Overview

This is a lecture-laboratory course that introduces the basic concepts of food microbiology, covering the ecology, biochemistry, isolation, enumeration and identification of bacteria, yeasts, fungi and viruses associated with foods and beverages. Food spoilage: specific food microorganism associations; taxonomy and biochemistry of major spoilage species; chemical and physical changes to food properties; spoilage of specific commodities. Foodborne microbial disease: foods as vectors of disease and food poisoning; statistics and epidemiology; ecology and taxonomy of foodborne pathogenic microorganisms; control and prevention by hygiene, microbiological standards and legislation. Food fermentation: microbial ecology and biochemistry of fermentations; fermentations of alcoholic beverages, bakery products, dairy products, meats, vegetables, cocoa beans, soy sauce; production of food ingredients and processing aids by fermentation. Microbiological examination of foods: sample preparation and sampling plans; sublethal injury; standard methods for determination of total plate counts, indicator organisms, foodborne pathogenic species, principal spoilage species. Microbiological quality assurance: specifications and standards; decision criteria; hazard analysis and critical control point (HACCP) concept; cleaning and sanitation.

Having taken MICR2011 Microbiology 1 will give additional meaning to FOOD2320 and enable greater depth of knowledge. Students who have not taken MICR2011 can still enrol in FOOD3220 and will still be able to successfully complete the course.
Faculty
Faculty of Engineering

School
School of Chemical Engineering

Study Level
Undergraduate

Offering Terms
Term 3

Campus
Kensington

Delivery Mode
Fully on-site

Indicative contact hours
7

Timetable
Visit timetable website for details
Conditions for Enrolment

Prerequisite: MICR2011
Equivalent Courses

FOOD8320 6 UOC
Food Microbiology
Course Outline

To access course outline, please visit:

FOOD2320 Course Outline
Fees

Commonwealth Supported Students $1191
Domestic Students $5970
International Students $5970

DISCLAIMER
Please note that the University reserves the right to vary student fees in line with relevant legislation. This fee information is provided as a guide and more specific information about fees, including fee policy, can be found on the fee website.

For advice about fees for courses with a fee displayed as "Not Applicable", including some Work Experience and UNSW Canberra at ADFA courses, please contact the relevant Faculty. Fees for courses delivered through UNSW Global are published and charged by UNSW Global and thus appear as "Not Applicable" on this site.

Where a Commonwealth Supported Students fee is displayed, it does not guarantee such places are available.
Pre-2019 Handbook Editions

Access past handbook editions (2018 and prior)
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Authorised by Deputy Vice-Chancellor (Academic)
CRICOS Provider Code 00098G
ABN: 57 195 873 179