

## 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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