

Course syllabus

Livsmedlens mikrobiologiska kvalitet Food Microbiological Quality

YTHF35, 7,5 credits, G2 (First Cycle)

Valid for: 2023/24

Faculty: Faculty of Engineering, LTH

Decided by: PLED LIV

Date of Decision: 2023-04-17

General Information

Main field: Food Science.

Compulsory for: KLMT1

Language of instruction: The course will be given in Swedish

Aim

The aim is to implement the knowledge about microorganisms in food and give the students opportunity to carry out an HACCP-analysis. Food safety work in food industry is highlighted by lectures and by a project work. A further aim of the course is to give knowledge about public food control and legislation on food safety.

Learning outcomes

Knowledge and understanding

For a passing grade the student must

- have knowledge about pathogenic bacteria that can be present in food
- have knowledge of vermins and pests, industrial cleaning, and quality systems
- be acquainted with laws and regulations on food safety and public control
- be able to design a control programme for a limited food production activity, based on HACCP-principles
- be able to carry out a study with the purpose of safe food production

Competences and skills

For a passing grade the student must

- be able to do and present a project.

Contents

Areas of food poisoning, hygiene and control programmes (including development of a HACCP analysis) are considered in the course. The course also includes quality control programs, legislation concerning food safety and public control in the food chain. Different sustainability perspectives are discussed based on the aspects that the course deals with. A project about food safety is included in the course.

The course is a progression from YTHA73.

Examination details

Grading scale: UG - (U,G) - (Fail, Pass)

Assessment: Project, seminar assignments, oral presentation, attendance at guest lectures.

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.

Parts

Code: 0121. **Name:** Report, Food Safety.

Credits: 4. **Grading scale:** UG. **Assessment:** Approved project group assignment. **Contents:** Presence at laboratory sessions and seminars as well as oral and written project assignment.

Code: 0221. **Name:** Assignment 1.

Credits: 1. **Grading scale:** UG. **Assessment:** Active participation in group work and approved oral presentation. **Contents:** Hazard analysis.

Code: 0321. **Name:** Assignment 2.

Credits: 1. **Grading scale:** UG. **Assessment:** Active participation in lecture and practice of oral communication. **Contents:** Practice in oral presentation.

Code: 0421. **Name:** Assignment 3.

Credits: 1. **Grading scale:** UG. **Assessment:** Active participation in discussion and approved presentation of answers. **Contents:** Food law.

Code: 0521. **Name:** Assignment 4.

Credits: 0,5. **Grading scale:** UG. **Assessment:** Attendance at guest lectures. **Contents:** Attendance at guest lectures.

Admission

Assumed prior knowledge: YTHA71 Food Chemistry I and YTHA73 Food Microbiological Bases

The number of participants is limited to: No

The course overlaps following course/s: YTHA65, YTHA68

Reading list

- Thougard m fl: Grundläggande mikrobiologi med livsmedelsapplikationer. Studentlitteratur, 2007, ISBN: 978-91-44-00656-7.
- Israelsson T: Offentlig kontroll enligt Livsmedelslagen. Studentlitteratur, 2012, ISBN: 978-91-44-08378-0.

Contact and other information

Course coordinator: Åsa Håkansson, asa.hakansson@food.lth.se

Course homepage: <https://www.ple.lth.se/en/>

Further information: Laboratory works, group exercises, project work, study visits, lectures by visitors are compulsory. In case of legal impediment the student could accomplish an individual task with equivalent content.