

Syllabus of Fall Semester(tentative), 2026

Course Title	Business for Shipping	Course Code	TBA	Section	001
Department	Division of Maritime Business and Economics	Level	3	Credit-Theory-Practice	3-3-0
Class Hours	14:00 - 17:00 (GMT+9), Friday				
Lecturer	Chi Yeol Kim				
Methodology of Instruction	Lecture				
Evaluation and Grading	Attendance (20%), Discussion Participation (20%), Mid-term Exam (30%), End-term Exam (30%)				
Course Description	This course combines theories and practice in corporate financial management and explores how to apply them into the management of shipping, port and logistics companies.				
Textbooks and References					
Required Textbooks	<ul style="list-style-type: none"> - The International Handbook of Shipping Finance by Kavussanos·Visvikis (Palgrave Macmillan) - Corporate Finance: Core Principles and Applications, 5th Edition by Ross·Westerfield·Jaffe·Jordan (McGraw Hill) 				
References	N/A				
Weekly Schedule of Classes					
Week No.	Course Materials			Other Notes	
Week 1	Economic Contribution of Shipping Industry				
Week 2	Review of Shipping Industry				
Week 3	Overview of Corporate Finance				
Week 4	Financial Statements and Cashflow				
Week 5	Discounted Cashflow				
Week 6	Capital Budgeting				
Week 7	Risk and Return				
Week 8	Asset Pricing				
Week 9	Cost of Capital				
Week 10	Market Efficiency				
Week 11	Capital Structure				
Week 12	Corporate Finance in Shipping Industry				
Week 13	Mergers and Acquisitions				
Week 14	Risk Management (1)				
Week 15	Risk Management (2)				

Course Title	Food Science	Course Code	TBA	Section	001
Department	Maritime Biology	Level	3	Credit-Theory-Practice	3-3-0
Class Hours					
Lecturer	Sun-Young LIM				
Methodology of Instruction	Lecture				
Evaluation and Grading	Attendance (20%), Discussion Participation (20%), Mid-term Exam (30%), End-term Exam (30%)				
Course Description	This course address the theory and methods of utilizing food resources (agricultural, livestock, seafood, etc.) effectively by subjecting them to physical, chemical, and microbiological treatments as food ingredients to extend their storage life, increase their nutritional value, and provide taste and convenience, as well as promote disease prevention.				
Textbooks and References					
Required Textbooks	Digestive biology				
References					
Weekly Schedule of Classes					
Week No.	Course Materials			Other Notes	
Week 1	Basic principles of food processing and storage				
Week 2	Factors influencing food processing and storage: moisture, microorganisms, enzymes, oxygen, pH, temperature, light				
Week 3	Factors influencing food processing and storage: moisture, microorganisms, enzymes, oxygen, pH, temperature, light				
Week 4	Basic food processing techniques: physical processes, distillation, and extraction				
Week 5	Principles of food preservation: drying and concentration				
Week 6	Principles of food preservation: refrigeration and freezing, heat sterilization				
Week 7	Principles of food preservation: other preservation methods such as osmotic pressure, smoking, irradiation, gas storage, and high-pressure sterilization				
Week 8	Midterm exam				
Week 9	Processing and storage of canned and retort foods				
Week 10	Food packaging				
Week 11	Processing and storage of grains, cereals, and legumes (presentation)				
Week 12	Processing and storage of fruits and vegetables (presentation)				
Week 13	Processing and storage of meat and seafood (presentation)				
Week 14	Processing and storage of dairy products (presentation)				
Week 15	End-term examination				

Course Title	Micro-biology	Course Code	TBA	Section	002
Department	Maritime Biology	Level	3	Credit-Theory-Practice	3-3-0
Class Hours					
Lecturer	Sun-Young LIM				
Methodology of Instruction	Lecture				
Evaluation and Grading	Attendance (20%), Discussion Participation (20%), Mid-term Exam (30%), End-term Exam (30%)				
Course Description	This subject is to understand digestion, absorption and metabolism of major energy nutrients (carbohydrate, protein and lipid). In addition, field lesson related to marine and fishery industries will be executed.				
Textbooks and References					
Required Textbooks	Food The Chemistry of its Components				
References					
Weekly Schedule of Classes					
Week No.	Course Materials			Other Notes	
Week 1	Overview				
Week 2	Field trip				
Week 3	Field trip				
Week 4	To study function of essential fatty acids, - Introduction of essential fatty acids - Function of essential fatty acids 3				
Week 5	Field trip				
Week 6	To study relationship between n-3 fatty acid deficiency and lead on brain function structure of lipid Effect of lead intake on spatial learning ability - Effect of n-3 fatty acid deficiency and lead combination on olfactory discrimination				
Week 7	Field trip				
Week 8	To study structure and metabolism of lipoprotein				
Week 9	Field trip				
Week 10	To study n-3 fatty acid deficiency on brain function Introduction of artificial rearing system - N-3 fatty acid deficiency and spatial learning tasks				
Week 11	Field trip				
Week 12	To study classification and function of polysaccharide Classification of polysaccharides - Function of polysaccharides 3				
Week 13	Field trip				
Week 14	To study metabolism of protein 2. 주요 학습내용 - Enzymes of protein - Synthesis and degradation of protein				
Week 15	Final exam				

Course Title	Marine Applied Microbiology Laboratory	Course Code	TBA	Section	001
Department	Maritime Biology	Level	3	Credit-Theory-Practice	3-3-0
Class Hours					
Lecturer	Ki Hwan Moon				
Methodology of Instruction	Lecture				
Evaluation and Grading	Attendance (20%), Discussion Participation (20%), Mid-term Exam (30%), End-term Exam (30%)				
Course Description	This course is designed to provide the student with an introduction to the principles and techniques of microbiology. Consideration will be given to microbial structure, growth, physiology, and the reaction of microorganisms to their physical and chemical environments. The laboratory will emphasize the development of proper laboratory technique and the identification of microorganisms.				
Textbooks and References					
Required Textbooks	Molecular Microbiological Genetic Engineering				
References					
Weekly Schedule of Classes					
Week No.	Course Materials			Other Notes	
Week 1	safety precautions This course learns basic competency in applied biological science field, which is a future R&D fields of industries needs. This course also aims to nurture research specialists in the biotechnology and marine fisheries fields. 주요학습내용: Lab safety, Fire safety, Chemical safety, Biological safety, LMO, and Research Ethics				
Week 2	Bacterial culture media & Autoclave This course learns basic competency in applied biological science field, which is a future R&D fields of industries needs. This course also aims to nurture research specialists in the biotechnology and marine fisheries fields. 주요 학습내용: Bacterial culture medium production / Autoclave operation manual 수업방법: Lectures / Experiments 수업자료: Powerpoint file handout 준비물/과제: Lab. note assignment				
Week 3	Bacterial cell culture & single colony isolation This course learns basic competency in applied biological science field, which is a future R&D fields of industries needs. This course also aims to nurture research specialists in the biotechnology and marine fisheries fields. 주요학습내용: Bacterial cell culture / Bacterial pure culture / loop handling manual 수업방법: Lectures / Experiments 수업자료: Powerpoint file handout 준비물/과제: Lab. note assignment				

Week 4	<p>Selective & Differential media / Durham tube assay This course learns basic competency in applied biological science field, which is a future R&D fields of industries needs. This course also aims to nurture research specialists in the biotechnology and marine fisheries fields. 주요학습내용: Selective and differential medium production / Bacterial cell culture / Bacterial cell gas producing check using durham tube 수업방법: Lectures / Experiments 수업자료: Powerpoint file handout 준비물/과제: Lab. note assignment</p>	
Week 5	<p>Gram staining This course learns basic competency in applied biological science field, which is a future R&D fields of industries needs. This course also aims to nurture research specialists in the biotechnology and marine fisheries fields. 주요학습내용: Gram negative and positive cell differentiation 수업방법: Lectures / Experiments 수업자료: Powerpoint file handout 준비물/과제: Lab. note assignment</p>	
Week 6	<p>Motility assay This course learns basic competency in applied biological science field, which is a future R&D fields of industries needs. This course also aims to nurture research specialists in the biotechnology and marine fisheries fields. 주요학습내용: Bacterial flagella mediated cell motility check 수업방법: Lectures / Experiments 수업자료: Powerpoint file handout 준비물/과제: Lab. note assignment</p>	
Week 7	<p>Antibiotics resistance This course learns basic competency in applied biological science field, which is a future R&D fields of industries needs. This course also aims to nurture research specialists in the biotechnology and marine fisheries fields. 주요학습내용: Drug-resistant bacteria isolation using Disc diffusion and MIC tests 수업방법: Lectures / Experiments 수업자료: Powerpoint file handout 준비물/과제: Lab. note assignment</p>	
Week 8	<p>MId-term Exam</p>	
Week 9	<p>Defined Optimal Growth Conditions This course learns basic competency in applied biological science field, which is a future R&D fields of industries needs. This course also aims to nurture research specialists in the biotechnology and marine fisheries fields. 주요 학습내용: pH and salinity optimal condition check 수업방법: Lectures / Experiments 수업자료: Powerpoint file handout 준비물/과제: Lab. note assignment</p>	
Week 10	<p>Growth curve I This course learns basic competency in applied biological science field, which is a future R&D fields of industries needs. This course also aims to nurture research specialists in the biotechnology and marine fisheries fields. 주요학습내용: Spectrophotometer operation manual 수업방법: Lectures / Experiments 수업자료: Powerpoint file handout 준비물/과제: Lab. note assignment</p>	
Week 11	<p>Growth curve II This course learns basic competency in applied biological science field, which is a future R&D fields of industries needs. This course also aims to nurture research specialists in the biotechnology and marine fisheries fields. 주요학습내용: Viable Cell counting and cell number calculation 수업방법: Lectures / Experiments 수업자료: Powerpoint file handout 준비물/과제: Lab. note assignment</p>	

Week 12	Biochemical analysis I This course learns basic competency in applied biological science field, which is a future R&D fields of industries needs. This course also aims to nurture research specialists in the biotechnology and marine fisheries fields. 주요학습내용:Protease, Amylase, Cellulase tests using skim milk agar, starch agar, and TY-CMC agar, respectively 수업방법: Lectures / Experiments 수업자료: Powerpoint file handout 준비물/과제:Lab. note assignment	
Week 13	:Biochemical analysis II This course learns basic competency in applied biological science field, which is a future R&D fields of industries needs. This course also aims to nurture research specialists in the biotechnology and marine fisheries fields. 주요학습내용:API 20E kit, API ZYM kit, Catalase assay, Hemolysin test 수업방법: Lectures / Experiments 수업자료: Powerpoint file handout 준비물/과제:Lab. note assignment	
Week 14	Nematode observation This course learns basic competency in applied biological science field, which is a future R&D fields of industries needs. This course also aims to nurture research specialists in the biotechnology and marine fisheries fields. 주요학습내용: NGM medium preparation. OP50 culture, Caenorhabditis elegans observation, C. elegans picking practice 수업방법: Lectures / Experiments 수업자료: Powerpoint file handout 준비물/과제:Lab. note assignmen	
Week 15	Final exam	