



## SPLIT SUMMER SCHOOL 2023

### COURSE: BACTERIAL SPOILAGE IN FOOD PRODUCTION PLANTS

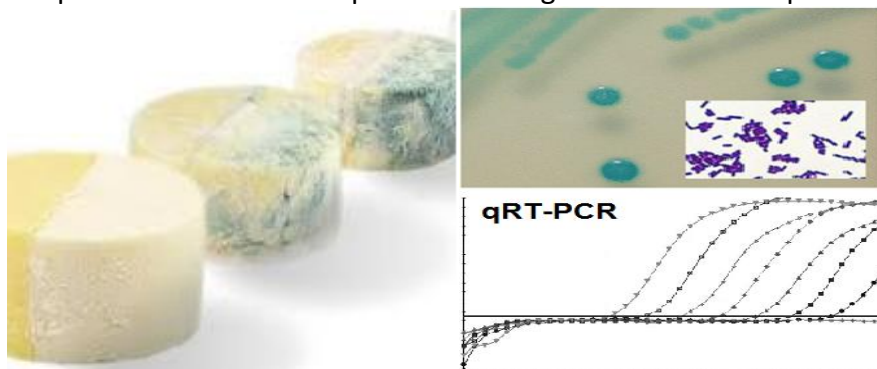
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**Web page:** <https://www.unist.hr/en/education/split-summer-school/about-split-summer-school>

#### Main topics:

- Types of food spoilage and microbial analyses to detect foodborne pathogens will be explained. Ways of DNA extraction from food matrices
- QPCR principles and its application in food safety
- Detection and identification assays of food spoilage on classical as well as on advanced level
- Ways to protect food and food plants including the HACCP concept



#### Programme structure:

- 5-day course
- Sample data will be provided for practical work and for final presentation
- Every student gets lecture notes bound into a booklet, as well as a CD containing a digital version of the booklet

**Course dates:** 04/09/2023 – 08/09/2023

**Deadline for application:** 15/07/2023

**Confirmation of the course:** 27/08/2023

**Payment due by:** 01/08/2023

**Price of the course:** 300 € (tax included) – contact [srdana.feric@pmfst.hr](mailto:srdana.feric@pmfst.hr)

**Bed & breakfast:** 6 nights, 200 € (tax included) – contact: [gordana.jezdic@scst.hr](mailto:gordana.jezdic@scst.hr) i [rezsmjestaja@scst.hr](mailto:rezsmjestaja@scst.hr)

#### Programme plan:

Day 1

- Types of food spoilage and microbial analyses to detect foodborne pathogens will be explained. Ways of DNA extraction from food matrices will be introduced. (2h)
- Individual work/exercise with hands on in the lab/seminar (3h)

Day 2

- qPCR principles and its application in food safety. (2h)
- Individual work/exercise with hands on in the lab /seminar (3h)

Day 3

- Excursion (4h)

Day 4

- More detection and identification assays of food spoilage on classical as well as on advanced level will be presented (2h)
- Individual work/exercise with hands on in the lab/seminar (3h)

Day 5

- Ways to protect food and food plants including the HACCP concept. Pitfalls in qPCR will be discussed (3h)
- Students' final projects presentations and oral exams (2h)

**Programme lecturers:**

**Matthias Noll**, Ph. D., Professor at the University of Applied Science, Coburg, Germany

**Ana Maravić**, Ph. D. Associate Professor at the University of Split, Faculty of Science, Department of Biology, Split, Croatia.

**Željana Fredotović**, Ph.D. Assistant Professor at the University of Split, Faculty of Science, Department of Biology, Split, Croatia.

**Mia Dzelalija**, PhD student, University of Split, Faculty of Science, Department of Biology, Split, Croatia.