考試日期:100年3月18日第4節

本試題共 5 頁 (本頁為第 1 頁)

科目: 語文能力-專業英文

系所組: 食品科學系

- 26. Food science and technology definitions do not include
  - A. processing.
  - B. formulation.
  - C. nutrition.
  - D. preservation.
- 27. Salmonella Enteritidus can be found in undercooked or raw
  - A. Fruit.
  - B. Seafood.
  - C. Eggs.
  - D. Beef.
- 28. Which is an application of food science and technology to milk?
  - A. pasteurization
  - B. sugar:acid ratio
  - C. gelation
  - D. browning reaction
- 29. Vibrio is found in
  - A. Eggs,
- B. Corn.
  - C. Beef.
  - D. Seafood.
- 30. The key feature with respect to the preservative effect of canning
  - A. is removal of air from the container.
  - B. is the vital components of foods.
  - C. is the application of heat.
  - D. is corking to seal a glass container.
- 31.Amylase is
  - A. A carbohydrate.
  - B. An enzyme.
  - C. A polyol.
  - D. A yeast.
- ※ 注意:1.考生須在「彌封答案卷」上作答。
  - 2.本試題纸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、字典或其他實料或工具,以簡章之規定為準。

考試日期:100年3月18日第 4 節

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科目: 語文能力-專業英文

系所組:食品科學系

32. Cysteine and methionine are \_\_\_\_\_ found in human milk.

A.fatty acids

B. whey and casein proteins

C. vitamins and minerals

D.amino acids

33. Psychrotrophs prefer

A.Freezing temperatures.

B. High temperatures.

C. Temperate environments.

D.Low temperatures.

34.A 30% sucrose-in-water solution is equivalent to \_\_\_\_\_\_ Brix on a weight/weight basis.

A.50°

B.30°

C.30 percent

D.30 parts

35. Aerobes require

A.oxidized conditions.

B. reduced conditions.

C.a little oxygen.

D.no oxygen.

36.One glass of plain, low fat yogurt contains less protein and calcium than one glass of whole milk.

A.true

B. false

37. Most microorganisms utilize

A. inorganic matter.

B. organic matter.

C. metabolic entities.

D. parasites.

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考試日期:100年3月18日第4節

本試題共 5 頁 (本頁為第 3 頁)

科目:語文能力-專業英文

系所組: 食品科學系

- 38.All of the following are complex carbohydrates except:
  - A. starches
  - B. sugars
  - C. fiber
  - D. cellulose
- 39. All of the following have to do with the potential for developing fat and oil rancidity or oxidation, except
  - A. iodine value.
  - B. peroxide value.
  - C. acid value.
  - D. smoke point.
- 40. Which statement regarding lipids is true?
  - A. Triglycerides are composed of one fatty acid and three glycerols.
  - B. Lipids are insoluble, hydrophilic compounds.
  - C. Most food lipids are triglycerides.
  - D. Lipids are polar molecules.
- 41. Homogenization and pasteurization decrease the size of the fat globules present in milk.
  - A. true
  - B. false
- 42. The body synthesizes all of the following amino acids in sufficient quantities except
  - A. alanine.
  - B. cysteine.
  - C. methionine.
  - D. glutamic acid.
- 43. Which additives act as preservatives?
  - A. antimicrobials
  - B. colorants
  - C. dough strengtheners
  - D. humectants
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考試日期:100年3月18日第4 第

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科目: 語文能力-專業英文

系所組: 食品科學系

- 44.Examine the following list and select the trace mineral.
  - A. sulfur
  - B. phosphorus
  - C. calcium
  - D. iron
- 45.Of the following, which is the sweetest sugar?
  - A. lactose
  - B. glucose
  - C. sucrose
  - D.galactose
- 46. Through enzymatic hydrolysis,
  - A. small molecules are combined to form polymers.
  - B. lactase breaks lactose apart into glucose and galactose.
  - C. hydrolysis occurs without the need of a catalyst.
  - D.microorganisms are fermented.
- 47 Sucrose differs from maltose and lactose
  - A. by containing fructose.
  - B.by being a disaccharide.
  - C. by being a monosaccharide.
  - D.by being less sweet.
- 48. \_\_\_\_\_ acid, found in apples, contains two COOH groups, and is represented by the formula  $C_4H_6O_5$ .
  - A. Tartaric
  - B. Lactic
  - C. Malic
  - D.Citric
- 49. Sugars are considered as organic alcohols because
  - A. they contain the C=O group.
  - B. they are polar molecules.
  - C. they contain the OH group.
  - D. they dissolve in alcohol.
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科目:語文能力-專業英文

**系所組**:食品科學系

50. Which food is *not* properly classified as a gel?

A. marshmallow

B.tofu

C. gelatin gel

D.egg white gel

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