

## 98-2 Preliminary Syllabus, Da-Yeh Univ

Information			
Title	食品加工	Serial No. / ID	1658 / BTI3009
Dept.	生物產業科技學系	School System / Class	大學日間部2年1班
Lecturer	顏裕鴻	Full or Part-time	專任
Required / Credit	Optinal / 3	Graduate Class	NO
Time / Place	(三)9 / H607 (五)56 / H607	Language	Chinese

Introduction
<ol style="list-style-type: none"> <li>1. Describe the definition and application scope to provide basic concept;</li> <li>2. Introduce various processing technologies and their principle used in food industry to understand the connotation of traditional and modern food processing technology;</li> <li>3. Introduce the development of new food processing technologies;</li> <li>4. Introduce the quality assessment system for food industry</li> </ol>

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
not required