

97-1 Preliminary Syllabus, Da-Yeh Univ

Information			
Title	高等食品加工	Serial No. / ID	0290 / BTI4002
Dept.	生物產業科技學系	School System / Class	大學日間部4年1班
Lecturer	鄭建益	Full or Part-time	兼任
Required / Credit	Optinal / 3	Graduate Class	Yes
Time / Place	(一)234 / H564	Language	Chinese

Introduction
Enable students to understand the principles and practice of food processing and various food products.

Outline
<ol style="list-style-type: none"> 1. Constituents of foods 2. Quality factors 3. Deteriorative factors and their control 3. Deteriorative factors and their control 4. Heat preservation and processing 4. Heat preservation and processing 4. Heat preservation and processing 5. Cold preservation and processing 5. Cold preservation and processing 6. Dehydration and concentration 6. Dehydration and concentration 7. Food packaging 8. Water and waste 9. Milk and milk products 9. Milk and milk products 10. Fats, oils, and their products 11. Cereal grains and legumes 11. Cereal grains and legumes

Prerequisite
General Mathematics General Chemistry Organic Chemistry Basic microbiology