

食品微生物學 (Spring Semester, 2022)

日期	內 容	授課老師
2/22	Chap. 2 Primary sources & Role, and Significant Microorganisms in Foods (I)	蔡國珍
3/01	Chap. 2 Significant Microorganisms in Foods (II)	蔡國珍
3/08	Chap. 3 Intrinsic and Extrinsic Parameters of Foods That Affect Microbial Growth (I)	蔡國珍
3/15	Chap. 3 Intrinsic and Extrinsic Parameters of Foods That Affect Microbial Growth (II) Chap. 4 Fresh Meats and Poultry	蔡國珍
3/22	Chap. 5 Processed Meats and Seafoods Chap. 7 Milk, Fermentation, and Fermented and Nonfermented Dairy Products	蔡國珍
3/29	Chap. 8-10 Methods for Food Microbiological Analysis (traditional)	蔡國珍
4/05	清明節	
4/12	Chap. 8-10 Methods for Food Microbiological Analysis (rapid)	蔡國珍
4/19	期中考	蔡國珍
4/26	Chap. 13 Food Protection with Chemicals, and by Biocontrol Chap. 14 Food Protection with Modified Atmospheres	方翠筠
5/03	Chap. 15 Radiation Protection of Foods, and Nature of Microbial Chap. 16 Protection of Foods with Low-Temperatures	方翠筠
5/10	Chap. 17 Food Protection with High-Temperatures Chap. 18 Protection of Foods by Drying	方翠筠
5/17	Chap. 20 Indicators of Food Microbial Quality and Safety Chap. 21 The HACCP and FSO Systems for Food Safety	方翠筠
5/24	Chap. 23 Staphylococcal Gastroenteritis Chap. 24 Food Poisoning Caused by Gram-Positive Sporeforming	方翠筠
5/31	Chap. 25 Foodborne Listeriosis Chap. 26 Foodborne Gastroenteritis caused by <i>Salmonella</i> and <i>Shigella</i>	方翠筠
6/07	Chap. 27 Foodborne Gastroenteritis caused by <i>Escherichia coli</i>	方翠筠
6/14	Chap. 28 Foodborne Gastroenteritis caused by <i>Vibrio</i>	方翠筠
6/21	期末考	方翠筠

參考課本: Modern Food Microbiology, 2005. Jay, J. M., 7th ed. 偉明(02-2363-8586)

學期成績: 蔡老師佔 50%, 方老師佔 50%。