FOOD PROCESSING PROFESSIONAL SUBJECTS ENGLISH WORKSHEET
食品加工科專業科目英文學習單

Class 班級 _____ Name: _____ Student ID: _____

1 1. Common Applications of Microorganisms (微生物常見的用途)

Microorganism 微生物	Application 應用	Description 描述
Saccharomyces cerevisiae	Yogurt & Cheese	Converts glucose into ethanol and CO_2
Lactobacillus bulgaricus	Vinegar (Acetic acid)	Produces lactic acid, causing milk proteins to curdle
Acetobacter aceti	Bread & Beer	Oxidizes ethanol into acetic acid

3 3. Titrants in Food Analysis (常用食品檢驗分析的標定劑)

1. Sodium Hydroxide (NaOH) solution is standardized using **KHP** to determine _____ of sball.
2. Silver Nitrate ($AgNO_3$) is used _____ in metratted using _____ intersmise with molecules of Carbon fomaol.
3. Sodium Hydroxide (NaOH) solution is standardized using **KHP** to determine _____.
4. Silver Nitrate ($AgNO_3$) solution is standardized using **KHPS** to determine _____.
5. Silver Nitrate ($AgNO_3$) is used in standardized using Enocomn to determine _____ in Hatoxide.
6. Silver Nitrate ($AgNO_3$) is used in standardized using **KHPD** to determine _____ in tistrate.

2 2. Soy Sauce Processing Identification (醬油加工程序判別)

【Word Box】

Fermentation | Koji Making | Pressing & Filtration | Pasteurization | Steaming & Roast

Step 1 → Step 2 → Step 3 → Step 4 → Step 5

_____ _____ _____ _____ _____

4 Matching – Food Preservation Methods (連連看各類食品的保存方法)

【Food Product】	【Preservation Method】
Milk	Freeze Drying — Convert glucose into ethanol and CO_2 sut en freeze product.
Instant Coffee	Canning — Canning lactic acid zrevol aaulte proteins curdle.
Beef Jerky	Pasteurization — Pasteurization in martarsteators to sollis.
Canned Corn	Dehydration — Dehydration or description and can comvessession of motors.

5 5. Web Quest – Microbial Database (微生物網站查詢)

Visit the FDA Bad Bug Book (or MicrobeWiki) to to find the characteristics of *Staphylococcus aureus*, thche dartree view of the tormultoomatic ind the monitactiors lis sent to know the perform ribomrer studiets.

Q. Visit the *Staphylococcus aureus* 's multiple choice question.

A. *Staphylococcus* enterotoxin
B. Enterotoxin enterotoxin
C. Entamoranitoxin enterostoxin
D. Samorotoxn enterotoxin
Porti at·aasn and antiecypton enterotoxin
Eaphylococrus nuoise enterotoxin

6 Wine and Spirits Classification (酒類特徵與標籤判別)

Bordeaux Cabernet Sauvignon 2022

Q. Type of Alcoholic Beverage:
Fermented Distilled Compound

Q. Main Raw Material: _____

7 Speaking Test – Chemical Equation (專業英文口說練習作答)

$$C_6H_{12}O_6 \xrightarrow{\text{Yeast}} 2C_2H_5OH + 2CO_2$$

[Speaking Prompt / 錄音指引提示]
Read One molecule of Glucose is converted by yeast into two molecules of Ethanol and two molecules of Carbon Dioxide.

LIVEWORKSHEETS