



## Subject card

Subject name and code	FOOD MICROBIOLOGY, PG_00065644						
Field of study	Biotechnology						
Date of commencement of studies	October 2024		Academic year of realisation of subject		2024/2025		
Education level	second-cycle studies		Subject group		Optional subject group Specialty subject group Subject group related to scientific research in the field of study		
Mode of study	Full-time studies		Mode of delivery		at the university		
Year of study	1		Language of instruction		Polish		
Semester of study	2		ECTS credits		3.0		
Learning profile	general academic profile		Assessment form		exam		
Conducting unit	Department of Chemistry, Technology and Biotechnology of Food -> Faculty of Chemistry						
Name and surname of lecturer (lecturers)	Subject supervisor		dr hab. inż. Edyta Malinowska-Pańczyk				
	Teachers		dr hab. inż. Edyta Malinowska-Pańczyk				
Lesson types and methods of instruction	Lesson type	Lecture	Tutorial	Laboratory	Project	Seminar	SUM
	Number of study hours	15.0	0.0	30.0	0.0	0.0	45
	E-learning hours included: 0.0						
Learning activity and number of study hours	Learning activity	Participation in didactic classes included in study plan		Participation in consultation hours		Self-study	SUM
	Number of study hours	45		5.0		40.0	90
Subject objectives	The aim of the lecture is familiarizing of students with food poisoning and spoilage microorganisms, the ways of microbial food contamination and factors preventing the growth of microorganisms as well as with the role of hygiene in food industry.						

Learning outcomes	Course outcome	Subject outcome	Method of verification
	[K7_K01] understands the need to constantly update knowledge based on the state of the art in accordance with the latest scientific literature, improve professional skills and the importance of teamwork	The student understands that food microbiology is a field subject to constant change and innovation, which requires regular follow-up of the latest research and scientific publications. The student is able to cooperate with other professionals within research and project teams, appreciating the importance of the exchange of knowledge and experience in achieving common goals. The student is aware of his/her strengths and weaknesses in the field of food microbiology and strives for continuous improvement through self-education and seeking constructive feedback.	[SK2] Assessment of progress of work [SK1] Assessment of group work skills
	[K7_U04] predicts the interaction of biomolecules and biologically active compounds on living organisms and the course of processes involving them based on knowledge in biology, biotechnology and related fields and computer methods of data analysis, modeling and simulation	Student is able to predict how biologically active compounds present in food interact with microorganisms, affecting their growth and metabolism.	[SU3] Assessment of ability to use knowledge gained from the subject
	[K7_W05] identifies crucial developments in research, apparatus and technology in biotechnology and related fields	The student is up to date with the latest findings on food microbiology and its impact on human health to identify future research directions in this field. The student is able to indicate and describe modern equipment and analytical methods used in food microbiology.	[SW3] Assessment of knowledge contained in written work and projects
	[K7_U05] proposes solutions to technological and scientific problems in biotechnology and related fields using experimental methods and bioinformatics, statistics and specialized databases	The student is able to independently plan and perform experiments to identify and characterise microorganisms in food, taking into account relevant culture and analytical methods. The student is able to identify potential microbiological hazards in food production processes and propose appropriate methods for their monitoring and elimination, using modern analytical and control techniques.	[SU1] Assessment of task fulfilment
Subject contents	<p>LECTURE: Food as an ecological environment for microorganisms. Microbiological degradation of food components. Food poisoning and other food-borne hazards characteristic, pathogenic bacteria and their toxins, mycotoxins produced by some fungi, viruses transmitted via food. Occurrence of pathogenic microorganisms and ways of contamination of food, growth conditions, prevention. Indicator microorganisms characteristics and applications. Microflora of some raw materials and food products. Effect of preservation factors on viability of microorganisms: freezing, chilling, pasteurisation, smoking, high pressure, radiation, acidity, decreased water activity, oxidation-reduction potential, antimicrobial compounds. The basis of predictive microbiology kinds of prognostic models, methods of their construction and possibility of applying. Methods of hygiene estimation in food factories. Probiotics and their meaning for human health.</p> <p>LABORATORY: Microflora of some food products - preparing media and samples for microbiological testing of food, estimation of microbial quality of food. Quick tests used for estimation of freshness of raw milk. Identification of salmonellas and Staphylococcus aureus in food products according to standards. Microbial analysis of water and sewage. Effect of physical and chemical factors on microbial state of water. Detection of antibiotics in food. Applying of bioluminescence method of ATP determination for estimation of hygiene in food factories. Determination of microbiological purity of air. Effect of commercial disinfectants on microorganisms.</p>		
Prerequisites and co-requisites	General biological knowledge. Knowledge from the course of General Microbiology and Industrial Microbiology.		
Assessment methods and criteria	Subject passing criteria	Passing threshold	Percentage of the final grade
	Written exam	60.0%	60.0%
	Laboratory activity	60.0%	40.0%

Recommended reading	Basic literature	<p>1. Malinowska-Pańczyk E., Kołodziejka I. Mikrobiologia żywności. Wydawnictwo PG, Gdańsk, 2011</p> <p>2. Doyle M. P, Beuchat L.R. Food Microbiology. ASM Press, Washington, 2007.</p> <p>3. Żakowska Z., Stobińska H. Mikrobiologia i Higiena w Przemysle Spożywczym. Politechnika Łódzka, Łódź, 2000.</p> <p>4. Zaleski S. Mikrobiologia Żywności Pochodzenia Zwierzęcego. WNT, Warszawa, 1986.</p>
	Supplementary literature	<p>1. Libudzisz Z., Kowal K. Mikrobiologia Techniczna. Politechnika Łódzka, Łódź, 2000.</p> <p>2. Hayes P.R. Food Microbiology and Hygiene. Elsevier Applied Science, London, 1992.</p>
	eResources addresses	<p>Adresy na platformie eNauczanie:</p> <p>Mikrobiologia żywności 2025 - Moodle ID: 42841</p> <p><a href="https://enauczanie.pg.edu.pl/moodle/course/view.php?id=42841">https://enauczanie.pg.edu.pl/moodle/course/view.php?id=42841</a></p>
Example issues/ example questions/ tasks being completed	Potential microbial contamination of food. Mycotoxins - factors affecting their generation. Food intoxication and infection.	
Work placement	Not applicable	

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