

1. GENERAL INFORMATION			
1.1. Course teacher	PhD. Frane Delaš, Full Professor	1.6. Year of Study	2./4. (FT; N) 3./6. (BT)
1.2. Course title	Food Microbiology	1.7. Number of ECTS	5
1.3. Associates	PhD. Ksenija Markov, Associate Professor PhD. Jadranka Frece, Associate Professor PhD. Domagoj Čvek, Senior Assistant	1.8. Teaching performance (number of hours L+S+LP)	25+26+12
1.4. Degree program (undergraduate, graduate, integrated)	undergraduate	1.9. The expected number of students	110-120
1.5. Status of the course	Ground (FT; N) Elective A (BT)	1.10. Application level of e-learning (1, 2, 3 level), percentage of subjects performing on line (max 20%)	level 1
2. COURSE DESCRIPTION			
2.1. Learning outcomes	<p>After successful completion of the module, the student will be able to:</p> <ul style="list-style-type: none"> - classify and identify pathogenic and non-pathogenic microorganisms and microorganisms used in food/foodstuff production - define the causes of food/foodstuff spoilage and foodborn diseases contaminated food/foodstuff - identify factors of growth, reproduction, and death of microorganisms - use adequate methods for control of microbiological quality and food safety - apply analytical procedures for the isolation and identification of microorganisms from foods and their legislation - apply methods for microbiological analysis of selected, different groups of foods 		