SCHEDULE
Food Microbiology, Spring Semester
11:400:423
Tuesday and Thursday 2:15 – 3:35
Food Science, Room 101

2. Classification of Food-Associated Microorganisms. Factors Affecting Microbial Growth.
3. Microorganisms Involved in Fermentation: Dairy.
5. Probiotics: Health-Promoting Microorganisms.
6. Food Spoilage Microorganisms. Quiz #1 (Sessions 1-5).
11. Foodborne illness: Intoxications – Staphylococcus aureus, Clostridium botulinum, Bacillus cereus. Quiz #2 (Sessions 6-10).
13. Emerging Foodborne Pathogens and Topics of Current Interest.
14. Semi-Final Exam (Sessions 1-12).
15. Control of Microorganisms in Food - Physical Removal and Sanitation.
17. Low Water Activity and Preservation by Drying.
20. Food Preservatives of Natural Origin – Bacteriocins and Bacteriophages.
22. Hurdle Technology as Innovative Approach in Food Preservation.
25. In-Class Presentation and Work on Home Assignment.
26. Food Processing by the Enzymes of Microbial Origin. Home Assignment.
27. In-Class Presentations.
28. In-Class Evaluations and Topics of Current Interest.
29. In-Class Presentations.
30. Final Exam.