

**FOOD MICROBIOLOGY**

**Unit I**

Food – Uses, Nutrition – types of Nutrition, Food used in different ages – infants, children, school age, adult, pregnant women and old age. Importance of mother milk.

**Unit II**

Types of microorganisms in Food- Source of contamination- Factors influencing microbial growth in food

**Unit III**

Contamination, spoilage and preservation of cereals and cereals products, sugar and sugar products, Vegetables and fruits, meat and meat products.

**Unit IV**

Food borne diseases and food poisoning – *Staphylococcus*, *Clostridium*, *Escherichia coli* and *Salmonella* infections, Hepatitis, Amoebiasis and Mycotoxins

**Unit V**

Food preservations: principles- methods of preservations-Physical and chemical methods, food sanitations.

**Reference :**

1. Frazier and Westhoff, DC. 1988. Food Microbiology. TATA McGraw Hill Publishing Company LTD., New Delhi
2. Adams, M.R and Moss, MO. 1995. Food Microbiology. The Royal Society of Chemistry, Cambridge
3. Maheshwary. Nutrition and dietetic. New Delhi