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# University of Pretoria Yearbook 2019

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## 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 Biotechnology</a> <a href="#">BSc Culinary Science</a> <a href="#">BSc Food Science</a> <a href="#">BSc Genetics</a> <a href="#">BSc Human Physiology</a> <a href="#">BSc Microbiology</a> <a href="#">BSc Plant Science</a> <a href="#">BSc Zoology</a>
<b>Prerequisites</b>	MBY 251 or permission from HOD.
<b>Contact time</b>	1 practical per week, 2 lectures per week
<b>Language of tuition</b>	Module is presented in English
<b>Department</b>	Biochemistry, Genetics and Microbiology
<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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