Module title: Microbiology of Food and Hygiene for Food Chemistry Students
Abbreviation: 03-LMC-HYG-092-m01

Module coordinator: Institute of Hygiene and Microbiology
Module offered by: Faculty of Medicine

ECTS: 5
Method of grading: numerical grade
Duration: 1 semester
Module level: undergraduate

Contents:
The students will gain knowledge on food-related topics of hygiene and microbiology. This includes relevant, food-contaminating microorganisms and the infections/diseases they provoke; antimicrobial drugs/substances; hygiene management, food decay.

Intended learning outcomes:
Students gain knowledge on food microbiology and hygiene: fundamentals of microbial systematics, morphology, cytology and physiology; knowledge on the role of pathogens (microorganisms, toxin producers, viruses, prions, parasites) for food chemistry and food technology (decay, intoxications, analytical microbiology, biotechnology); knowledge on the diagnosis and cultivation of microorganisms; knowledge on microbial inactivation (disinfection, sterilisation); fundamentals of the pathogenesis of important human pathogens and clinical consequences of microbial infection; fundamentals of medically relevant antiinfectives and the development of drug resistances.

Courses:
V + P (no information on SWS (weekly contact hours) and course language available)

Method of assessment:
written examination (approx. 60 minutes)

Allocation of places:
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Additional information:
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Referred to in LPO I (examination regulations for teaching-degree programmes)
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Module appears in:
Bachelor’ degree (1 major) Food Chemistry (2009)