



**Course Name : Bachelor of Science**

**Discipline : Microbiology**

**(Those who join in 2015 and after)**

**Self-Learning Course:**

Subject	Credit	Ext =Tot	Subject Code
Food Quality Analysis	5	100 = 100	U1MBSL51

### **Self-learning**

#### **Food Quality Analysis**

**CREDIT : 5**

**SUBJECT CODE: U1MBSL51**

**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 5<sup>th</sup> edition, McGraw Hill publications, New York.