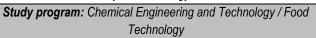
## 18 by/ic E

## **UNIVERSITY OF EAST SARAJEVO**

Faculty of Technology Zvornik





82		Technology									
NS 4.5873 40 138		Cycle I III year of study						15 15 10 NE			
Course title		FOOD MI	CROBIOLO(	GY 2							
Department		Departme	nt of Food T	echnology - F	aculty	of Technology	Zvornik				
Course code			Status			Semester		ECTS			
TF-1-1-HIT-04-1-103-6-7-3-3			Obligatory			VI		5			
Teacher Dragan Vujadino			ović, PhD, Associate Professor								
Teaching	Ves	Vesna Gojković Cvjetković, PhD, Assistant Professor									
assistant	1 100			1 112, 7 10010101				1 2			
teaching hours / teaching load (pe			er week)	r week) Individual workload (in hours				Student workload coefficient So			
Р	ΑV		LV	Р		AV	LV	So			
2	0		2	45		0	45	1.50			
total workload (in hours, the			,	,				,			
2 * 15 + 0 * 15 + 2 * 15 = 60 h											
	Total workload of the course (teaching + student): 60 + 90 = 150 hours per semester  After finishing the course, students will be able to:										
Learning outcomes	3. u 4. d 5. ic 6. d 7. e	survival and growth of microorganisms;  3. understand the occurrence of spoilage of food products of animal and plant origin;  4. distinguish pathogens from non-pathogenic microorganisms in food by isolation and Identification procedures;  5. identify sources and determine pathogens as well as microorganisms that cause food spoilage;  6. describe methods of protection of foodstuffs from microbiological spoilage;  7. establish corrective procedures for the control of pathogenic microorganisms and microflora of food products.									
Prerequisites											
Teaching methods	s Lectures, laboratory exercises										
Syllabus outline per week	2. M f 3. C a etc. 3. M t 4. S f 5. M	<ol> <li>Microbiological diseases originating from food: intoxications, mycotoxicosis, toxicoinfections, infections.</li> <li>Suppression of microbiological spoilage - principles and methods of protection. Natural protection of food from microbiological spoilage.</li> <li>Microbiological indicators of food quality and safety, standards.</li> <li>Microbiological spoilage of basic groups of food products. Microbiology of drinking water.</li> </ol>									
		7. Microbiology of fermented foods, milk and dairy products.									

10. Microbiology of poultry, eggs and egg products. Microbiology of fish and seafood.

9. Microbiology of meat and meat products.

- 11. Microbiology of fruits and vegetables.
- 12. Microbiology of spices, oilseeds and cereals.
- 13. Microbiology of canned foods.
- 14. Application of starter cultures in food production.
- 15. Mycotoxicogenic molds and mycotoxins in food products.

		Required literature		_					
Author / s		Title of publication, publisher	Year	Pag	jes (from-to)				
Duraković S., De	laš F.,	Modern food microbiology - book one. University	2002	002 1-450					
Stilinović B., Dural	ković L.	textbook (ed. S. Duraković). Kugler d.o.o., Zagreb.							
Duraković S., Delaš F.,		Modern food microbiology - book two. University	2002	2002 1-400					
Duraković L		textbook (ed. S. Duraković). Kugler d.o.o., Zagreb.	greb.						
Sanchias, AV, Allaert, VC, As-		Practicum in Food Microbiology, University of Lleida,	University of Lleida, 2001		1 -113				
Almenar, I. VI., Sala, MN,		Catalonia-Spain, University of Banja Luka, University of							
Torres, GM		Tuzla							
		Additional literature							
Author / s		Publication title, publisher		Pag	Pages (from-to)				
Microbes. Info		http://www.microbes.info/resources/General%20Microbi	_		-				
		ology/							
Fernandes, R.		Microbiology handbook, Fish and seafood,			1-270				
		Leatherhead Food International Ltd and Royal Society	2009						
		of Chemistry, UK							
Roberts, D., Greenwood, M.		Practical Food Microbiology, third edition, Blackwell	2003		1-290				
		Publishing Ltd, USA	2000						
		Type of student work evaluation		Grade	Percentage				
				points	. croomingo				
	Pre-examination obligations								
Obligations, forms		Attendance at lectures / exe		6	6%				
of knowledge		Mid-term test (Colloqui	20	20%					
assessment and		Mid-term test (Colloqui	20	20%					
grading		Laboratory exe	24	24%					
	Final exam								
		Final exam	30	30%					
	TOTAL		100	100%					
Website	www.tfzv.tfzv.ues.rs.ba								
date	2023								