

## COURSE DETAIL

### FOOD MICROBIOLOGY

**Country**

Netherlands

**Host Institution**

Wageningen University and Research Center

**Program(s)**

Wageningen University

**UCEAP Course Level**

Upper Division

**UCEAP Subject Area(s)**

Health Sciences Biological Sciences Agricultural Sciences

**UCEAP Course Number**

110

**UCEAP Course Suffix****UCEAP Official Title**

FOOD MICROBIOLOGY

**UCEAP Transcript Title**

FOOD MICROBIOLOGY

**UCEAP Quarter Units**

5.00

**UCEAP Semester Units**

3.30

## Course Description

This course provides students with a solid knowledge of microorganisms and hygiene that is needed for the production and/or preparation of food products. Both the negative (spoilage, disease) and positive (fermentation) aspects of micro-organisms are discussed along with the factors that influence growth of microorganisms (e.g. water activity, pH, adding preservatives, heating, modified atmosphere packaging). The course also covers the main bacterial food-borne pathogens (e.g. Campylobacter, Salmonella), viruses, parasites, and fungi. Students learn good manufacturing practices including personal hygiene, the principles of cleaning, disinfection, and the application of genetic techniques. In the practical section of the course, spoilage organisms and pathogens are isolated from various food products and environments using traditional and modern methods such as PCR-techniques. Finally, the effect of several bactericidal treatments are investigated.

## Language(s) of Instruction

English

## Host Institution Course Number

FHM-20306

## Host Institution Course Title

FOOD MICROBIOLOGY

## Host Institution Campus

Food Technology

## Host Institution Faculty

## Host Institution Degree

## Host Institution Department

Food Microbiology

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