MCB 312 Food Microbiology 3 Units

Department of Biological Sciences

Covenant University
1. MCB312
1.1. MCB 312 Food Microbiology 3 Units

Survey of microorganisms in food (processed and unprocessed). Intrinsic and extrinsic properties of food that affect microbial survival and growth. Application of microorganisms in food production. Food quality and control safety. HACCP system: use in controlling microbiological hazards in industrial processing of food. Food spoilage and preservation. Fermented Nigeria foods and probiotics. Epidemiology of important food borne pathogens.