

Module title		Abbreviation
Microbiology of Food and Hygiene for Food Chemistry Students		03-LMC-HYG-152-m01
Module coordinator		Module offered by
Institute of Hygiene and Microbiology		Faculty of Medicine
ECTS	Method of grading	Only after succ. compl. of module(s)
5	numerical grade	--
Duration	Module level	Other prerequisites
1 semester	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 (type, number of weekly contact hours, language – if other than German)		
V (2) + P (2)		
Method of assessment (type, scope, language – if other than German, examination offered – if not every semester, information on whether module is creditable for bonus)		
a) written examination (60 to 120 minutes) or b) oral examination of one candidate each (approx. 20 minutes) or c) oral examination in groups (groups of 2, approx. 30 minutes total)		
Allocation of places		
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Additional information		
Pursuant to Section 2 Subsection 2 Sentence 2 Verordnung über die Ausbildung und Prüfung der Staatlich geprüften Lebensmittelchemikerinnen und Lebensmittelchemiker (Regulation on the training and examination of state-certified food chemists, APOLmCh) in conjunction with No. II 2. Letter f) and No. II 1. Letter b) of Annex 1 of APOLmCh and No. 4 of Annex 3 of APOLmCh.		
Workload		
150 h		
Teaching cycle		
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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 (2015) Bachelor' degree (1 major) Food Chemistry (2016) Bachelor' degree (1 major) Food Chemistry (2019) Bachelor' degree (1 major) Food Chemistry (2021)		