

COURSE DETAIL

FOOD MICROBIOLOGY

Country

Taiwan

Host Institution

National Taiwan University

Program(s)

National Taiwan University

UCEAP Course Level

Upper Division

UCEAP Subject Area(s)

Biological Sciences

UCEAP Course Number

102

UCEAP Course Suffix**UCEAP Official Title**

FOOD MICROBIOLOGY

UCEAP Transcript Title

FOOD MICROBIOLOGY

UCEAP Quarter Units

4.00

UCEAP Semester Units

2.70

Course Description

This course aims to teach common microorganisms in various foods; their taxonomic status and physiological characteristics; distribution and sources, safety and pathogenicity, and management regulations in various countries around the world.

The course covers:

- 1) Physiology and sources of common microorganisms in food;
- 2) Factors that affect the growth of microorganisms in food and the ways in which they degrade food;
- 3) How to control the growth of microorganisms in food;
- 4) The role of microorganisms in different types of food;
- 5) Edible microorganisms;
- 6) Formulation of Hazard Analysis Critical Control Point (HACCP);
- 7) Enzymes in food processing and microbial production;
- 8) Foodborne pathogens, and
- 9) Indicator microorganisms and microbial standards.

Language(s) of Instruction

Chinese

Host Institution Course Number

FOOD5105

Host Institution Course Title

FOOD MICROBIOLOGY

Host Institution Campus

Host Institution Faculty

Host Institution Degree

Host Institution Department

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