

IDENTIFICATION

Course code : E2CP4A2
ECTS : 2.5

DURATION

Lectures : 10
Tutorial classes : 8
Labs : 8
Total : 26

Project :
Personnal work :

ASSESSMENT

2 Written exams (2h/2h) + 1 Lab report

TEACHING MATERIALS

LANGUAGE

English

CONTACT

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UE : AGROALIMENTAIRE

COURSE : Food Microbiology

SCOPE OF THE COURSE

OBJECTIVES

Understand pathogenic and spoilage microflora : identify microorganisms, their growth conditions, and associated risks (food spoilage, consumer health effects)

COMPETENCE AND SKILLS

- Know the main infectious and toxin-producing pathogens, lactic and acetic bacteria, spore-forming bacteria, as well as yeasts and molds.
- Understand the main foodborne illnesses.
- Know the food contamination processes, from raw material reception to preservation.
- Know cleaning and disinfection protocols.

PROGRAM

1. Microorganisms of food interest

Classification, characteristics, roles, and risks : pathogens, toxin producers, lactic and acetic bacteria, spore-formers, yeasts, and molds.

2. Foodborne illnesses

Main foodborne illness outbreaks, modes of action, growth conditions, prevention.

3. Food contamination

Sources and routes of contamination during production stages : reception, processing, storage, and preservation.

4. Cleaning and disinfection

Protocols, agent selection, key steps, effectiveness control.

BIBLIOGRAPHY

REQUIREMENTS

General knowledge of microorganism classification