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 Course Details

Host Institution Campus
Food Technology

Host Institution Faculty

Host Institution Degree

Host Institution Department
Food Microbiology

Course Last Reviewed

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