

Planning and Quality Assurance Affairs

Form (A)

Course Specifications

General Information

Course name	Food Water Microbiology
Course number	BIOL4331
Faculty	
Department	
Course type	Major Needs
Course level	4
Credit hours (theoretical)	2
Credit hours (practical)	1
Course Prerequisites	

Course Objectives

1 - Food as a substrate for microorganisms, Microorganism important in food microbiology, General principles underlying spoilage, Food borne illness microbial Water microbiology: Aquatic microorganisms, water treatment
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Intended Learning Outcomes

Knowledge and Understanding	* Understanding the distribution and effects of microorganisms in food and water
Intellectual Skills	* Distinguish between the different microorganisms in different food and water products.

Course Contents

1 - Food as a substrate for microorganisms I
2 - Food as a substrate for microorganisms II
3 - Microorganism important in food microbiology
4 - General principles underlying spoilage I
5 - General principles underlying spoilage II
6 - Microbiology of milk and milk products
7 - Microbiology of meat and meat products
8 - Microbiology cereal and cereal product
9 - Food borne diseases
10 - Food borne poisonings and infections
11 - Aquatic microorganisms
12 - Drinking water treatment

Teaching and Learning Methods

1 - Lectures
2 - Revision and Discussion sections
3 - Student presentation
4 - Exams

Students Assessment

<u>Assessment Method</u>	<u>TIME</u>	<u>MARKS</u>
First hour exam	60minutes	20
Second hour exam	60minutes	20
Presentations		10
Final Exam	120minutes	50

Books and References

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