

Universiteit van Pretoria Jaarboek 2017

Gevorderde diere- en plantvoedselmikrobiologie 362 (FST 362)

Kwalifikasie	Voorgraads
Fakulteit	Fakulteit Natuur- en Landbouwetenskappe
Modulekrediete	18.00
Programme	BSc Mikrobiologie BSc Voedselwetenskap
Voorvereistes	FST 260, MBY 251, MBY 261, MBY 262
Kontaktyd	2 lesings per week, 1 praktiese sessie per week
Onderrigtaal	Module word in Engels aangebied
Akademiese organisasie	Voedselwetenskap
Aanbiedingstydperk	Semester 1

Module-inhoud

*Hierdie inligting is slegs in Engels beskikbaar.

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.

Die inligting wat hier verskyn, is onderhewig aan verandering en kan na die publikasie van hierdie inligting gewysig word.. Die [Algemene Regulasies \(G Regulasies\)](#) is op alle fakulteite van die Universiteit van Pretoria van toepassing. Dit word vereis dat elke student volkome vertrouwd met hierdie regulasies sowel as met die inligting vervat in die [Algemene Reëls](#) sal wees. Onkunde betreffende hierdie regulasies en reëls sal nie as 'n verskoning by oortreding daarvan aangebied kan word nie.