



# Food Microbiology

## BSC 4933/BSC 5931

Fall Semester 2014

Mondays and Wednesdays 3:30-4:45 PM

Room BSF 100

### Course Description and Objectives

Food Microbiology is a comprehensive course designed for students interested in microbiology and food science. This course provides an introductory knowledge of food composition and food processing methods essential in the control of microbial growth and food contamination. Students will also learn the different microorganisms important in food microbiology; will acquire general information about food contamination, protection, and spoilage of different kinds of foods; and will learn about the importance of food safety.

At the conclusion of the course, the students should be able to:

1. Understand the significance of intrinsic and extrinsic factors on growth and response of microorganisms in foods.
2. Recognize the characteristics of important pathogens and spoilage organisms in foods.
3. Describe the beneficial role of microorganisms in fermented foods and in food processing.
4. Explain the different methods used to control both spoilage and disease-causing organisms.
5. Comprehend the importance of strategies used by the industry to ensure safe foods.
6. Define the symptoms, epidemiology, and pathogenesis of foodborne diseases.
7. Identify the different methods used to detect microorganisms and/or their products in foods.

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**Course Prerequisite:** MCB 3020C General Microbiology