



Course Name: Bachelor of Science

Discipline : Microbiology

(For those who join in 2015 and after)

Self Learning Course:

Subject	Credit	Ext =Tot	Subject Code
Food Quality Analysis	5	100 = 100	U1MBSL1

Food Quality Analysis

CREDIT : 5

SUBJECT CODE: U1MBSL1

TOTAL MARKS: 100

Objectives:

To gain knowledge about the extrinsic and intrinsic parameters that affect food products.

Unit 1

Fundamentals of Food Microbiology – Types of Food sources - Food Contamination and spoilage

Unit 2

Foodborne Diseases and Beneficial Roles of Microorganisms

Unit 3

Analytical techniques in Microbiology - General techniques to diagnose food borne microorganisms.

Unit 4

Contamination, Preservation and Spoilage of Milk and Milk products- Quality testing of Milk: Dye reduction test.

Unit 5

Contamination, Preservation and Spoilage of Meat and Fish products.

References

1. Adams MR & Moss MO. Food Microbiology, New age international (P) Ltd publications, London
2. Frazier WC & Westhoff DC, Food Microbiology 5th edition, McGraw Hill publications, New York.