處理學期(Current Semester)：1091

請尊重智慧財產權，請勿非法影印

1091學期所開設課程『食品過敏學』的課程內容

課程代碼(Course Number)	B39040PQ
授課老師(Instructor)	食科待聘()
中文課名(Chinese Course Title)	食品過敏學
英文課名(English Course Title)	Food Allergy
開課年班(Grade and Class)	4A
選課人數(Quantity)	0
選課類別(Course Type)	選修(Elective Course)
上課時間(Course Meeting Days/Times)	203,204
上課地點(Classroom)	CLS209,CLS209
開課系所(Department/Institute Office of Course)	食品科學系食品科學組(Food Science, Division of Fo
學分(Credit(s)) 2	時數(Course Hour(s)) 2
人數上限(Maximum Number of Students) 50	人數下限(Minimum Number of Students) 10
開課期別(Course Type)	單學期(semester course)
是否實習	否
備註(Note)	

課程綱要

教學目標	中 文	1. 藉由課堂上學習的基本知識，幫助學生在未來能自修及拓展領域 2. 瞭解人體基本免疫調控機制 3. 瞭解食品過敏機轉 4. 針對食品過敏主題進行專題報告
Objective	English	1. To provide students easily apply the knowledge learned from the class to further self-reading, research, and other purpose. 2. To realize the basic characteristics on human immune response 3. To understand food allergy mechanism 4. To train graduate student how to prepare and present a good oral talk on food allergy topics.
先修科目	中 文	無
Pre Course	English	NA
教材內容	中 文	1. 人體免疫系統概論 2. 食品過敏機轉 3. 水產品過敏原個論 4. 專題演講
Outline	English	1. Introduction to human immune system 2. Food allergy mechanism 3. Seafood allergen 4. Seminar on food allergy topics
教學方式	中 文	講義授課、書報討論
Teaching Method	English	Lecture, seminar
參考書目	中 文	Middleton's Allergy: Principles and Practice (by N. Franklin Adkinson, John W. Yunginger, William W. Busse, Bruce S. Bochner, F. Estelle R. Simons, and Stephen T. Holgate, 6th edition), Mosby, 2007. Food Allergy: Adverse Reactions to Foods and Food Additives (by Dean D. metcalfe, Hugh A. Sampson, Ronald A. Simon), Blackwell publishing, 2008

Reference	English	Middleton"""""""""""""""""""""""""s Allergy: Principles and Practice (by N. Franklin Adkinson, John W. Yunginger, William W. Busse, Bruce S. Bochner, F. Estelle R. Simons, and Stephen T. Holgate, 6th edition), Mosby, 2007. Food Allergy: Adverse Reactions to Foods and Food Additives (by Dean D. metcalfe, Hugh A. Sampson, Ronald A. Simon), Blackwell publishing, 2008
教學進度	中 文	1. 人體免疫系統概論 2. 食品過敏機轉(I~III) 3. 水產品過敏原個論(I~III) 4. 專題演講(I~VII)
Syllabus	English	1. Introduction to human immune system 2. Food allergy mechanism(I~III) 3. Seafood allergen(I~III) 4. Seminar on food allergy topics(I~VII)
評量方式	中 文	期中考（40%）、期末報告（60%）
Evaluation	English	One mid-term and one final examination will be given to test on the basic concepts of the course. Grades will be determined from mid-exam (40%) and final presentation exam (60%).
參考網址		