

FDSC 4124 Food Microbiology Laboratory Schedule for Spring, 2008

Week	Dates	Laboratory Topic ¹	Specific Assignments	Supplemental Reading ²
1	January 16 January 18	W: Total Counts- Pour Plates and Surface Plate Techniques F: Complete Plate Counts	Start Exercise 1 Finish Exercise 1	D: pp 1-6; P: pp 7-12; K: pp 429-440; B: ch 1- 3, app 3; C: ch 1- 7, 63.
2	January 23 January 25	W: Most Probable Number Technique F: Complete MPN	Start Exercise 2 Finish Exercise 2	D: pp 7-12; K: pp 399-406; B: app 2; C: ch 6; D: pp 7-9; 11-12.
3	January 30 February 1	W: Coliform Bacteria Presumptive Tests F: Coliform Bacteria Confirmed Tests	Start Exercise 3 Continue Exercise 3, Start Exercise 3a	D: pp 79-81, 83; P: pp 25- 32, 101- 104; B: ch 4, C: ch 8.
4	February 6 February 8	W: Coliform Bacteria Completed Tests, Effect of a _w , F: Start <i>Staphylococcus aureus</i>	Finish Exercise 3 & Exercise 3a Start Exercise 4	D: pp 47- 49, 51- 54; B: ch. 12-13; K: pp 211- 214; P: pp 47- 50; C: ch 39, 64.
5	February 13 February 15	W: Continue <i>Staphylococcus aureus</i> F: Complete <i>Staphylococcus aureus</i>	Continue Exercise 4 Finish Exercise 4	
6	February 20 February 22	W: Start <i>Salmonella</i> (DL <i>Vibrio parahaemolyticus</i>) F: Continue <i>Salmonella</i>	Start Exercise 5 Finish Exercise 5	D: pp 85- 87, 93- 94; K: pp 113- 118; C: ch 37-38,40; P: pp 33- 38; B: ch 5- 9.
7	February 27 February 29	W: Finish <i>Salmonella</i> , Start <i>Clostridium perfringens</i> F: Continue <i>C. perfringens</i> (DL <i>Clostridia</i>)	Start Exercise 6 Continue Exercise 6	D: pp 61- 63, 65- 67; K: 123- 128; C: ch 34; B: ch 16- 17; P: pp 57- 59.
8	March 5 March 7	W: Finish <i>Clostridium perfringens</i> ; Start <i>Bacillus cereus</i> F: Finish <i>Bacillus cereus</i>	Finish Exercise 6, Start Exercise 7 Finish Exercise 7	D: pp 55- 58; C: ch 32; B: ch 14- 15; P: pp 63- 68.
9	March 12 March 14	W: Start <i>Lactobacillus, Pediococcus</i> (DL Fermented Sausage) F: Finish <i>Lactobacillus, Pediococcus</i> (DL Fermented Sausage)	Start Exercise 8 Finish Exercise 8	D: pp 37- 39, 113- 114; C: ch 19, 50, 51; P: pp 149- 152.
	March 19 March 21	Spring Break (No Classes)		
10	March 26 March 28	W: Start <i>Lactococcus. Leuconostoc</i> (DL Yogurt) F: Finish <i>Lactococcus. Leuconostoc</i> (DL Yogurt)	Start Exercise 9 Finish Exercise 9	D: pp 41- 42, 110-111; C: ch 15, 45, 49, 50; P: PP 143- 148.
11	April 2 April 4	W: Start <i>Pseudomonas</i> F: Finish <i>Pseudomonas</i>	Start Exercise 10 Finish Exercise 10	D: pp 95- 96; C: ch 13, 15, 16; P: pp 89- 94.
12	April 9 April 10	W: Start Yeasts F: Finish Yeasts	Start Exercise 11 Finish Exercise 11	D: pp 97- 99; C: ch 18, 20, 58, 59; B: ch 18; P: PP 77- 84.
13	April 16 April 18	W: Start Molds F: Finish Molds	Start Exercise 12 Finish Exercise 12	D: pp 101- 103; C: ch 18, 20, 58, 59; B: ch 18.
14	April 23 April 25	W: Start Spores in Sugar and Starch F: Finish Spores in Sugar and Starch (DL a _w and Moisture)	Start Exercise 13 Finish Exercise 13	D: pp 59-60, 23- 26; C: ch 14, 21-27, 61-62; P: pp 113- 116.
15	April 30	Review and Special Topics		

¹ DL = Dry lab only

² D = Deibel, R. H. and J. A. Lindquist. 1981. *General Food Microbiology Laboratory Manual*. Burgess Publishing Co. / Alpha Editions. Minneapolis, MN.
P = Post, F. J. 1988. *A Laboratory Manual for Food Microbiology and Biotechnology*. Star Publishing Co. Belmont, CA
K = Kelley, S. G. and F. J. Post. 1991. *Microbiology Techniques*. Star Publishing Co. Belmont, CA.
B = Jackson, G. Et al, Editor. 2001 *Food and Drug Administration Bacteriological Analytical Manual*. 8th Ed. Revision A, 1998 and updates; See Chaps 1-27 for pathogen methods and
C = Downes, F. P. and K. Ito, Editors. 2001. *Compendium for the Microbiological Examination of Foods*, 4th Ed. American Public Health Association. Washington, DC.