



STANDARD COURSE OUTLINE

Annex 3



Hashemite University	 	Course name and number: Applied Microbiology 110104341
Faculty of Science		Pre-requisite:
Department of Biology and Biotechnology		General microbiology
Course Syllabus		
Course Information		
Lecture's Time	Sun, Tue 9 30 – 10 30	
Lecture Room	B 246	
Instructor	Dr Bayan Abu Ghazaleh	
Office Location	Biology Department	
Office Hours	To be announced	
Text Book Modern Food Microbiology.2000. Jay, J M. 6 th ed., Chapman and Hall.		
References(s)	Atlas, R. 1995. Microorganisms in our world. Mosby	

Grading Policy:

Theory

1st Exam 20%

2nd Exam 20%

Other 20%

Final Exam 40%

Practical

Midterm __%

Reports __%

__%

Course Objectives	
The course covers factors affecting microbial growth in food, microorganisms in food, and food spoilage. It also covers preservation of food with chemicals, preservation of food by drying, production of food and enzymes.	
Teaching and Learning Methods	
• PowerPoint lectures and active classroom based discussion • Collaborative learning through small groups acting in an interdisciplinary context. • Relevant films and documentaries • Video lectures • E-learning resources: e-reading assignments and practice quizzes through Model and Microsoft Team	

Course Contents

Week	Topic
1	Introduction, factors affecting microbial growth in food
2	Factors affecting microbial growth in food
3	Factors affecting microbial growth in food
4	Extrinsic parameters
5	Microorganisms in food
6	Microorganisms in food
7	Preservation of food with chemicals
8	Preservation of food with chemicals
9	NaCl & sugars, acids, ethylene oxide
10	NaCl & sugars, acids, ethylene oxide
11	Preservation of food by drying
12	Preservation of food by drying
13	Production of food
14	Production of food
15	Production of enzymes
16	Final Examination

