

中臺科技大學 專業英文字彙測驗題庫-食科系(範圍 01-100 字)

Part 1. 單字選擇題：請挑選每題專業英文字彙之正確中文翻譯 (題庫共45題)：

01.	acceptable daily intake	(A)	殘留容許量	(B)	每日耐受攝取量	(C)	人體每日允許攝入量
02.	edible	(A)	可食的	(B)	蒸餾的	(C)	脫水的
03.	alcoholic beverage	(A)	酒精飲料	(B)	水果酒飲料	(C)	調酒飲料
04.	erythrocyte	(A)	紅血球	(B)	白血球	(C)	血小板
05.	amino acid	(A)	氨基酸	(B)	過氧化氫酶	(C)	莢膜多醣體
06.	chloride	(A)	碳水化合物	(B)	氯化物	(C)	焦糖
07.	blanching	(A)	培養	(B)	殺菁(熱水燙)	(C)	造血
08.	enriched food	(A)	乳製食品	(B)	膳食纖維食品		強化(營養素)食品
09.	bottled foods	(A)	培養食品	(B)	瓶裝食品	(C)	凝固食品
10.	calorie	(A)	卡路里	(B)	脂肪	(C)	起司
11.	chilled food	(A)	冷藏食品	(B)	罐頭食品	(C)	瓶裝食品
12.	cheese	(A)	氯化物	(B)	葉綠素	(C)	起司
13.	dehydration	(A)	乾燥	(B)	變性	(C)	脫水
14.	dietary fiber	(A)	輔酶	(B)	膳食纖維	(C)	染色體
15.	contaminants in food	(A)	方便食品	(B)	粗脂肪	(C)	食品污染物
16.	concentration	(A)	濃縮	(B)	破碎	(C)	離心分離
17.	E coli infection (Escherichia coli infection)	(A)	大腸桿菌感染	(B)	麴菌感染	(C)	梭菌感染
18.	dairy product	(A)	瓶裝食品	(B)	冷藏食品	(C)	乳製品
19.	extruded food	(A)	強化食品	(B)	擠壓食品	(C)	副食品
20.	fatty acid	(A)	氨基酸	(B)	脂肪酸	(C)	水揚酸
21.	fermentation	(A)	蒸發	(B)	發酵	(C)	浸取
22.	extraction	(A)	變性	(B)	稀釋	(C)	萃取
23.	flavor industry	(A)	食品添加劑工業	(B)	食品香料工業	(C)	食品萃取工業
24.	food analysis	(A)	食品加工	(B)	食品分析	(C)	食品
25.	antioxidants	(A)	人造風味劑	(B)	食品添加劑	(C)	抗氧化劑
26.	ethanol	(A)	酵素	(B)	酶	(C)	乙醇
27.	baked product	(A)	發酵製品	(B)	速食製品	(C)	焙烤製品
28.	browning	(A)	褐變	(B)	釀造	(C)	蒸餾
29.	centrifugal separation	(A)	毛細管電泳	(B)	冷藏	(C)	離心分離
30.	Food and Drug Administration (FDA)	(A)	食品工程(學)	(B)	食品添加劑	(C)	(美國)食品及藥物管理局
31.	coenzyme	(A)	酸梅	(B)	酶	(C)	輔酶
32.	evaporation	(A)	演變	(B)	震動	(C)	蒸發
33.	antisepsis	(A)	防腐, 消毒	(B)	乾燥	(C)	凝固
34.	edible	(A)	編輯的	(B)	食品的	(C)	可讀的
35.	fat-free spread	(A)	香精食品	(B)	無脂(肪)塗抹食品	(C)	無添加劑食品
36.	emulsifying	(A)	乳化	(B)	紅血球	(C)	高血糖

37.	Food essence	(A)	食品香精	(B)	食品化學	(C)	食品強化
38.	food adulteration	(A)	食品分析	(B)	食品包裝	(C)	食品摻假
39.	food hygiene	(A)	食品配料	(B)	食品衛生	(C)	食品安全
40.	food technology	(A)	食品補充劑	(B)	食品科技	(C)	食品微生物學
41.	food processing	(A)	食品加工	(B)	食品品質	(C)	食品行銷
42.	food pigment	(A)	食物香料	(B)	食品包裝	(C)	食用色素
43.	food spoilage	(A)	食物法規	(B)	食物腐敗	(C)	食物添加
44.	food sterilization equipment	(A)	食品殺菌設備	(B)	食品冷凍設備	(C)	食品加工設備
45.	food supplement	(A)	食品保存	(B)	食品包裝	(C)	食品補充劑

Part 2. 單字彙選擇題：請選出合適文意之單字 (題庫共25題)：

題號	題目及選項
01.	_____ can provide a wide range of information to help consumers make food choices. (A) Food labels (B) Food manufacturing (C) Food fortification
02.	People often have an unpleasant reaction to something they ate and think they have a _____. (A) food allergy (B) food additive (C) food essence
03.	I buy unbleached _____ from the local health food store. (A) calorie (B) acidity (C) flour
04.	When cooking the sauce, don't forget that all-important _____, fresh basil. (A) inoculation (B) ingredient (C) instrumental
05.	The laboratory is engaged in research and education about _____. (A) food chemistry (B) food container (C) food adulteration
06.	If people ate more fish and less of the so-called _____, which are really rubbish foods, they would be much healthier. (A) chromosomes (B) convenience foods (C) concentration
07.	Coconut water is a _____ of food industry and has little value in Thailand. (A) by-produce (B) by-production (C) by-product
08.	When a small rock hit the window, it became _____. (A) cracking (B) leaking (C) craving
09.	The diets were reformulated to include more vitamins, minerals, and _____. (A) convenience (B) chemistry (C) carbohydrates
10.	Dark chocolate lovers enjoy more _____ in chocolate than those who love milk chocolate. (A) spiciness (B) stickiness (C) bitterness
11.	Certain foods tend to encourage symptoms of acidity, and it's better to eat these foods less often or to cut them out of your diet completely. (A) activation (B) acidity (C) aldehyde
12.	The process is _____ by sunlight. (A) activated (B) endotoxin (C) amylase
13.	Stinky Tofu leaves a strong _____. (A) afternoon (B) afterward (C) aftertaste
14.	I don't like _____ food. It's too salty. (A) fresh (B) canned (C) organic
15.	Jane's favorite dessert is _____ pudding. (A) caramel (B) camel (C) cartridge
16.	My father needs to go on a diet in order to reduce his _____ level. (A) concentration (B) cholesterol (C) chemistry
17.	This beer is _____ in the Czech Republic. (A) brewed (B) aromatic (C) cheese
18.	Humans normally have 46 _____ in each cell, divided into 23 pairs. (A) chromosomes (B) chromosphere (C) chromatography
19.	Fruit of high _____ fiber can make you feel full easily. (A) cruel (B) crucial (C) crude
20.	Our control of _____ and safety focuses on contaminants. (A) food quality (B) food labeling (C) food container
21.	Camphene is used in the preparation of fragrances and as a _____ for flavoring. (A) food additive (B) food allergy (C) food analysis
22.	Unfortunately, due to obvious risks of disease transmission, neither ovine nor human _____ are suitable for vaccine production. (A) amylase (B) erythrocyte (C) crude
23.	This cake's a bit _____ – I think I left it in the oven for too long. (A) sweet (B) dry (C) wet

24.	is common in young wines. (A). Astringency (B) Anaerobic (C) Antisepsis
25.	The drugs company are trying to develop a new type of _____. (A). antitrust (B) antisuit (C) antibiotic

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答案卷

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1	C	2	A	3	A	4	A	5	A
6	B	7	B	8	C	9	B	10	A
11	A	12	C	13	C	14	B	15	C
16	A	17	A	18	C	19	B	20	B
21	B	22	C	23	B	24	B	25	C
26	C	27	C	28	A	29	C	30	C
31	C	32	C	33	A	34	B	35	B
36	A	37	A	38	C	39	B	40	B
41	A	42	C	43	B	44	A	45	C

Part 2. 單句字彙選擇題：請選出合適文意之單字 (題庫共25題)：

1	A	2	A	3	C	4	B	5	A
6	B	7	C	8	A	9	B	10	C
11	B	12	A	13	C	14	B	15	A
16	B	17	A	18	A	19	C	20	A
21	A	22	B	23	B	24	A	25	C