Practice II--off campus	P	2			⊙	
School Lunch Management Practice--off campus	P	1			⊙	
Preparation for Lunch Management Practice	L	2			○	
Cookery Science	L	2	○			
Cooking Science Laboratory	P	1	○			
Fundamentals of Cooking Practice I	P	1	○			
Fundamentals of Cooking Practice II	P	1		○		
Applied Cooking I, Practice	P	1			○	
Applied Cooking II, Practice	P	1				○
Word Processer Practice	S	1	○			
School Lunch Program Education	L	2	○			
School Lunch Program Direction	S	1		○		
Nutrition Fundamental Course	L	1	○			
Career in Nutrition I	L	2		○		
Career in Nutrition II	L	1				○
Internship I	P	2		⊙		
Internship II	P	1		⊙		

Subjects	Class Type	Credits	Completion Time			
			1st Yr., 1st Semester	1st Yr., 2nd Semester	2ns Yr., 1st Semester	2nd Yr., 2nd Semester
Philosophy of Education	L	2	○			
History of Education	L	2	○			
Educational Psychology	L	2			○	
Studies of Education Law	L	1		○		
Methods and Techniques of Teaching	L	1		○		
Theory and Practice of Moral Education	L	1		○		
Studies of Extra-curricular Activities	L	1			○	
Studies for Pupil Counseling	L	2		○		
Educational Counseling	L	2				○
Practical Seminar for the Teaching Profession (Nutritionists)	S	2				○
Nutrition Education I	S	1			○	
Nutrition Education II	P	1			◎	