

# 100-2 Preliminary Syllabus, Da-Yeh Univ

Information			
Title	食品微生物學(含實驗)	Serial No. / ID	0353 / MHI2025
Dept.	藥用植物與保健學系	School System / Class	大學日間部2年1班
Lecturer	林芳儀	Full or Part-time	專任
Required / Credit	Optinal / 3	Graduate Class	No
Time / Place	(二)789 / H562	Language	Chinese

Introduction
<p>Food microbiology is an important component of food science, it is a special research on food-related species, characteristics of microorganisms and microbial interaction with food and ecological condition of a subject. Food microbiology in bio-industry, food processing and health care of health and safety of food quality control has a key role, has a very important position. Especially with the modern biological technology and the rapid development of modern food industry, microbiology of food science and engineering produced a more profound impact. Spoilage of food and health security has always been the core of Food Microbiology, inhibit the growth and reproduction of microbes in food preservatives and advanced new technology came into being, has been applied to food production, transportation and preservation of. Food microbiology teaching goal is to train and bring up the main food microbiology can the theory and practical application of high-quality personnel in technological innovation.</p>

Outline
<ol style="list-style-type: none"><li>1.introduction of food microbiology</li><li>2.microorganisms in food distribution and impact of microbial growth factors</li><li>3.Changes in microbial and food relationship between failure</li><li>4.the use of microbial food manufacturing</li><li>5.pathogenic microorganisms in food</li><li>6.Food preservation</li><li>7.microbiological testing of food products</li><li>8.The indicator microorganisms in food and food safety control system</li><li>9.IMViC test</li><li>10. MPN water quality test</li><li>11.E. coli test</li></ol>

Prerequisite
Have taken general microbiology