

Module: SL9 Food Microbiology and Hygiene		
Exam: SL9 Food Microbiology and Hygiene	LV.-No.:	ECTS-Points: 5 CP
Recommended Semester: 4th Semester	Module: Mandatory	Language: German and English
Responsible lecturer: Prof. Dr. Fritz Titgemeyer	Cycle: Summer Term	Registration information:
Lecturer in charge: Prof. Dr. Fritz Titgemeyer, Dr. Heribert Keweloh, Dipl.- Oecotroph. Hedwig Schindler		
Learning outcomes	Students are able <ul style="list-style-type: none"> • to name the structure and mode of life of microorganisms • to evaluate aspects of pathogenicity and food safety • to explain microbiological processes in food • to name the basics of industrial hygiene • to implement theoretical knowledge of microbiology, food safety and hygiene practically • to examine and evaluate food microbiological data 	
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 (2 SWS) • Practical Training (2 SWS) 	
Course contents	<ul style="list-style-type: none"> • Basics of food microbiology, safety and hygiene • Function and structure of microorganisms • Food-pathogenic germs • Microorganisms in food (fermentation) • Identification and determination of microorganisms • Microscopy • Practical personal hygiene and airborne germ measurement • Hygiene inspections with microbiological analysis • Microbiological quality of various foods • Assessment of the merchantability of food • Reference values DGHM 	
Workload	Presence (2 SWS): Preparation and Follow-up: Sum:	60 h 90 h 150 h
Requirements	None	
Literature	<ul style="list-style-type: none"> • Current Food Law Collections • ZLR- Zeitschrift für das gesamte Lebensmittelrecht • Krämer, J., Prange, A., Lebensmittel-Mikrobiologie, UTB Verlag, Stuttgart • Keweloh, H., Hamdorf, J., Revermann, M., Mikroorganismen in Lebensmitteln, Pfanneberg, Haan (aktuellste Auflage) • Current publications 	