

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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