

MICROBIOLOGY

Credit Courses

MICR V01 General Microbiology 4 Units

Formerly: Micro 1

In-Class Hours: 52.5 lecture, 52.5 laboratory

Prerequisites: CHEM V01A-V01AL or CHEM V20-V20L or CHEM V30-V30L with grade of "C" or better; and BIOL V04 or PHSO V01 or AG V66 or equivalent with grade of "C" or better

This course includes lecture and laboratory studies concerning microbes: bacteria, fungi, protists, animals, and viruses, with an emphasis on bacterial physiology, virulence, staining, classification, metabolism, growth, and the effects of physical and chemical agents on bacteria. The course includes study of microorganisms affecting humans, principles of disease transmission, disease prevention, immunity, and biotechnology. Required safety items include a lab coat, gloves, and ANSI Z87.1 safety glasses.

Grade Modes: Letter Graded

Field Trips: May be required

Degree Applicability: Applies to Associate Degree

AA/AS GE: A1

Transfer Credit: CSU, UC

UC Credit Limitations: None

CSU GE-Breadth: B2, B3

IGETC: 5B, 5C

MICR V39 Introduction to Food Microbiology 2 Units

In-Class Hours: 17.5 lecture, 52.5 laboratory

This course is an introduction to the principles of food microbiology and food safety. The course investigates the beneficial and harmful effects of microorganisms on food, and includes a survey of the types of microbes found in various types of food, as well as methods for their detection. Evaluation of methods of microbial control and mechanisms of disease of important food microorganisms, as well as sources of food contamination, are presented. An examination of the implementation and effectiveness of food safety programs is also covered.

Catalog Notes: This credit course is the same material as the noncredit MICR N139 course.

Grade Modes: Letter Graded, Credit by exam, license etc., Student Option-Letter/Credit, Pass/No Pass Grading

Field Trips: May be required

Degree Applicability: Applies to Associate Degree

AA/AS GE: None

Transfer Credit: None

Noncredit Courses

MICR N139 Introduction to Food Microbiology (Noncredit) 0 Units

This course is an introduction to the principles of food microbiology and food safety. The course investigates the beneficial and harmful effects of microorganisms on food, and includes a survey of the types of microbes found in various types of food, as well as methods for their detection. Evaluation of methods of microbial control and mechanisms of disease of important food microorganisms, as well as sources of food contamination, are presented. An examination of the implementation and effectiveness of food safety programs is also covered.

Catalog Notes: This noncredit course material is the same as the credit course MICR V39.

Grade Modes: Pass/No Pass Grading, Credit by exam, license etc.

Repeatable for Credit: Unlimited.

Field Trips: May be required

Degree Applicability: Noncredit course; not applicable for degree credit

AA/AS GE: None

Transfer Credit: None