

<b>Module: SE9 Food-Microbiology, Hygiene and Regulatory Affairs of Food</b>		
<b>Exam:</b> SE9 Food-Microbiology, Hygiene and Regulatory Affairs of Food	<b>LV.-No.:</b>	<b>ECTS-Points:</b> 5 CP
<b>Recommended Semester:</b> 4th Semester	<b>Module:</b> Mandatory	<b>Language:</b> German and English
<b>Responsible lecturer:</b> Prof. Dr. Guido Ritter	<b>Cycle:</b> Summer Term	<b>Registration information:</b>
<b>Lecturer in charge:</b> Prof. Dr. Guido Ritter, Prof. Dr. Fritz Titgemeyer		
<b>Learning outcomes</b>	Students are able <ul style="list-style-type: none"> <li>• to describe the structure and objectives of national, european and international regulation of food</li> <li>• to research classify, examine and answer food regulation questions</li> <li>• to name the structure and mode of life of microorganisms</li> <li>• to evaluate aspects of pathogenicity and food safety</li> <li>• to explain microbiological processes in food</li> </ul>	
<b>Form of exam</b>	Module exam: See current examination date list and examination form list	
<b>Form of teaching</b>	<ul style="list-style-type: none"> <li>• Lecture</li> <li>• Seminar-like Lecture</li> </ul>	
<b>Course contents</b>	<ul style="list-style-type: none"> <li>• Development of German and European regulation of food</li> <li>• Structure, objectives and maxims of food regulation</li> <li>• Introduction to the concepts of Regulation of Food - National and European</li> <li>• European regulation of food: from the Green Paper to the White Paper and to the Basic Regulation (EC) No 178/2002</li> <li>• National Regulation: Food and Feed Code (LFGB)</li> <li>• Supranational Regulation: Codex alimentarius</li> <li>• Food inspection</li> <li>• Food labeling and additives regime</li> <li>• European directives of Novel Food, Health Claim, Organic Food, Hygiene</li> <li>• Basics of food microbiology, safety and hygiene</li> <li>• Function and structure of microorganisms</li> <li>• Food-pathogenic germs</li> <li>• Microorganisms in food (fermentation)</li> </ul>	
<b>Workload</b>	Presence (4 SWS): Preparation and Follow-up: Sum:	60 h 90 h 150 h
<b>Requirements</b>	None	
<b>Literature</b>	<ul style="list-style-type: none"> <li>• Current Food Regulation Collections</li> <li>• ZLR- Zeitschrift für das gesamte Lebensmittelrecht</li> <li>• Krämer, J., Prange, A., Lebensmittel-Mikrobiologie, UTB Verlag, Stuttgart</li> <li>• Keweloh, H., Hamdorf, J., Revermann, M., Mikroorganismen in Lebensmitteln, Pfanneberg, Haan (aktuellste Auflage)</li> <li>• Current publications</li> </ul>	