

102-1 Preliminary Syllabus, Da-Yeh Univ

Information			
Title	食品加工	Serial No. / ID	1640 / BTI3009
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)56 / H564 (四)7 / H564	Language	Chinese

Introduction
<ol style="list-style-type: none">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. Introduce the development of new food processing technologies;4. Introduce the quality assessment system for food industry

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
not required