# COURSE DETAIL

| FOOD MICROBIOLOGY AND FERMENTATION |
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| **Country**<br>Singapore |
| **Host Institution**<br>National University of Singapore |
| **Program(s)**<br>National University of Singapore |
| **UCEAP Course Level**<br>Upper Division |
| **UCEAP Subject Area(s)**<br>Biochemistry |
| **UCEAP Course Number**<br>112 |
| **UCEAP Course Suffix** |
| **UCEAP Official Title**<br>FOOD MICROBIOLOGY AND FERMENTATION |
| **UCEAP Transcript Title**<br>MICROBIO & FERMENT |
| **UCEAP Quarter Units**<br>6.00 |
| **UCEAP Semester Units**<br>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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