



University of Pretoria Yearbook 2022

Food microbiology 262 (MBY 262)

Qualification	Undergraduate
Faculty	Faculty of Natural and Agricultural Sciences
Module credits	12.00
NQF Level	06
Programmes	BSc (Biochemistry) BSc (Biotechnology) BSc (Culinary Science) BSc (Food Science) BSc (Genetics) BSc (Human Physiology) BSc (Microbiology) BSc (Plant Science) BSc (Zoology)
Prerequisites	MBY 251 GS.
Contact time	1 practical per week, 2 lectures per week
Language of tuition	Module is presented in English
Department	Biochemistry, Genetics and Microbiology
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.

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