





4.00 credits

30.0 h + 22.5 h

Q2

Language :	English > French-friendly
Place of the course	Louvain-la-Neuve
Prerequisites	General Microbiology
Main themes	<p>The following themes will be addressed, in an integrated way:</p> <ul style="list-style-type: none"> <li>- Starting from the diversity of the microbial world, development of the notions of commensal, opportunistic and pathogenic micro-organisms (virus, bacteria and fungi) associated with food matrices. Study of the genesis of microbial contaminations in foodstuffs.</li> <li>- Description and illustration of physicochemical parameters associated with the survival, development or elimination of micro-organisms (and their toxins) in foodstuffs.</li> <li>- Description of the main entero-pathogenic bacteria in human and the molecular and microbiological methods implemented for their detection, characterization and discrimination.</li> <li>- Strategy to implement for the prevention of microbial contaminations and intoxications, to limit their development and, when necessary, to counteract their effects.</li> </ul>
Learning outcomes	<p><b>At the end of this learning unit, the student is able to :</b></p> <p>a. <u>Contribution of this activity to the L.O.</u></p> <p>1.1, 1.2, 1.3, 1.4 2.1, 2.2, 2.3 3.6, 3.7, 3.8 4.1, 4.2, 4.5, 4.7 6.5, 6.8 7.1, 7.2 8.5, 8.6</p> <p>b. <u>Specific formulation of L.O. for this activity, in the program</u></p> <p>At the end of this activity, the student is able to:</p> <ol style="list-style-type: none"> <li>1. Identify, describe and distinguish bacterial and viral pathogens and opportunists, as well as protozoa and helminths involved in food toxi-infections.</li> <li>2. Identify, describe and distinguish bacterial involved in food spoilage.</li> <li>3. Recognise, on the basis of symptoms and syndromes displayed by sick or affected persons, the pathogens potentially involved in food toxi-infections.</li> <li>4. Recognise, on phenotypic bases, micro-organisms potentially involved in the alteration and spoilage of foodstuffs or the modification and degradation of the organoleptic quality of food matrices.</li> <li>5. Determine and recommend the conventional and/or molecular methods to be implemented in the detection and discrimination of pathogenic, opportunistic and spoilage micro-organisms in food matrices.</li> <li>6. Choose, argue and justify the use of normalized reference methods (ISO) to be used in the protocols for the detection of pathogenic and opportunistic micro-organisms.</li> <li>7. Recommend the most appropriate physicochemical and/or biochemical methods to control/ prevent pathogenic, opportunistic or spoilage micro-organisms in food matrices.</li> <li>8. Display a strict confidentiality, a complete impartiality and a total independence in the treatment of analytical data and client/customer reports.</li> </ol>

Evaluation methods	<p>- <b>Written exam with four parts, evaluated on a total of 17 points:</b></p> <ul style="list-style-type: none"> <li>&gt; Resolution of a foodborne problem and/or a case analysis,</li> <li>&gt; A theoretical development of a specific section of the course,</li> <li>&gt; A section in the form of a multiple choice question (MCQ),</li> <li>&gt; A series of definitions/concepts calling for short answers.</li> </ul> <p>- <b>Evaluation of the practical work reports performed by the student, on a total of 3 points.</b></p> <p>Participation in the practical work sessions is mandatory. Any absence must be duly justified to the relevant instructor(s). A penalty of -1 point/20 will be applied on the final evaluation mark per practical session missed in the event of an unjustified absence.</p> <p>If the student has not participated in any practical work without valid justification, the course teacher reserves the right to propose to the jury to object the student's registration to the written exam.</p> <p>Students that repeat the course can request to be exempted from the practical work, but the written exam will be assessed on 20 points instead of 17 points.</p>
Teaching methods	<ul style="list-style-type: none"> <li>- Main activity given as <i>ex cathedra</i> courses, which includes many practical examples and case studies.</li> <li>- Participation of invited speakers (scientific colleagues and/or colleagues from the agro-food sector).</li> <li>- Practical work (mandatory activity):                         <ul style="list-style-type: none"> <li>&gt; Groups of 2 to 3 students,</li> <li>&gt; Case study under the supervision of an assistant/technician team,</li> <li>&gt; Directed team work on a computer,</li> <li>&gt; Writing brief reports.</li> </ul> </li> <li>- Excursions and guided visits in Agro-Food enterprises and/or routine laboratories for microbiological analyses.</li> </ul>
Content	<ol style="list-style-type: none"> <li>1. Table of content                         <ol style="list-style-type: none"> <li>I. <i>Microbes in food</i></li> <li>II. <i>Spoilage microflora</i></li> <li>III. <i>Food pathogens: Gram -</i></li> <li>IV. <i>Food pathogens: Gram +</i></li> <li>V. <i>Virus and food</i></li> <li>VI. <i>Protozoa and helminths in food</i></li> <li>VII. <i>Mycotoxins</i></li> <li>VIII. <i>Detection methods</i></li> </ol> </li> <li>2. Supplementary activities</li> </ol> <p>Practical work is organised for the students to get acquainted with the basic manipulation of pathogenic bacteria associated with foodstuffs, including their culture and their identification through conventional and molecular microbiology techniques. This activity also includes all the appropriate security measures associated with these manipulations.</p>
Inline resources	Moodle
Bibliography	<p>Doyle, M.P. &amp; Beuchat, L.R. (Eds) (2007) <i>Food Microbiology - Fundamentals and frontiers</i>. American Society for Microbiology, ASM Press, Washington D.C., USA, 1038 pp. - ISBN-13: 9781555814076.</p> <p>Adams, M. R., Moss, M. O. (2008) <i>Food Microbiology (3rd Edition)</i>. Springer Verlag, 577 pp. - ISBN: 978-0-85404-284-5.</p>
Faculty or entity in charge	AGRO

<b>Programmes containing this learning unit (UE)</b>				
Program title	Acronym	Credits	Prerequisite	Learning outcomes
Master [120] in Biochemistry and Molecular and Cell Biology	BBMC2M	4		
Master [120] in Biomedical Engineering	GBIO2M	4		
Advanced Master in Brewing Engineering	BRAS2MC	5		
Master [120] in Chemistry and Bioindustries	BIRC2M	4		
Master [120] in Agricultural Bioengineering	BIRA2M	4		