NFS 203: Food Microbiology

**Time/Location:** T/TH 108 Terrill hall

**Professor:** Dr. Todd Pritchard (aka “Dr. Todd”)

**Office:** 352 Marsh Life Sciences  
Telephone: 656-0135  
Email: [Todd.Pritchard@uvm.edu](mailto:Todd.Pritchard@uvm.edu)

**Office Hours:** By Appointment. Send Email with request for meeting.

**Number of Credits:** 3.0

**Prerequisites:** Major in one of the following departments: Nutrition and Food Sciences, Microbiology and Molecular Genetics, Medical Laboratory Sciences, Animal Sciences. Others will be considered with Instructor Permission

**Course Description:** This course is a course on evaluation of foods for microbial content as well as the development of measures to prevent/reduce/eliminate potential microbe related food borne illness. Positive uses of microbes in the production of foods (i.e. fermentation) will also be addressed.

**Required Materials:** The large portion of the class materials, in the form of Power Point presentations, will be available on Blackboard.

**Course Format:** Generally speaking I utilize an active classroom approach. Students are expected to be present and to contribute their personal knowledge when called on. My goal is to increase your knowledge and to allow you to apply your knowledge to the factors involved with evaluating foods and in determining how to prevent food borne illness.

I understand that this is the first, and most likely only, microbiology course which our Dietetics and NFS students will take. The emphasis of the course will be including making the materials relevant to a dietitian, nutritionist and/or food scientist. Students are empowered to ask questions about ideas and terms with which they are not familiar.

**Grading:** The course grading is based on a combination of lecture exams, as well as homework assignments. Exam formats may include multiple choice, short answer as well as out of class essay question(s).

Homework assignments will be in the form of short answers/discussions which are meant to aid students in identifying important themes within the class. They may be fact based or reflective in nature.
Extra credit is available in the form of community service and questions on exams.

I do support the use of ACCESS/SAS when appropriate and leave it to the student to follow through on getting paperwork together as well as meeting with me to discuss accommodations. Students utilizing ACCESS/SAS are encouraged to utilize the Exam Proctoring Center (EPC) when taking exams.

**Course Objectives:** Upon completion of the course, students should be able to:

1) Identify factors which are involved with the occurrence of a food borne illness
2) Identify the top 10 food borne illness causing bacterial pathogens and be able to discuss their symptoms, commonly associated foods and methods of control
3) Understand the positive use of microbe including those used in dairy, vegetable, lambic and soy fermentations.