

臺灣大學食品安全與健康研究所  
碩士學位考試核心能力考核表

學號： \_\_\_\_\_

姓名： \_\_\_\_\_

指導教授簽名： \_\_\_\_\_ 日期： \_\_\_\_\_

院訂共同核心能力：

核心能力項目	學生表現評估
1. Review the scientific literature and demonstrate disciplinary knowledge.	<input type="checkbox"/> Pass <input type="checkbox"/> Fail
2. Formulate hypotheses or research questions and design a study to address them.	<input type="checkbox"/> Pass <input type="checkbox"/> Fail
3. Collect, analyze, and interpret empirical data.	<input type="checkbox"/> Pass <input type="checkbox"/> Fail
4. Prepare technical reports and give oral presentations.	<input type="checkbox"/> Pass <input type="checkbox"/> Fail
5. Demonstrate professional and ethical behaviors in their field of study.	<input type="checkbox"/> Pass <input type="checkbox"/> Fail

所訂領域核心能力：

核心能力項目	學生表現評估
1. Be familiar with common physical, chemical, and biological hazards, as well as the possible adulteration and frauds for the inappropriate benefits.	<input type="checkbox"/> Pass <input type="checkbox"/> Fail
2. Recognize and detect the possible hazard in food processing and supply chain, and carry out hazard analysis and risk management.	<input type="checkbox"/> Pass <input type="checkbox"/> Fail
3. Understand food safety and hygiene regulations, and address sudden food safety events by scientific evidences and effective policies.	<input type="checkbox"/> Pass <input type="checkbox"/> Fail