Food Microbiology
LV0089, 40124.2425

7.5 Hp
Pace of study = 100%
Education cycle = Basic
Course leader = Su-Lin Hedén

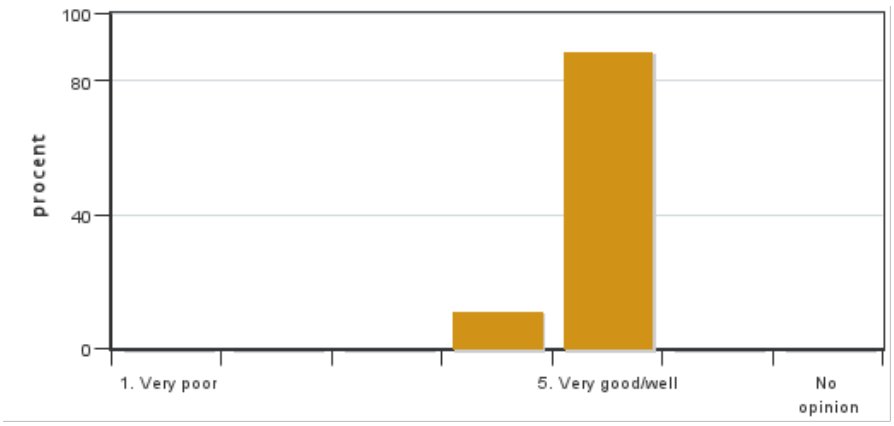
Evaluation report

Evaluation period: 2025-06-01 - 2025-06-22

Answers	9
Number of students	10
Answer frequency	90 %

Mandatory standard questions

1. My overall impression of the course is:

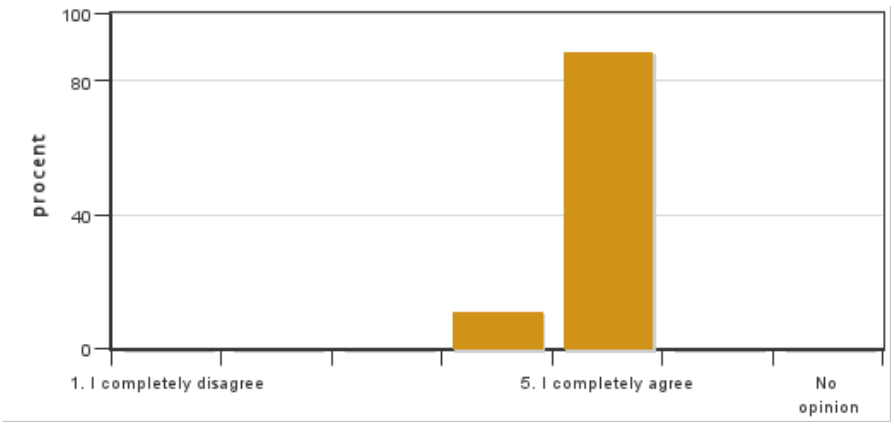


Answers: 9
Medel: 4,9
Median: 5

1: 0
2: 0
3: 0
4: 1
5: 8

No opinion: 0

2. I found the course content to have clear links to the learning objectives of the course.

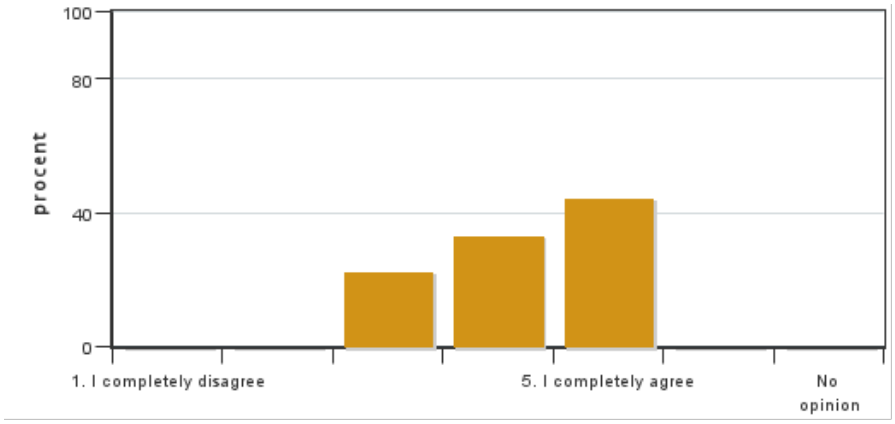


Answers: 9
Medel: 4,9
Median: 5

1: 0
2: 0
3: 0
4: 1
5: 8

No opinion: 0

3. My prior knowledge was sufficient for me to benefit from the course.

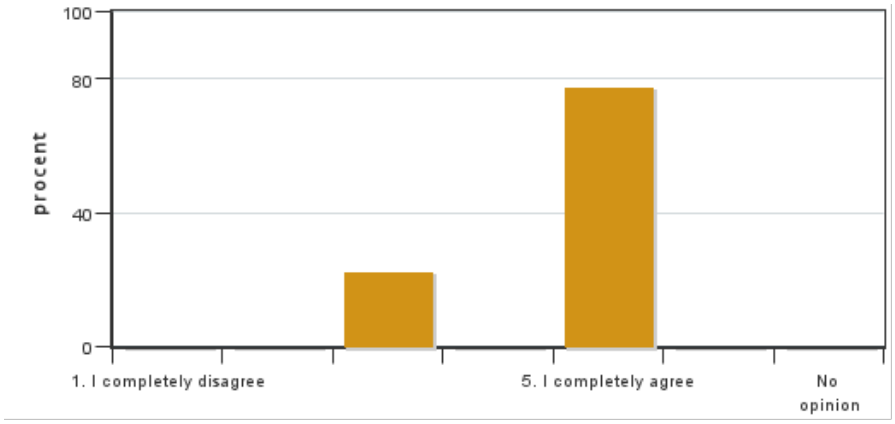


Answers: 9
Medel: 4,2
Median: 4

1: 0
2: 0
3: 2
4: 3
5: 4

No opinion: 0

4. The information about the course was easily accessible.

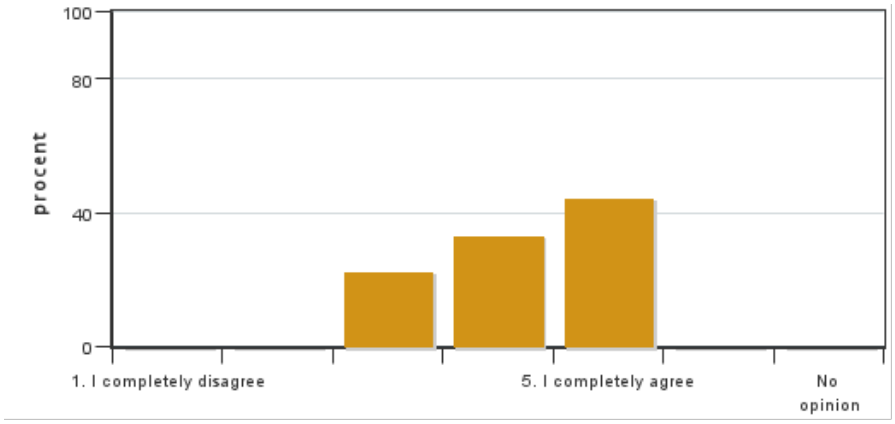


Answers: 9
Medel: 4,6
Median: 5

1: 0
2: 0
3: 2
4: 0
5: 7

No opinion: 0

5. The various course components (lectures, course literature, exercises etc.) have supported my learning.



Answers: 9
Medel: 4,2
Median: 4

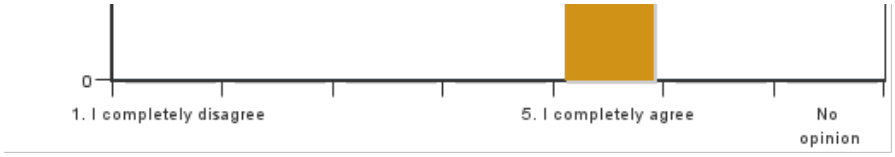
1: 0
2: 0
3: 2
4: 3
5: 4

No opinion: 0

6. The social learning environment has been inclusive, respecting differences of opinion.

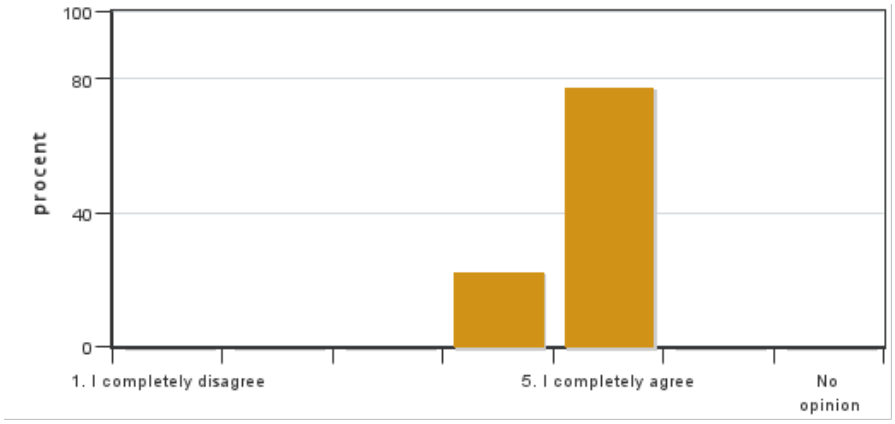
Answers: 9
Medel: 5,0
Median: 5

1: 0
2: 0
3: 0
4: 0
5: 9



No opinion: 0

7. The physical learning environment (facilities, equipment etc.) has been satisfactory.

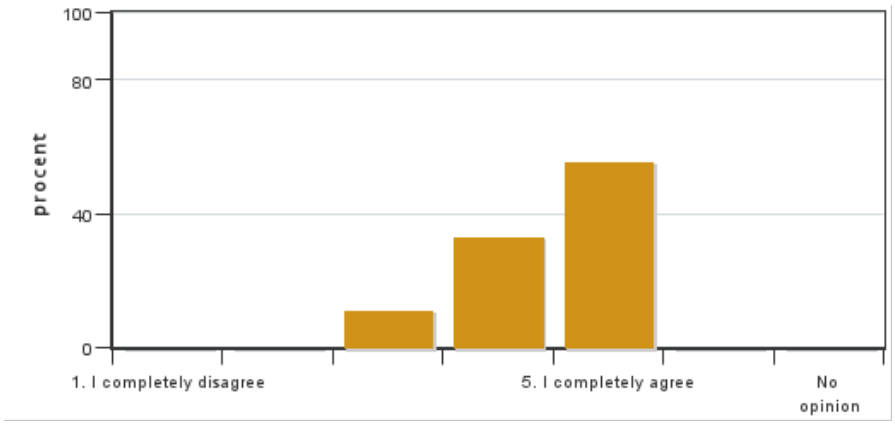


Answers: 9
Medel: 4,8
Median: 5

1: 0
2: 0
3: 0
4: 2
5: 7

No opinion: 0

8. The examination(s) provided opportunity to demonstrate what I had learnt during the course (see the learning objectives).

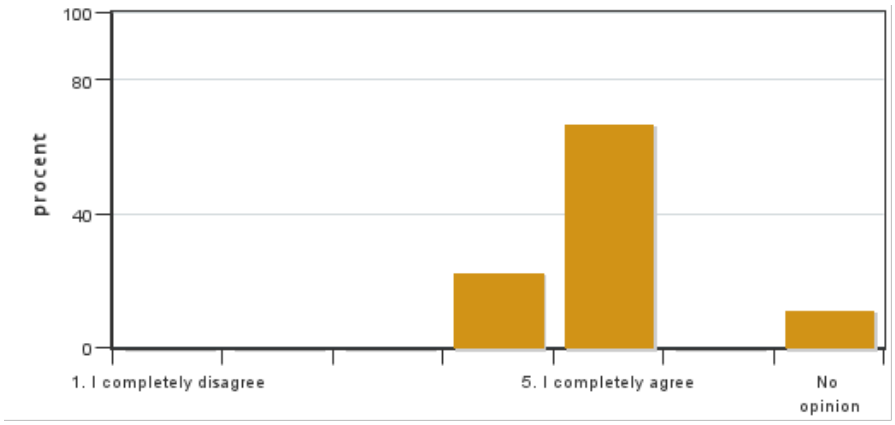


Answers: 9
Medel: 4,4
Median: 5

1: 0
2: 0
3: 1
4: 3
5: 5

No opinion: 0

9. The course covered the sustainable development aspect (environmental, social and/or financial sustainability).

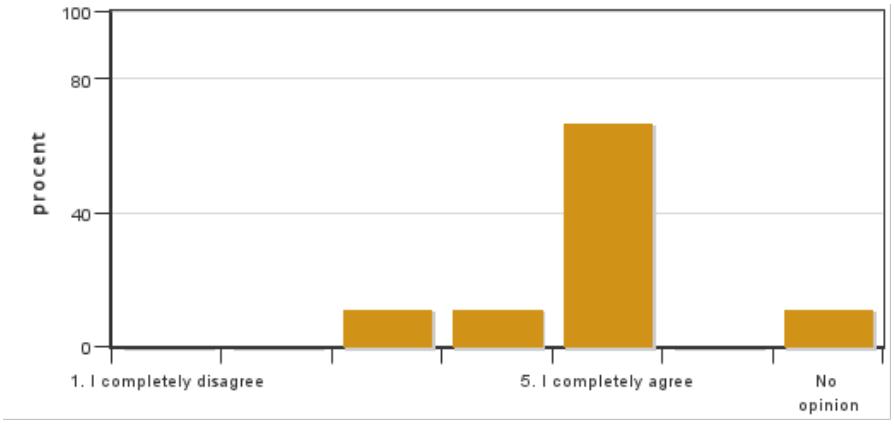


Answers: 9
Medel: 4,8
Median: 5

1: 0
2: 0
3: 0
4: 2
5: 6

No opinion: 1

10. I believe the course has included a gender and equality aspect, regarding content as well as teaching practices (e.g. perspective on the subject, reading list, allocation of speaking time and the use of master suppression techniques).

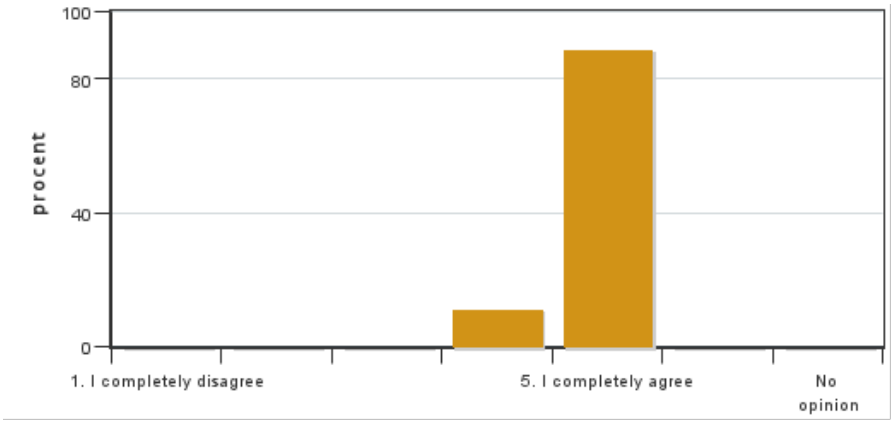


Answers: 9
Medel: 4,6
Median: 5

1: 0
2: 0
3: 1
4: 1
5: 6

No opinion: 1

11. The course covered international perspectives.

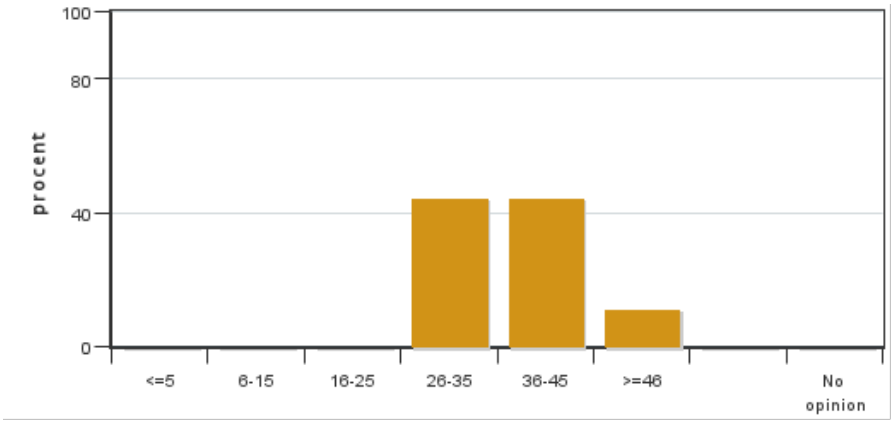


Answers: 9
Medel: 4,9
Median: 5

1: 0
2: 0
3: 0
4: 1
5: 8

No opinion: 0

12. On average, I have spent … hours/week on the course (including timetabled hours).



Answers: 9
Medel: 36,2
Median: 36-45

≤5: 0
6-15: 0
16-25: 0
26-35: 4
36-45: 4
≥46: 1

No opinion: 0

Course leaders comments

Thank you to all the students and teachers for another fun and intense Food microbiology course! The enthusiasm of the students contributed to a positive learning environment, and it is always gratifying to see the progress that they make in mastering food microbiology during the 5 weeks of the course.

One challenging aspect of this course is the timing of public holidays during end April / May / June, with Valborg, Ascension, and this year, even Swedish National Day giving us some short weeks. This meant that the workload was uneven throughout the course, with two lab-intensive weeks (Pathogens and Food production) in succession. In previous years, there was a week after Pathogens for students to regroup and consolidate their learning, before starting on Food production. Nevertheless, the students had a positive attitude and managed the two intense lab weeks well.

In terms of continuing course development, we will consider how to better integrate the lecture material, particularly from guest lecturers - to guide students on how the main take-home messages from the guest lectures fit in with their practical knowledge gained in the labs. We will continue to work with the guest lecturer to improve the pre-recorded Parasite lecture, including handouts for review. I will also give clearer information about the course lunch (organisation and cost) at the course introduction.

I look forward to Food microbiology 2026!

Student representatives comments

We LOVED this course! The overall rating was an impressive 4.9, and the students left highly positive comments of the course. The course featured 3 international students this year and I would like to highlight a comment from one of them:

" All parts of Food microbiology were clearly elucidated. I really liked that we talked about pathogens and beneficiary microorganisms. In the lecture about the parasites I was missing some slides or a document where the information of the lecture was written down, (...). The exercise regarding the modeling of the pathogenic bacteria was interesting, but it was hard to understand what exactly was the task and what we were talking about at which moment. A clearer structure would have helped. Overall I really enjoyed the course and appreciated the hands on approach. As an internatinonal student I felt really welcome and had no problem intergrating in the course! "

This course differed a lot from other courses that us food science students have had in the past, but in a good way! There was a strong focus on the practical and laboratory aspects of food microbiology which gave us a lot of experience on planning and executing our own research projects and we really appreciate that. It felt like this was the first course we've had that was designed for our programme and what we might have to think about in the future. We got to learn a lot about foodborne diseases, the pathogens that cause them and how to prevent their spread/growth. We also learned a whole bunch about food fermentation and had a really fun food fermentation lab that we got to plan ourselves, followed up by a course lunch where we got to eat it all! Regarding the course lunch I want to highlight a student's frustration that we were not informed that we should pay for some of the expenses prior to the lunch day.

This was also our first course that had an oral exam rather than one on paper. We were given the exam questions a day before to prepare, which was very appreciated and relieved some stress. Some students naturally preferred to do the exam on paper instead, but it was generally well recieved. In addition to the exam there was a graded lab report, but nobody commented on it. My perception is that it was well recieved as we had ample time and that the students appreciated peer-reviewing and recieving feedback from each other.

The course was intense with a dense schedule and not much time for planning the food production lab, but we were given great feedback on our plans, how we should do things and what we should do when things went wrong. Lectures were more relaxed and generally well recieved, they were cohesive and very informative. However many students (myself included) also expressed that some of the guest lectures (water, parasites and predictive microbiology) from livsmedelsverket and SVA weren't as educational as the other ones, and might therefore need extra work. Not many students felt the need to use the textbook, but it was in my opinion very well structured and easy to read.

Everyone involved in the course have been open and great people to talk with. We highly recommend this course for anybody interested in food!!