## **COURSE DETAIL**

4.00

# **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**

## **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 Campus**

## **Host Institution Faculty**

Engineering

## **Host Institution Degree**

# **Host Institution Department**

Engineering - Biotechnology

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