



University of Pretoria Yearbook 2018

Food microbiology 262 (MBY 262)

Qualification	Undergraduate
Faculty	Faculty of Natural and Agricultural Sciences
Module credits	12.00
Programmes	BSc Biotechnology BSc Culinary Science BSc Food Science BSc Genetics BSc Microbiology BSc Plant Science BSc Zoology
Prerequisites	MBY 251
Contact time	1 practical per week, 2 lectures per week
Language of tuition	Module is presented in English
Department	Microbiology and Plant Pathology
Period of presentation	Semester 2

Module content

Primary sources of microorganisms in food. Factors affecting the growth and survival of microorganisms in food. Microbial quality, spoilage and safety of food. Different organisms involved, their isolation, screening and detection. Conventional approaches, alternative methods rapid methods. Food fermentations: fermentation types, principles and organisms involved.

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.
