

Jordan University of Science and Technology
Faculty of Vet. Medicine
Department of Pathology and Animal Health

Course Information	
Course Title	Food Microbiology
Course Number	VM 773
Prerequisites	General Microbiology
Course Website	NA
Instructor	Prof. Akram R. Alaboudi
Office Location	C1 L5
Office Phone	22069
Office Hours	By appointment
E-mail	akrrish@just.edu.jo
Teaching Assistant	
Course Description	
This is an advanced course in food microbiology , covering sources and growth of miroorgamsms in foods that include food-borne pathogens The course also investigate factors affecting microbial growth in food and techniques that are in use to control this growth The course give details on the quality control system like HACCP and GMP so as on microbiological standard and criteria..	

Text Book	
Title	Modem food Microbiology
Author(s)	James M. Jay
Publisher	Chapman & Hall
Year	2002
Edition	6th.
Book Website	NA
References	Essentials in Food Microbiology by Garbutt,J (1997)

Assessment Policy		
Assessment Type	Expected Due Date	Weight
First Exam	TBA	20
Second Exam	TBA	20
Final Exam	TBA	50
Assignments	TBA	10

Course Objectives	weight
1.To develop knowledge on common microorganisms encountered in food	20%
2.Food factors that contribute to presence and growth of M/O	25%
3. Principles of controlling the presence of M/O in food	15%
4.The common food -borne pathogens	20%
5.Introduce the hygienic standards and microbiological criteria for food	10%
6. Shade lights on food- borne diseases	10%

Teaching & Learning Methods	
1. Class lecture, lecture notes and assignment are planned to achieve class objectives.	
2. There will be one lecture (2 Hrs) per week	
3. The lecture style will be more like discussion panel rather than traditional lecture	
4. The course include presentation by student on different chosen aspects of food microbiology.	
5. Participation in the class is required through questioning and discussion.	
6. you are responsible for all materials covered in the class.	

Learning Outcomes: Upon successful completion of this course, students will be able to

- Being familiar with the most common food contaminant.
- Draw conclusion on microbiological findings.
- Learning principles of techniques applied in food preservation
- Contribute to microbiological local standards or criteria through suggestion or interpretation of data.

Useful Resources
Microbiological Ecology vol. I, ICMSF. 1980

Course Content		
Week	Topics	Chapter in Text (handouts)
1	Sources of M/O in foods	part 11, Jay
2	Common food -borne microorganisms	part 11, Jay
3-4	Intrinsic & extrinsic factors that effect microbial growth	chap 6 , Garbutt
5-9	Food preservation (chemicals, radiation, low temp. ,high temp.).	chap 1-10, ICMSF
10	Microbial criteria	part 11, Jay
11	HACCP system	chap11, Garbutt
12-15	Food -bore diseases	chap 9, Garbutt

Additional Notes	
Assignments	A power point presentation of a related topic.
Exams	Assays type questions and discussion.
Cheating	Applying University Regulation .
Attendance	Missing lectures by more than 10% affects your grade negatively
Workload	up to students
Graded Exams	Can be discussed with lecturer upon request on individual basis
Participation	Participation in discussions and contribution or generating ideas are expected and encouraged.
Laboratory	Notes on common modern techniques and their applications nin food are discussed and applied
Projects	Full term paper to be handed on topics related to food-borne pathogens