

100-1 Preliminary Syllabus, Da-Yeh Univ

Information			
Title	食品加工學(含實驗)	Serial No. / ID	1776 / BTI3061
Dept.	生物產業科技學系	School System / Class	大學日間部3年1班
Lecturer	柯文慶	Full or Part-time	專任
Required / Credit	Optinal / 3	Graduate Class	No
Time / Place	(四)5678 / H544	Language	Chinese

Introduction
Content of the curriculum includes: (1)Describe the definition and application scope to provide basic concept; (2)Introduce various processing technologies and their principle used in food industry to understand the connotation of traditional and modern food processing technology; (3)Select several items to do practical lab to prove the processing principle.

Outline
<ol style="list-style-type: none">1. Introduction to Food Processing2. Heat Preservation and Canned Food Processing3. Cold Preservation and Frozen Food Processing4. Food Dehydration and Concentration and Preserve Processing5. Uses of Microorganisms and Fermentation6. Other Processing Methods: Irradiation, Microwave, Extrusion, Puffing, Ohmic Heating and High Pressure Processing7. Food Packaging): Packing Materials and Sealing Method8. Accreditation of Food : GHP, GMP, CAS, HACCP, Health Food and Organic Food

Prerequisite
Introduction to Food Science