

# 101-2 Preliminary Syllabus, Da-Yeh Univ

Information			
Title	食品加工學(含實驗)	Serial No. / ID	1735 / 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)567 / (四)89 / H629	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"><li>1. Introduction to Food Processing</li><li>2. Heat Preservation and Canned Food Processing</li><li>3. Cold Preservation and Frozen Food Processing</li><li>4. Food Dehydration and Concentration and Preserve Processing</li><li>5. Uses of Microorganisms and Fermentation</li><li>6. Other Processing Methods: Irradiation, Microwave, Extrusion, Puffing, Ohmic Heating and High Pressure Processing</li><li>7. Food Packaging): Packing Materials and Sealing Method</li><li>8. Accreditation of Food : GHP, GMP, CAS, HACCP, Health Food and Organic Food</li></ol>

Prerequisite
Introduction to Food Science