

Literature recommendation – Aptitude tests

Master Food Biotechnology:

Microbiology:

M. T. Madigan, K. S. Bender, D. H. Buckley, W. M. Sattley, D. A. Stahl (2018) Brock biology of microorganisms, 15th ed., Pearson, Boston: Chapter 2 and 5.

Biochemistry:

D.L. Nelson and M.M. Cox: Lehninger (2016): Principles of Biochemistry, 7th ed., Macmillan Education Freeman: Chapter 6 and 14.

Biotechnology:

C. Clifford (1995) Commercial production of baker's yeast and wine yeast In H.-J. Rehm and G. Reed (Eds.) Biotechnology (2nd Edition), 9, 321-351.

Molecular biology:

B. Alberts, A.D. Johnson, J. Lewis (2014) Molecular Biology of the Cell, Sixth Edition, Garland Science, Chapter 8: Analyzing and Manipulating DNA

Master Food Science and Engineering:

Microbiology:

M. T. Madigan, K. S. Bender, D. H. Buckley, W. M. Sattley, D. A. Stahl (2018) Brock biology of microorganisms, 15th ed., Pearson, Boston: Chapter 2 and 5.

Basic Chemistry:

H.-D. Belitz, W. Grosch, P. Schieberle (2004) Food Chemistry (3rd. revised Edition), Chapter 0 to 4, Springer Verlag.

Basic Technology:

H.G. Kessler (2002) Food and Bioprocess Engineering - Dairy Technology, Chapter 1, 2, 3, 6, Publishing House A. Kessler, München.

Process Analysis and Automatisation Technology:

M. Bhuyan (2007) Measurement and Control in Food Processing, CRC Press, Boca Raton