

102-1 Preliminary Syllabus, Da-Yeh Univ

Information			
Title	食品加工實驗	Serial No. / ID	1642 / BTI3092
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 / 1	Graduate Class	No
Time / Place	(四)89A / H629	Language	Chinese

Introduction
<ol style="list-style-type: none">1. Introduce various food products and their processing methods and required facilities;2. Select appropriate items for manufacturing practice so that principle and operating main points were clarified;3. Design the labels for the made products;4. Products presentation meeting for introduction to processing processes, products properties, and sensory evaluation.

Outline
<ol style="list-style-type: none">1. Introduction to various facilities in Food Processing Pilot plant.2. Canning: canned meat sauce, glass bottled passion fruit juice, retort pouched Chinese pickled vegetables, operation and inspection of double seamer.3. Low temperature storage: freezing curves, ice candies, comparison the difference of speed between secondary refrigerant and common refrigerator.4. Drying (dehydration): blanching of vegetables and hot air drying, preserves making5. Fermentation: wines making, lactic beverage making6. Others: egg roll, soft soybean curd, kamabokos

Prerequisite
not required