

Module: SL14 Food Safety and Biotechnology		
Exam: SL14 Food Safety and Biotechnology	LV.-No.:	ECTS-Points: 5 CP
Recommended Semester: 5th Semester	Module: Mandatory	Language: German and English
Responsible lecturer: Prof. Dr. Fritz Titgemeyer	Cycle: Winter Term	Registration information:
Lecturer in charge: Prof. Dr. Fritz Titgemeyer		
Learning outcomes	Students are able <ul style="list-style-type: none"> • to develop contents of English-language literature, • to professionally present scientific topics, • to autonomously plan, design, perform, evaluate, analyze, interpret and suggest proposals for further investigation, • to classify and relate occupational experience. 	
Form of exam	Module exam: See current examination date list and examination form list	
Form of teaching	<ul style="list-style-type: none"> • Seminaric Lecture (1,5 SWS) • Practical Training (1,5 SWS) • Excursion (1 SWS) 	
Course contents	<ul style="list-style-type: none"> • Current scientific publications • Visit to companies of the food industry • Analysis and diagnosis of food microbiology • Biochemical determination of microorganisms • Molecular determination of microorganisms • Independent conception and execution of experiments 	
Workload	Presence (2 SWS): Preparation and Follow-up: Sum:	60 h 90 h 150 h
Requirements	Basic knowledge of food microbiology and hygiene. Participation in the module SL9 – Food Microbiology and Hygiene	
Literature	<ul style="list-style-type: none"> • Krämer, J., Prange, A., Lebensmittel-Mikrobiologie, UTB Verlag, Stuttgart • Keweloh, H., Hamdorf, J., Revermann, M., Mikroorganismen in Lebensmitteln, Pfanneberg, Haan (aktuellste Auflage) • Paper of practical training • Scientific publications 	