朝陽科技大學 097學年度第2學期教學大綱
Modern Food Biotevhnology 食品生技

當期課號	7287	Course Number	7287
授課教師	詹□松	Instructor	CHAN,HSIAO SUNG
中文課名	食品生技	Course Name	Modern Food Biotevhnology
開課單位	生化科技產業研發碩士專班(碩春)二A	Department	
修習別	選修	Required/Elective	Elective
學分數	3	Credits	3
課程目標		Objectives	
教材	自編教材及參考書:食品生物技術(潘子明 編審・彭志英 主編)	Teaching Materials	
成績評量方式	測驗（60% ）、平時成績（作業、出席與討論）（40%）	Grading	Quiz (60%)、class performance (attendance and participation) (40%)
教師網頁			
教學內容	在介紹國內外食品生物技術領域的研究和開發進展，闡明生物技術在食品工業上的應用範圍。內容包括: 1.緒論 2.基因工程及其在食品工業上之應用 3.胸工程及其在食品工業上的應用 4.醱酵工程及其在食品工業上之應用 5.細胞工程及其在食品工業上之應用 6.生物技術在飲料工業上的應用 7.生物感測器及其在食品工業上之應用 8.生物技術在食品工業廢水處理上之應用	Syllabus	The use of fermentation in food processing was originally developed as amethod for preserving food and has probably been practised since mankind has been living in settlements. Nowadays food biotechnology involves a lot more than simply preventing spoilage and ranges from improving salubriousness, improving texture to enriching foodstuffs with substances that are favourable to health and well-being and the prevention of illness. The basic principle of fermentation is mostly to exploit the metabolism of a specific microorganism. The activity of these microorganisms takes place in the foodstuff itself or in the intestine (probiotica), whereby they produce primary or secondary metabolites via the fermentation process. Naturally, probiotica or metabolites in particular can be produced as pure cultures or as pure substances and can then be administered as pharma products or food additives.

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