

國立成功大學  
110學年度碩士班招生考試試題

編 號： 340

系 所： 食品安全衛生暨風險管理研究所

科 目： 食品科學

日 期： 0203

節 次： 第 3 節

備 註： 不可使用計算機

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第 1 頁，共 1 頁

※ 考生請注意：本試題不可使用計算機。請於答案卷(卡)作答，於本試題紙上作答者，不予計分。

1. Why does fresh red meat turn brown after a couple of days? (5%) What is the purpose of nitrite used in meat processing? (5%)
  2. Please briefly describe six conditions that support the growth of microbes on the food. (10%)
  3. Please briefly describe the reasons for long shelf life of bread products in the convenience store. (10%)
  4. Please compare the difference between fermented milk and lactic fermenting beverage. (15%)
  5. Please describe the reason for fish/shellfish are more vulnerable to corruption than poultry. (10%)
  6. Please indicate at least 4 purposes of food dehydration. (10%)
  7. What is Hurdle technology? (5%) Please explain the purpose of using Hurdle technology in food processing. (5%)
  8. Please briefly describe the manufacturing process of (a) butter products (10%) and (b) natural cheese products (such as Cheddar cheese). (10%)
- (C) How can consumers distinguish between natural cheese and processed cheese? (5%)