



University of Pretoria Yearbook 2016

Advanced animal and plant foods microbiology 362 (FST 362)

Qualification	Undergraduate
Faculty	Faculty of Natural and Agricultural Sciences
Module credits	18.00
Programmes	BSc Food Science BSc Microbiology BScAgric Food Science and Technology
Prerequisites	FST 260, MBY 251, MBY 261, MBY 262
Contact time	180 minute practical per week, 2 lectures per week
Language of tuition	English
Academic organisation	Food Science
Period of presentation	Semester 1

Module content

With an integrated focus on animal and plant food commodities, this module considers food properties and processing operations that impact on the growth, survival and biochemical activity of microorganisms as they relate to spoilage, safety and fermentation. Temperature effects on microbial growth and survival including thermal destruction and cell and spore injury. Microbial stress response (adaptation) during processing. Selection for stress resistant and more virulent pathogenic variants and virulence mechanisms (toxin structure/function) of food-borne pathogens during food processing. Theory and practice of new advances in microbial detection and identification methods. Tools for the production of safe foods including food safety objectives (FSOs) and risk analysis. Practicals will include advanced microbial detection and identification methods applied to animal and plant foods as well as the food supply chain.

The information published here is subject to change and may be amended after the publication of this information. The [General Regulations \(G Regulations\)](#) apply to all faculties of the University of Pretoria. It is expected of students to familiarise themselves well with these regulations as well as with the information contained in the [General Rules](#) section. Ignorance concerning these regulations and rules will not be accepted as an excuse for any transgression.
