Sveriges lantbruksuniversitet
Swedish University of Agricultural Sciences

Syllabus

BI1159.3 Food microbiology, 10.0 credits

Food microbiology

The course is given Agriculture Programme - Food (270 hec), Food & Health - Bachelor´s Programme and Food Science - Bachelor´s Programme and as course independent of study programme

Syllabus discontinued 14 March 2022

Version 3 in Slukurs. Corresponds to version 4 and 5 in Ladok

Syllabus approved

21 January 2015

The version applies to students admitted from spring 2015

The version is not a module version

Subjects

Biology/Food science

Education cycle

First cycle

Modules

Title	Code	Credits
Single module	0301	10.0

Advanced study in the main field

First cycle, at least 60 credits from first-cycle courses as entry requirements (G2F)

Grading scale

5:Pass with Distinction, 4:Pass with Credit, 3:Pass, U:Fail
The requirements for attaining different grades are described in the course assessment criteria which are contained in a supplement to the course syllabus. Current information on assessment criteria shall be made available at the start of the course.

Language

English

Prior knowledge

The equivalent of 60 credits in Biology including 5 credits in Biochemistry and 5 credits in Cellbiology and 5 credits of Microbiology alternative 60 credits Food Science and 5 credits in Biochemistry, 5 credits in Cellbiology and 5 credits in Microbiology.

Objectives

The course aims at giving a deeper knowledge on the positive and negative impact on foodstuff of microorganisms. Training to perform microbiological analyses and to evaluate and communicate the corresponding results is a considerable part of the course.

After completion of the course students are expected to be able to:
- describe and summarize ecology, physiology and taxonomy for microorganisms relevant to production and handling of foodstuff
- describe and exemplify the importance of the chemical and physical characteristics of raw material and foodstuff for the growth and activity of microorganisms
- describe and explain the spoiling and pathogenic activities of foodborne microorganisms and strategies to prevent these
- describe and explain the role of microorganisms in food production
- independently use and evaluate microbiological methodology and interpret the corresponding results

Content

Lectures, compulsory laboratory practicals and group exercises will consider:
- the interaction between foodstuff and microorganisms

- foodstuff as substrate and environment
- storage methods
- spoilage of foodstuff
- microorganisms that are used in food production
- ecology and physiology of pathogenic bacteria in foodstuff
- methodology for isolation and identification of microorganisms

Formats and requirements for examination

Passed written exam. Approved participation in laboratory practicals with written and oral reports. Approved individual and group projects.

- If the student fails a test, the examiner may give the student a supplementary assignment, provided this is possible and there is reason to do so.
- If the student has been granted special educational support because of a disability, the examiner has the right to offer the student an adapted test, or provide an alternative assessment.
- If changes are made to this course syllabus, or if the course is closed, SLU shall decide on transitional rules for examination of students admitted under this syllabus but who have not yet passed the course.
- For the examination of a degree project (independent project), the examiner may also allow the student to add supplemental information after the deadline. For more information on this, please refer to the regulations for education at Bachelor's and Master's level.

Transitional regulations

• Exams: At least three retake sessions (renewed exams) must be offered within two years of the decision to cancel the course.
• Compulsory elements: At least one opportunity for a retake session must be offered within two years of the decision to cancel the course.

Additional information

- The right to take part in teaching and/or supervision only applies to the course date to which the student has been admitted and registered on.
- If there are special reasons, the student may take part in course components that require compulsory attendance at a later date. For more information on

this, please refer to the regulations for education at Bachelor's and Master's level.

Responsible department

Department of Molecular Sciences

Supplementary Information

Finalized by: Programnämnden för utbildning inom naturresurser och jordbruk (PN - NJ)
Biology Area: Microbiology