

**Food Microbiology (FS/MB 406) Laboratory Syllabus
Fall, 2006**

Date	Lab #	TA	Topic
August 28	1		Introduction to the laboratory, lab safety, dilution lecture; Direct microscopic counts and Gram stains
September 4			NO CLASS-Labor Day Holiday
September 11	2		Estimation of microbial populations in foods and on surfaces: Colony counting technique, surface sampling, cleaning and sanitation
September 18	3 D. QUIZ		Examination of microorganisms in foods: Psychrotrophs, mesophiles, Gram-negative mesophiles, yeasts, molds, keeping quality test, sampling SUBJECT OF LAB REPORT # 1 Due dates: M 10/2-draft; F 10/6-reviews; F 10/9-final reports
September 25	4		The effect of preservatives in food: <i>Staphylococcus aureus</i> in potato salad
October 2	5 QUIZ 1		Inactivation and injury of microorganisms
October 9	6		Examination of microorganisms in foods: Anaerobes and sporeformers
October 16	7		Economically beneficial organisms: Lactic acid bacteria and fermentation
October 23	8		Examination of microorganisms in foods: Indicator organisms
October 30	9 QUIZ 2		Traditional cultural methods to detect pathogens in foods- <i>Salmonella</i> You must pass in your Special Projects media/supply requestsheets by this date!
November 6	10		Traditional cultural methods to detect pathogens in foods- <i>Listeria monocytogenes</i>
November 13	11	All	SPECIAL PROJECTS SUBJECT OF LAB REPORT # 2 Dues dates: M 11/27-draft; F 12/1-reviews; M 12/4-final reports

Date	Lab #	Prof/TA	Topic
November 20	12		Rapid immunological and molecular detection methods
November 27	13		Strain typing-phenotypic and genotypic
December 4	14 QUIZ 3	All	Special Project Presentations and Lab Clean-Up

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