Food Microbiology
Course code: ONPS2374

Description
This course is designed to extend the students knowledge and understanding of the attributes of micro-organisms and the applications of modern techniques and food safety in the applied science area of food microbiology. It will develop an advanced understanding of the microbiology of food and food-borne diseases and food spoilage and modern microbial analysis techniques. It will also introduce students to the applications of micro-organisms in the fermentative production of foods.

Materials supplied
All relevant course materials are included.

Materials to bring
Pen/pencil and notebook.

Award
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