



**DEPARTMENT OF AGRICULTURE**  
**SCHOOL OF AGRICULTURAL SCIENCES**

### **Food Microbiology**

The "Food Microbiology" course aims to train students in matters of classification of food microorganisms, assessment of microbial risks in food, most common sources of microbes in food, methods of processing plant-based products using microbial cultures and food hygiene and safety. After the successful completion of the course, students will be able to know the microbial groups found in food, the positive and negative effects of microbial populations, food processing techniques using microorganisms and the critical factors that affect the hygiene and safety of food.