

<b>Study program:</b> Management of food technology and gastronomy			
<b>Course name:</b> Food microbiology			
<b>Professor:</b> Dragiša S. Savić Bojana S. Danilović, PhD			
<b>Subject status:</b> compulsory course			
<b>ECTS:</b> 4			
<b>Requirements:</b> no requirements			
<b>Aim of the course:</b> The aim of the course is to, from both theoretical and practical angle, familiarize students with the role of microorganism in production, preservation and spoilage of food.			
<b>Outcome of the course</b> After successfully completing the course students will have gained knowledge on the usage of microorganism in production of food, especially on their role in maintenance of quality and food spoilage.			
<b>Content of the course</b> <i>Theoretical lectures</i> Food properties important for microbial growth; The significance and origin of microorganisms in food; Natural microbial food population; Types of microbial growth in food; Fermented food microorganisms; Fermented food; Beneficial intestinal bacteria; Bioconservants; Different types of disease caused by food microorganism; Microorganisms as indicators of food spoilage; Food spoilage; Sanitation; Control of the growth of microorganisms in food. <i>Practical course work</i> Determining the number of microorganisms; Isolation of microorganism in food; Depuration of isolated microorganisms; The process of obtaining pure microorganism culture; Determining enzyme activity of microorganisms; Starter cultures; The use of starters for obtaining fermented food; Determining probiotic properties of lactobacillus; Determining the properties of coliform bacteria; Detecting the presence of fecal microorganisms; Detecting the presence of saprogenic microorganisms; Detecting the presence of thermophilic microorganisms; Determining the presence of sulfite reducing clostridia; Detecting mycotoxin.			
<b>Literature</b> <ul style="list-style-type: none"> <li>• Жакула, Р. <i>Микробиологија хране</i>, Технолошки факултет, Нови Сад, 1980.</li> <li>• Шкрињар, М. <i>Микробиолошка контрола животних намирница</i>, Технолошки факултет, Нови Сад, 2001.</li> </ul>			
<b>Total number of active teaching classes</b>		<b>Lectures: 15</b>	<b>Practical course work: 30</b>
<b>Teaching methods</b> Lectures; practical course work, presentations of good examples of professional practice, case studies, preparation and presentation of term papers.			
<b>Evaluation (maximum points 100)</b>			
<b>Pre-exam activities</b>	Points	<b>Final exam</b>	Points
active participation in lecture classes	<b>5</b>	Written exam	
active participation in practical course work	<b>5</b>	Oral exam	<b>45</b>
Colloquium	<b>30</b>	.....	
Term papers	<b>15</b>		