

## 99-1 Preliminary Syllabus, Da-Yeh Univ

Information			
Title	高等食品加工	Serial No. / ID	1632 / BTI4002
Dept.	生物產業科技學系	School System / Class	大學日間部3年2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
Enable students to understand the principles and practice of food processing and various food products.

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

Prerequisite
General Mathematics General Chemistry Organic Chemistry Basic microbiology