

**FSHN 421 - Food Microbiology Laboratory****Student Self-Assessment**

Please indicate how well you think you understand and/or can execute the following activities from the lab this semester by circling the appropriate number (1 = very low; 5 = very high).

1. Stain and identify organisms under the microscope	1	2	3	4	5
2. Serially dilute and plate a food sample	1	2	3	4	5
3. Correctly calculate the count per gram from plate counts	1	2	3	4	5
4. Decide when plate counts, MPN, or other methods should be used	1	2	3	4	5
5. Streak for isolated colonies and obtain at least 10 isolates	1	2	3	4	5
6. Prepare and sterilize microbiological media	1	2	3	4	5
7. Predict the types of organisms present in a given food product	1	2	3	4	5
8. Work with others to design and execute a project	1	2	3	4	5
9. Present your results in a formal written report	1	2	3	4	5
10. Coherently present your results in an oral report	1	2	3	4	5
11. Find information on specific organisms, methods, etc.	1	2	3	4	5
12. Plan appropriate tests to run on a specific food product	1	2	3	4	5
13. Name common pathogenic, spoilage, or indicator organisms	1	2	3	4	5
14. In general, function as a food microbiologist	1	2	3	4	5