

1. What is scombroid fish poisoning? What is the primary cause? How to prevent it from happening? (12%)
2. Viruses represented the largest known category of etiologic agents for foodborne illness. What are the common measures to reduce foodborne outbreaks resulting from viruses? (10%)
3. If you like to set up a maximum residue level of a pesticide in a specific food in Taiwan, what kinds of information you need to consider? How consumers can protect themselves for reducing the exposure to pesticide residues? (14%)
4. Polycyclic aromatic hydrocarbons (PAHs) are byproducts during food processing. What are the major sources of PAHs? How to reduce the amount of PAHs in food? (14%)
5. Please define and describe the following five terms in details. (15%)
  - (A) Hazard;
  - (B) Risk;
  - (C) GRAS;
  - (D) Commercial sterility;
  - (E) Water activity.
6. Why refrigeration alone is not sufficient to guarantee food safety? (6%)
7. What are intrinsic and extrinsic factors that affect antimicrobial activity in food? (9%)
8. What is the “three-class plans” of sampling for microbiological criteria in food? Please describe it in details and define the four parameters (n, c, m, M) used in this type of sampling plans. (12%)
9. In addition to food science and risk assessment, what other aspects that you think are also important in food safety? (8%)

試題隨卷繳回