

AGR 141: Agricultural Food Safety Lab

This course provides lab-based training in botany and applies the principles taught in AGR 140, Agricultural Food Safety lecture. Students will conduct exercises dealing with food preservation, spoilage, and food poisoning. Basic techniques for the isolation, identification and quantification of specific microbes occurring in foods are assayed. Students will also learn techniques to identify bacteria in food.

Credits: 1

Lab Hours: 1

Lecture Hours: 0

Co-Requisites:

AGR 140

Subject: Agriculture