Essential Microbiology and Hygiene for Food Professionals

An accessible and practical introduction, providing the basic science relating to microorganisms in food

Written in a user-friendly style, this book is an invaluable text for all those studying microbiology and hygiene on courses in the food professions, including food science, food technology, culinary arts, catering and hospitality, nutrition, dietetics, environmental health and public health.

Assuming no prior knowledge of microbiology, chapters take a fresh and modern approach in helping you to appreciate the importance of microbiology and hygiene in assuring food safety and quality, and demonstrate the application of key principles relating to the presence, detection and control of microorganisms in foods.