## 食品微生物學 (Spring Semester, 2021)

Tuesda	y 9:20-12	2:05 MFS001 授課老師: 蔡國珍/方翠	筠
日期		內容	授課老師
4/27	Chap. 13	Food Protection with Chemicals, and by Biocontrol (1)	方翠筠
5/04	Chap. 13	Food Protection with Chemicals, and by Biocontrol (2)	方翠筠
	Chap. 14	Food Protection with Modified Atmospheres	
5/11	<b>Chap. 15</b>	Radiation Protection of Foods, and Nature of Microbial	
	Radiation	Resistance	方翠筠
	<b>Chap. 16</b>	<b>Protection of Foods with Low-Temperatures</b>	
5/18	<b>Chap. 17</b>	Food Protection with High-Temperatures	方翠筠
	<b>Chap. 18</b>	Protection of Foods by Drying	
5/25	<b>Chap. 20</b>	Indicators of Food Microbial Quality and Safety	方翠筠
	<b>Chap. 22</b>	Introduction to Foodborne Pathogens	
6/01	Chap. 23	Staphylococcal Gastroenteritis	方翠筠
	<b>Chap. 24</b>	Food Poisoning Caused by Gram-Positive Sporeforming	
		Bacteria	
6/08	<b>Chap. 25</b>	Foodborne Listeriosis	方翠筠
	<b>Chap. 26</b>	Foodborne Gastroenteritis caused by Salmonella and	
		Shigella	
6/15	<b>Chap. 27</b>	Foodborne Gastroenteritis caused by Escherichia coli	方翠筠
	<b>Chap. 28</b>	Foodborne Gastroenteritis caused by Vibrio	
6/22	期末考		方翠筠

参考課本: Modern Food Microbiology, Jay, J. M., 7th ed. 偉明(02-2363-8586)

學期成績:蔡老師佔 50%, 方老師佔 50%。