

Planning and Quality Assurance Affairs

Form (A)

Course Specifications

General Information

Course name	Food Microbiology
Course number	BIOL3315
Faculty	
Department	
Course type	Major Needs
Course level	3
Credit hours (theoretical)	3
Credit hours (practical)	0
Course Prerequisites	

Course Objectives

1 - Studying food as a substrate for microorganisms

Intended Learning Outcomes

Knowledge and Understanding	* Know Microorganism important in food microbiology
	* Know general principles underlying spoilage, Food borne illness microbial

Course Contents

1 - Food as a substrate for microorganisms
2 - Microorganism important in food microbiology
3 - General principles underlying spoilage
4 - Microbiology of milk and milk products
5 - Microbiology of meat and meat products
6 - Microbiology cereal and cereal product
7 - Food borne illness microbial
8 - Food borne poisonings , infections and intoxications-non bacterial

Students Assessment

<u>Assessment Method</u>	<u>TIME</u>	<u>MARKS</u>
Assessments		30
Midterm Exam		30
Final Exam		40

Books and References

Essential books	Food Microbiology 4th ed. William C. Frazier, Dennis C. westhoff
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