



Course catalogue

UKBH II-IZ08 Food Microbiology

Programme	Food safety and Quality management
Level	Master's programme
Academic year	I year
Semester	Spring Semester
ECTS credits	6 credits
Lecturers	Ass. Prof. Tatjana Blazhevaska, PhD Ass. Prof. Marija Menkinoska, PhD
Language	Macedonian
Objective	Expanding of the students' knowledge about the role of microorganisms in food microbiology
Content	<p>Main groups of microorganisms food breakers. Determination and identification of the microorganisms in food. Abiotic factors and their impact on the growth and development of microorganisms. Sphrophiic and parasitic strains of bacteria, yeasts and molds. Microbial growth and control.</p> <p>Positive effects of microorganisms in the food industry. The role of the microorganisms in the production of fermented food products; specific product features. New generations of probiotics and prebiotics. Application of starter cultures in the production of fermented foods.</p> <p>Food intoxications. Food-related infections and toxicities. New and emergent pathogens in food. Indicators of pathogenic bacteria.</p>
Learning materials	Excerpts from the primary literature will be used during classes and published on the website.