
	PROCESO PARA EL DESARROLLO DE LAS ENSEÑANZAS DE LA ESCUELA DE INGENIERÍAS AGRARIAS		
	CÓDIGO: P/CL009_D002		

PROGRAMME Food Hygiene I

Academic course: 2019-2020

Identification and characteristics of the subject				
Code	502226		Créditos ECTS	6
Name (Spanish)	Higiene De Los Alimentos I			
Name (English)	Food Hygiene I			
Degree	Food Science and Technology Degree			
Center	Agricultural Engineering School			
Semester	FIFTH (5º)	Type	<u>Compulsory</u>	
Module	Food safety			
Subject	Food hygiene			
Language	Spanish			
Professor/s				
Name	Room	e-mail	Web link	
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Field of knowledge	Nutrition and Bromatology			
Department	Animal Production and Food Science			
Coordinator (if there is more than one professor)	M^a José Benito Bernáldez			
Lessons and contents				
Syllabus				
Lesson 1: MICROBIAL POLLUTION OF FOOD.				
Lesson 2. ALTERATIONS OF MICROBIAL ORIGIN.				
Lesson 3. CONTROL OF MICROBIAL GROWTH I.				
Lesson 4. CONTROL OF MICROBIAL GROWTH II.				
Lesson 5. METHODOLOGY FOR THE DETECTION OF AGENTS PRODUCERS OF FOOD				

INFECTIONS AND TOXIINFECTIONS.

Lesson 6. MICROORGANISMS INDEXES AND INDICATORS.

Lesson 7. PRODUCERS OF INTOXICATIONS OF BACTERIAL ORIGIN.

Lesson 8. INFANT PRODUCTION AND FOOD TOXIINFECTIONS AGENTS I.

Lesson 9. AGENTS PRODUCERS OF FOOD INFECTIONS AND TOXIINFECTIONS.II.

Lesson 10. FOOD INTOXICATIONS OF FUNGAL ORIGIN.

Lesson 11. VIRUSES TRANSMITTED BY FOOD.

Lesson 12. FOOD CONTAMINATION BY PARASITES.



PRACTICAL SYLLABUS

PRACTICAL LESSON 1: Sampling for the microbiological analysis of liquid and solid foods. Preparation of homogenates and dilutions. Use of different foods, meat, cheese, milk, fish and honey.

PRACTICAL LESSON 2. Study of the number of aerobic mesophilic microorganisms, enterobacteria and enterococci. Inoculation in plates for selective determinations of pathogens.

PRACTICAL LESSON 3 AND 4. Determination by means of the most probable number technique of the amount of coliforms present in the food. Isolation and identification of *Escherichia coli*. Isolation, counting and identification of *Staphylococcus aureus* coagulase positive. Counting of reducing sulfite anaerobes and identification of *Clostridium* sulfite-reductants. Detection and identification of *Salmonella* sp.

PRACTICAL LESSON 5. Complementary tests for the identification of pathogenic microorganisms.

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PRACTICAL LESSON 6. Isolation and identification of molds and yeasts