

Kinmen Kaoliang is a strong liquor distilled from fermented sorghum. The principal supplier KKL Inc. is proud to keep strictly its tradition in kaoliang making, including the annual breeding of koji in open air. This allows random microbes to grow into koji, producing subtle variations in flavor of the liquor each year.

As a young scientist willing to understand what underlies the variation in flavors of the Kaoliang, please elaborate a 3-year strategic plan to characterize and compare the composition of kojis from different years. If you wish, you may plan in studies of the sorghum and water as well. (40%)

You find a superior batch of koji that produces the most desirable traits of Kaoliang. How would you preserve this unique batch, so it could be used consistently and unlimited in the future? (25%)

Many Kinmen natives are renowned for their capacity of kaoliang consumption. Do you think there could be a special genetic background for higher alcohol tolerance in Kinmen natives? if yes, how would you test it? if not, what do you think could be the reason behind this general conception? (25%)

Kaoliang's unique aroma and intensity stands out from the broad spectrum of liquors. How likely do you think it could be to promote the culture of kaoliang to a foreign community, for example, to France? (10%)

Please note, technical details are welcomed but not required for answering the above questions. Your thinking and strategic proposals are what we would like to understand. Do feel free to use diagrams or drawings to make explicit your ideas.

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