



University of Pretoria Yearbook 2019

Food microbiology 262 (MBY 262)

Qualification	Undergraduate
Faculty	Faculty of Natural and Agricultural Sciences
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.
Module credits	12.00
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 or permission from HOD.
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

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