

國立台灣大學九十三年學年度碩士班招生考試試題

科目：食品微生物學(A)

題號：348

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1. List one species each from *Lactococcus*, *Streptococcus*, *Leuconostoc*, *Pediococcus*, *Bifidobacterium*, and *Propionibacterium*, used in food fermentation. (6%)
2. Describe the process for sauerkraut manufacture and the sequential growth of lactic acid bacteria during the natural fermentation of sauerkraut. (8%)
3. Define foodborne intoxication, infection, and toxicoinfection, and give one example for each. (8%)
4. List the objectives of pasteurization of food. How do these objectives differ from those used in commercial sterilization of foods? Use a food system for each method of treatment to justify your explanations. (10%)
5. Briefly explain the importance of the following in relation to food irradiation: (1). Free radicals (2) Radurization (3) Radicidation (4) Radappertization (8%)
6. Describe the principle of using a combination of intrinsic and extrinsic factors, or hurdle concept, in the preservation of “fresh-like” foods. (10%)
7. Describe the meaning and importance of Biosafety and Biosecurity. (10%)
8. Describe the term of “Extremophile” and its application in food processing. (10%)
9. Briefly explain the principles of some often used diagnostic methods for pathogen detection of foods. (15%)
10. Give two horticultural processed products and briefly explain the processing steps from raw material to final product. . (15%)

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