

# University of Pretoria Yearbook 2016

## Food microbiology 262 (MBY 262)

<b>Qualification</b>	Undergraduate
<b>Faculty</b>	<a href="#">Faculty of Natural and Agricultural Sciences</a>
<b>Module credits</b>	12.00
<b>Programmes</b>	<a href="#">BSc Biochemistry</a> <a href="#">BSc Biological Sciences</a> <a href="#">BSc Biotechnology</a> <a href="#">BSc Entomology</a> <a href="#">BSc Food Management (4 years)</a> <a href="#">BSc Food Science</a> <a href="#">BSc Genetics</a> <a href="#">BSc Human Physiology</a> <a href="#">BSc Medical Sciences</a> <a href="#">BSc Microbiology</a> <a href="#">BSc Plant Science</a> <a href="#">BSc Zoology</a> <a href="#">BScAgric Food Science and Technology</a>
<b>Prerequisites</b>	MBY 251
<b>Contact time</b>	2 lectures per week, 1 practical per week
<b>Language of tuition</b>	English
<b>Academic organisation</b>	Microbiology and Plant Path
<b>Period of presentation</b>	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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