



# **U.S. Army Medical Correspondence Course: Preservation of Foods, Microbiology, Food Spoilage, Microbial Growth, Chemical and Thermal Preservation, Additives, Canning, Meat, Fruits and Vegetables**

*U.S. Government, Department of Defense, U.S. Army, Medical Department Center and School (Fort Sam Houston)*

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How do bacteria reproduce? Does the bacterial cell contain a nucleus? What are the shapes of bacteria? If you cannot answer these questions now, you should be able to when you have completed this subcourse, and you should also know the answers to many other questions. For those of you who already know this material, let it serve as a review.

Why are we interested in bacteria? Because some bacteria are capable of waging war on the human race and some bacteria are capable of benefiting our lives. We need to know the difference. Bacteria are microorganisms and microorganisms are the smallest of all organisms; for example, 2,000 of them can be lined up across the head of a common pin. In this subcourse, we will be concerned with those tiny organisms that are unfriendly, because they are responsible for a large percentage of spoilage in foods. We believe it is important to know about those microorganisms that cause food deterioration so that we can eliminate deterioration in foods before it occurs.

This subcourse is approved for resident and correspondence course instruction. It reflects the current thought of the Academy of Health Sciences and conforms to printed Department of the Army doctrine as closely as currently possible.

LESSON 1 - INTRODUCTION TO MICROBIOLOGY \* Section I. Agents Causing Food Spoilage \* Section II. Microbial Growth \* LESSON 2 - FOOD MICROBIOLOGY \* Section I. Microbiology of Dairy Products \* Section II. Microbiology of Meats \* Section III. Microbiology of Poultry and Shell Eggs \* Section IV. Microbiology of Fruits and Vegetables \* LESSON 3 - FOOD PRESERVATION \* Section I. Introduction to Preservation of Foods \* Section II. Methods of Preservation Addition of Chemicals \* Section III. Methods of Preservation-Thermal Methods \* Section IV. Preservation of Fruits and Vegetables \* Section V. Food Additives \* Section VI. Aseptic Storage System for Canning \* Exercises

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**Joshua Orvis:**

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U.S. Army Medical Correspondence Course: Preservation of Foods, Microbiology, Food Spoilage, Microbial Growth, Chemical and Thermal Preservation, Additives, Canning, Meat, Fruits and Vegetables can be one of your starter books that are good idea. Many of us recommend that straight away because this guide has good vocabulary that can increase your knowledge in vocabulary, easy to understand, bit entertaining but still delivering the information. The writer giving his/her effort to get every word into enjoyment arrangement in writing U.S. Army Medical Correspondence Course: Preservation of Foods, Microbiology, Food Spoilage, Microbial Growth, Chemical and Thermal Preservation, Additives, Canning, Meat, Fruits and Vegetables yet doesn't forget the main stage, giving the reader the hottest along with based confirm resource info that maybe you can be one among it. This great information could drawn you into fresh stage of crucial pondering.

**Mary Varnum:**

This U.S. Army Medical Correspondence Course: Preservation of Foods, Microbiology, Food Spoilage, Microbial Growth, Chemical and Thermal Preservation, Additives, Canning, Meat, Fruits and Vegetables is brand new way for you who has curiosity to look for some information because it relief your hunger of information. Getting deeper you upon it getting knowledge more you know or perhaps you who still having bit of digest in reading this U.S. Army Medical Correspondence Course: Preservation of Foods, Microbiology, Food Spoilage, Microbial Growth, Chemical and Thermal Preservation, Additives, Canning, Meat, Fruits and Vegetables can be the light food for yourself because the information inside that book is easy to get by anyone. These books build itself in the form that is certainly reachable by anyone, that's why I mean in the e-book form. People who think that in e-book form make them feel sleepy even dizzy this reserve is the answer. So there is not any in reading a book especially this one. You can find what you are looking for. It should be here for a person. So , don't miss the item! Just read this e-book variety for your better life as well as knowledge.

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