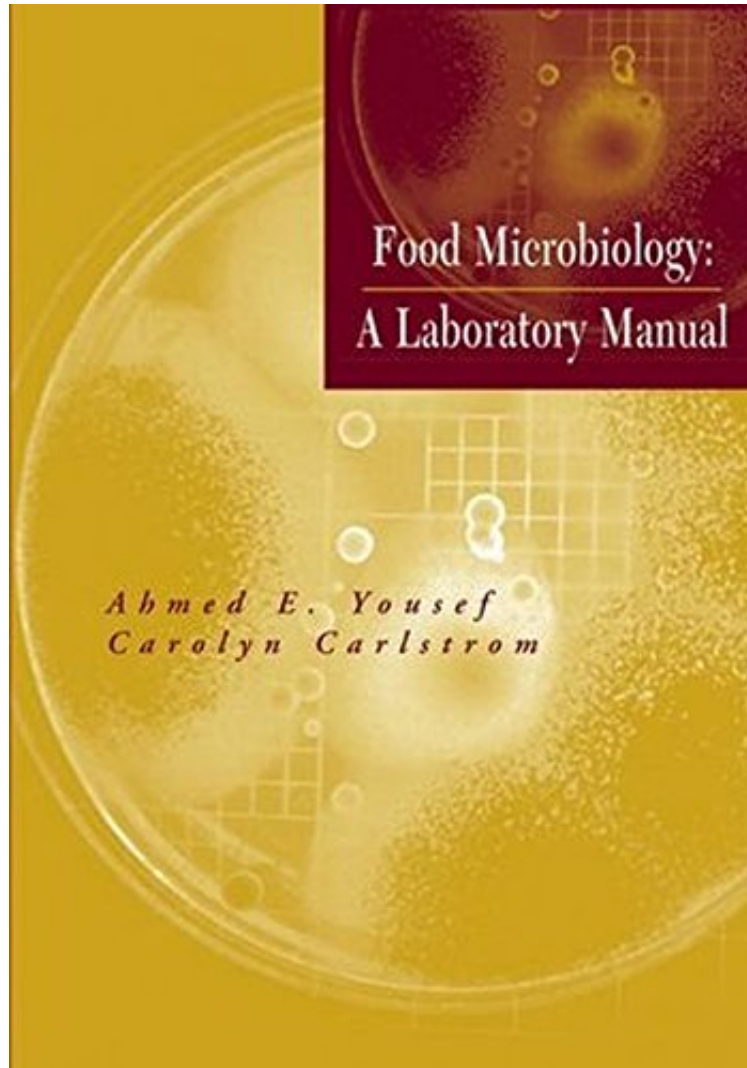


Food Microbiology: A Laboratory Manual

Ahmed E. Yousef, Carolyn Carlstrom, Ahmed Yousef
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Ahmed E. Yousef, Carolyn Carlstrom, Ahmed Yousef : Food Microbiology: A Laboratory Manual before purchasing it in order to gage whether or not it would be worth my time, and all praised Food Microbiology: A Laboratory Manual:

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Yousef and Carlstroms Food Microbiology: A Laboratory Manual serves as a general laboratory manual for undergraduate and graduate students in food microbiology, as well as a training manual in analytical food

microbiology. Focusing on basic skill-building throughout, the Manual provides a review of basic microbiological techniques—media preparation, aseptic techniques, dilution, plating, etc.—followed by analytical methods and advanced tests for food-borne pathogens. The Manual includes a total of fourteen complete experiments. The first of the Manual's four sections reviews basic microbiology techniques; the second contains exercises to evaluate the microbiota of various foods and enumerate indicator microorganisms. Both of the first two sections emphasize conventional cultural techniques. The third section focuses on procedures for detecting pathogens in food, offering students the opportunity to practice cultural, biochemical, immunoassay, and genetic methods. The final section discusses beneficial microorganisms and their role in food fermentations, concentrating on lactic acid bacteria and their bacteriocins. This comprehensive text also:

- Focuses on detection and analysis of food-borne pathogenic microorganisms like *Escherichia coli* 0157:H7, *Listeria monocytogenes*, and *Salmonella*
- Includes color photographs on a companion Web site in order to show students what their own petri plates or microscope slides should look like: <http://class.fst.ohio-state.edu/fst636/fst636.htm>
- Explains techniques in an accessible manner, using flow charts and drawings
- Employs a "building block" approach throughout, with each new chapter building upon skills from the previous chapter

From the Back Cover
Easy-to-follow experiments for building essential lab skills
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Food Microbiology: A Laboratory Manual provides an ideal text companion for an undergraduate or graduate laboratory course, offering professors an authoritative frame of reference for their own supplementary materials.

About the Author
AHMED E. YOUSEF, PhD, is a professor of food microbiology in the Department of Food Science and Technology and the Department of Microbiology at The Ohio State University in Columbus, Ohio. He has served on the editorial boards of the *Journal of Food Protection* and the *Journal of Food Science*.
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