

Semester	7 and 8		
Course Code:	MIBI 43794		
Course Name:	Specific Microbiological Standards and Testing, Quality Assurance of Foods		
Credit Value:	4		
Core/Optional	Core		
Hourly Breakdown	Theory	Practical	Independent Learning
	50 hrs	-	150 hrs
Course Aim/Intended Learning Outcomes:			
Upon successful completion of this course student will be able to;			
<ul style="list-style-type: none"> Understand importance of applying systematic risk-based, quality assurance mechanisms in food processing units and Discuss and critically review current internationally/ nationally accepted techniques used in microbiological analysis of different samples. 			
Course Content:			
Quantitative microbiological risk assessment of food, Emerging issues in food protection – food fraud, food bioterrorism. Technical aspects of quality assurance and quality control, Designing and operating food processing unit based on pre-requisite programmes (GMPs, GAPs etc.). Relevant quality systems and Food safety management standards (ISO 9000 series, ISO 22000).			
Advanced studies on selected current internationally/ nationally accepted standards on microbiological analysis of water, food items, cosmetic and pharmaceutical products and raw materials.			
Teaching /Learning Methods: A combination of lectures, group discussions and assignments			
Assessment Strategy: End of the course unit examination			
Continuous Assessment		Final Assessment	
0%		100%	
Details: N/A	Theory (%) 100	Details: -	Theory (%) 100
Recommended Reading:			
<ul style="list-style-type: none"> Relevant national and international standards recommended by the lecturers. 			