

# 國立高雄餐旅學院 98 學年度

## 研究所碩士暨碩士在職專班試題卷

准考證號碼：

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所別：台灣飲食文化產業研究所  
身份別：一般生

考試科目：專題英文  
考試時間：

一、選擇題 (共 15 題，每題 4 分，合計 60 分)

- ( ) 1. “Oyster omelet” is considered as an important \_\_\_\_\_ in Taiwan.  
A. decoration B. souvenir C. suability D. specialty
- ( ) 2. What does “staple diet” mean to a certain people?  
A. main food B. festival food C. sacrifice food D. junk food
- ( ) 3. The ingredients of Changhua Meatball (*rou-yuan*) include mushroom, pork and \_\_\_\_\_.  
A. sweet potato B. radish C. bamboo shoots D. oyster
- ( ) 4. What aboriginal food contributes to the northern Taoyuan’s cuisine?  
A. Atayal’s B. Amis’ C. Rukai’s D. Bunun’s
- ( ) 5. What the below answer does NOT refer to *siao-chih* (小吃)?  
A. banquet food B. delicacy C. snack D. folk food
- ( ) 6. Why Taiwan *siao-chih*s are such different is due to their characteristics and \_\_\_\_\_ method.  
A. purchasing B. receiving C. culinary D. storing
- ( ) 7. Taiwanese Cuisine comprises three major cuisines: Aboriginal, Hakka and \_\_\_\_\_ foods.  
A. Japanese B. Southeast Asian C. American D. Holo
- ( ) 8. What is Taiwan aboriginal peoples’ locally-made wine?  
A. grape B. millet C. rice D. taro
- ( ) 9. Foods from hunting in aboriginal peoples’ communities are often considered as \_\_\_\_\_ cuisine.  
A. festive B. funeral C. ordinary D. entertainment
- ( ) 10. What characteristic below does NOT belong to Hakka cuisine?  
A. salty B. fragrant C. sweet D. oily
- ( ) 11. What smell does “stinky tofu” refer to?  
A. fragrant B. spicy C. foul D. fruity
- ( ) 12. What does “savory” mean?  
A. delicious B. offensive C. nasty D. disgusting
- ( ) 13. In Taiwan, what beverage is most recognized worldwide?  
A. jelly fig ice B. honey bean ice C. grass jelly D. pearl milk tea
- ( ) 14. Why Taiwan is called the “Republic of World Cuisine”? It is because Taiwan food is:  
A. traditional B. diverse C. refined D. fast-served
- ( ) 15. Gastronome means one who is good at:  
A. cooking B. choosing food C. enjoying food D.

## marketing food

### 二、翻譯題（英文翻成中文；共 4 題，合計 40 分）

1. Chinese cuisine goes back to ancient times and achieves its present level through the accumulation of thousands of years of practical knowledge and experience in cookery. **Emphasis of the cuisine** is quite placed on the perfect combination of color, aroma, flavor and shape. (15 分)
  
2. In Taiwan, cooking techniques from all areas of China have merged, and the Taiwanese do not only master the traditional local Chinese specialties, but also continuously use traditional techniques to develop new culinary treats. (10 分)
  
3. The enormous variety of typical Taiwanese snacks is unique in the world and most perfectly illustrates the important place that the food culture takes into the lives of the Taiwanese people. (10 分)
  
4. Finding something to eat in Taiwan is not only easy, but what's more, eating itself proves to be a joy time and time again. To the Taiwanese, eating is an art and a cultural expression. (5 分)