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|  **UNIVERSITY OF NIŠ** |
| **Course Unit Descriptor** | **Faculty** | FACULTY OF TECHNOLOGY LESKOVAC |
| **GENERAL INFORMATION** |
| Study program  | Food technology and biotechnology |
| Study Module (if applicable) | Food technology module, Biotechnology module |
| Course title | Food microbiology |
| Level of study | XBachelor ☐ Master’s ☐ Doctoral |
| Type of course | ☐ Obligatory X Elective |
| Semester  | ☐ Autumn X Spring |
| Year of study  | II |
| Number of ECTS allocated | 5 |
| Name of lecturer/lecturers | Dragiša Savić |
| Teaching mode | X Lectures ☐Group tutorials ☐ Individual tutorialsX Laboratory work ☐ Project work X Seminar☐Distance learning ☐ Blended learning ☐ Other |
| **PURPOSE AND OVERVIEW (max. 5 sentences)** |
| *Theoretical and practical introduction to the role of microorganisms in the production, storage and spolilage of foodstuffs. The course enables better and complete understanding of the application of microorganisms in food production, and in particular their role in maintaining the quality and spoilage prevention of food.* |
| **SYLLABUS (brief outline and summary of topics, max. 10 sentences)** |
| **Food properties relevant for microbial growth, The significance and origin of microorganisms in food, Natural microbial populations in food, Microbial growth in the food, Microorganisms of fermented foods, Intestinal beneficial bacteria, Biopreservatives, Foodborne pathogens, Food spoilage, Sanitation, Control the growth of microorganisms in food** |
| **LANGUAGE OF INSTRUCTION** |
| X Serbian (complete course) ☐ English (complete course) ☐ Other \_\_\_\_\_\_\_\_\_\_\_\_\_ (complete course)☐Serbian with English mentoring ☐Serbian with other mentoring \_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| **ASSESSMENT METHODS AND CRITERIA** |
| **Pre exam duties** | **Points** | **Final exam** | **points** |
| **Activity during lectures** | **10** | **Written examination** | **20** |
| **Practical teaching** | **10** | **Oral examination** | **30** |
| **Teaching colloquia** | **30** | **OVERALL SUM** | **100** |
| **\*Final examination mark is formed in accordance with the Institutional documents** |