

# 中山醫學大學 101 學年度碩士班入學招生考試試題

健康餐飲暨產業管理學系碩士班 (甲組)

考試科目：食品加工

時間：80 分鐘

※請注意本試題共( 1 )張，如發現頁數不足，應當場請求補齊，否則缺頁部份概以零分計算。第 ( 1 ) 頁

本試題共五大題，總分 100 分。

- 一、試列出高筋麵粉麵糰攪拌的各個階段名稱及其狀態，並詳細說明麵筋形成的原理。(20%)
- 二、茶葉可分為綠、黃、白、青、紅、黑等六大基本茶類，請詳述其分類原則與各類茶之間異同之處，並至少各舉 2 種名茶(中、港、台或世界各地皆可)為例說明之。(20%)
- 三、名詞解釋：(每題 5 分)(20%)
  1. Hurdle Technology
  2. Maillard Reaction
  3. Blanching
  4. Potentially Hazard Foods
- 四、比較題：試比較並說明下列各項之間的異同之處。(每題 5 分)(20%)
  1. Mayonnaise & Butter
  2. Tofu & Cheese
  3. Dextrinization & Gelatinization
  4. Good Hygienic Practice (GHP) & Hazard Analysis and Critical Control Point (HACCP)
- 五、翻譯題：下列文章為 Tseng et al. 在 2011 年發表於 Food Processing & Preservation 期刊的摘要，請將其翻譯成中文(20%)

*Monascus*-fermented rice (anka) was used to substitute 3% of wheat flour to make bread. Bread quality including specific volume, color and sensory evaluation and antioxidant properties were analyzed. Specific volumes were 6.35, 6.24 and 5.92 cm<sup>3</sup>/g for white bread, rice-enriched bread and anka-enriched bread, respectively. Anka-enriched bread contained high amount of fiber and showed attractive red color. No differences were found in appearance, flavor and overall sensory attributes for three types of breads. Color and mouth feel attributes of anka-enriched bread were rated higher than those of white bread. Baked anka-enriched bread contained substantial amounts of functional components, monacolin K and  $\gamma$ -aminobutyric acid. Anka-enriched bread was more effective than white bread in antioxidant activity, reducing power and scavenging ability on 1,1-diphenyl-2-picrylhydrazyl radicals. Overall, anka flour could be incorporated into bread to provide its beneficial health effects.