

科目： 食品微生物學

系所組： 食品科學系

1. List three mold species and indicate their specific uses in food bioprocessing. (10%)
2. List two important foods in which yeasts are used as food quality indicator. (10%)
3. Discuss the minimal water activity (A_w) required for growth of bacteria, yeasts and molds. (13%)
4. Describe the pathogenic characteristics and symptoms of *Escherichia coli* O157:H7. (10%)
5. How are foods contaminated with hepatitis A virus, and what control methods should be used to reduce the incidence? (10%)
6. Give two most important common methods used in biotechnology to identify foodborne pathogens. (13%)
7. Define the terms: bacteriostatic, bactericidal, and fungicidal.(10%)
8. Discuss the antimicrobial mechanism of organic acids used in food systems.(10%)
9. List four intrinsic and three extrinsic factors necessary for growth of microorganisms in a food. (14%)

※ 注意：1.考生須在「彌封答案卷」上作答。

2.本試題紙空白部份可當稿紙使用。

3.考生於作答時可否使用計算機、法典、字典或其他資料或工具，以簡章之規定為準。