朝陽科技大學 097學年度第2學期教學大綱
Special Topics in Food Technology 食品科技特論

當期課號	7177	Course Number	7177
授課教師	陳齊聖	Instructor	CHEN,CHEE SHAN
中文課名	食品科技特論	Course Name	Special Topics in Food Technology
開課單位	應用化學系碩士班一A	Department	
修習別	選修	Required/Elective	Elective
學分數	3	Credits	3
課程目標	1.介紹食品科技之基本知識及近代之新開發 2.食品微生物科技之應用與論文選讀 3.食品生化學科技之應用與論文選讀 4.食品分析化學之應用與論文選讀 5.食品應用科技之應用與論文選讀	Objectives	1.Introduction of background knowledge of Food Technology and new developments. 2.Food microbial technology applications and selected articles,probiotics. 3.Food biochemical technology applications and selected articles. 4.Chemistry in food analysis and selected articles. 5.Food processing technology and selected articles.
教材	講義以及論文選讀。	Teaching Materials	Handouts and selected articles.
成績評量方式	期中與期末考試, 40%. 書面與口頭報告, 40%. 其他, 20%.	Grading	Midterm and final examinations, 40%. Written and oral reports, 40%. Other, 20%.
教師網頁	_		
教學內容	本課程之主要目標爲介紹食品科技之新趨勢。第一階段爲食品微生物基礎與應用，內容包括食品腐敗菌，病源菌，微生物發酵食品，益生菌學，以及相關論文選讀。第二階段爲食品化學基礎與應用，以及相關論文選讀，涵蓋醣類化學，食品蛋白質，脂肪化學等單元之理論與應用技術，以及各單元之案例介紹。第三階段爲食品工程之基礎介紹，以及相關論文選讀。	Syllabus	The main goal of this course is the introduction of new developments and trends of food technology. The whole course is divided into three units. The first unit will discuss the basics in food microbiology. Major topics include food spoilage microorganisms, pathogens, microorganisms in fermented foods and probiotics and selected articles. The second unit will discuss the basics in food chemistry. Topics will include carbohydrate chemistry, food protein and lipid chemistry and their applications, and case studies. In the third unit, important theories and applications in food engineering will be stdudied.

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