

Course syllabus

Livsmedelsmikrobiologi Food Microbiology

KMBF05, 7,5 credits, G2 (First Cycle)

Valid for: 2023/24

Faculty: Faculty of Engineering, LTH

Decided by: PLED B/K

Date of Decision: 2023-04-18

General Information

Main field: Food Technology and Nutrition.

Compulsory for: B4-lm, MLIV1

Language of instruction: The course will be given in English

Aim

The aim of the course is to give the students the essence of modern food microbiology through using relevant examples from the food industry.

Learning outcomes

Knowledge and understanding

For a passing grade the student must

- be familiar with microbial agents of foodborne illness.
- comprehend the principles of fermented foods, food preservation, food spoilage and microbiological examination of foods.

Competences and skills

For a passing grade the student must

- obtain the skills to perform microbiological food examination and food fermentation.

Judgement and approach

For a passing grade the student must

- write a critical report based on scientific papers and orally present the material.

Contents

The course covers the following themes; growth and survival of microorganisms in foods, preservation, food spoilage, food pathogens, fermented foods, genetically modified organisms, and rapid detection methods.

Examination details

Grading scale: TH - (U,3,4,5) - (Fail, Three, Four, Five)

Assessment: Written examination and written reports. An oral presentation based on a literature study is included in the assessment.

The examiner, in consultation with Disability Support Services, may deviate from the regular form of examination in order to provide a permanently disabled student with a form of examination equivalent to that of a student without a disability.

Admission

Admission requirements:

- KBK011 Biochemistry or KBKA10 Biochemistry or KBKF15 Biochemistry or KMB060 Microbiology or KMBA01 Microbiology

The number of participants is limited to: No

The course overlaps following course/s: KMB023

Reading list

- Adams, M.R., Moss, M.O. and McClure P.J.: Food Microbiology, , Fourth Edition. The Royal Society of Chemistry, 2016, ISBN: 978-1-84973-960-3.
- Laboratory manual.

Contact and other information

Course coordinator: Dr. Catherine Paul, catherine.paul@tmb.lth.se

Teacher: Ed van Niel, ed.van_niel@tmb.lth.se

Teacher: Magnus Carlquist, magnus.carlquist@tmb.lth.se

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