I. INSTRUCTOR:
   John Boothby, Ph.D.
   Office: DH 644
   Phone: (408) 924-4850 (Office)
   (408) 924-4900 (Dept Office)
   jboothby@email.sjsu.edu
   Office hours: Tu 2:30-3:30
   W 2:30-3:30
   By appointment

II. COURSE DESCRIPTION
The fundamental principles of food microbiology will be presented in a
lecture/laboratory format. The emphasis of the course will be on basic principles aimed at
developing a conceptual framework and laboratory skills for various aspects of food
microbiology including microbial detection and characterization, food safety and food
fermentations. Lectures will be in DH 640 Tu 9:30-10:30. Laboratory meetings will be Tu &
Th 10:30-1:20 in DH 640. Some outside laboratory activities will be required. A laboratory
course in microbiology (with a C or better) and Chemistry 30A (or equivalent) are
prerequisites for the course. Proof of prerequisite completion will be required during the
first complete week of laboratory section meetings before laboratory and microscope
lockers can be assigned. Three units.

III. REFERENCES
   Applied Food Microbiology
   G. Roland Vela
   Star Publishing Company 1997
   (Spartan Bookstore)
   Fast Food Nation
   Eric Schlosser
   Harper Collins 2002

Microbiology 123: Laboratory Manual
   John Boothby
   San Jose State University 2005
   (Biological Students Association)
IV. EXAMINATIONS AND GRADES

Examinations: There will be 2 examinations and 2-3 mini-exams covering the lecture and laboratory portions of the course. Examinations will be comprehensive although topics under current discussion will be emphasized. The material covered on examinations may be from lecture, from the required texts, from laboratory exercises/discussions, and from any outside reading.

Examinations will be graded and returned for review during the laboratory period within 10 days. All examinations will be retained by the instructor, but will be available for review during office hours or by appointment. All materials will be discarded 30 days after the end of the semester. No late examinations will be accepted without advance consent of the instructor. Makeup examinations for those obtaining advanced consent may be oral or written at the discretion of the instructor. Any examination may be submitted for regrading, if incorrectly scored at the request of the student within 1 week of their return for review. No changes in test scores will be made after that time.

A SCANTRON FORM 886 will be required for each examination. Scores from each examination will be weighted (see below) in computing the letter grade.

Laboratory notebook: A laboratory notebook will be required. The format and content will be discussed during class. Notebooks are to be submitted periodically for evaluation and will be weighted progressively.

Subjective evaluation: The subjective evaluation will be based on preparation for laboratory, laboratory skills, care and completion of assignments, and participation in class activities and discussions.

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<thead>
<tr>
<th>EVALUATION</th>
<th>WEIGHT</th>
<th>DATE</th>
<th>DURATION</th>
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</thead>
<tbody>
<tr>
<td>Mini-exams (2-3)</td>
<td>10%</td>
<td>3/17 &amp; 5/10</td>
<td>30-45 min each</td>
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<tr>
<td>Exam I</td>
<td>25%</td>
<td>Th (3/24)</td>
<td>135 min</td>
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<tr>
<td>Exam II (Final)</td>
<td>35%</td>
<td>M (5/17)</td>
<td>135 min</td>
</tr>
<tr>
<td>Notebook eval (3-4)</td>
<td>20%</td>
<td>2/22, 3/24 &amp; 5/17</td>
<td></td>
</tr>
<tr>
<td>Subjective evaluation</td>
<td>10%</td>
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Final Course Grade: Letter grades will be calculated from the weighted scores of mini-exams, exams I & II, notebook evaluations, and the subjective evaluation. The weighted scores will be curved using the highest score as 100%. Grades will be assigned according to the percent score. The curve may be lowered to include the mean score in the 'C' range, but will not be raised.

V. DROPS & LAB FEE:
University and Department guidelines require a serious and compelling reason to drop a course. Grades, alone, do not constitute reason to drop a course. A lab fee is charged for this class at the time of registration. Some purchase of food samples may be required.