

COURSE DETAIL

FOOD MICROBIOLOGY AND FERMENTATION

Country

Singapore

Host Institution

National University of Singapore

Program(s)

National University of Singapore

UCEAP Course Level

Upper Division

UCEAP Subject Area(s)

Biochemistry

UCEAP Course Number

112

UCEAP Course Suffix**UCEAP Official Title**

FOOD MICROBIOLOGY AND FERMENTATION

UCEAP Transcript Title

MICROBIO & FERMENT

UCEAP Quarter Units

6.00

UCEAP Semester Units

4.00

Course Description

This course covers the nature and activities of microorganisms found in foods and how they are affected by various food processing and preservation methods. The course also examines the role of various microorganisms in relation to their significance in the products, such as indicator organisms, pathogens, spoilage organisms, and beneficial organisms. Topics: starter cultures, their physiology and genetics in the preparation and application to different food products and ingredients; chemical, biochemical and microbial bio-transformations in selected indigenous foods and food ingredients.

Language(s) of Instruction

English

Host Institution Course Number

FST3101

Host Institution Course Title

FOOD MICROBIOLOGY & FERMENTATION

Host Institution Course Details**Host Institution Campus****Host Institution Faculty****Host Institution Degree****Host Institution Department**

Food Science and Technology

Course Last Reviewed

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