**FOOD MICROBIOLOGY**

### EC/H.Eco-FN-307

**Checklist of Course Content**

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| **Course Content** | **Sources of Course Material** |
| 1· Introduction to Food Microbiology  | * <https://aggie-horticulture.tamu.edu/food-technology/food-processing-entrepreneurs/microbiology-of-food/>
* <https://www.slideshare.net/HiwrHastear/food-microbiology-60301420>
* <https://www.slideshare.net/HiwrHastear/controle-of-microorganisms-in-food>
* <https://www.slideshare.net/himaharidasan/food-microbiology-56849639>
* <https://www.slideshare.net/HiwrHastear/controle-of-microorganisms-in-food>
 |
| 2· • Classification of microorganism important in food  | * https://www.eolss.net/sample-chapters/C10/E5-08-06-01.pdf
* <https://lab-training.com/2015/03/11/beneficial-role-of-microorganisms-in-food-industry/>
* <https://www.slideshare.net/AliaNajiha1/chapter-1-2-14944776>
* <https://courses.lumenlearning.com/boundless-microbiology/chapter/methods-of-classifying-and-identifying-microorganisms/>
 |
| 3· Morphological. Biochemical and physiological characteristics of Microorganisms | * https://www.slideshare.net/kps\_senthil/biochemical-test-of-bacteria
* <https://shodhganga.inflibnet.ac.in/bitstream/10603/131955/15/15_chapter%205.pdf>
* https://www.slideshare.net/cavoyc/physiology-of-microorganism-https://www.slideshare.net/chinylisa/morphology-of-microorganisms
 |
| 4· Water microbiology | * <https://science.jrank.org/pages/7311/Water-Microbiology.html>
* <https://www.slideshare.net/MArsaLanChisHti/microbiology-of-water-73650424>
* <https://academic.oup.com/femsle/article/362/20/fnv151/543071>
* <https://science.jrank.org/pages/7311/Water-Microbiology.html>
* https://www.hopewelltwp.org/DocumentCenter/View/113/Facts---Microorganisms-in-Drinking-Water-PDF
 |
| 5· Milk microbiology  | * <https://www.groupe-esa.com/ladmec/bricks_modules/brick02/co/ZBO_Brick02_3.html>
* <https://www.slideshare.net/gladysjanefranken/milk-microbiology>
* https://www.slideshare.net/8143377356/microbiology-of-milk
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