

## COURSE DETAIL

### FOOD MICROBIOLOGY

**Country**

Sweden

**Host Institution**

Lund University

**Program(s)**

Lund University

**UCEAP Course Level**

Upper Division

**UCEAP Subject Area(s)**

Biological Sciences Bioengineering

**UCEAP Course Number**

176

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

FOOD MICROBIOLOGY

**UCEAP Transcript Title**

FOOD MICROBIOLOGY

**UCEAP Quarter Units**

6.00

**UCEAP Semester Units**

4.00

## Course Description

This course provides the foundation of modern food microbiology by using relevant examples from the food industry. The course covers the following themes: growth and survival of microorganisms in foods, preservation, food spoilage, food pathogens, fermented foods, genetically modified organisms, and rapid detection methods.

## Language(s) of Instruction

English

## Host Institution Course Number

KMBF05

## Host Institution Course Title

FOOD MICROBIOLOGY

## Host Institution Course Details

<https://www.tmb.lth.se/education/courses/food-microbiology/>

## Host Institution Campus

## Host Institution Faculty

Engineering

## Host Institution Degree

## Host Institution Department

Engineering - Biotechnology

## Course Last Reviewed

2022-2023

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